

# THE PIG



## THE PIGs

Back in 2011 Robin Hutson the man behind THE PIGs opened the first PIG in the New Forest. “The lightbulb moment came when I saw the walled garden. Right from the start we wanted the Kitchen Garden to be at the heart and soul of the place and to play a big part in influencing the menu.” The concept was to break the mould of country house hotels and repositioning it as a ‘restaurant with rooms’ taking the inspiration from the kitchen garden with a commitment to growing fresh food and championing local producers within 25 miles. The bond between garden and kitchen is now so strong an almost obsessional culture for all things home-grown, homemade and local runs through our DNA. The gardens have also played a major part in influencing many other aspects of the overall operation too and the idea of ‘bringing the outside in’ has formed how the interiors now look.

Today there are 8 PIGs in the litter, THE PIG, Brockenhurst, THE PIG-in the wall, THE PIG-near Bath, THE PIG-on the beach, THE PIG-at Combe, THE PIG-at Bridge Place, THE PIG-at Harlyn Bay and THE PIG-in the South Downs will open in September 2021.



THE PIG



THE PIG



THE PIG, Brockenhurst, set in the heart of the New Forest, was the first restaurant with rooms in the portfolio for this completely fresh & imaginative approach to the country hotel. Opened in 2011, this is the antithesis of the traditional country house hotel. THE PIG is a restaurant with rooms with the focus on fabulous, uncomplicated and simple home-grown garden food. True to the micro seasons and influenced by the forest, the emphasis is squarely on fresh, clean flavours. Whatever is not grown here at THE PIG's kitchen garden is locally sourced within a 25-mile radius of the hotel. Plot-to-plate, farm-to-fork, is in THE PIG's DNA.

To achieve this aim there is a strong and vital relationship between gardener and chef where the menu is created every day using the freshest and zingiest seasonal ingredients. The gardening team constantly update the kitchen team on what's ready to harvest following which delicious dishes are created and served to an eager audience. This two-pronged approach is a critical part of the culinary mix ensuring that THE PIG's menus will change not so much daily but hourly, subject to what the gardeners consider to be in perfect condition.

Served in an authentically reproduced Victorian greenhouse restaurant, complete with bare wood table tops and mismatched bone handled cutlery, a meal at THE PIG is full of fun, food, fabulous wine and an intoxicating atmosphere. The unpretentious home-grown style of THE PIG's food is replicated throughout the hotel. Eschewing the look of the over-designed properties that proliferate the nation, Judy Hutson designed THE PIG to feel confident and uncompromisingly comfortable

in its own skin. Here it's all about homely furnishings, muted colours, comfy chairs, big sofas and roaring fires. THE PIG is informal, laid back, interesting and very relaxed!

THE PIG's 32 bedrooms are a continuation on a theme - evolved rather than designed and with oodles of eclectic charm. This gradual evolution over the last decade also means there is now a room or even house to suit every occasion. From a snug in the eaves of the main house to a romantic Forest Cabin getaway or even 'go the whole hog!' with self-contained PIG Lodge or PIG House, each complete with spacious sitting room, fully stocked kitchenette giving the perfect destination to take the PIGlets on holiday. One thing is for sure, the now much-loved PIG signature style continues throughout thanks to the overriding creative eye of Judy Hutson with all the PIG classics in place - truly comfortable furnishings, generous beds, oversized showers, free-standing baths, well stocked larders from local suppliers and stunning forest or garden outlooks.

Bamford massage treatments can be enjoyed in the Potting Shed which sits at the end of the lily pond or the Shepherds Hut which overlooks the kitchen garden.

Room rates start from £185.

Reservations for THE PIG, and all other PIGs, can be made online - [thepighotel.com](http://thepighotel.com) - or call 0345 225 9494.

Images can be found [here](#)



## THE PIG-NEAR BATH



In March 2014 a mellow Georgian house (formally Hunstrete House Hotel) launched as THE PIG-near Bath having been lovingly restored in the same relaxed, informal style that has become THE PIG's signature.

