

## PIGGY SNACK BOARDS

Choose from our selection of Piggy Bit and Local Produce boards

### Mr. Bartlett's Board £15.00

Portioned Pork Pie/ Bacon Breadsticks w/ Chilli Jam /Honey & Mustard Chipolatas

### Chef's Selection £15.00

Portioned Garlic & Herb Sausage Roll/Salami & Olives/ Pork Scratchings with Apple Sauce

### Pig-less Piggy Bits £14.00

Portioned Veggie Quiche/Pea & Mint Hummus & Crackerbread/Marinated Olives

### Hampshire Full Monty Cheese £12.50

A Selection of Local Cheeses/Crackers/Celery/Chutney

### Hampshire Cured Meats £12.50

A Selection of Local Cured Meats/Salami/Chorizo/Homemade Bread/Pickles

### Kitchen Garden Sampler (Vegan) £10.00

Pea Hummus/Fresh Crunchy Veggies/Crackers/Homemade Bread/Falafel

## DELI COUNTER

Take a peek at our Deli Display Counter for our latest homemade Salads and Snacks

### Homemade Garlic & Herb Sausage Roll £7.00

Served hot or cold w/ dressed leaves

### Mr. Bartlett's Pork Pie £8.00

Best served hot w/dressed leaves/Branston Pickle/Pickles

### Warm Homemade Meaty Quiche £7.00

(ask for today's flavour) served w/ dressed leaves

### Warm Homemade Veggie Quiche £7.00

(ask for today's flavour) served w/ dressed leaves

### Fresh Daily Salads/Sides £3.00

Add a spoon of one or more of these to any of our dishes

### Homemade Focaccia £3.00

Served with flavoured oil straight from our Deli Shop

## PIG OUT PLATES OF THE DAY

Seasonal Larger Plates made using Local Ingredients

### Meaty £15.00

Crispy Pork Belly, Greens, Cornish New Potatoes, Mustard Sauce

### Veggie £12.00

Spinach Gnocchi Bake with IOW Tomatoes, Courgette, Old Winchester Cheese

### Vegan £11.00

Roasted Vegetable Cous Cous, Pea Hummus, Falafel, Mixed Leaves, IOW Tomatoes

Please speak to our staff if you have any questions about the menu or dietary requirements

### AFTER DINNER TREATS

Round off your meal with one of our Desserts, some Local Cheese or a cake from our counter

**Trinity Burnt Cream** £5.50

**Warm Chocolate Brownie w/ vanilla ice cream** £5.50

**Jude's Ice cream Pot** £4.00

**Solo/Trio/Full Monty Hampshire Cheese Board** £4.50/£9.50/£12.00

A Selection of Local Cheeses/Crackers/Homemade Bread/Celery/Chutney

### LOCAL CHEESE SELECTION

**Isle of Wight Blue** – Naturally rinded soft blue cheese with a mild blue flavour

**Wigmore** – Traditional handmade Ewe's milk cheese, with a bloomy natural rind.

**Cave Aged Cheddar** – This robust, sweet, nutty Cheddar is matured in the caves of Wookey Hole.

**Tunworth** – A soft, white-rinded cheese, wonderfully reminiscent of Camembert but locally made in Hampshire.

### SWEET WINES

**Sauvignon Blanc, La Playa, Chile**

Medium bodied, ripe citrus fruit and melon aromas with hints of butterscotch on the palate whilst maintaining a great balance of sweetness and acidity

**Tawny Port, Grahams 10yr, Portugal**

A light bodied style of Port with nutty aromas and hints of honey. The palate shows rich mature fruit flavours, such as baked figs, complimented by a beautifully long finish

**Pedro Ximenez Sherry, Mira la Mar, Spain**

A deep brown in colour with an intense nose of molasses, dates and prunes. The Palate is full and sweet with flavours of treacle, raisins, candied peel and figs

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