

PUDDINGS - £9.50

Strawberry Summer Pudding

Chamomille & Crème Fraiche Tokají, 'Aszú 6 Puttonyos' Dobogo, Tokají, Hungary 2017 v £16.50

Set 'Oke Caribe' Chocolate Slice

Roast White Chocolate Ice Cream Black Muscat, Morris, Rutherglen, Australia NV V £11

Almond & Sherry Trifle

Garden Raspberries & Bird's Custard Riesling Spätlese, 'Hölle' Thörle, Rheinhessen 2020 V £14 (125ml)

Fruitcage Currant Tart

Pastry Cream & Sweet Cicely Jurançon, Domaine Castéra, South West France 2018 £8

LIGHTER PUDS

Hambledon Jelly

Blackberry & Savory Ice Cream Passito de Pantellería, Ben Ryé' Donnafugata, Sicily 2020 V +14

Ice Creams & Sorbets £8

Frozen Blackcurrant Terrine

Blueberries & Garden Basil Botrytis Pinot Gris, Greywacke, Marlborough 2018 V £10.25

Gardener's Shot £3.50

Piggy Fours £8.50

A Selection of Sweet Treats

CHEESE

1 Piece £5.50 ~ 3 Pieces £12.50 ~ 5 Pieces £17.50

Showcasing the best of Cornwall - Homemade Crackers & Chutney

Mature Cornish Gouda

Mature Gouda sweet and nutty. Made on Talvan Farm.

Boy Laity

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

Bíshop's Polmesk

A creamy & smooth goat's cheese made by Allet Dairy Farm.

Helford Blue

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

Keltic Gold

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

Dízzy Crumble

A firm, fresh & zesty ewe's cheese from Dizzard

Wine Pairing for Cheeses:

(Dry White) Verduzzo, *Bressan*, Venezia-Giulia 2018 £15 (125ml) (Port) 20 Year Aged Tawny Port, Taylor's NV (Jeroboam) £12.50 (75ml)

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

	•	41455	DULLIE
Black Muscat, Morris, Rutherglen, Victoria NV V (500ml)	Australía	£11	£58
Vídal Icewíne, 'Gold' Innískíllín, Níagara, Ontarío 2019 V (375ml)	Canada	£17	£85
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	£16.50	£108
Recioto della Valpolicella, 'Tesauro' Valpantena, Veneto 2020 V (500ml)	Italy	£7.75	£52
Vin Santo del Chiantí Classico, Felsina, Chiantí Classico 2013 (375ml)	Italy	£11.5	£54
Passíto de Pantellería, Ben Ryé' Donnafugata, Sícily 2020 V (750ml)	Italy	£14	£138
Botrytís Pínot Grís, Greywacke, Marlborough 2018 V (375ml)	N.Zealand	£10.25	£48
Moscatel, 'Ariyanas' Bentomíz, Málaga, Andalucía 2019 V (500ml)	Spain	£9	£57
20 year Oloroso, 'Solera 1842' V.O.S Valdespino, Jerez V (500ml)	Spain	£11.75	£尹尹

Fortified Wines

Madeira		Port	
15yr Bual, Henríques & Henríques	£7.5	Fonseca LBV	£6.5
_		Taylor's Quínta de Vargellas 2013	£8.5
Sherry		Taylor's 10yr Tawny	£9
Dry Oloroso, Faraon La Gítana	£8	Taylor's 20 Year Tawny (Jeroboam) NV	£12.5
Pedro Xíménez, Tríana La Gítana	£8		

Cocktails

French Connection £14	Highland Sour £14	Espresso Martíní £14	Classic Negroni £14
Maxime Trijol VSOP	Híghland Park 12yr,	Sapling Coffee Vodka,	Sapling Gin, Campari,
Cognac, Salíza Amaretto,	Lemon, Honey & Thyme	Kalkar Coffee Rum, Pedro	Sweet Vermout
Orange Zest	Syrup, Egg whíte	Xíménez, Espresso	

Rum		Whisky		Brandy	
Díplomatico Reserva Excl	lusíva,	Auchentoshan Three Wood, 4:	3% £7.5	Clos Martín XO 15yr,	
Venezuela, 47%	£8.50	Ardbeg uigeadail, 52.4%	£9.5	Armagnac, 40%	£7.5
Doorly's 12yr, Barbados,	,40% £8		2).0	THE PIG Delamain X.O.	
		Suntory Yamazakí 12yr,		Cognac, 40%	£14
English Harbour Sherry	cask,	Japan, 45%	£22.5		
Antígua, 46%	£Ŧ			Maxime Trijol V.S.O.P. Grande	
-				Champagne, Cognac	