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PIG & STY

PRIVATE PARTIES AND EVENTS

ASHFORD ROAD, BETHERSDEN,
TN26 3LF



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.

We're here to make things easy for you. Whether you're planning a celebration, a family get-together or a special occasion, let us take care of the details.

We can create a bespoke menu just for your group, tailored to your occasion and requirements, so you can sit back, relax and enjoy your time with us.

MENU ONE

STARTERS

Cauliflower & onion bhaji, curried coconut yogurt, coriander, lime (vg)
Grilled sardines on toast, nduja, crushed white beans, pickled fennel, grilled sourdough
Roasted beetroot salad, tahini yogurt, dukkha, mint, pomegranate molasses (gf, v)
Braised pork cheek, celeriac remoulade, burnt apple puree, cider jus (gf)

MAINS

"SLOPPY JOE" Aberdeen Angus beef burger, beef chilli, smoked cheddar, sour cream, fries
Beer battered Cornish Haddock & chips, tartare sauce (vga)
Wild mushroom pappardelle, tarragon cream, parmesan (vga)
Kentish sausages, mash potato, savoy cabbage, onion rings, gravy

SUNDAY ROAST

(available ONLY on Sundays)
All served with roast potatoes, Yorkshire pudding, vegetables & gravy ½
roast chicken / Pork belly / Polenta nut roast (vga)
Beef sirloin £2 supplement
Roast platter £3 supplement

DESSERTS

Apple & plum crumble, custard (gfa, vga)
Cinnamon bun sundae, salted caramel, soft serve ice cream
Blackberry & muscovado cheesecake, blackberry ice cream (vga)
Sticky toffee pudding, toffee sauce, honeycomb ice cream

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

Pre order required 7 days prior to the booking date.

We can create a bespoke menu just for your group, tailored to your occasion and requirements

MENU TWO

STARTERS

Rye Bay scallops, 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, 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, Morellocherry 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.

We can create a bespoke menu just for your group, tailored to your occasion and requirements

CHILDREN'S MENU

STARTERS

TODDLERS £4.25 • CHILDREN UP TO 12 YEARS: £5.25

Seasonal soup of the day, bread (VG)

Hummus & garden vegetables sticks (V)

Mozzarella garlic flatbread (V)

MAIN COURSES

TODDLERS £6.25 • CHILDREN UPTO 12 YEARS: £8.5

Cornish fish & chips, mushy peas, tartare sauce

Veggie power penne pasta, broccoli, tomato sauce & mozzarella (v)

English mini beef burger, cheddar, chips & salad

Healthy rainbow bowl, hummus, vegetables sticks, sweetcorn, olives & salad (vg)

Kentish sausages, mash, peas & gravy

Chicken goujons, fries, carrots & cucumber

Pizzetta - Margarita / Pepperoni / Ham & cheese

Sunday roast available every Sunday: beef, chicken, pork belly or nut roast (gfa)

PUDDINGS

TODDLERS £2.75 • CHILDREN UP TO 12 YEARS: £4.75

(not for mum or dad!)

Callestick Farm Cornish Fruit sorbets & ice creams – ask your server for today's flavours

Dark chocolate brownie, vanilla ice cream (gfa)

Sticky toffee pudding, vanilla ice cream

Pip Organic rainbow lolly (vg) / Kentish berries & cream

99 soft serve ice cream, flake, chocolate, strawberry or caramel sauce

Add Biscoff or Oreo crumb

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 fraiche
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 fraiche
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

CELEBRATION PACKAGE

10 buffet items

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

Unlimited tea and filtered coffee

DRINKS PACKAGES

Make your celebration even better with drinks ready and waiting when you arrive.

Pre-order wine, cocktails or beer for the table and let us take care of the rest. From a bottle of delicious Wildshark Bacchus to our brand-new fig mai tai, we can create a drinks package to suit your occasion.

Whether you're after a few bottles of wine, cocktails for the table or a bit of everything, just let us know what you fancy and we'll put together the perfect package.

We can create a bespoke menu just for your group, tailored to your occasion and requirements, so you can sit back, relax and enjoy your time with us.

Email us today at eventstribes@elitepubs.com



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](https://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



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