

#### PUDDINGS - £9.50

## Trinity Burnt Cream

'As Simple As That' 20 year Oloroso, 'Solera 1842' V.O.S Valdespino, Jerez V £11.75

## Origin Coffee & Chocolate Mousse

Trewithen Yoghurt Sorbet Black Muscat, Morris, Rutherglen, Victoria NV V £11

## Golden Syrup Steamed Sponge

Bírd's Custard Tokají, 'Aszú 6 Puttonyos' Dobogó, Tokají 2017 V £26

## Preserved Moro Farm Berry Cobbler

Rodda's Pouring Cream Vidal Icewine, 'Gold' Inniskillin, Niagara, Ontario 2019 V £22

## OR LIGHTER...

# Wild Damson Gin Jelly

Garden Apple Sorbet Botrytís Pínot Grís, Greywacke, Marlborough 2018 £10.25 Valley Bee's Honey Roasted Quince

Garden Thyme Sorbet & Flaked Almonds Ríeslíng Auslese, 'Hölle' Thörle, Rheínhessen 2021 V £1.3

ice Creams & Sorbets £8.00

Foragers Shot £3.50

Piggy Fours £8.50

#### **CHEESE**

#### The Artisan Cheeseboard

Showcasing the best of Cornwall - homemade crackers, pear & ginger chutney Solo £5.50, Trío £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 on The Beach** 

Dorset Blue Vinny - A crumbly Blue, made using Woodbridge Farm Cow's Milk

#### Wine Pairing:

(Dry) Verduzzo, *Bressan*, Venezía-Gíulía 2018 £15 (125ml) (Sweet) Vídal Icewíne, 'Gold' Innískíllín, Níagara, Ontarío 2019 V £22 (75ml) (Fortífied) 10 Year Aged Tawny Port, Fonseca NV (Jeroboam) £9.75 (75ml)

Please inform a member of staff before ordering if you have any food allergies or dietary requirements. We hope you enjoyed the food & service; we added a suggested 12.5% service charge to your bill. If the service wasn't up to scratch, don't pay for



# **AFTER DINNER DRINKS**

# Pudding Wines

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		Glass	Bottle
Black Muscat, Morris, Rutherglen, Victoria NV V (500ml)	Australía	£11	£58
Vídal Icewine, 'Gold' Innískíllín, Níagara, Ontarío 2019 V (375ml)	Canada	£22	£110
Jurançon, Domaine Castéra, South West France 2018 (750ml)	France	£8	£58
Sauternes, Château Laville, Bordeaux 2018 (750ml)	France	£9.50	£65
Banyuls, 'Rímage' Domaíne Tragíner, Roussíllon 2021 V (750ml)	France	£10	£79
Ríeslíng Auslese, 'Hölle' Thörle, Rheinhessen 2021 V (750ml)	Germany	£13	£120
Tokají, 'Aszú 6 Puttonyos' Dobogó, Tokají 2017 V (500ml)	Hungary	£26	£125
Recioto della Valpolicella, 'Tesauro' Valpantena, Veneto 2020 V (500ml)	Italy	£7.75	£52
Vín Santo del Chíantí Classíco, Felsína, Chíantí Classíco 2013 (375ml)	Italy	£11.5	£54
Passíto de Pantellería, Ben Ryé' Donnafugata, Sícíly 2020 V (750ml)	Italy	£16	£200
Botrytís Pínot Grís, Greywacke, Marlborough 2018 V (375ml)	N.Zealand	£10.25	£48
Moscatel, 'Ariyanas' Bentomíz, Málaga, Andalucía 2019 V (500ml)	Spain	£9	£57

# Fortified Wines

Madeíra			
15yr Bual, Henríques & Henríques	£7.50	Port	
		Fonseca LBV	£6.50
Sherry		Taylor's Quínta de Vargellas 2013	£8.50
Dry Oloroso, Faraon La Gítana	£8	Taylor's 10yr Tawny	£9
Pedro Ximénez, Triana La Gitana	£8	Fonseca 10 Year Tawny (Jeroboam) NV	£9.75

# Cocktails

French Connection £14	Highland Sour £13	Espresso Martíní £14	Classic Negroni £14
Maxime Trijol VSOP	Híghland Park 12yr,	Chase Vodka, Kalkar Coffee	Chase GB Gin, Campari,
Cognac, Salíza Amaretto,	Lemon, Símple Syrup,	Rum, Pedro Xíménez,	Sweet Vermouth
Maraschino Cherry	Egg white	Espresso	

# Spírits

Rum	Auchentoshan Three Wood, 43% £7.5	THE PIG Delamaín X.O.
Díplomatico Reserva Exclusiva,	Ardbeg uigeadail, 52.4% £9.5	Cognac, 40% £14
Venezuela, 47% £8.5  Doorly's 12yr, Barbados, 40% £8	Suntory Yamazakí 12yr, Japan, 45% £22.5	
English Harbour Sherry Cask, Antigua, 46% £7	Brandy	

# Whisky Clos Martin XO

Clos Martín XO 15yr,
Armagnac, 40% £7.5

Maxime Tríjol V.S.O.P. Grande Champagne, Cognac, 40% £8.5

