



PRIVATE PARTIES AND EVENTS

ASHFORD ROAD, BETHERSDEN, TN26 3LF

'STEP OUT OF THE EVERYDAY'

PLAN A PARTY AT THE PIG & STY

Set in the heart of the Kent countryside, The Pig & Sty is a beautiful Grade II listed public house. Serving seasonal farm-fresh food, local craft gins, beers and ales, it's the perfect place for diners & locals alike.

THE ROCKING HORSE ROOM



Minimum capacity:

SEATED:	15
BUFFET:	25

Maximum capacity:

SEATED:	20
BUFFET:	25

THE TERRACE



Minimum capacity:

SEATED:	20
BUFFET:	30

Maximum capacity:

SEATED:	45
BUFFET:	80

MENU ONE

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seasonal soup, crusty bread (VG, GFA)

Rye Bay hot smoked salmon, purple sprouting broccoli, sauce Gribiche (GF)

Chicken, ham hock & leek bake, cheese crumb, pea shoot & radish salad

Grilled halloumi & organic quinoa salad, wild garlic, broad beans, rhubarb, mint dressing (V, VGA, GF)

Mains

Cornish haddock fish & chips, mushy peas, pickled gherkin, tartare sauce, lemon (VGA)

Spring lamb kofta kebab, skin-on fries, garlic flatbread, tomato, onion & herbs salad, sumac yoghurt

Giant pasta Alfredo, broccoli, Twineham Grange parmesan, capers (V)

Sussex White pork belly, sage mash, curly kale, battered onion rings, red wine sauce (GF)

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / half roast chicken / Plant-based roast "beef" (VG)

roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Knickerbocker Glory, clotted cream vanilla ice cream, jelly, strawberry & cream

Baked cookie dough, amaretti & cherry ice cream

Biscoff cheesecake, blood orange sorbet (VG)

Seasonal crumble, rhubarb & caramel ice cream

2 COURSES: £28 PER PERSON • 3 COURSES: £36 PER PERSON

Pre order required 7 days prior to the booking date

MENU TWO

While you wait

Selection of freshly baked bread, olive oil, balsamic

Starters

Seared King scallops, pea, crispy pancetta, spring chimichurri (GF)

Korean BBQ ribs, kimchi, Asian slaw

Grilled red prawns, chimichurri, pineapple & radish salad (GF)

Mains

35-day aged 10oz English ribeye, vine tomatoes, flat mushroom, watercress, chips / fries / sweet potato fries (GF)

Romney marsh lamb rump, gratin Dauphinois, ratatouille, bobby beans, aged balsamic jus

Stonebass fillet, handpicked crab risotto, spinach, mango & coriander salsa (GF)

Desserts

Chocolate fondant, Morello cherry ice cream

Pineapple carpaccio, mango sorbet, kiwi & mango salsa, coconut crumb (GF, DF)

Selection of English & continental cheeses, grapes, quince jelly, biscuits, celery (GF)

2 COURSES: £45 PER PERSON • 3 COURSES: £50 PER PERSON

Pre order required 7 days prior to the booking date

CHILDREN'S MENU

Starters

TODDLERS £4 • CHILDREN UP TO 12 YEARS: £5

Mozzarella garlic flat bread (VG)

Soup of the day, bread (VG)

Grilled halloumi & tomato salad (VG)

Avocado, quinoa & orange salad (VG)

Main courses

TODDLERS £6 • CHILDREN UP TO 12 YEARS: £8

Beef burger, melted cheese, salad, chips

Tomato linguine, mozzarella (V)

Traditional fish & chips, mushy peas, lemon, tartare sauce

Chipolatas, chips, peas, gravy

Margherita pizza, mozzarella, tomato sauce

Sunday roast available every Sunday: beef, chicken or plant-based roast "beef"

Puddings

TODDLERS £2.5 • CHILDREN UP TO 12 YEARS: £4.5

(not for mum or dad!)

Selection of Callestick Farm ice cream & sorbets (VG available)

Cheddar cheese, biscuits, grapes, celery

Seasonal crumble, custard

Dark chocolate brownie, vanilla ice cream

Pip Organic fruit & vegetable rainbow lolly (VG)

AFTERNOON TEA MENU

Afternoon Tea - £27.50 per person

Selection of finger sandwiches:
Kentish ham & English mustard
Free range egg mayonnaise & watercress
Scottish smoked salmon & lime crème fraîche
Cucumber & cream cheese

Traditional plain & fruit scones, Tiptree jam, Cornish clotted cream
Selection of cakes

Unlimited tea and filtered coffee

Afternoon Tea with Fizz - £35 per person

A glass of Wildshark Supernova

Selection of finger sandwiches:
Kentish ham & English mustard
Free range egg mayonnaise & watercress
Scottish smoked salmon & lime crème fraîche
Cucumber & cream cheese

Traditional plain & fruit scones, Tiptree jam, Cornish clotted cream
Selection of cakes

Unlimited tea and filtered coffee

BUFFET MENU

Selection of sandwiches

Selection of pizzas

Greek platter, hummus, tzatziki, crudités (GF)

Chilli ginger & coriander risotto fritters, lime coconut yoghurt (GF, DF)

Vegetable spring rolls

Breaded brie, chutney

Organic quinoa, pineapple, chimichurri (GF, DF)

Mini fish & chips

Haddock, dill & caper mini fish cake

Smoked salmon blinis

Salt chilli squid, soya, lime (GF, DF)

Seared King scallops, cantaloupe melon salsa, prosciutto, mojito vinaigrette (GF) - £1

Spicy honey & mustard chipolatas

Baby pork ribs, BBQ sauce (GF)

Korean chicken wings (GF)

Yorkshire pudding, rare roast beef & horseradish

Mini beef burger (GF)

Selection of scones, clotted cream, preserve

Carrot cake

Chocolate cake

Macaroons (GF)

Ashmore Cheddar, fruit chutney, savoury biscuits (GF)

8 ITEMS FOR £25 PER PERSON

10 ITEMS FOR £27 PER PERSON

BUFFET PACKAGES



Buffet

10 buffet items

Unlimited tea and filtered coffee

£32 PER PERSON



Celebration

10 buffet items

Glass of Supernova brut on arrival / non-alcoholic alternative, or 175ml house wine

Unlimited tea and filtered coffee

£34 PER PERSON



Available Monday to Friday afternoon | Sunday from 5pm



PRIVATE DINING SHACKS

Welcome to the Adventure Shacks, a paradise of Al Fresco dining shacks in the heart of the Kent and East Sussex countryside. Serving up the very best food, creative cocktails and good vibes in one incredible dining experience.

The Adventure Shacks are available for private dining bookings for up to 8 guests, and are bookable with a hire fee from £15.

elitepubs.com/adventure-shacks

TO BOOK OR FOR ANY OTHER
ENQUIRIES PLEASE CONTACT OUR
EVENTS TEAM:



01732 920430



eventstribes@elitepubs.com

Some of our dishes may contain or have been in contact with nuts. Game dishes may contain lead shot. Please let your server know of any allergies or dietary requirements. In order to take advantage of the best of what's in season the menu is subject to change. All capacities based on a minimum spend. T&C's apply.

(V) - vegetarian | (VG) - vegan | (GF) - dishes can be made gluten free friendly, not 100% gluten free. Game may include shot lead.

A discretionary 12.5% service charge will be added



ELITE PUBS
Step out of the everyday



THEPIGANDSTY.COM