It has a lot to offer - with its greenhouse restaurant, private rooms for dinners, sitting room with adjacent cosy bar room, characterful library and billiards room making up generous amounts of downstairs space for guests to gather in for quaffing, scoffing and relaxing. Plus, the unexpected - 24 spacious and comfortable bedrooms within the main house complete with 'larders' for peckish people needing to PIG out, and further rooms nestling in the grounds aptly named the Gardener's Cottage, The Hide and the Apple Store

From plot to plate, what cannot be grown in THE PIG's kitchen garden is sourced within a 25-mile radius. The kitchen gardeners work tirelessly nurturing the veg and herb garden which results in boundless seasonal produce. The fruit cages are planted with blueberries, raspberries, blackcurrants and more. All of this produce is found throughout the 25-mile menu, with the PIGGY BITS as the opening act, including home-made black pudding balls, Hock eggs, and crackling with Hunstrete apple sauce. The dishes are so local and fresh you can even see them being hand-delivered from the garden to the Kitchen garden table – a chef's room where there's a working table right by the garden door at which guests can enjoy the fruits of his team's labours.

Bedrooms are split into snug, comfy, comfy luxe, big comfy luxe and hideaways. They're effortlessly chic and comfy with freestanding baths where possible and/or large shower bathrooms with Bramley bathroom products and a cosy, luxurious feel. Each room's larder contains a great range of food and drink all sourced from local artisans who create goodies that guests will find hard to resist. Tucked away in the garden 2 unique Hideaway rooms – Apple store and Hide cover two floors and come with wood-burning stoves, large monsoon showers and freestanding

baths. One overlooks the kitchen garden and orchard whilst the other also overlooks the 80-strong deer park, a unique sight by any hotel's standards.

For a slice of pampering or pummeling, The Potting Sheds in the garden are two cosy rustic huts where guests can bask in a massage with Bamford products, and enjoy that unwinding process which THE PIGs are renowned for delivering.

Robin Hutson, CEO of Home Grown Hotels, parent company of THE PIG, says: "We love the way THE PIG-near Bath looks. The relaxed atmosphere ensures our guests feel at home instantly, they quickly relax and really enjoy The Pig vibe"

Robin continues, "With the kitchen garden being clearly visible from most areas of the hotel, everyone quickly understands the freshness of the food on their plates and the lengths to which we go to source either from THE PIG's kitchen garden or from our local suppliers. These include Ruby & White Butchers (9 miles), Park Farm (5 miles), Berninet Bakery (7 miles) or The Good Egg Company (15 miles). The suppliers become our friends and are an important part of daily life at any PIG.

Room rates start from £170.

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## THE PIG-ON THE BEACH



THE PIG-on the beach, which opened in June 2014, is an old coastal villa formerly belonging to the Bankes family of Kingston Lacey fame. It is a combination of eccentrically interpreted architectural styles reminiscent of castles in a C.S. Lewis novel. Formerly The Manor House Hotel, THE PIG-on the beach has been lovingly restored in the same relaxed, quirky style that has become THE PIG's signature.

THE PIG-on the beach's greenhouse restaurant offers guests the finest coastline sea views in the UK looking out to Old Harry Rocks with boats bobbing about idly beyond. From plot-to-plate, what cannot be grown in THE PIG's kitchen garden will be sourced within a 25-mile radius. The kitchen gardeners, day-in; day-out are busy nurturing their veg and herb garden which produces fennel, courgettes, pea shoots, garden beans and Isle of Wight tomatoes. The fruit cages are planted with blueberries, raspberries, blackcurrants and more. Just some of the appetisers on the menu include local delights such as Dorset Whelks & Wild Garlic Butter and Purbeck Eggs with Verbena Mayo.

By the kitchen garden is The Summer House, an old, thatched room for private suppers with a difference offering arguably the best view in the south. It seats twelve and comes with your own chef and special menu, pizza oven and outdoor bar. Guests here are even offered their own ice cream trolley with homemade flavours, fresh from the garden.

