

Piglets' summer menu (Apr-Oct)



a bespoke luxury experience

ANTIPASTO

PROSCIUTTO E MELONE

Finest prosciutto from Treviso, Italy with fresh melon, black pepper & balsamic vinegar from Modena - a classic starter



£7.95

NOCELLARA OLIVES (V, Vg)

Bowl of Sicilian extra large green olives



£3.50

BLACK OLIVE TAPENADE (V, Vg)

From Kalamata, black olives blended with sun-dried tomatoes & cumin served with sourdough toast & cornichons



£4.95

SMOKED SALMON PLATTER

Finest cross-cut smoked salmon from Loch Duart, Scotland and traditionally cold smoked since 1918 in Grimsby for over 24 hours for depth of flavour - winner of 3 stars at the Great Taste awards. Presented with cornichons, rocket, fresh lemon, brown bread & Yorkshire jersey butter.



£12.95

SAVOURIES

CUMBERLAND SWIRL

Local Cumberland sausage encased in a filo pastry swirl with side salad & choice of two dips; mustard, chutney, chilli jam. ketchup or brown sauce (extra dips are 50p each)



£11.95

WELSH RAREBIT

Mature cheddar with ale, mustard, Worcestershire sauce grilled atop 2 crumpets.

Make it a Buck Rarebit by adding a fried egg for £2.00 extra or a Piglets' Rarebit with applewood smoked streaky bacon (no egg) for £2.00 extra.



£4.95

BLOODY MARY (vodka) or **RED SNAPPER** (gin) shot chaser

£3.00

BRITTANY BREAD ROLL BASKET (v)

Three artisan baked rolls (a classic flute, a triangular green olive bap & a cereal seeded roll) from our bakers in Brittany named after legendary French pastry chef, Gaston Lenôte.

Served with Yorkshire jersey butter (please order well in advance as these need to be baked).

Oil & balsamic vinegar, add £1.00



£3.95

CHEESE

BRITISH CHEESE BOARD

A selection of artisan small-batch British cheeses: with Peters Yard crackers & sultana & fig Miller's toasts, Spanish cornichons, Medjool dates, grapes & a choice of either homemade homemade chutney or fig conserve (additional relishes 75p each), add a glass of ruby or tawny port for £5



£14.00

INSALATE (salads)



INSALATA SUPER FOOD (v, vg)

Quinoa with a mix of a number of the following ingredients which will depend on what is fresh, seasonal & available at the time: cucumber, red cabbage, legumes, roasted butternut squash, fine green beans, beetroot, avocado, kale, carrots, sun-dried tomatoes, roasted courgette, mixed seeds, cress with a tahini or pomegranate molasses dressing.



£18.00

INSALATA RUCOLA (v, vg)

To accompany your pizza or on its own, a freshly made rocket salad with pine nuts, pumpkin seeds, tomatoes & a balsamic dressing



**Side
£4.95**

**Large
£7.95**

EXTRA SALAD TOPPINGS

Homemade Hummus, Feta cheese, olives or parmesan shavings

£3.50 each

DELI PLATTERS

These are great sharing platters for two. All deli platters are served with French bread rolls & Yorkshire Jersey butter.

MIXED PLATTER for two £38

Our most popular platter. A complete meal from starters, meat & fish courses to cheese!



VEGETARIAN for two £38

A mix of tastes & textures which changes accordingly to what is seasonal & at its best in the local markets. This can be amended accordingly for a vegan diet.



VEGAN for two £40

CLASSIC LINGUINE DISHES



Served with freshly grated parmesan Reggiano (If you require gluten free pasta please let us know well in advance, all our pastas are suitable for vegans)

BOLOGNESE

Homemade Bolognese by Chrissie whose father was Italian, served on a bed of egg linguine pasta

Wine suggestions: Rosé: Adnams Provence (dry) or Red: Chianti Colli Senesi, Borgo Alla Terra, Geografico 2020 or Primitivo Appassimento, both at £25.50 from the bar



£16.00

PESTO ALLA GENOVESE (V, Vg)

The vibrancy of Genoa, the capital city of Liguria, is brought to one's taste buds by the combination of basil, sea salt, pumpkin seeds, garlic, extra virgin olive oil, tossed through al dente linguine.

