



THE PIG AT HARLYN BAY

THE PIG-at Harlyn Bay opened on 31st July. Of THE PIG-at Harlyn Bay, 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 experience looks a little different in this new normal, but it feels the same; ultimately it is still their people caring for guests and delivering the same attention to detail and personalised service that all have become accustomed to. The team is carrying out government measures in a way that is true to who they are. Whilst the health and safety of their team and guests is their top priority, they want guests to relax in a space that feels familiar and that so many have built affection for over the years.

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 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 house leads into the Map Room where there are sofas, chairs and an inviting wood-burning stove. Hang a left and guests find themselves in the bar, one of the most important rooms in the house... 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 adjacent to 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 the Stonehouse which sits west of the main house and built with slate in a traditional Cornish way and a Delabole slate roof. Finally there are 4 of the largest, most comfortable, sexiest Shepherd’s Huts on the planet! These uniquely designed Garden Wagons are randomly placed along the route to the kitchen garden and are guaranteed 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 skillfully 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 with every PIG, the kitchen garden is the beating heart of THE PIG-at Harlyn Bay and this large garden has been restored to its former glory. Everything grown within the beds dictates the style of the seasonal menu. At the end of the main kitchen garden are two Potting Sheds where guests 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 – in place of an old Pig Sty. It's all about the wood-oven and local charcoal fired grill, so expect wood roasted fresh lobster, chargrilled meats, BBQd veggies as well as daily picked salads, fresh oysters, fresh crab with sourdough and Old School Ice Cream Sundaes to finish with. These tasty dishes can be washed down with Cornish ciders and beers, Camel Valley fizz and PIG HUT rosé. The shed's signature 'Lobster & Camel' is not to be missed – ultimate combo of lobster, thrice cooked chips and Camel Valley Pinot Noir Rosé Brut.

Reservations for THE PIG-at Harlyn Bay, and all other PIGs, can be made online - thepighotel.com - or call 0345 225 9494.

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 now seven 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 and THE PIG-at Harlyn Bay. 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 Summer 2021.