Back in the main house, beyond the restaurant is the bar with its floors made from old railway sleepers plus a snug wood burner which delivers that ever-important relaxed piggy vibe. The 23 quirky and characterful rooms are like something from a classic fairy tale with Victorian windows, cosy and romantic attic rooms, freestanding baths in clever nooks and the signature 'larders' for piggy snacks. Outside bedrooms include The Lookout and The Bothy, two garden rooms - they

both sit overlooking the walled garden and are beautiful hideaways for couples to stay in enjoying their own space, privacy and killer sea views. Also in the garden are the Shepherds Huts in the cliff meadow overlooking Old Harry rocks – one a bedroom and the other its adjoining bathroom linked by a decked walkway.

For a dose of pampering or pummeling The Shepherd's Huts in the field beyond THE PIG's lawn are two cosy rustic huts where guests can wallow in a massage with Bamford products.

Robin Hutson, CEO of Home Grown Hotels, says: "We loved working with this great Victorian building embracing its quirks and characteristics. We've made the most of every old fireplace and strangely shaped window always with the stunning sea views in mind. The interiors were masterminded by my wife Judy and me and the gardens by my co-director David Elton. Being by the sea, the relaxed look and feel is even more pronounced; at the coast everyone wants to quickly kick back and feel the sand between their toes."

Robin continues, "The location of THE PIG-on the beach is second to none. From London, this is the closest coastline of outstanding natural beauty in the South-West with the next beautiful stretches of sandy beach being as far away as Devon and Cornwall. With Studland Beach being one of the very few sandy beaches in Dorset - most have big pebbles - we really feel we've struck gold."

Room rates start from £145.

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## THE PIG-AT COMBE



The PIG-at Combe nestled in the Otter Valley near Honiton, Devon, opened in July 2016. Totally secluded, this mellow, honey-coloured Elizabethan gem is set in 3,500 acres of glorious Devonshire countryside. It is easily accessible being 1.5 miles from Honiton, just off the A30 in the village of Gittisham and just 8 miles from the Devon coast.

The historic entrance and 'Great Hall' are the main bar, completely changing the traditional arrival experience – head straight to the heart of the action in a house of fun not formality. Gone is the formal lounge seating, replaced with a long bar, oversized sofas, and chairs to properly curl up in alongside the inviting roaring fire.

Next enter the restaurant where informality rules; there is no polished panelling, pelmets and fitted carpets. Here it's stripped back to signature bare wood floors and restored shutters. A restored principle double-height, bricked up window, brings light and incredible Devon views into the heart of the room. The former dining rooms have become snug and cosy sitting rooms leading off the bar for more chilling by open fires.

The attic floor in the main house (previously unused) has been transformed into huge rafter bedrooms and the original Georgian stable block (also previously unused) is now quirky Horse Yard rooms retaining many of the original stable features. The original Georgian kitchen with its range and fittings is a wildly popular private dining room with a 'below stairs' vibe featuring Mrs. Beeton's recipes. The Old Laundry – now a bedroom - has its own private terrace and garden whilst the inside retains all original features and even the old drying racks.

THE PIG-at Combe additionally has its Curlditch Cottages. This classic thatched Devon longhouse is tucked down a private track off THE PIG-at Combe's main drive; the three adjoined



cottages are ideal for families to take for a small or large and lively gathering. With the proximity to Devon's beaches, access to some of the most beautiful parts of Devon and - of course - a mere amble to THE PIG-at Combe, this perfect corner of the West Country is an ideal bolthole for families who are after traditional summer holidays with a dash of style.

The old garden folly oozes derelict chic and creates an atmospheric indoor/outdoor bar and dining area with wood fired oven, oversized tables, benches and lots of cigars! From the folly you can see the kitchen gardens bursting with produce. There's a saying in Devon that 'if you stick your finger in the ground it will grow' and the kitchen garden indeed abides by this expression. With such abundant produce there are in fact three walled gardens for the kitchen staff to select produce from - the vegetable garden, the herb garden and the infusion garden. As with the other PIGs, what cannot be grown in THE PIG's kitchen garden will be sourced within a 25-mile radius.

Within the walled infusion garden there are 2 Potting Sheds which have been converted into treatment rooms offering a range of Bamford massages.

Room rates start from £175.

