



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 (V)

BBQ slow cooked Sussex white pork ribs, triple mustard mayo, pickles (GF)

Goat's cheese & roast beetroot, walnut, chicory, orange & maple dressing (V, GF, VGA)

Smoked haddock, salmon & cheddar fishcake, hollandaise sauce, radish salad

Mains

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

Goat's cheese & caramelised pear ravioli, walnut, beetroot & pear salad, butter sauce (V)

Sevenoaks pheasant Katsu, Japanese curry sauce, Jasmine rice, pickled ginger, salad

Autumn gut loving bowl, organic quinoa, avocado, pickles, figs, walnuts, butternut squash (VG, GF)

Sunday Roast

(available on Sundays)

Traditional sirloin of English beef / half roast chicken / Polenta Nut Roast (VG)

roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Desserts

Sticky toffee pudding, toffee sauce, clotted cream & vanilla ice (VGA)

Banana split, caramelised banana, soft serve ice cream, caramel sauce, Chantilly cream

Autumn trifle, Victoria plum jelly, almond sponge, vanilla custard, orange cream, Kentish cobnuts

Seasonal crumble, honeycomb 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

Rye Bay scallops & chorizo kebab, fennel & radish slaw (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

- Soup of the day, bread (VG, GFA)
- Hummus, vegetable sticks, garlic flatbread (VG, GFA)
- Garlic & mozzarella flatbread (V, GFA)
- Autumn salad, organic quinoa & butternut squash (VG)

Main courses

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

- Cornish haddock fish & chips, mushy peas, tartare sauce
- Tomato pasta, mozzarella (V)
- English sausages, chips, peas & gravy
- Margherita pizza, mozzarella, tomato sauce (V, VGA, GFA)
- Ham & cheese pizza, mozzarella, tomato sauce (GFA)
- Pepperoni pizza, mozzarella, tomato sauce (GFA)
- Beef burger, salad, mozzarella, chips (GFA)
- Sunday roast available every Sunday: beef, chicken or polenta nut roast

Puddings

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

(not for mum or dad!)

- Selection of Callestick Farm Cornish fruit sorbets
- Cheddar cheese, biscuits, grapes, celery
- Seasonal crumble, vanilla ice cream (GFA)
- Chocolate & cherry 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
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THEPIGANDSTY.COM