



25 MILE MENU

16TH SEPTEMBER

We have added a £1 voluntary donation to your bill to help raise vital funds for Hospitality Action – a charity we keep very close to our hearts, because they put the same amount of care in to looking after our friends and colleagues in hospitality as we do. This September, two of our very own PIG Directors, Jorge and Guy, are cycling from Reims to Kent for this brilliant organisation. We know it is a very personal choice, so please do not hesitate to ask us to remove it if you wish.

Registered Charity No. 1101083

PIGGY BITS

- Chilli & Honey Pork Belly £5
- Salt & Vinegar Crispy Kale £4.50
- Crackling & Apple Sause £5

TO START

Kitchen Garden, Caught or Cured

- Kitchen Garden Fritters, Herb Mayo £13
- Monkfish Carpaccio, Cherry Plums & Preserved Lemon £16
- Kitchen Garden Salad, Double Gloucester & House Dressing £16
- ‘Simply Cured’ Salami, Garden Pickles £15
- Gardener’s Autumn Vegetable Broth, Cold-pressed Rapeseed Oil £11
- Ham Hock Terrine, Piccalilli £12
- Roasted Gladiator Parsnip, Oxford Blue & Orchard Pear £12
- South West Coast Scallop, Nduja Butter & Herb Crumb £16
- ‘Buffalicious’ Mozzarella, Polytunnel Tomato, Pesto & Sourdough Crumb £16
- Chargrilled Mackerel Fillet, Boltardy Beetroot & Horseradish Cream £13

TO FOLLOW

From Local Farmers, Fishing Boats or Foragers

- Owtons Chateaubriand Fillet To Share,
Chips, Watercress Salad & Garden Herb ‘Chimichurri’ £95
- Whole Roasted Brill To Share,
Crushed New Potatoes & Butter Sauce £60
- Woodchester Pot Roast Chicken, Wild Mushroom Sauce £29
- Whole ‘Admiral Grenville’ Plaice, Caper Butter £33
- Gloucester Old Spot Pork Chop, Garden Greens & Mustard Sauce £30
- ‘Stargazer’ Hake Fillet, Moneymaker Aubergine Caponata £31
- Zero Mile Sweetcorn Risotto, Tinkerbell Chilli & Corn Salsa £14/£26
- Cotswold Chicory Tart, Driftwood Goats Cheese & Candied Walnuts £22
- Hot Smoked Bibury Trout, Hen’s Egg, Watercress & Sourdough Crouton £21

GARDEN SIDES

- Tobacco Onions £6.50
- Florence Fennel Slaw £5.50
- Buttered Garden Greens £6
- Flowerpot of Chips £6.50
- Roasted Cylindra Beetroot £6.50
- Garden Onion & Old Winchester Gratin £12

PUDDINGS

- Cotswold Dairy Cheesecake, Wye Valley Blackberries £9.50
- Victoria Plum Iced Terrine, Puffed Quinoa £9
- Buttermilk Blancmange, Blueberries & Oat Crumb £9
- Pimm’s Jelly, Crystal Apple Cucumber Sorbet £9.50
- Homemade Ice Cream & Sorbet
£3 Per Scoop
- Piggy Fours £8.50
A Selection of Sweet Treats
- Cheese Selection £13
Single Gloucester, Oxford Blue & Cotswold Brie

Kitchen Garden

Nestled in the field behind the back of the house, just over the garden wall and across the ancient drover's route, our Kitchen Garden really is the beating heart of THE PIG-in the Cotswolds, providing fresh, seasonal produce 365 days of the year. Our Head Chef and Head Kitchen Gardener are in constant communication, walking around the garden together several times a week to ensure our crops are harvested in their prime.

Unlike our other PIGs, the Kitchen Garden is not walled. Our Kitchen Garden field sits above the historical site of a waved ridge and furrow system created by horse drawn ploughs in the 1800s - so we have built long raised veg beds that have been designed to float over the top of the land to avoid any damage to the archaeology below.

Greenhouse

The lean-to wooden greenhouse is tucked away at the back of the house and, unusually, isn't used to grow herbs and vegetables. Instead, our greenhouse is where our garden teams propagate the unique plants created by garden designer, Rosemary Verey, so we can reinvigorate the arts and crafts garden with the successors to her original creations.

Polytunnels

One of our two polytunnels at THE PIG-in the Cotswolds has a mature grape vine growing in it, which begins to flower in the spring before the grapes ripen and are ready to harvest in the late summer.

The other polytunnel is packed full of tomatoes, padron pepper plants during the summer, as well as a few other interesting treats. In the winter, we use this tunnel to extend the season for soft herbs and baby salad leaves including mustards, rocket, lettuce and pak choi - they benefit from the frost protection and longer daylight hours offered by our artificial heating and lighting.

Potager garden

The Potager garden is part of the original, formal gardens designed in 1951 by world renowned garden designer, Rosemary Verey, and is cared for and managed by our gardening teams. Though the Potager garden is not part of Rosemary's original design, being built in 1972, it is managed and looked after according to the layout she originally created.

Today, our Potager garden is a mix of formal box hedging, pleached apple tree hedges, herbs, vegetables, and flowers with a design of brick paving footpaths that sweep through the formal beds. The Kitchen Garden and the Potager garden share vegetables, edible flowers and herbs to create a stronger connection between the two very different forms of Kitchen Garden - and this means there is no wastage of leftover baby vegetable plants.



Bee Hives

THE PIG bee journey started with a couple of humble hives at THE PIG in the New Forest, back in 2014. We use our honey in many of our 25 mile recipes and bring frames of this liquid gold straight from the hives to our breakfast tables between May and September.

B Corp

At THE PIGs, it's always been in our DNA to champion local suppliers and produce, curb our environmental impact, and provide real opportunities for our PIG people. And, in summer 2024, we officially became B Corp certified. This means we're now part of a global community of businesses that are meeting high standards of social and environmental impact. That really matters to us, and to our local friends we carefully choose as partners. Together, we're committed to making responsible, caring and considered decisions to be a force for good.

BELU

We're proud partners with Belu, serving unlimited Belu filtered still or sparkling water for a small charge per table. From this charge, 25% goes straight to Belu - a social enterprise that give 100% of its net profit to WaterAid to help transform lives worldwide with clean water.



Our 25 mile menu means we can be 100% honest about the provenance of our ingredients - at least 80% of fresh ingredients will be sourced in the local area or indeed from our Kitchen Garden.

We use recycled, FSC certified paper and vegetable-based inks. Menus are recycled after use.