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## THE PIG-AT BRIDGE PLACE



In April 2019 THE PIG-at Bridge Place opened, the hotly anticipated sixth PIG in the hotel collection's portfolio. Formerly Bridge Place Country Club, THE PIG-at Bridge Place is a 17th century manor house just outside the historic village of Bridge in the Nailbourne valley, three miles south of Canterbury and just 56 minutes by train from St Pancras. Never ones to be considered predictable, this gem succeeds in delivering surprises that are sure to delight guests and Pig aficionados alike.

With its welcoming red brick façade and ornate Jacobean interior, Bridge Place is an intriguing old building with a rock-n-roll vibe. Over the past four decades this musical honeypot has been home to some renowned parties and gigs, famously or rather 'infamously' playing host in the '70s to Led Zeppelin and The Kinks. It houses a wealth of period features, including large fireplaces, secret stairways, panelled rooms and endless nooks and crannies. During the restoration process, all of these structural nuances have been respected and enhanced to create seven bedrooms along with numerous cosy bars and sitting areas.

Attached to the main building a new, carefully detailed Coach House contains a restaurant with open kitchen. Within The Coach House are 12 further bedrooms; four on the ground floor and eight on the first floor. Over the brook via a hand crafted wooden bridge are seven fitting Hop Pickers' Huts created from reclaimed materials all dotted along a meandering wooden walkway. Each hut houses a double bedroom with cosy bathroom and wood-burning stove. Next to the kitchen garden is The Barn; a large upstairs/downstairs room with vast bathroom and bedroom

hosting views across the garden. With a newly restored gate lodge offering two further dwellings, THE PIG-at Bridge Place has a total of 31 rooms.

CEO of Home Grown Hotels Robin Hutson says, “We’ve generally stuck to the South West as far as PIG hotel locations go but we just couldn’t resist this truly truly unique property in the South East. We really are over the moon about our hotel in Kent.”

Interiors have been overseen by acclaimed designer Judy Hutson, whose signature style has given THE PIG its unique brand of effortless, laid-back chic, beloved by guests to date.

As with every other PIG, the kitchen garden and restaurant sit at the beating heart of this property; anything that can’t be supplied by the gardens will be sourced from Kent’s best producers within a 25-mile radius of Bridge.

Room rates start from £109.

Reservations for THE PIG-at Bridge Place, and all other PIGs, can be made online - [thepighotel.com](http://thepighotel.com) - or call 0345 225 9494.

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## THE PIG AT HARLYN BAY



THE PIG-at Harlyn Bay opened in July 2020. Of THE PIG-at Harlyn Bay, Robin Hutson says, “This is amongst the very best coastal settings anywhere in Cornwall with immediate access to a beautiful and immensely sought-after part of the North Cornish coastline with some of the county’s most celebrated beaches a stone’s throw from the hotel.”

THE PIG-at Harlyn Bay is one of Cornwall’s most historic houses with 16th century origins and plasterwork plus other features from Medieval, Jacobean and Georgian times. This Grade II Listed mansion has far-reaching sea views and sits at the end of a long driveway surrounded by almost five acres of gardens. Just a short stroll from the village of Harlyn, Constantine Bay beaches and Trevoze golf course, this Cornish gem is a fabulous addition to the existing collection of PIG hotels.

The front entrance of the house leads into the Map Room where there are sofas, chairs and an inviting wood-burning stove. Hang a left and guests find themselves in the bar, one of the most important rooms in the house... Through the rear door of the Map Room, next to the main staircase, is the reception area. The door to the right of the Map Room leads to the main restaurant which consists of three walk-through rooms all full of Cornish character giving guests a real sense of place. Further into the heart of the ground floor there’s a snug which sits adjacent to the hotel’s wine store – a dangerous combo – and beyond that a private dining room beyond which is a residents’ snug.

Upstairs in the main house the 11 bedrooms are all generous in size with many of them basking in sea views. They come with either a giant shower or bath (or both) and some with freestanding

baths in the bedrooms. There are a further 15 bedrooms in the Stonehouse which sits west of the main house and built with slate in a traditional Cornish way and a Delabole slate roof. Finally, there are 4 of the largest, most comfortable and sexiest Shepherd's Huts on the planet! These uniquely designed Garden Wagons are randomly placed along the route to the kitchen garden and are guaranteed crowd pleasers. As with other PIGs, Judy Hutson designs each and every room in the style that guests have come to know and love. No one room is the same and Judy skillfully incorporates details that are particular to that building's soul and location - in this case the moody weathered stone building in the wilds of Cornwall.

