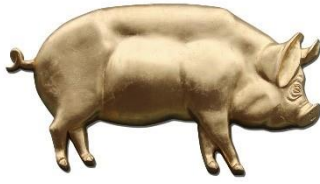


THE PIG



NEW for December 2024
THE PIG-on the farm
Stratford Upon Avon, Warwickshire

The UK's much loved PIG Hotel group, renowned for its restaurant with rooms concept, is excited to confirm that its ninth property will open in December 2024. THE PIG-on the farm is a mid-16th century listed stone-built Manor House set in 53 acres of pasture and arable land in the heart of rural England. Just five miles from Shakespearean Stratford upon Avon, 16 miles from regency Royal Leamington Spa and 13 miles from medieval County town Warwick, THE PIG-on the farm will be the group's most northerly PIG.

CEO Tom Ross has said, "We are excited to restore a genuinely unspoilt Grade II* listed house. Subject to us gaining required approvals, working closely with Historic England, we look forward to doing these beautiful buildings justice and restoring them sensitively, with their historic importance at the forefront of all decision making. The classic beauty of these buildings complements our existing portfolio and exists in a county of steep historic importance. We will be creating something a little bit different to our other PIGs but it will still have our classic style running through the fabric of the buildings."

The long driveway will lead guests to the farm which is on the southwest edge of the Walton Estate in South Warwickshire, close to the borders of Oxfordshire, Gloucestershire and Worcestershire. Owned previously by the Mordaunt family, the land includes part of a deserted Medieval village to the southeast of the existing house alongside a major tributary to the River Dene. The earthworks are clearly visible with records dating back to 1279. A secondary monument to the east of the house, likely to be a Neolithic enclosure, includes Iron Age features.

When works get underway, the team responsible for sensitively restoring these much-loved PIG buildings will create a restaurant with rooms larger than previously seen. There will be 35 ensuite bedrooms and suites both in the main house and in the outbuildings and garden area. The restaurant in the main barn, complete with terrace, will naturally champion THE PIG's renowned 25-mile menu featuring produce from the estate. There will be a resident's snug bar plus two residents lounge areas and a further two private dining rooms. The three Shepherd's Hut treatment huts, overlooking the ancient pastures, will offer the eternally popular VOYA seaweed treatments.

With sustainability at the front and centre of decisions across THE PIGs, there will be various key elements added to this particular PIG. Multiple electric car charging points will sit within the guest car park plus a wide selection of bikes for both guest and staff

usage. Sustainable energy initiatives are being considered in the build to complement the existing PIG efforts such as two acres of vegetable and fruit production (plus polytunnels), a mushroom growing house and on-site smokery. Any supplies that can't be provided by the farm will be sourced from excellent local Warwickshire suppliers.

Room rates will start from £250 per night. Opening in December 2024. www.thepighotel.com

Notes to Editors

THE PIG group is a personal collection of small lifestyle restaurants with rooms where the focus is on authenticity and informality of design, food and service. There are currently eight PIG hotels; [THE PIG](#), [THE PIG-near Bath](#), [THE PIG-on the beach](#); [THE PIG-at Combe](#), [THE PIG-in the wall](#), [THE PIG-at Bridge Place](#), [THE PIG-at Harlyn Bay](#) and [THE PIG-in the South Downs](#). With an obsessive commitment to home grown and local produce, THE PIG celebrates the seasons and uses only the best, freshest and most authentic foods and ingredients. It is all about the kitchen gardens, they are the beating heart of the operation. Everything is driven by the kitchen gardener/forager and chef. They grow and source the food and the chef then creates the menu; uncomplicated and simple kitchen garden food, true to the micro seasons with the emphasis squarely on fresh, clean flavours. What cannot be grown in THE PIG's kitchen garden is sourced within a 25-mile radius of each hotel. There are no 'cookie-cutter roll-outs'; each hotel has its own personality and sense of self. Every property comes with laid-back warm service and a genuine commitment to environmental and social responsibility. THE PIG hotels aim to deliver an outstanding experience for every guest; a 'wow' moment that surprises and delights for a price that won't break the bank. Home grown in every way – breaking the mould of designed hotels by working with what it has and recognising what is good about that. Designed in the style that has become THE PIG's signature, each hotel has a garden restaurant and bedrooms with a touch of luxury and bags of homely charm plus Potting Shed or Shepherd's Hut massage treatment rooms in or near the kitchen gardens.