Please speak to our restaurant manager if you have any questions about the menu, allergies, dietary requirements or calorie content.

We add a suggested 12.5% service charge to your bill. If the service wasn’t up to scratch, don’t pay for it. (But do let us know what we could do better.)

Puddings - £9.50

Eve’s Pudding
Ice Cream, Bird’s Custard or Pouring Cream
Semillon/Sauvignon Blanc - Château Guiraud, Sauternes, Bordeaux, France 2008 75ml £15.50

THE PIG’s Spotted Dick
Bird’s Custard & Longman’s Salted Butter
Zibibbo - Passito di Pantelleria, Ben Ryé, Donna Fugata, Italy 2020/21 75ml £16

72% Chocolate Custard
Boozy Cherries & Brandy Snaps
Pinot Noir - Saurus Late Harvest, Patagonia, Argentina 2021 75ml £12

Zero Waste Hoxton Croissant Set
Cream
Clementine Segments & Croissant Crisp
Malvasia Di Chianti - Vin Santo di Montepulciano, Crociani, Tuscany, Italy 2018 75ml £13

Truffled Tunworth
Stefan’s Rye Bread & Borage Honeycomb £10.50

Lighter Puds - £9.50

Spiced Cranberry & Gin Jelly
St Clements Sorbet
Welschriesling/Pinot Blanc - Heidi Schrock & Shone, Beerenauslese, Austria 2021 75ml £14

Brown Sugar Roasted Pear
Ginger Parkin & Vegan Crème Fraîche
Moscato d’Asti - Massolino, Piedmont, Italy 2022 125ml £9.50

Piggy Fours £8.50

Homemade Ice Creams and Sorbets £8

Cheese Board

Solo - £5.50, Trio - £12.50 The Full Monty - £17.50
Showcasing the best from the local area, served with homemade crackers and Spiced Plum Chutney

St Ella
A Crottin style matured goats cheese, made by Rosary Goats Cheese near Salisbury.

Tunworth
A Camembert style cheese, slowly ripened to capture the flavour the creamy milk, produced in Hampshire.

Wordsworth
A rich, buttery Gouda style cheese with nutty notes made by Book & Bucket Cheese Company in Cranbourne

Cranbourne Blue
A gentle creamy blue cheese with a deep yellow glow and electric blue streaks

Equinox
An aromatic, semi-soft goat’s milk cheese, rind washed in Equinox ale from the Glastonbury Brewing Co. From The Pig near Bath

Please note that some items may vary from time to time due to seasonal availability.
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**Liqueur Coffee - £10**

Irish, French (Cointreau), Brandy, Calypso (Conker Cold Brew), Friar-Joe (Frangelico)

**Our Tea & Coffee Selection - £4.50**

English Breakfast, Earl Grey, Green, Berries & Cherries, Lemongrass & Ginger, Jasmine, Camomile Rose, Peppermint

Americano, Cortado, Macchiato, Latte, Flat White, Cappuccino

**Espresso - £3.50**

Chocolarder 65% Drinking Chocolate - £4.50

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**Sweet Wine**

Moscato d’Asti - Massolino, Piedmont, Italy 2022  
£9.50 (75ml) £58 (75cl)

Zibbibo - Passito di Pantelleria, Ben Ryé, Donna Fugata, Italy 2020/21  
£16  £75 (75cl)

Pinot Noir - Saurus Late Harvest, Familia Schroeder, Patagonia, Argentina 2021  
£12  £65 (50cl)

Malvasia di Chianti - Vin Santo di Montepulciano, Crociani, Tuscany, Italy 2018  
£13  £70 (50cl)

Welschriesling/ Pinot Blanc - Heidi S. & Sohne, Beerenauslese, Austria 2021  
£14  £70 (75cl)

Semillon/Sauvignon Blanc - Château Guiraud, Sauternes, Bordeaux, France 2008  
£15.50  £77 (75cl)

Sauvignon Blanc/Semillon - Château d’Yquem, 1er cru, Sauternes, France 2002  
£200 (1.5l)

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**Madeira, Port & Sherry**

Madeira - Malvasia Barbeito, Sweet  
19%  £8.50  £50 (75cl)

Port - Fonseca LBV  
20%  £8  £50 (75cl)

Port - Taylor’s 10yr, Tawny  
20%  £12.50  £86 (75cl)

Sherry - Amontillado, La Gitana Napoleon, Dry  
18%  £7  £50 (50cl)

Sherry - Oloroso, La Gitana Faraon, Medium  
18%  £7  £50 (50cl)

Sherry - Pedro Ximenez, Triana La Gitana, Sweet  
15%  £8  £50 (50cl)

Rare & Old  
Sherry - Palo Cortado, La Gitana Wellington V.O.S., Medium  
17.5%  £70 (50cl)

Sherry - Oloroso, La Gitana Faraon V.O.R.S., Medium  
20%  £90 (50cl)

Sherry - Pedro Ximenez, La Gitana Faraon V.O.R.S., Sweet  
15%  £100 (50cl)

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Pinot Noir - Saurus Late Harvest, Familia Schroeder, Patagonia, Argentina 2021  
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£200 (1.5l)