

Pigs

Many of our dishes are adaptable to cater for gluten free, dairy free and vegan diets.

Please ask your server for more details

Iffits

Our Norfolk version of tapas! Choose a couple of dishes as a starter or better still, lots to share, £4.40 each

Pork & black pudding scotch egg (DF) English mustard mayonnaise

(V) Roasted portobello mushroom (V/VEA/GF) Garlic, chestnuts, blue cheese, butternut squash & sage puree

Potted Corpusty pork (GFA | DF) cream sauce on chargrilled toast

(V) Fresh fig & pomegranate (V/VEA/GFA) Whipped goats cheese, chopped nuts, chargrilled sourdough

Smoked mackerel pâté (GFA) horseradish & chive butter

Norfolk Dapple & haddock smokey dapple sauce, toasted sourdough

Smoked salmon, horseradish & cream cheese roulade (GFA) Charred lemon, toast

The Pigs Sausage Roll (DF) with homemade brown sauce

Sticky honey & sesame chicken wings (GF/DF) Spring onion, siracha mayo

(V) Norfolk rarebit (V) Sourdough, tomato chutney

Piggy Pieces

Pork & black pudding scotch egg, potted Corpusty pork, Sticky bbq ribs, The Pigs sausage roll, Smokey bbq beans, Proper crackling, pickled vegetables, homemade cheddar cheese & smoked ham bread

2 for £16.00

4 for £32

Mains

Price

	Price
The Three Pigs belly of pork (DF) slow cooked pork belly, smoky bacon beans, apple chutney, black pudding, crackling	£16.25
Pigs house salad (GF DF) hot-smoked chicken, bacon and new potato salad with toasted seeds, onion jam & honey mustard dressing	£14.75
Pan fried skate wing (GF) Caper and dill crushed potatoes, buttered seasonal vegetables, smoked bacon, leek & mussel cream sauce	£16.00
Beer-battered catch of the day! (DFA) served with mushy peas, tartare sauce, hand cut chips- just ask your server what the day's catch is...	£16.00
Slow cooked beef featherblade (GF/DFA) in red wine, wholegrain mustard mash, buttered greens and roasted shallots	£16.00
Roasted vegetable pie (V) Tomato & goats cheese pie, heritage tomato & herb salad, buttered new potatoes, dressed rocket	£14.75
Slow cooked pork, apple & cider pie with creamed mash, buttered spring greens & pan gravy	£16.00
Double-stacked Angus beef burger (GFA) (DFA) Maple bacon, sliced Emmental, pickled gherkins, onion jam & garlic mayo	£17.00
Buttermilk chicken breast (DFA) Sriracha & lime mayo, pickled cucumber & onion salad, crisp lettuce	£16.00
Beetroot, sweet potato & lentil burger (VE/GFA) Vegan cheddar, harissa mayo, Pigs tomato ketchup, crisp lettuce	£14.15
Hog Butty Toasted butter bun, pulled-pork shoulder, crispy pork belly, Fruit Pig black pudding, apple sauce & crackling served with chunky chips & Pigs slaw	£16.00
Fish butty Mushy peas, tartare sauce and shredded lettuce - just ask your server what today's catch is...	£16.00
Special Main Please see our Specials Board or ask your server for today's specials!	£

The Pig Event

For two or more to share. Slow-roasted shoulder of pork, pigs in blankets, Yorkshire puds, braised red cabbage, honey-glazed root vegetables, buttered greens, dripping roasted potatoes, real crackling, apple sauce and proper gravy.

Per head £21.25

Sides

Pigs baby house salad (GF | DF) £3.90

Proper chunky chips, rock salt (GF | DF | VE) £3.90

- Homemade buttery mash (GF | DFA) £3.90
 Honey balsamic roasted roots, thyme butter (GF) £3.90
 Beer-battered Onion rings (DF | VE) £3.90
 Braised red cabbage, red wine & cinnamon (GF | DF | VE) £3.90
 Pigs homemade slaw- cabbage, apple & raisins (GF | DF) £3.90
 Hearty Cauliflower cheese £3.90

Desserts

	Price
(V) Warm dark chocolate & orange cake (V) Candied orange peel, chocolate sauce, orange sorbet	£6.50
(V) Pear & almond tart (V) Toffee sauce, double cream, almond brittle	£6.50
(V) Pumpkin, maple & pecan pie (VEA/V/DFA) Vanilla ice cream, chopped pecans, cinnamon sugar	£6.50
(V) Sticky toffee pudding (V) Served with vanilla ice cream, butterscotch sauce	£6.50
(V) Bramley apple & blackberry crumble (V/GF) Served with vanilla custard	£7.00
Piggy Pudding Board A selection of our favourite puddings served with custard & ice cream- ask one of our team what's on the board today	£12.50
(V) Black Forest sundae (V) Chocolate sponge pieces, vanilla & chocolate ice cream, chocolate sauce, fresh whipped cream, kirsch cherries	£6.75
(V) Lemon Meringue Sundae Vanilla ice cream, classic lemon curd, meringue chunks & whipped cream	£6.75
Mrs Temple's Cheese Board Copy's Cloud, Binham Blue, Wells Alpine, celery, grapes, herb butter, apple chutney, cheese biscuits and Eccles cake	£10.50

Pigs Ice Cream

Choose from vanilla, chocolate, strawberry, caramel, raspberry sorbet, lemon sorbet
 2 Scoops £5.00
 3 Scoops £7.00

Piggy perks! You'll get 10% off your food bill with a Norfolk Passport

**- Please ask to see our allergens list -
 We'll try our best to cater to your dietary needs**

