

Pig + Pickle

From the kitchen

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**Now that you have yourself a seat,
one of our friendly team will take
your order at the table.
Then sit back, relax & enjoy**
*Please note, all food is cooked fresh to order.
During busy periods, there may be a wait for food.*

All Day Breakfasts ~ Served until it's gone!

Upgrade your egg to scrambled

THE BIG ENGLISH BREAKFAST^(GFO)

Home cured & smoked back bacon, pork sausages, poached or fried eggs, baked beans, black pudding, roasted vine tomatoes, button mushrooms, breakfast potatoes, & thick crusty toast.

THE LITTLE ENGLISH BREAKFAST^(GFO)

Home cured & smoked back bacon, pork sausages, poached or fried egg, baked beans, roasted vine tomatoes, button mushrooms, breakfast potatoes, & thick crusty toast.

THE SLIGHTLY CYPRIOT BREAKFAST^{(V)(GFO)}

Halloumi, poached or fried egg, avo smash on bed of water cress, baked beans, roasted vine tomatoes, button mushrooms, breakfast potatoes, & thick crusty toast.

THE VEGAN GARDEN BREAKFAST^{(PB)(GFO)}

Roasted beetroot, breakfast potatoes & avo smash on bed of water cress, baked beans, roasted vine tomatoes, button mushrooms, & thick crusty toast.

All About The Eggs

AVO SMASH^{(GFO)(V)(PBO)}

Homemade avo smash with just a pinch of chilli flakes to liven things up. Served with two poached eggs on sourdough toast and drizzle of harissa mayo.

Add our home cured & smoked bacon

SAUTÉED MUSHROOMS^{(GFO)(V)}

Sautéed button mushrooms & wilted spinach with two poached eggs on sourdough toast.

Add our home cured & smoked bacon

HOUSE MADE BEANS^(GFO)

Homemade baked beans in a thick tomato sauce with chorizo, our home cured & smoked back bacon, two poached eggs on sourdough toast and sprinkled with Parmesan cheese.

SHAKSHUKA^{(GFO)(V)(PBO)}

House made tomato and red pepper ragu topped with 2 poached eggs pink pickled onions and sprinkled with Feta and coriander, served with sourdough toast.

EGGS ROYAL

Atlantic salmon, dry cured & gently smoked. Served on sourdough toast with two poached eggs, hollandaise sauce & a radish and salad cress sprinkle.

Add home cured & smoked bacon

The Whole Hog

~ Served on a choice of crusty bread^(Gfo).

Add black pudding

Add home cured & smoked bacon

Hot roast pork sandwich served with sautéed potatoes & homemade gravy.

Tater Tot Sides

Our own sauteed potatoes, perfectly seasoned with our own secret seasoning and the flavour dial turned up way past the max! ~ *Perfect Table Sharer!*

NOT SO PLAIN TOTS^{(PB)(GF)}

Sauteed potatoes with secret seasoning.

CHIPOTLE TOTS^{(PB)(GF)}

Sauteed potatoes with secret seasoning. Drizzled with Chipotle mayo.

From Across The Pond

PANCAKES + BACON

Home cured & smoked back bacon & Maple syrup.

PANCAKES + BANANA^(V)

Banana & Nutella with hazelnut sprinkles & Squirry Cream.

American style pancake stack served in a cast iron pan.

The Cheese Toastie

Served on crusty bread with salad garnish^(Gfo).

Home cured & smoked back bacon with caramelised red onion chutney. ~ **7.95**

The Flatbreads

Served on a flame grilled flatbread

MOROCCAN^(PB)

Roasted chickpeas and kidney beans with tomato, red onion, bell pepper, mint creme dressing & fresh coriander served on a bed of spinach.^(PB)

INDIAN

Chicken breast pieces cooked in a tikka masala sauce, with mint creme dressing & fresh coriander served on a bed of spinach.

