

PUDDINGS - £9.50

Sweet Cicely Cheesecake

Preserved Gooseberríes Botrytís Pínot Grís, Greywacke, Marlborough 2018 V £10.25

Chocolarder 'Maleku' Chocolate Pot

Last Years Blackcurrants & Cínder Toffee Black Muscat, Morrís, Rutherglen, Australía NV V £11

Cornish Honey & Almond Flan

Coffee Ice Cream Ríeslíng Spätlese, 'Hölle' Thörle, Rheínhessen 2020 V £14 (125ml)

Nan's Rice Pudding

Trewithen Pouring Cream Jurançon, Domaine Castéra, South West France 2018 £8

LIGHTER PUDS £9.50

Hibiscus Gin & Tonic Jelly

Garden Thyme Sorbet Passito de Pantellería, Ben Ryé' Donnafugata, Sicíly 2020 V £14

Ice Creams & Sorbets £8

Garden Rhubarb Terríne

Spíced Oat Crumb Tokají, 'Aszú 6 Puttonyos' Dobogo, Tokají, Hungary 2017 v £16.50

Gardener's Shot £3.50

Píggy 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 rích ξ creamy Camembert style cheese made by Curds ξ Croust.

Bíshop's Polmesk

A creamy § smooth goat's cheese made by Allet Daríy Farm.

Helford Blue

A full fat natural rínded Blue Cheese made at Treveador Farm Daíry.

Keltic Gold

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

Dízzy Crumble

A firm, fresh $\boldsymbol{\xi}$ zesty ewe's cheese from Dízzard Farm

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

	Glass	Bottle
Australía	£11	£58
Canada	£17	£85
France	£8	£58
France	£9.50	£65
France	£10	£79
Germany	£13	£120
Hungary	£16.50	£108
Italy	£7.75	£52
Italy	£11.5	£54
Italy	£14	£138
N.Zealand	£10.25	£48
Spain	£9	£57
Spain	£11.75	£アヲ
	Australía Canada France France Germany Hungary Italy Italy Italy N.Zealand Spaín	Canada £17 France £8 France £9.50 France £10 Germany £13 Hungary £16.50 Italy £7.75 Italy £14 N.Zealand £10.25 Spain £9

Fortified Wines

Madeíra		Port	
15yr Bual, Henríques ξ 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	Híghland Sour £14	Espresso Martíní £14	Classic Negroni £14
Maxíme Tríjol VSOP Cognac, Salíza Amaretto, Oron ao Zast	Híghland Park 12yr, Lemon, Honey & Thyme Syrup, Egg whíte	Sapling Coffee Vodka, Kalkar Coffee Rum, Pedro	Sapling Gin, Campari, Sweet Vermout
Orange Zest	Solut, egg muce	Xíménez, Espresso	

Rum	Whísky	Brandy
Díplomatico Reserva Exclusiva,	Auchentoshan Three Wood, 43% £7.5	Clos Martín XO 15yr,
Venezuela, 47% £8.50	Ardbeg uígeadaíl, 52.4% £9.5	Armagnac, 40% £7.5
Doorly's 12yr, Barbados, 40% £8		THE PIG Delamaín X.O.
Englísh Harbour Sherry Cask,	Suntory Yamazakí 12yr, Japan, 45% £22.5	Cognac, 40% £14
Antígua, 46% E7		Maxime Tríjol V.S.O.P. Grande
		Champagne, Cognac

Fresh Mint Tea £3 Liqueur Coffee £10 Chocolarder 65% Drínkíng Chocolate £4.50