



25 Mile Menu

21st August

We've added a voluntary £1 donation to your bill to support Hospitality Action, a charity very close to our hearts. They provide vital support to people working in hospitality, from mental health and addiction services to financial assistance when it's needed most. This September, our very own PIG People will be cycling 450km over three days from THE PIG in the New Forest to Maison Bollinger to raise funds for this incredible charity. We know it's a personal choice, so if you'd prefer not to contribute, just let us know and we'll happily remove it. Registered Charity No. 1101083

Piggy Bits

Boldor Beetroot Hummus

6

Salt & Vinegar Crispy Kale

6

Honey & Mustard Chipolatas

6.5

Fish Popcorn & Tartare Sauce

6.5

To Start

Kitchen Garden, Caught or Cured

Battered Garden Vegetables

Confit Garlic Mayo & Pickles 14

Buffalicious Mozzarella

Courgette Jam & Herb Crumb 15

Somerset Cider Chorizo & Beetroot Salad

Mrs Salter Figs 14.5

Marinated Double Sucker Octopus

Preserved Peppers & Shallot Dressing 17

Chicken & Pancetta Terrine

Piccalilli & Garlic Croutes 14.5

Chargrilled Sardines

Preserved Lemon Mayo & Fine Bean Salsa 15

Garden Courgette Salad

Garlic, Chilli & Lemon Dressing 12

Polytunnel Tomato Gazpacho Soup

Cold Pressed Rapeseed Oil 10.5

To Follow

From Local Farmers, Fishing Boats & Foragers

Lemon & Thyme Whole Roasted Chicken For Two

Zack's Garden Vegetables & Wholegrain Mustard Sauce 72

Newton Farm Pork Chop

Confit Leeks, Carrot Puree & Chive Dressing 31.5

Whole 'Tenacity' Plaice

Agretti & Sage Brown Butter Sauce 36

'Macie Lou' Pan Fried Grey Mullet

Temari Turnips, New Zealand Spinach & Basil Cream 30

Garden Herb Tagliatelle

Olives, Hot Juan Chilli & Goat Cheese 24

16oz Chateaubriand For Two

Tomato Salad, Hasselbacks Potatoes & Peppercorn 100

Creedy Carver Duck Breast

Early Nantes Carrots & Blackberry Sauce 34.5

Hunstrete Sweetcorn Risotto

Herb Yoghurt & Chilli Oil 24

Norton Farm Lamb Barnsley Chop

Aubergine Caponata & Mint Sauce 38

Chalkstream Trout Fillet

Peas, Garden Fine Beans & White Wine 32

Garden Sides

Tobacco Onions

6.5

Garden Greens

7

Coastal Cheesy Leeks For Two

12.5

Flower Pot of Chips

6.5

Mint Buttered Potatoes

7

Honey Roasted Beetroots & Bath Blue

9



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. For allergen or calorie information, just ask us or scan the QR code. 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.

Somerset is famous for its food and drink, with more than 8,500 farmers and food producers based in the county, more than any other county in the UK, and we are lucky enough to work with some of the best! Read about some of them here...

Eades

Tucked behind the grade I listed Royal Crescent is a jewel in Bath's architectural crown; a tiny greengrocers shop made from two garages knocked together. Owner and Fifth Generation Greengrocer, Mike Eades owns 2.5 acres in nearby Swainswick where he grows a variety of veg including broccoli, cauliflower, potatoes - and, surprisingly, Christmas trees.

Glastonbury Ales

Our talented bar team worked with the brewers at Glastonbury Ales to create 3 beers exclusively for us that are brewed using herbs from our Kitchen Garden. Our Garden Ales include a Golden Ale that is brewed using our silver thyme - you can't get more 25-mile than that!

Heavenly Hedgerows

Heavenly Hedgerows produce award-winning gourmet jellies, jams and liqueurs, mostly from hand-picked local wild plants and berries.

Langley Chase Organic Farm

An organic farm just outside of Chippenham that breeds and rears the rare breed, Manx Loaghtan, and supplies us with this beautiful lamb for our menu. The farm is run by Jane Kallaway and her family and has won awards at the National Organic Food Awards every year since 2001.

Belu Water

We're proud partners of Belu, serving unlimited Belu filtered still or sparkling water for a small charge per table. Half of this goes straight to Belu, a social enterprise that gives 100% of its profit to WaterAid to transform lives worldwide with clean water, so together we can change at least one life every day.

Godminster Cheese

Godminster is in Somerset and records show that there has been a dairy farm here for over 100 years. Now home to Richard Hollingbery and his family's dairy farm, Richard decided to go organic in 1996, convinced this was the best way to make a difference. By combining balanced farming practices and creative thinking with pure organic ingredients they create premium products of timeless appeal.

Longman's

Sarah Longman and her family at North Leaze Farm supplies us with award winning butter, make our Vale of Camelot blue cheese and source the very best cheeses on offer in the west for our cheeseboard.

Bertinet Bakery

The Bertinet Bakery & Café brings Bath the very best of French baking, courtesy of renowned French chef and baker, Richard Bertinet.



Kitchen Garden

This is a place that is all about the Kitchen Garden... everything is driven by produce from the garden on any given day. The menus will change by the minute depending upon what the forager turns up with and what our Kitchen Garden team deems to be in perfect condition. Home grown with clarity of flavour, true to the seasons and influenced by the Mendip Hills - these are the drivers of our food style.

Orchard & Estate

Apple and pear trees; walnut trees; medlar trees. Soft fruits including figs, apricots, greengages, peaches and plums.

Deer Park

Approx 30 acres of our estate is dedicated to our own herd of fallow deer. Numbering 'close to' a hundred, they regularly feature on our menu.

Smoke House

We smoke our salmon on site in the Smoke House with a blend of honey, white pepper, lemon, sea salt and oak. Our salmon comes from Loch Duart in the Scottish Highlands, from Scotland's oldest independently run salmon farm where salmon are hand reared from egg to harvest. A Certified Freedom Food, we can be sure that the salmon we serve comes from a sustainable and well managed source. No synthetic colorants, no antibiotics and no antifoulants, just top-quality natural salmon.

Mushroom House

Our Kitchen Garden team maintain and upkeep our mushroom house, complete with its own viewing window. Chef's favourite are oyster mushrooms but we plan to have a go with all sorts of varieties!

Fruit Cages

In the Kitchen Garden we have three fruit cages. This will produce an abundance of fruit for us throughout the year. We crop blueberries, quantities of raspberries, tayberries, Japanese wineberries, green, yellow and red gooseberries, red, white, pink and black currants.

Pigs, Chicken and Quails

In the grounds you will find meat pigs and Kunekunes who are our resident pet pigs - plus chickens and quails laying eggs daily!

Greenhouse and Polytunnels

These act as the nursery as well as a place to experiment with lots of specialist plants. We have heated beds and growing lights to produce the right environment for year round production.

Our 25-mile menu means we can be 100% honest about the provenance of our ingredients - at least 80% of fresh ingredients will be sourced in the local area or indeed from our kitchen garden. We use recycled, FSC certified paper and vegetable-based inks. Menus are recycled after use.