



PUDDINGS - £8.95

Baked Trewithen Yoghurt

Orange Thyme & Toasted Hazelnuts
Vin Santo del Chianti Classico, Felsina, Chianti Classico
2008 £11.50

Brown Butter Set Chocolate

Raspberry Sorbet & Wye Valley Raspberries
Black Muscat, Morris, Rutherglen, Victoria NV £11

Strawberry & Lovage 'Angel Delight'

Strawberries & Candied Lovage
Botrytis Pinot Gris, Greywacke, Marlborough 2018
£10.25

Rachels Blackcurrant & Almond Tart

Clotted Cream Ice Cream
Tokaji, 'Late Harvest' Oremus Tokaji 2020 £11

OR LIGHTER...

Tarquins Nettle Gin Jelly

Kaffir Lime Sorbet
Jurancon, Domaine Castera, South West France 2017
£9

Poached Garden Rhubarb

Sapling Spirits Vodka & Rhubarb Granita
Riesling Auslese, 'Hölle' Thörle, Rheinhessen 2021 V
£13

Ice Creams & Sorbets £8.00

Foragers Shot £3.50

Piggy Fours £8.50

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 – Mature 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'</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 Traginer, 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

Port

Taylor's Quinta de Vargellas 2004 £8.50

Sherry

Dry Oloroso, Faraon La Gitana £8

Taylor's 10yr Tawny

£9

Pedro Ximénez, Triana La Gitana £8

Fonseca LBV, 2014

£6.50

Cocktails

French Connection £14

Maxime Tríjol VSOP
Cognac, Saliza Amaretto,
Maraschino Cherry

New Dawn Old Fashioned

£14 New Dawn Traders
Cacao & Panela, Rye,
Chocolate Bitters

Espresso Martini £12

Chase Vodka, Kalkar Coffee
Rum, Pedro Ximénez,
Espresso

Classic Negroni £12

Chase GB Gin, Campari,
Sweet Vermouth

Spirits

Rum

Diplomático Reserva Exclusiva,
Venezuela, 47% £7

Doorly's 12yr, Barbados, 40% £7

English Harbour Sherry Cask,
Antigua, 46% £6

Whisky

Auchentoshan Three Wood, 43% £7

Ardbeg Uigeadail, 54.2% £9

Suntory Yamazaki 12yr,
Japan, 45% £12

Brandy

Clos Martin XO 15yr,
Armagnac, 40% £7

THE PIG Delamain X.O.
Cognac, 40% £12

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

Our Tea & Coffee SeLECTION £4.50
Espresso £3.50

Fresh Mint Tea £3
Liqueur Coffee £10

Chocolarder 65% Drinking
Chocolate £4.50