



PIGGY SNACK BOARDS

Choose from our selection of Piggy Bit and Local Produce boards

Mr. Bartlett's Board £15.00

Portioned Pork Pie/Pork Scratchings with Apple Sauce/Honey & Mustard Chipolatas

Chef's Selection £15.00

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

Pig-less Piggy Bits £14.00

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

'The Book & Bucket' Baked Brie Board £12.50

Black Garlic & Rosemary Baked Brie, 10W Tomatoes, Garlic Ciabatta Sticks

Hampshire Full Monty Cheese £12.50

A Selection of Local Cheeses/Crackers/Chutney

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 hot or cold w/ dressed leaves

Warm Homemade Veggie Quiche £7.00

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

Soup of the Day £6.50

Served with fresh bread. Please ask for today's flavour.

Fresh Daily Salads/Sides £3.00

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

Homemade Focaccia Bread Basket £3.00

Served with flavoured oil straight from our Deli Shop

PIG OUT PLATES OF THE DAY

Seasonal Larger Plates made using Local Ingredients

Veggie £12.00

Mushroom & Ricotta Tortellini, Roasted Chestnut & Rosemary Puree, Mushrooms, Garden Leaves, Truffle Oil

Meaty £14.00

Lamb and Root Vegetable Puff Pastry Pie served with Buttered Curly Kale

Fishy £14.00

Local Crispy Cod Fillet served with a hearty Chickpea, Chorizo and Potato Stew

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

Lemon & Thyme Posset £5.50

Warm Chocolate Brownie w/ vanilla ice cream £5.50

Jude's Ice cream Pot £4.00

Strawberry/Chocolate/Salted Caramel/Gin & Tonic/Mango Sorbet

Scoop of Jude's Vegan vanilla ice cream £2.50

The Best Hampshire Cheeses

1 Piece £4.50 / 3 Pieces £9.50 / 5 Pieces £12.00

Your choice of local cheeses served with crackers and chutney

LOCAL CHEESE SELECTION

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

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

Old Winchester - A local replacement for traditional Italian hard cheeses. Creamy, nutty flavour.

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

Rosary Goats - A fresh, soft, young goats cheese. Made on the edge of The New Forest from pasteurised goats milk. Creamy and mild in flavour.

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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