

Buttered & Baked *teatime at the pig*

45 per person

Includes a glass of English Fizz or Wild Idol Rosé 0%

35 per person

Includes hot drinks

Garden Herb Salted Popcorn



Cheese & Spring Onion Scones With Bacon Jam

Gardener's Sausage Roll & Colman's Mustard

Smoked Trout & Chive Crème Fraîche on Granary

Asparagus & Blue Cheese Quiche

Mushroom Vol-au-Vent



Blackberry & Lemon Meringue Tartlet

Carrot & Walnut Cake with Cream Cheese Icing

Millionaire's Shortbread

Chococo Cherry Bakewell Chocolate Truffles

Our kitchen is always full of fresh, seasonal ingredients being prepped and cooked, so we can't guarantee any dish is completely allergen free. We'll always check in, but please do let us know if there's anything we should be aware of - or if you'd like to see allergen or calorie information for any of our dishes or drinks.

English Sparkling Wine & Champagne

125ml

Hambleton, Classic Cuvée, Hampshire, NV	14.50
Sugrue, Ex Machina, Sussex, 2021	16
Bollinger, Special Cuveé, Champagne, Brut NV	22
Ayala, 'Brut Majeur', Champagne NV (75cl Bottle)	80

Free Spirited

Wild Idol Rosé Sparkling	12
Pentire Seaward & Tonic	9.50
Mother Root & Soda	8
Applemint	7

Hot Chocolate

from our friends at Chocolarder

Tea

from our pals at Prince & Sons

THE PIG's Own Blended
Afternoon Tea
English Breakfast Tea
Berries & Cherries
Earl Grey
Fresh Mint or Peppermint
Lemongrass & Ginger
Chamomile
Green

Coffee

from the legends at Origin Coffee

Espresso
Macchiato
Cortado
Flat White
Latte
Cappuccino
Mocha
Americano

Can't find what you're looking for?

Please ask to see the full drinks list or speak to one of the team.

We add a discretionary 12.5% service charge to your bill. If something wasn't quite right, don't pay it - but do tell us so we can make it better next time.