As with every PIG, the kitchen garden is the beating heart of THE PIG-at Harlyn Bay and this large garden has been restored to its former glory. Everything grown within the beds dictates the style of the seasonal menu. At the end of the main kitchen garden are two Potting Sheds where guests escape for an array of massages and facials.

And last but by no means least, and a unique addition to this particular PIG, we have The Lobster Shed – in place of an old Pig Sty. It's all about the wood-oven and local charcoal fired grill, so enjoy wood roasted fresh lobster, fresh crab with sourdough and Old School Ice Cream Sundaes. These tasty dishes can be washed down with Cornish ciders and beers, Camel Valley fizz and PIG CUT rosé. The shed's signature 'Lobster & Camel' is not to be missed – ultimate combo of lobster, thrice cooked chips and Camel Valley Pinot Noir Rosé Brut.

Room rates start from £150.

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## THE PIG-IN THE WALL



THE PIG-in the wall might be the smallest of our litter but this urban PIGlet packs a punch in every other way. The second PIG to open in 2012, this intimate bolthole neatly tucked away within the ancient city walls of Southampton, provides the perfect characterful base for a city break or stepping-stone to explore Hampshire's ancient woodlands, glorious coastline or nearby Isle of Wight.

Like a condensed version of her siblings, the PIG-in the wall brims with much-loved signature style but does things a little differently. Here relaxed deli-dining rather than the full restaurant experience takes center stage. Rooms come with breakfast and morning to evening scrumptious deli counter delights can also be found at the deli and bar.

Once inside the ancient crenelated city walls expect a haven of warmth and atmosphere. The center of this Georgian property is its large open plan lounge where natural earthy paint shades, rustic wooden floors, cosy corners, open fireplaces and genteel mismatched furniture abound. This is the heart of The Pig-in the wall where out-of-town guests and city dwellers alike congregate for relaxed morning coffee, tasty Piggy Bit lunches or early evening garden flavour infused house cocktails. Ingredients for all are sourced from the kitchen garden at THE PIG in Brockenhurst and local suppliers.

Reminiscent of Mary Poppin's cavernous carpet bag the upstairs of this quirky townhouse hides 12 unique rooms of varying size – think eaves, beams and secret staircases. All come decorated with a light and airy touch in Judy Hutson's trademark soulful and stylish manner. Snug, Comfy or Spacious rooms each have well stocked larder, walk-in shower or huge roll-top tub (or both), Victorian-style loo and an array of colourful tiles which PIG aficionados will recognise from many a PIG conservatory.

Whether you are staying for business or pleasure, THE PIG-in the wall's convenient location close to the cruise terminal, train station, airport and city center makes this a perfect place to stay and immerse yourself in the heart of this ancient bustling city.

Room rates start from £140.

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## THE PIG-IN THE SOUTH DOWNS

THE PIG-in the South Downs in the hamlet of Madehurst, four miles from Arundel, West Sussex nestles into the folds of the South Downs National Park. Dating back to the 1770s, this house benefits from high ceilings bringing an abundance of natural light and is made up of a Georgian main house with traditional greenhouse restaurant. Beyond the main house rooms comprise a collection of traditional brick, flint and timber clad Sussex stable yard buildings plus a selection of Field and Garden Wagons. All of these have been lovingly restored and sit comfortably within the gardens and courtyards of the hotel.

On arrival at the hotel, guests walk into a light reception area to the right of which is a quirky art room with an eclectic mix of portraits and landscapes collected, over the years, by Robin and Judy Hutson. Into the hall area with sweeping staircase up to the house bedrooms and then on to the sitting room and bar both with open fireplaces and inviting sofas and armchairs for guests to while away the hours. Beyond these rooms is The Pig's signature greenhouse restaurant. Long and elegant, this central hub is where guests can enjoy views of both the hotel's vineyard and the South Downs. At the far end of the restaurant is a private dining room - or further seating for those busy nights at The Pigs that we've all come to know and love.