MEXICAN

Fajita style slow cooked chicken breast with peppers & onions, pico de gallo, chipotle mayo dressing & fresh coriander served on a bed of spinach.

AMERICAN

12 hour low & slow spicy chipotle BBQ pulled pork, nacho & shredded cheese topping with BBQ sauce and chipotle mayo drizzle served on a bed of spinach.

JAMAICAN

Shredded Jerk pork shoulder with chopped tomato, onion and pineapple, spicy mayo dressing & fresh coriander served on a bed of spinach.

Salad Bowls

All salads contain: Mixed lettuce leaves, cucumber, mixed peppers, onion, sweetcorn & avocado. Served with homemade vinaigrette dressing.

Honey roasted beetroot & pan griddled halloumi.^{(GFO)(V)}

Honey mustard chicken breast with our home cured & smoked bacon.

Homemade BBQ pulled Jackfruit.^{(GFO)(PBO)}

Open Bagels

HALLOUMI + AVO^{(GFO)(V)}

Toasted open bagel with grilled halloumi slices on chilli jam with avo smash, pico de galo & harissa mayo drizzle.

Add home cured & smoked bacon

SALMON + CREAM CHEESE^(GFO)

Toasted open bagel with Atlantic smoked salmon, avo, spinach, mild onion cream cheese & drizzled with harissa mayo.

Food Allergies & Intolerances: Before ordering your food & drinks please speak to our staff if you want to know about any of the ingredients in our foods & drinks. Whilst we take every care to preserve the integrity of our vegetarian, vegan or gluten free products, we must advise that these products may be handled in a multi-use kitchen environment. **(V) vegetarian (PB) Plant based (PBO) Plant based option available (GFO) Gluten free options available. (Gf) Gluten free**~ All prices include VAT.

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From The Bar

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Our Coffees

*Note: Our standard coffee is a double shot of espresso,
please ask for just one shot, if this is how you regularly take your coffee.*

ESPRESSO

An espresso served in a small demitasse cup.

AMERICANO

An espresso served with (just off) boiling water. ~ Ask for milk if needed.

CORTADO

An espresso with textured milk & microfoam, shorter than a flat white giving an even more intense flavour.

FLAT WHITE

An espresso, served with textured milk & microfoam, the perfect balance of coffee flavour & milkiness. Less intense than a cortado but more intense flavour than a latte.

CAPPUCCINO

An espresso served with textured milk and a larger amount of foam therefore slightly more intense flavour than a latte. Please ask if you would like a dusting of chocolate.

REGULAR CAFÉ LATTE

An espresso served with textured milk & small amount of microfoam, a milkier coffee less intense than our flat white.

LARGE CAFÉ LATTE

An espresso served in a big mug with textured milk & microfoam, our milkiest coffee, less intense than a regular latte.

CAFÉ MOCHACCINO

An equal amount of espresso & our Belgian milkchocolate blend, served with textured milk & microfoam. For the days when you just can't decide.

CARAMEL CAFÉ MACCHIATO

An espresso with vanilla, textured milk & microfoam, topped with drizzled caramel sauce.

To Cool For School

SMOOTHIES ~ Digitally Remastered

The Frank Spin~acha ~ Spinach, Broccoli, Cucumber, Pineapple, Mango & Banana.

The Avo~Cardi B ~ Avocado, Mango, Spinach, Broccoli, Coconut, Ginger & Lime.

The Katy Berry ~ Strawberry, Raspberry & Blackberry.

The Peter Grape~rielle ~ Strawberry, Banana, Blueberry & Grape.

The Chuck Straw~Berry ~ Strawberries, Melon & Mango.

The Kurt Coco~Cobain ~ Coconut, Pineapple, Mango, Lime & Mint.

The Fruity Mercury ~ Passion Fruit, Pineapple & Mango

The Marilyn Man~go ~ Mango, Strawberry, Pineapple, Kiwi & Apple

MILKSHAKES

Oreo ~ Oreos blended with vanilla ice cream, chocolate sauce, whipped cream & chocolate drizzle with an Oreo biscuit on the top.

