



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/Pigs in Blankets with Cranberry Sauce

Chef's Selection £15.00

Portioned Festive Sausage Roll/Salami and Marinated Olives/Pork Scratchings with Apple Sauce

'The Book & Bucket' Baked Brie Board £12.50

Black Garlic & Rosemary Baked Brie, Garlic Ciabatta Sticks, Cranberry Sauce

Hampshire Full Monty Cheese £12.50

A Selection of Local Cheeses/Crackers/Chutney

'A Pinch of Salt' Hampshire Cured Meats £12.50

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

Kitchen Garden Sampler (Vegan) £10.00

Two spoons of our Deli Salads/Crackerbread/Pickles/Falafel

DELI COUNTER

Take a peek at our deli display counter for our latest homemade Salads and Snacks

Homemade Sage & Cranberry Festive 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

Sourdough 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

'Turkey, Stuffing & Pancetta' Parcel with a Pig in a Blanket, Roast Potatoes, Maple Carrots, Sprouts & Gravy

Fishy £14.00

Homemade Cod & Smoked Salmon Fish Pie topped with Mash and served with Buttered Curly Kale

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

Clementine Posset £5.50

Warm Chocolate Brownie w/ vanilla ice cream £5.50

(Gluten & Dairy Free option available)

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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