



New book from best-loved hotel group

THE PIG

500 MILES OF FOOD, FRIENDS

AND LOCAL LEGENDS

By Robin Hutson and

THE PIG Hotel Teams

Made in Britain

PUBLISHES 12TH MAY 2022, HB £30

This May comes the second book from THE PIG, the multi-award-winning hotel group that has become a byword for delicious, home-grown food and stylish, mismatched interiors. Following the success of their first book, this new book focuses even more on the home-grown and the local, celebrating the talented artisans, growers, farmers, foragers and fishermen who make each PIG hotel – and its menu – unique.

Eight chapters – one per hotel - will take readers from coast to coast across southern England, featuring beautiful photography, anecdotes, tips, interviews and, of course, delicious, simple recipes that reflect each hotel's region. Printed in East Sussex, with colour production in Cornwall on paper made at Aberdeen's Stoneywood Mill using water from the River Don, the book's provenance reflects THE PIG's obsessive commitment to reducing its footprint, caring for and protecting the environment and supporting local communities.

Commenting on the new book, THE PIG's founder Robin Hutson OBE says: "A lot has happened in the three years since we published our first book. We have opened three more hotels and, of course, we've all had a global pandemic to contend with. Our PIGs now reside in every county across the south coast of England and this book celebrates the unique produce and flavours of each one, as well as the incredible artisans who have become a big part of our story. With this second book, we wanted to take readers photographically behind the scenes to see a little of the life and people 'backstage' at The Pig: the unsung heroes of hospitality. It's this crew, who aren't always seen by guests, who keep the show on the road."

The eight chapters in the book are:

- * surfers, smugglers and lobsters
- * green and pheasant land
- * very, very local venison
- * naturalists and naturists
- * from little acorns to might oaks
- * king henry and the deli bar
- * heard it on the grapevine
- * hops 'n' cockles 'n' rock 'n' roll



Author Information

THE PIG opened in 2011 in the New Forest and became an instant hit. A more relaxed take on the country hotel, The Pig's unique selling point was, and still is, its kitchen garden which remains at the heart of each hotel.

Founded by Robin Hutson (who created Hotel du Vin and launched Lime Wood), his wife Judy Hutson (who is responsible for the interiors) and David Elton, THE PIG's litter has grown to eight, with hotels across southern England. The hotels have won a fervently loyal following and a string of industry accolades.

www.thepighotel.com

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