Kinder Bueno ~ Kinder Bueno chocolate bar blended with vanilla ice cream, chocolate sauce, whipped cream & chocolate drizzle.

Total Chocolate ~ Chocolate ice cream & chocolate sauce, whipped cream & chocolate drizzle and a dusting of cocoa for good measure. **A proper chocolate milkshake!**

Banoffee Pie ~ Bananas blended with vanilla ice cream & toffee sauce with whipped cream & toffee drizzle.

Strawberry Heaven ~ Simply, strawberries blended with vanilla ice cream to create a fresh summer milkshake with whipped cream & strawberry drizzle.

Mango & Passionfruit ~ Mango & Passionfruit, blended with vanilla ice cream with whipped cream & mango drizzle.

FRAPPES

A cool refreshing iced milk based drink topped with whipped cream.

Mocha Frappe ~ Espresso & Belgian chocolate with chocolate sauce.

Café Latte Frappe ~ Espresso with your choice of milk.

Caramel Latte Frappe ~ Espresso with caramel sauce.

Vanilla Frappe ~ With your choice of milk & toffee sauce. (Dairy free option available)

FEEL GOOD JUICE

Freshly made healthy juices, loaded with natural antioxidants, vitamins & minerals to help with your five a day.

The Detoxifier ~ Beetroot, carrot, apple & ginger.

Sweet Carrotine ~ Carrot & apple with a splash of fresh orange juice.

Garden Green Giant ~ Spinach, apples, cucumber, lime & ginger.

JUICED + SQUEEZED

~ Glass of freshly squeezed orange juice

~ Glass of freshly juiced apple juice

~ Homemade still lemonade

Belgian Hot Chocolates

MILK HOT CHOCOLATE

DARK HOT CHOCOLATE ^(PBO)

WHITE HOT CHOCOLATE

NUTELLA HOT CHOCOLATE

Over indulgent luxury hot chocolate

With marshmallows, whipped cream & chocolate drizzle.

Iced Lattes

LATTE ON THE ROCKS

Be the coolest kid on the block

An espresso served with milk over ice in a rocks glass (milk alternatives available Add 30p)

Regular ~ Vanilla ~ Caramel ~ Hazelnut

Chai Lattes

CHAI LATTE

A warm, comforting steamed milk Chai with the taste of aromatic spices like cinnamon, cloves, cardamom, ginger & allspice.

Dirty Chai ~ Add coffee shot

VANILLA CHAI LATTE

The same as a regular Chai Latte but with a vanilla shot.

Dirty Vanilla Chai ~ Add coffee shot

Superfood Lattes

Superfood lattes are a combination of milk to make them creamy & nutrient-rich powdered ingredients made from herbs, roots, spices, and vegetables that are packed with antioxidants, vitamins, minerals, & other nutrients as a healthy alternative to coffee.

ALSO AVAILABLE ON THE ROCKS

Spiced Maple Matcha.

Matcha green tea packed full of antioxidants, grown in Uji, Japan, a smooth ceremonial green tea with a hint of spiced maple for a delicate sweetness.

Turmeric & Cinnamon & Honey.

A warming yet refreshing blend of turmeric, cinnamon from Ceylon, natural spices & a squeeze of honey for sweetness

Butterfly Pea Flower.

A peppery spice with a touch of warming ginger lies beneath a subtle sweetness and floral notes and packed with antioxidants.

Beetroot, Ginger & Raspberry.

A delicious blend of beetroot, ginger, partnered with flavoursome spices & just a kiss of raspberry to balance the earthy beetroot.

Speciality Teas

We have a great selection of loose leaf teas and infusions served in a Japanese style cast iron teapot & strainer.

English breakfast (light & delicate)

Earl grey

Green tea

Lemon peel + ginger

Rooibos

Chamomile

Peppermint

Darjeeling

Builders (nice & strong Yorkshire tea bag)

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