

PUDDINGS

Chocolarder Chocolate Tart

Preserved Cherries & Whipped Yoghurt **£10.50**

Black Muscat, Morris, Rutherglen, Victoria, Australia NV
£10

Cotswold Dairy Cheesecake

Macerated Strawberries **£9.50**

Tokaji, 'Late Harvest', Oremus, Hungary 2016 **£11.75**

Bramley Apple Crumble

Birds Custard, Dairy Ice Cream or Pouring Cream **£9.50**

Sauternes, Château Delmond, Bordeaux, France 2018 **£9.50**

Homemade Ice Creams

Pear & Sage

Apricot

Blackcurrant

£3 per Scoop

Iced Rhubarb Terrine

Poached Rhubarb & Candied Oats **£9.50**

Vidal Icewine, Inniskillin, Canada 2021 **£17**

Lynwood Croissant Fritter

Birds Custard & Pear Compote **£9.50**

Straw Wine, Jean-Luc Mouillard, Jura, France 2020 **£20**

Elderflower Jelly

PIG Reserve Granita **£9.50**

Moscato d'Asti, Massolino, Piedmont NV, Italy **£8**

Homemade Sorbets

Rhubarb

Peach

Blood Orange

£3 per Scoop

Cotswold's Cheese Selection

Single Gloucester, Oxford Blue & Cotswold Brie **£13**

Piggy Fours

Small Sweet Treats **£8.50**

Gardener's Shot

Biscotti & Popping Candy **£3.50**

Coffee Selection **£4.50**

Americano, Cappuccino, Flat White, Latte, Double
Espresso, Macchiato

Tea Selection **£4.50**

English Breakfast, Earl Grey, Green, Berries &
Cherries, Lemongrass & Ginger

Chocolarder Drinking Chocolate £4.50

Please speak to the Restaurant Manager if you have any dietary requirements or allergies.

TIPPLES

SWEET - 75ml

	Glass	Bottle
Moscato d'Asti, Massolino, Piedmont NV (750ml)	£8	£54
Sauternes, Château Delmond, Bordeaux, France 2018 (750ml)	£9.5	£65
Black Muscat, Morris, Rutherglen, Victoria, Australia NV (500ml)	£10	£68
Tokaji, 'Late Harvest', Oremus, Hungary 2016 (500ml)	£11.75	£78
Vidal Icewine Inniskillin Niagara Ontario 2021 V (375ml) Canada	£17	£85
Straw Wine, Jean-Luc Mouillard, Jura, France 2020 (375ml)	£20	£90
Royal Tokay, 'Betsek' 6 Puttonys, Tokaji, Hungary 2003 (375ml)		£180
Klein Constantia Estate, Vin Du Constance, Constantia, South Africa 2004 (500ml)		£195
Vin Jaune, Michael Gahier, Arbois, Jura (620ml)		£220
Sauternes, Chateau d'Yquem, Bordeaux, France 1999 (375ml)		£280

PORT & SHERRY - 75ml

Port - Taylors, LBV, 2018	£8
Port - Taylors, 20 Year Old Tawny	£13
Sherry - Pedro Ximenez, Triana La Gitana, Sweet	£8.5

GRAPPA - 25ml

Grappa, Poli Bassano	40%	£7
Grappa, Nardini Mandorla	50%	£9
Grappa, Bepi Tosolini Di Moscato	40%	£7.5
Grappa, Bepi Tosolini Smoked	40%	£10.5
Grappa, Tignanellio	42%	£10

DIGESTIF

Somerset Cider Brandy 20yr - 25ml	40%	£17
The Pig x Delamain XO Cognac - 25ml	40%	£15
Cotswold Cream Liqueur - 50ml	17%	£7

COCKTAILS

Espresso Martini - Sapling Coffee Vodka, Psycopomp Coffee Liqueur, Pedro Ximenez, Espresso	£14
Old Fashioned - Michter's No1 Bourbon, Angostura Bitters, Demerara Sugar	£16
Negroni - Sapling Gin, Campari, Aperitivo Sweet Vermouth	£15

LIQUEUR COFFEE

Irish Coffee	£10
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