

# THE PIG at Harlyn Bay



ROOMS &  
KITCHEN GARDEN FOOD

## PUDDINGS - £9.50

### Lemon Verbena Poached Apricots

Moon Yoghurt & Toasted Oats

Tokaji, 'Aszú 6 Puttonyos' Dobogo, Tokaji, Hungary  
2017 v £16.50

### Baked Almond & Gooseberry Pudding

Trewithin Pouring Cream

20 year Oloroso, 'Solera 1842' V.O.S Valdespino, Jerez v  
£11.75 (125ml)

### 'Ashaninka' Chocolate Mousse

Blackberries & Crystallised Coco Nibs

Black Muscat, Morris, Rutherglen, Australia NV v  
£11

### Blackcurrant Tart

Electric Daisy Lemon Curd

Late Harvest Tokaji, Oremus, Tokaji, Hungary 2016  
£11.75

## OR LIGHTER...

### Sorrel Gin & Tonic Jelly

Apple Sorbet

Botrytis Pinot Gris, Greywacke, Marlborough 2018 v  
£10.25

### Late Season Raspberry Fool

Garden Fennel

Passito de Pantelleria, 'Ben Ryé' Donnafugata, Sicily 2020 v  
£14

Ice Cream & Sorbets £8

Piggy Fours £8.50

A Selection of Sweet Treats

Foragers' Shot £3.50

Our Tea & Coffee Selection

£3.50 - £4.50

Chocolarder Drinking Chocolate

£4.50

## CHEESE

Showcasing the best of Cornwall, served with apple, homemade chutney & crackers.

Solo - £5.50, Trio - £12.50

Paired perfectly with - Taylor's Port, Quinta de Vargellas, 1998 £11

**Mature Cornish Gouda** - Mature, sweet & nutty, made on Talvan Farm.

**Helford Blue** - A full fat natural rinded Blue made at Treveador Dairy Farm.

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

Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements or calorie counter.  
We hope you enjoyed the food & service, we add a suggested 12.5% Service Charge to your bill. If something wasn't up to scratch, don't pay it! But do tell us what we could have done better.

## AFTER DINNER DRINKS

### Pudding Wines

|  | Glass            | Bottle |
|--|------------------|--------|
| Black Muscat, Morris, Rutherglen, Victoria NV V (500ml)                | Australia £11    | £58    |
| Vidal Icewine, 'Gold' Inniskillin, Niagara, Ontario 2019 V (375ml)     | Canada £17       | £85    |
| Sauternes, Château LaVille, Bordeaux 2018 (750ml)                      | France £9.5      | £65    |
| Banyuls, 'Rimage' Domaine Traminer, Roussillon 2021 V (750ml)          | France £10       | £79    |
| Riesling Spätlese, 'Hölle' Thörl, Rheinhessen 2020 V (750ml)           | Germany £14      | £80    |
| Tokaji, 'Aszú 6 Puttonyos' Dobogó, Tokaji 2017 V (500ml)               | Hungary £16.5    | £108   |
| Recioto della Valpolicella, Antolini, Veneto 2021 V (500ml)            | Italy £8.25      | £53    |
| Vin Santo del Chianti Classico, Felsina, Chianti Classico 2013 (375ml) | Italy £11.5      | £54    |
| Passito de Pantelleria, 'Ben Ryé' Donnafugata, Sicily 2020 V (750ml)   | Italy £14        | £138   |
| Botrytis Pinot Gris, Greywacke, Marlborough 2018 V (375ml)             | N.Zealand £10.25 | £48    |
| 20 year Oloroso, 'Solera 1842' V.O.S Valdespino, Jerez V (500ml)       | Spain £11.75     | £77    |

### Fortified Wines

#### Madeira

15yr Bual, Henriques & Henriques £7.5

#### Sherry

Dry Oloroso, Faraon La Gitana £8

Pedro Ximénez, Triana La Gitana £8

#### Port

Taylor's Quinta de Vargellas 2013 £8.5

Taylor's 10yr Tawny £9

### Cocktails

#### French Connection £14

Maxime Tríjol VSOP  
Cognac, Saliza Amaretto,  
Orange Zest

#### Cotswold Sour £14

Cotswold Single Malt  
Whisky, Lemon, Honey &  
Thyme Syrup, Egg white

#### Espresso Martini £14

Sapling Coffee Vodka,  
Kalkar Coffee Rum, Pedro  
Ximénez, Espresso

#### Classic Negroni £14

Sapling Gin, Campari,  
Sweet Vermo

### Rum

Diplomático Reserva Exclusiva,  
Venezuela, 47% £8.5

Doorly's 12yr, Barbados, 40% £8

Ron Zacapa Centenario XO,  
40% £15.5

### Whisky

Auchentoshan Three Wood, 43% £7.5

Arbeg Uigeadail, 52.4% £9.5

Suntory Hakushu 12yr,  
Japan, 43% £22.5

### Brandy

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

THE PIG Delamain X.O.  
Cognac, 40% £14

Maxime Tríjol V.S.O.P. Grande  
Champagne, Cognac, 40% £15

### Eau-de-vie

Louis Roque La Vieille Prune 42% £10

Nardini Mandorla, Grappa 50 £9

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