NEWS – THE PIG-and The Village Pub The Cotswolds

Sometimes opportunities arise when one is least expecting them... and with two new PIGs already on the horizon in Stratford-Upon-Avon and Tunbridge Wells, the team were not anticipating another beauty to come across their desks so soon. But this opportunity was hard to resist.

THE PIG team are thrilled to announce that they have just acquired the 17th century Barnsley House hotel, tucked away in the quintessential Cotswolds village of Barnsley, just four miles from Cirencester. Nestled in historic arts and crafts style gardens, created by renowned garden designer Rosemary Verey, this little gem of a property has all the makings of a PIG already weaved into its DNA... but of course there are a few twists!

- It comes with its very own village pub which will be a first for THE PIGs.
- There is a small but perfectly formed spa which will see the group extend their Potting Sheds beyond the normal treatment offering.
- Not only does it have a working Kitchen Garden, but the ornamental gardens will be a new source of inspiration for the eager PIG gardening team.

Chairman Robin Hutson commented on the exciting announcement, "We are absolutely thrilled to have acquired Barnsley House, it has been in my peripheral vision for many years as a possible acquisition, always thinking it would make a perfect 'Pig' and we are very excited to have our first pub too".

Most importantly, for now, Barnsley House will continue to run as is by the fabulous Barnsley team until Sunday, 4th February – for any guests due to visit up until then it will be very much 'business as usual'.

In February 2024, the PIG team will go in to start the works to turn this stunner of a property into a PIG, with a view to opening the doors this summer as THE PIG-and The Village Pub. So... three new PIGs in the pipeline, it feels big but exciting with each property being so different from the next, and over the next 18-months the team will be working hard to create places that they know guests will love. So, with a fair wind the plan is to open;

- THE PIG-and The Village Pub, Cotswolds, in summer 2024
- THE PIG-on the farm, Stratford-Upon-Avon, at the end of 2024
- THE PIG-at Groombridge, Tunbridge Wells, in summer 2025

Hi res image of THE PIG-and The Village Pub here

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 'cookiecutter 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 or Shepherd's Hut massage treatment rooms in or near the kitchen gardens.