

taste *of Cornwall*



local suppliers

SHARPS BREWERY

Home of our favourite beers since 1994 including the highest selling cask Ale in the UK, Doom Bar. Brewed in Rock on the north coast, you can enjoy many of their favourite beers including Doom Bar, Atlantic Pale Ale, Cold River Cider & Offshore Pilsner.

COLWITH FARM & DISTILLERY

The home of award-winning Vodka & Gin spanning 5 generations. Producing everything from scratch, from a single estate, you really can't get any better in terms of provenance, authenticity & quality.

TARQUINS GIN

Cornwall's first distillery in 100 years and home of the Worlds Best Gin. Overseen by Tarquin himself, and a process using human-touches throughout, and when Tarquin puts "Handcrafted in Cornwall" on every bottle, he really does mean it.

NAVAS MIXERS

Mixing the finest quality natural Cornish ingredients in a sustainable way, our mixers are the perfect accompaniment to a Cornish Gin enhancing the flavour of these spirits!

ROSKILLY'S ICE CREAM

Roskilly's is a working Cornish Organic Farm, on the beautiful southern tip of Cornwall. Using their own milk & cream from their own on-site Jersey herd, the ice cream is produced using a traditional, sustainable & organic method.

NEWLYN

The fulcrum of Cornwall's fishing industry and lying adjacent to some of the richest fishing grounds in the Northern Hemisphere. With fish sent daily to London's markets, we are fortunate our supplier Matthew Stevens buys fresh from the port.

HEALEYS CYDER FARM

Situated in the heart of Cornwall and home of the famous Cornish Rattler, this family run business for over 30 years has been living & breathing apples everyday. They use decades of craft but mixed with 21st Century technology they were the first commercial Orchard in Cornwall.

KNIGHTOR WINERY

Oozing rustic appeal, these 4 acres of vineyards and orchards, produce award-winning premium sparkling & still English wines. Using their own grapes grown in Cornwall, they have also created their own English Vermouth used in some of our own cocktails. Offering an insight into these award-winning wines the tours are well worth a visit!

CAMEL VALLEY VINEYARD

With a climate similar to the Champagne region, its famous for its Brut Sparkling Wine, beating prestigious Champagnes regularly in Sparkling Wine awards. This family run vineyard offers daily tastings and tours throughout the year and their range of wines are a definite favourite of ours.

CORNISH ORCHARDS

Their business is all about respect & balance their award-winning juices use traditional craft practices produced to modern, exacting standards. Creating products that are not only refreshing but bursting with outstanding flavours & fruity aromas.

KITTOWS BUTCHERS

Just a short drive from the hotel and with animals grazing overlooking the fishing village of Fowey on the same farm for over 130 years, this award-winning purveyor of finest quality Cornish meats including your sausages at breakfast!

ST AUSTELL BAY SHELLFISH

Ever wonder what those lines out on the sea are when you look from one of our sea-facing rooms? St Austell Bay Shellfish Farm uses the gulf stream and means our mussels and scallops are grown in the highest grade of water quality in the country.

FOWEY VALLEY CIDER

Fowey Valley Cidery & Distillery is an award-winning artisan producer based in Lostwithiel, Cornwall. While primarily renowned for its craft ciders, fruit vinegars, and small-batch spirits, the business also bottles a premium Extra Virgin Olive Oil that is supplied to us to give that Cornish twist to a Mediterranean classic.

CORNISH DAIRY COMPANY

Cornish Dairy Company is a major Cornish dairy producer based at Greymare Farm in the Glynn Valley near Lostwithiel. Supplying us with its renowned rich Cornish clotted cream, the business was established in 1976 by the Clarke family, who began farming in mid-Cornwall before expanding into hand-bottling milk and crafting small-batch clotted cream in the 1990s.

CORNISH VALLEY HONEY

This small-batch, artisanal wildflower honey is harvested from beehives stationed throughout the lush river valleys, shelter hedgerows, and coastal pastures of Cornwall—most notably around the Fowey Valley and Tamar Valley areas. The honey they supply has a smooth, golden, and delicate taste, featuring a balanced floral sweetness with warm, jammy undertones and a clean finish.