

# the pig & whistle

## TAPAS

**Salt Cod Croquetas** £7.50 \* *add extra croqueta* £1.90  
Choricero Pepper Purée - Squid Ink Mayo

**Chargrilled Padrón Peppers** Sal de Ibiza £6 \*

**Patatas Bravas** Spicy Salsa Brava - Smoked Aioli £6.50 \*

**Catalan Chorizo & Chistorra** Cooked In Sidra £8.75 \*

**Gambas al Ajillo** Shell-on Tiger Prawns £13.50 for 6  
Garlic - Chilli - Corriander - Aioli - Lemon

**STEW SUNDAY** inc. a glass o' Wine/Beer £15  
upgrade to any glass of wine or craft beer of your  
choice with an allowance of £4.50

**Today's Stew** Roasted New Spuds - Sourdough

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## Baked Truffled Tartiflette au Rollright 'Anglaise'

Garlic & Rosemary Truffle Cream - Dijon Mustard  
Gherkin - Sourdough

\* *add Rosette Salami* £5.50

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## Melting English Oglesfield Raclette Cheese

Roasted New Spuds - Herbes de Provence - Cornichons  
Wholegrain Mustard - Sourdough

\* *add Morteau Sausage* £6

## SHARING BOARD

*perfect for two to share*

**3 Charcuterie & 3 Cheese** £32.50 (n)  
Pickles - Sourdough - Wholegrain Mustard  
Peters Yard Biscuits - Quince - Chutney

## Board & Bottle

as above with... Wine £40 or Fizz £45

### Food Allergies & Intolerances

Please speak to a member of the team about the ingredients in our dishes before placing your order. We follow good hygiene practices in our kitchen however, whilst a dish may not identify a specific allergen as an actual ingredient, due to the wide range of ingredients used in our kitchen, foods may be at risk of cross contamination by other ingredients. Please ask our a member of team for further information. (n) - nuts

## CHARCUTERIE

1 for £6.50 / 3 for £17.50 / 5 for £26.50

Pickles - Sourdough - Wholegrain Mustard

## ENGLISH

**Venison & Green Peppercorn** Great Glen  
Rich, soft venison. Gentle peppercorn spice

**Coppa** Cobble Lane

Spiced pork collar. Matured for 3 months

**Tempus Achari** Tempus

Celebrating the porks sweetness with Indian spices

## SPANISH

**Oak Smoked Beef Cecina de Leon**

Cured in the Leon mountain air

**Ibérico Chorizo**

Made from Iberian black pig. Rich & smokey

**Lomo**

Garlic & paprika cured pork loin

## FRENCH

**Jamon du Pays** 12 month aged 'Parma-style' Ham  
Fruity French ham. Creamy marbling & soft textured

**Délice de Gaves** A unique brick shaped salami  
Chewy texture with peppery & musky notes

**Rosette** Air-dried for 8 weeks

Big, funky, unapologetically French

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## ARTISAN CHEESES

1 for £5.50 / 3 for £15 / 5 for £22.50 (n)

Wholemeal Prune & Walnut Loaf - Peters Yard

Biscuits - Quince - Chutney

## ENGLISH

**Montgomery's Cheddar** (unp/c)

BIG, Savoury Cheddar - The Hallmark of it's kind!

**Tunworth Camembert** (p/c)

Creamy & truffley mushroomness

**Blanche** (p/v/g)

Floral, fresh creaminess, sweet, honey-like finish

## SPANISH

**Manchego** (p/c)

18 month semi-cured. Mild & buttery

**Murcial al Vino D.O.P** The Drunken Goat (p/g)

A creamy Goats' cheese washed in red wine

**Picos Blue** (p/c/g)

Mushroomy, buttery, nutty, savoury & spicy

## FRENCH

**Tomme Brûlée** (p/s)

Rich, sweet. Unique blowtorched rind after ageing

**Brillat-Savarin Brie** (p/c)

Decadent, clotted cream texture. Mushroom earthiness

**Fourme d'ambert** (p/c)

Rich & mellow minerality. Slightly peppery finish