



25 Mile Menu

24th October

We have added a £1 voluntary donation to your bill to help raise vital funds for a charity campaign that we feel strongly about – Restaurants Against Hunger with Action Against Hunger UK. Through our shared love of food, we can help fight the hunger crisis and help vulnerable communities to build a brighter future. We know it is a very personal choice, so please do not hesitate to ask us to remove it if you wish. Action Against Hunger UK is a charity registered in England and Wales (No. 1047501) and in Scotland (No. SC048317).

Piggy Bits

Sausage Roll & Black Garlic Mayo

6.5

Jesse Smith Ham Croquette & Colman's Mustard

6.5

Crispy Salad Onions & Polytunnel Sweet Chilli

6

Whipped Smoked Cods Roe & Crisp Breads

6.5

To Start

Kitchen Garden, Caught or Cured

Venison Carpaccio

Pickled Walnut Ketchup & Old Winchester 16

Jellied Ham Hock Terrine

Garden Plum Chutney 14

Cold Smoked Chalk Stream Trout

Chive Crème Fraiche & Pickled Cucumber 16

Roasted Spiced Cauliflower

Toasted Almonds, Pickled Golden Raisins & Yoghurt 14

Chargrilled Garden Beetroot Salad

Watercress & Whipped Oxford Blue 14

New Wave Black Bream

Confit Leek & Hazelnut Salsa 16

Caramelised Onion & Smoked Garlic Soup

Cheesy Croutons 10.5

Buffalicious Mozzarella

Crown Prince Squash, Smoked Hot Honey & Sourdough Crumb 16

To Follow

From Local Farmers, Fishing Boats & Foragers

Whole Bibury Trout for Two

Crispy New Potatoes & Herb Butter Sauce 85

Gladiator Parsnip Risotto

Hazelnuts & Parsnip Crisp 23

Woodchester Pot Roast Chicken

Wild Mushroom Sauce 31

Roasted Onion Squash

Walnut & Smoked Chilli Salsa 24

Overnight Lamb Shoulder

Elephant Garlic & Par-cel Pearl Barley 32

Côte De Boeuf for Two

Brussel Sprouts, Chestnut Salad & Chantenay Carrots 100

‘Sea Seeker’ Fillet of Brill

Asterix Celeriac Remoulade & Butter Chicken Sauce 33

‘Emily Rose’ Fillet of Cod

Garden Green Tomatoes & Shellfish Sauce 32

Jesse Smith’s Sirloin

Chips, Garden Salad & Peppercorn Sauce 45

Spatchcock Partridge

Celeriac Purée, Tenderstem Broccoli & Blackberry Sauce 32

Garden Sides

Tobacco Onions 7

Flower Pot of Chips 6.5

Asterix Celeriac Remoulade 7.5

Honey Roasted Parsnips 7.5

Purple Sprouting Broccoli, Almond Romesco 12

Truffled Koffman’s Potato Gratin, Sourdough Crumb 12.5

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.

