

THE PIG



THE PIG-in the South Downs

Opening September 2021

THE PIG-in the South Downs in the hamlet of Madehurst, four miles from Arundel, West Sussex nestles into the folds of the South Downs National Park. Dating back to the 1770s, this house benefits from high ceilings bringing an abundance of natural light and is made up of a Regency main house with traditional greenhouse restaurant. Rooms comprise a collection of traditional brick, flint and timber clad Sussex stable yard buildings plus a selection of Field and Garden Wagons. All of these have been lovingly restored and nestle together around original courtyards.

On the ground floor guests will walk into a generous entrance hall and reception area. Adjacent to the entrance hall are a study and snug complete with open fireplace and inviting sofas and armchairs ideal for guests to curl up in. There are two further lounge areas and beyond that, The Pig's signature greenhouse restaurant. Here guests will enjoy not only the 25-mile menu but far-reaching views across the South Downs. At the far end of the restaurant is a private dining room, ideal for celebrations and more intimate events.

On the first floor of the main house is a collection of bedrooms with various shower rooms, bathrooms, some with freestanding baths within the rooms and beyond the courtyard of the main house is a wing which will house further accommodation.

Separate from the main building is the Stable Block and stable cottage housing further rooms, some of which can be joined together for larger groups. Additional accommodation is being created in the Chicken Shack which has a large room with sitting area, bathroom and freestanding bath in the bedroom. Then there's the Chicken Coop which has two bedrooms with en-suite bathrooms and a freestanding bath in the main bedroom. As ever, Team Pig can never resist a hut so a selection of Field and Garden Wagons will bring further guest accommodation complete with log burners, double ended freestanding baths and monsoon showers all located in and around the kitchen garden. There will be approximately 30 rooms in total.

From every window of the house and outbuildings there are beautiful views across the Downs. The two-acre South West facing field directly in front of the main greenhouse restaurant is where 4,000 vines have recently been planted by Robin Hutson and his wine team. Previously used for grazing alpacas, and now grazing a flock of South Downs sheep, this free draining chalky subsoil with silt and clay, together with the elevation and orientation, offers excellent conditions for planting the varietal vines of Champagne and Burgundy. Grapes such as Chardonnay, Pinot Noir and Pinot Meunier have been planted to create The Pig's very own small but perfectly formed Sussex vineyard with the first harvest due in Autumn 2022.

Needless to say, THE PIG-in the South Downs has a picturesque kitchen garden, the largest of any Pig at nearly two acres. It contains an old Apple Store which will be restored to its former glory plus an orchard of old English apple trees, fruit cages and espaliers over 50 years old, as well as two existing Victorian glasshouses that are the walkway to the Potting Shed Treatment Rooms. The veg and fruit grown in this Sussex soil will help to feed the Pig's hungry guests with bountiful seasonal produce.

This Pig is a stone's throw away from three key Sussex hubs: the historic town of Petworth; the yachting playground of Chichester and the vibrant and buzzy city of Brighton.

Although only 48 miles from London this tranquil, unspoilt corner of West Sussex is within the South Downs National Park and is made up of open rolling hills, chalky downlands and scattered rural villages. It is just 20 minutes away from over 50 miles of coastline where charming West Wittering, Easthead, East Wittering, Climping, and Littlehampton sit plus natural harbours as well as hot spots for taking to the water such as Bosham.

Rooms will start from £155 per room per night. The Pig Hotel (thepighotel.com)

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 seven 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 and THE PIG-at Harlyn Bay. 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 'cookie-cutter 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 massage treatment rooms in or near the kitchen gardens.

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