

PUDDINGS - £8.95

J. Goulds Apple Pomona Spotted Dick

Salted Butter & Rodda's Pouring Cream
Passito de Pantelleria, 'Ben Ryé' Donnafugata, Sicily 2019
V £16

Baked Cox's Apple

Homemade Mincemeat & Mascarpone Ice Cream
Tokaji, 'Aszú 5 Puttonyos' The Royal Tokaji Co. Tokaji 2016
V £10.25

'Chocolarder' Chocolate & Walnut Tart

Brown Bread Ice Cream
Black Muscat, Morris, Rutherglen, Victoria, Australia NV
V £9.75

Bird's Custard Blancmange

Poached Rhubarb & Rhubarb Sherbet
Moscatel, 'Ariyanas' Bentomiz, Málaga, Andalucía, Spain
2019 V £9

OR LIGHTER...

Foraged Douglas Fir Gin Jelly

Green Apple Sorbet
Botrytis Pinot Gris, Greywacke, Marlborough, New Zealand
2018 V £10.25

Spiced Poached Pear

Candied Oats & Oat Milk Sorbet
Sauternes, Château Laville, Bordeaux, France 2016 £7.75

Ice Creams & Sorbets £8.00

Foragers Shot £3.50

Piggy Fours £6.50

CHEESE

The Artisan Cheeseboard

Showcasing the best of Cornwall, served with homemade crackers & Damson jelly
Solo £5.50, Trio £12.50, Full Set £17.50

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 Sunrise – Tangy, bold semi soft with a light rind wash made at Treveador Farm Dairy.

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

A guest Cheese from **The Pig Near Bath**

Tor – A fresh and smooth ash coated soft Goats cheese. Made at Bagborough Farm.

Wine Pairing:

(Sweet) Passito de Pantelleria, 'Ben Ryé' Donnafugata, Sicily 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' Valpantena</i> , Veneto 2015 V (500ml)	Italy	£6.75	£46
Riesling, <i>'Cordon Cut' Mount Horrocks</i> , Clare Valley 2021 🍷 V (375ml)	Australia	£10	£50
Sauternes, <i>Château Laville</i> , Bordeaux 2016 (750ml)	France	£7.75	£65
Banyuls, <i>'Rimage' Domaine Traminer</i> , Roussillon 2018 🍷 V (750ml)	France	£8	£79
Tawny Port, <i>Fonseca '10 year old'</i> , Douro NV (3000ml)	Portugal	£8.75	
Black Muscat, <i>Morris</i> , Rutherglen, Victoria NV V (500ml)	Australia	£9.75	£58
Tokaji, <i>'Aszú 5 Puttonyos' The Royal Tokaji Co.</i> 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' Donnafugata</i> , 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

French Connection £14

Maxime Tríjol VSOP
Cognac, Saliza Amaretto,
Maraschino Cherry

Tiki Old Fashioned £14

Lot 40 Rye, Diplomatico
Reserva Rum, Charred
Pineapple, Orgeat, Bitters

Espresso Martini £12

Chase Vodka, Kalkar Coffee
Rum, Pedro Ximénez,
Espresso

Classic Old Fashioned £12

Makers Mark Bourbon,
Demerara Sugar,
Angostura Bitters

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
Miltoduff 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 Tríjol V.S.O.P. Grande
Champagne, Cognac, 40% £10

Tea £3.95/Coffee £4.50

Fresh Mint Tea £3

Hot Chocolate £3.50