Wine suggestions: Red: Barbera d'asti, Ceppi Storici Noi Cento at £22.50 or a Bardolino Classico both £25.50



£12.95

AMATRICIANA

The famous fiery recipe from Lazio, Roma - pancetta, chilli and tomatoes evoking thoughts of shepherd's suppers as they take in the view from the hills above Amatrice.

Wine suggestions: Red: Primitivo Cantele at £29.95 or Montepulciano D'abruzzo, Dea Del Mare 2022, at £22.50



£15.00

PUTTENESCA (V, Vg,)

A Napoli classic with an explosion of flavours; tomatoes, olive oil, chilli peppers, olives, capers and garlic

* If you require vegetarian or vegan cheese instead of parmesan, please add £2.50

Wine suggestions: Rosé: Adnams Provence (dry) or White: Soave Classico; both £25.50 from the bar



£12.95*

HOME COOKED PIZZAS



12" Stonebaked Roma style thin pizzas with fior di latte mozzarella & tomato and herb base from Emilia Romagna.



CLASSICO (V)

classic Margherita base of mozzarella, herb tomato sauce and fresh basil leaves

Wine suggestion: MONTEPULCIANO D'ABRUZZO, DEA DEL MARE, 2022 £22.50



£14.00

HOME COOKED PIZZAS continued/.

CASCINALE

with local honey roasted farmhouse ham and Portobello mushrooms

Wine suggestion: PRIMITIVO, Appassimento, £25.95



£16.00

SALSICCIA PICCANTE

spicy Italian Pepperoni with fresh basil leaves

Wine suggestion: CHIANTI COLLI SENESI, BORGO ALLA TERRA, GEOGRAFICO 2020, £25.50



£16.00

PROSCIUTTO CON ROCKET

prosciutto from Treviso, Italy with rocket and balsamic vinegar

Wine suggestion: Nero di Troia Zensa £25.95



£16.00

VEGETARIANO (V)

on a traditional base of mozzarella, tomato and herbs, Portobello mushrooms, Italian sun dried tomatoes and roasted peppers, black olives

Wine suggestion: CÔTES DU RHÔNE-VILLAGE, De Lubin, 2019 £25.50



£16.00

HOME COOKED PIZZAS continued/.

VEGANO (V, Vg)

tomato & herb base with courgette, Portobello mushrooms, Italian sun dried tomatoes and roasted peppers, black olives

£16.00

Wine suggestion: Adams Prosecco Rosé DOC, Italy (Vg) or Tanners Claret (Vg) both £25.50 ea

EXTRAS

Spanish cornichons, balsamic onions from Modena, diced spicy chorizo, black olives, pesto or chilli

£ 2.50
each

PLEASE NOTE: All our bases are suitable for Vegans (Vg)

If you require a gluten free base, these are an additional £2.50, please advise when ordering

ARTISAN ICE CREAM



GELATO (ice cream):

In the bar freezer there is a wide selection of locally made in Saffron Walden award winning ice creams, sorbets and vegan alternatives (spoons are in the lid).



£3.00
/tub

DIGESTIFs



HOME-MADE LIMONCELLO or GINELLO

Why not try a shot of Piglets home-made Limoncello (vodka-based) or our very own twist on this classic; Ginello (gin-based) with the above.



£3.00

DOLCE (Desserts)



SALTED CHOCOLATE TORTE

Homemade indulgent chocolate torte with crème fraîche

(ice cream instead of crème fraîche add £2)



£8.00

POLENTA CAKE (GF, DF,V)

Homemade Italian polenta cake with berries and crème fraîche

(ice cream instead of crème fraîche add £2)



£8.00

PASTEL DE NATA

Traditional Portuguese custard tart in flaky pastry, originally created by 18th century monks in Lisbon with an ice cream of your choice and seasonal fruit



£7.50

AFFOGATO

Hot Rossa espresso poured over local artisan vanilla-pod ice cream served with a biscotti

(add a shot of Amaretto for £2)



£5.00

VERY IMPORTANT: Do let us know if you have any allergies, likes/dislikes or other dietary requirements. Ingredients may vary by season and what is available in the local market.