The first floor of the main house brings a handful of the hotel's bedrooms with various shower rooms, bathrooms, and the odd avocado freestanding bath - a Pig first. Three of these rooms overlook the garden, vineyard and views beyond.

Separate from the main building is the Courtyard and Stable Yard housing further rooms, some of which can be joined together for larger groups. The Chicken Shack is just one of the bedrooms in this outbuilding collection with its own chicken shed features remaining in place. The Hayloft, Old Stable and Tack Room were exactly as described but have had a sympathetic and creative refurb thanks to Team Pig. As ever, we can never resist a hut so a selection of Field and Garden Wagons bring further guest accommodation. They come complete with log burners, freestanding baths and monsoon showers and are in both the kitchen garden and the garden space overlooking rolling Sussex fields.

From almost every window of the house and outbuildings there are beautiful views across the Downs. The two-acre South West facing field directly in front of the main greenhouse restaurant is where 4,500 vines were planted in May 2020 by Robin Hutson and his wine team. Previously used for grazing alpacas, this free draining chalky subsoil with silt and clay, together with the



elevation and orientation, offers excellent conditions for planting the varietal vines of Champagne and Burgundy. Grapes such as Chardonnay, Pinot Noir and Pinot Meunier have been planted to create The Pig's very own small but perfectly formed Sussex vineyard with the first harvest due in Autumn 2022.

Needless to say, THE PIG-in the South Downs has a picturesque kitchen garden, the largest of any Pig at nearly two acres. It contains an old Apple Store which has been restored to its former glory and is now a cosy, quirky bedroom. At the end of the kitchen garden there are two Victorian glasshouses which now act as the walkway to the Potting Shed treatment rooms. Particular to this Pig is a collection of old English apple trees and 50-year-old espaliers. As ever, the abundant veg and fruit grown in this Sussex soil will help to feed the Pig's hungry guests with bountiful seasonal produce.

This Pig is a stone's throw away from four key Sussex hubs: the historic town of Arundel and Petworth; the yachting playground of Chichester and the vibrant and buzzy city of Brighton. Although only 48 miles from London this tranquil, unspoilt corner of West Sussex is within the South Downs National Park and is made up of open rolling hills, chalky downlands and scattered rural villages. It is just 20 minutes away from over 50 miles of coastline where charming West Wittering, Easthead, East Wittering, Climping, and Littlehampton sit plus natural harbours as well as sailing hot spots such as Bosham.

Rooms start from £155 per room per night. The Pig Hotel ([thepighotel.com](http://thepighotel.com))

#### Notes to Editors

THE PIG group is a personal collection of small lifestyle restaurants with rooms where the focus is on authenticity and informality of design, food and service. There are currently eight PIG hotels; THE PIG, THE PIG-near Bath, THE PIG-on the beach; THE PIG-at Combe, THE PIG-in the wall, THE PIG-at Bridge Place, THE PIG-at Harlyn Bay and THE PIG-in the South Downs. With an obsessive commitment to home grown and local produce, THE PIG celebrates the seasons and uses only the best, freshest and most authentic foods and ingredients. It is all about the kitchen gardens, they are the beating heart of the operation. Everything is driven by the kitchen gardener/forager and chef. They grow and source the food and the chef then creates the menu; uncomplicated and simple kitchen garden food, true to the micro seasons with the emphasis squarely on fresh, clean flavours. What cannot be grown in THE PIG's kitchen garden is sourced within a 25-mile radius of each hotel. There are no 'cookie-cutter roll-outs'; each hotel has its own personality and sense of self. Every property comes with laid-back warm service and a genuine commitment to environmental and social responsibility. THE PIG hotels aim to deliver an outstanding experience for every guest; a 'wow' moment that surprises and delights for a price that won't break the bank. Home grown in every way – breaking the mould of designed hotels by working with what it has and recognising what is good about that. Designed in the style that has become THE PIG's signature, each hotel has a garden restaurant and bedrooms with a touch of luxury and bags of homely charm plus Potting Shed massage treatment rooms in or near the kitchen gardens.

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