

PUDDINGS - £8.50

'Patriotic' Pudding

Rachel's Blackcurrant Jam & Birds Custard
Jurangon, Domaine Castéra, France 2016 £6

Queen of Pudding's

Preserved Gooseberry Jam
Passito de Pantelleria, 'Ben Rye' Donnafugata, Sicily, Italy
2011 🍷 V £16

Chocolate mousse

Blood Orange & Candied Peel
Banyuls, 'Rimage' Domaine Traminer, Roussillon, France 2018
🍷 V £8

Trewithen Yoghurt Blancmange

Kernow Quince & Hazelnuts
Tokaji, 'Aszú 5 Puttonyos' The Royal Tokaji Co, Hungary
2016 £10.25

OR LIGHTER...

Tarquins Gin & Tonic Jelly

Foraged Woosterberry Sorbet
Recioto della Valpolicella, 'Tesauro' Valpantena, Italy
2015 £6.75

Caramelised Poached Pears

Roasted Hazelnuts & Soya Yoghurt Sorbet
Tokaji, 'Aszú 5 Puttonyos' The Royal Tokaji Co, Hungary
2016 £10.25

Ice Creams & Sorbets £7.50

Foragers Shot £3.50

Piggy Fours £6.50

CHEESE

The Artisan Cheeseboard

Showcasing the best of Cornwall, served with homemade crackers & Rachel's chutney
Solo £4.50, Trio £11.50, Full Set £14.50

Semi Mature Cornish Gouda – Young Gouda Sweet and Nutty. Made on Talvan Farm.

Boy Laity – A rich & creamy Camembert style cheese made by Curds & Croust.

Helford Blue – A full fat natural rinded Blue Cheese made at Treveador Farm Dairy.

Helford White – Tangy, soft white cheese with a light rind wash made at Treveador Farm Dairy.

Keltic Gold – A creamy, fruity rind washed semi hard cheese, from Whalesborough Farm.

Wine Pairing:

(Dry) Palomino, 'UBE Mraflares' Cota 45, Sanlúcar de Barrameda, Spain 2020 £11.50 (125ml)
(Sweet) Passito de Pantelleria, 'Ben Rye' Donnafugata, Sicily, Italy 2011 £16 (75ml)

AFTER DINNER DRINKS

Pudding Wines

		Glass	Bottle
Jurançon, <i>Domaine Castéra</i> , South West France 2016 (750ml)	France	£6	£58
Recioto della Valpolicella, <i>'Tesauro'</i> Valpantena, Veneto 2015 V (500ml)	Italy	£6.75	£46
Riesling, <i>'Cordon Cut'</i> Mount Horrocks, Clare Valley 2021 🍷 V (375ml)	Australia	£10	£50
Sauternes, <i>Château Laville</i> , Bordeaux 2016 (750ml)	France	£7.75	£65
Banyuls, <i>'Rimage'</i> Domaine Traminer, Roussillon 2018 🍷 V (750ml)	France	£8	£79
Tawny Port, <i>Fonseca '10 year old'</i> , Douro NV (3000ml)	Portugal	£8.75	
Black Muscat, <i>Morrís</i> , Rutherglen, Victoria NV V (500ml)	Australia	£9.75	£58
Tokaji, <i>'Aszú 5 Puttonyos'</i> The Royal Tokaji Co. Tokaji 2016 V (500ml)	Hungary	£10.25	£68
Vin Santo del Chianti Classico, <i>Felsina</i> , Chianti Classico 2008 (375ml)	Italy	£10.75	£52
Passito de Pantelleria, <i>'Ben Ryé'</i> Donnafugata, Sicily 2011 V (375ml)	Italy	£16	£75

Fortified Wines

Madeira

15yr Bual, Henriques & Henriques £7.50

Sherry

Dry Oloroso, Faraon La Gitana £8

Pedro Ximénez, Triana La Gitana £8

Port

Taylor's Quinta de Vargellas 2004 £8.50

Taylor's 10yr Tawny £9

Fonseca LBV, 2014 £6.50

Cocktails

Madeira Cobbler £9

Madeira 15yr Bual, Apple Juice, Lemon, Cinnamon, Egg White, Demerara

Mez-Cat £12

Illegal Mezcal Reposado, Koko Kanu Coconut Rum, Muscat, Chocolate Bitters

Espresso Martini £12

Chase Vodka, Kalkar Coffee Rum, Pedro Ximénez, Espresso

Sonoma Old Fashioned £13

Sonoma Cherrywood Rye, Demerara, Angostura Bitters, Orange Zest

Spirits

Rum

Diplomatico Reserva Exclusiva, Venezuela, 47% £7

Doorly's 12yr, Barbados, 40% £7

English Harbour Sherry Cask, Antigua, 46% £6

Whisky

Auchentoshan Three Wood, 43% £7

Miltonduff 1999, 50.7% £12

Suntory Yamazaki 12yr, Japan, 45% £12

Brandy

Clos Martin 1989, Armagnac, 50% £11

THE PIG Delamain X.O. Cognac, 40% £12

Maxime Tréjot V.S.O.P. Grande Champagne, Cognac, 40% £10

Tea & Coffee £4.25

Fresh Mint Tea £3

Hot Chocolate £3.50