

THE PIG-at Harlyn Bay

Bookings now open

THE PIG-at Harlyn Bay is now taking bookings for stays from early May. Room rates start at £155. For reservations call 0345 2259494 or book online at thepighotel.com

Of this particular Pig Robin Hutson says, “This is amongst the very best coastal settings anywhere in Cornwall with immediate access to a beautiful and immensely sought after part of the North Cornish coastline with some of the county’s most celebrated beaches a stone’s throw from the hotel.”

The Pig at Harlyn Bay is one of Cornwall’s most historic houses with 16th century origins and plasterwork plus other features from Medieval, Jacobean and Georgian times. This Grade II Listed mansion has far-reaching sea views from the first floor of the main house and sits at the end of a long driveway surrounded by almost five acres of gardens. Just a short stroll from the village of Harlyn, Constantine Bay beaches and Trevose golf course, this Cornish gem is set to be a fabulous addition to the existing collection of Pig hotels.

The front entrance of The Pig at Harlyn Bay leads into the Map Room where there will be sofas, chairs and a cosy wood-burning stove. Hang a left and guests will find themselves in the bar, one of the most important rooms in the house.. And through the rear door of the Map Room, next to the main staircase, is the reception area. The door to the right of the Map Room leads to the main restaurant which consists of three walk through rooms all full of Cornish character giving guests a real sense of place. Further into the heart of the ground floor there’s a snug which sits opposite the hotel’s wine store – a dangerous combo – and beyond that a private dining room beyond which is a residents’ snug.

Upstairs in the main house the 11 bedrooms are all generous in size with many of them basking in sea views. They come with either a shower or bath (or both) and some with freestanding baths in the bedrooms. There are a further 15 bedrooms in Stonehouse, a separate building which sits to the left of the main house. The rooms fall into recognisable Pig categories and, for the first time, we have a Snug with terrace, a Little Look Out and Even Bigger Comfy Luxe. Finally there are 4 of the largest, most comfortable, sexiest Shepherd’s Huts on the planet. These uniquely designed huts are placed on the way to the kitchen garden and are guaranteed to be crowd pleasers. As with other Pigs, Judy Hutson designs each and every room in the style that guests have come to know and love. No one room is the same and Judy skilfully incorporates details that are particular to that building’s soul and location - in this case the moody weathered stone building in the wilds of Cornwall.

As ever, the kitchen garden is the beating heart of The Pig at Harlyn Bay and this large garden is being restored to its former glory in the coming months. Everything grown within the beds will dictate the style of the seasonal menu. At the end of the main kitchen garden are two Potting Sheds where guests can escape for an array of massages and facials.

And last but by no means least, and a unique addition to this particular Pig, we have The Lobster Shed, a separate alfresco food offering in the gardens of the hotel. The grill and wood oven will be housed in a shed made from reclaimed materials with a terrace with

tables for outdoor drop-in dining. It will serve local simple seafood as well as flat breads and drinks. With salty surfers returning ravenous from the beach, this new area comes complete with an outdoor shower. Guests can peel themselves out of sticky wetsuits, shower and then settle into food galore, a glass of rose and enjoy the unbeatable setting of The Pig at Harlyn Bay.

An image of The Pig at Harlyn Bay can be found [here](#)

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 six PIG hotels; [THE PIG](#), [THE PIG-near Bath](#), [THE PIG-on the beach](#); [THE PIG-at Combe](#), [THE PIG-in the wall](#) and [THE PIG-at Bridge Place](#). 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 massage treatment rooms in or near the kitchen gardens.

THE PIG-in the South Downs will open in Spring 2021.