

NIBBLES

Focaccia bread extra virgin olive oil, balsamic vinegar DF	£3
Marinated black & green olives lemon, thyme GF DF	£4

STARTERS

Maple cured belly pork black pudding, roast apple puree, parsnip crisps DF	£8
Sweet chilli & sesame roasted cauliflower sour cream, baby gem GF VGG	£6.5
Mackerel fillet pea fritter, horseradish mayo	£7.5
King scallops parsnip puree, hazelnut butter, bacon crisps, truffle GF	£9
Duck liver pate beetroot butter, chutney, walnuts, toast GO	£7

SANDWICHES

(served midday until 5pm)

The Plume winter club turkey, bacon, cheddar, lettuce, tomato, cranberry, stuffing	£8
Fish finger glazed bap, tartare sauce, baby gem, lemon	£8
Roast pork apple, cornish blue cheese, ciabatta GO	£7.5
Warm brie, cranberry compote rocket V	£7.5

PLUME FAVOURITES

Beer battered fish & chunky chips minted peas, tartare sauce, lemon	£13
Hand pressed beef burger mature cheddar, beer soaked onions, bacon, mustard mayo, fries GO	£13
8oz sirloin steak roast tomato, mushrooms, watercress, chunky chips GF	£21
...add peppercorn sauce GF or red wine, thyme jus DF	£2

MAINS

Beef shin & cottage pie roast veg, chunky chips, red wine gravy GF	£14
Pheasant breast sprouts, cabbage, bacon, cider cream, herb mash (may contain shot) GF	£13
Hake & seafood curry ginger, basmati rice, coriander, baby poppadoms GO	£14
Treacle marinated salmon roasted new potatoes, kale, dill, celeriac GF	£14

VEGGIE

Roasted root vegetable gratin parmesan, parsley, garlic bread, greens V GO	£12
Roast squash gnocchi, spinach, roasted onions, feta, toasted almonds mint & orange pesto VGG	£12

SIDES £3 each

Seasoned fries GF	Chunky chips GF
Garlic & herb ciabatta GO	Beer battered onion rings
House greens lemon & thyme dressing VG	House salad VG
Posh fries parmesan, truffle (extra £1) GF	

DESSERTS

Mint chocolate taster brownie, mint cheesecake, mousse, mint ice cream 	£9
White chocolate brûlée homemade cinnamon shortbread, seasonal berries	£7
Sticky toffee pudding clotted cream, butterscotch sauce	£6.5
Mulled fruit Mitchell mess brandy cream, mulled wine syrup, roasted nuts	£6.5
Cornish cream tea large scone, rodda's clotted cream, strawberry jam, a pot of tea 	£6.5
Cornish cheeseboard brie, blue, yarg, frozen grapes, chutney, artisan biscuits	£9
Callestick ice cream luxury Cornish ice cream	per scoop £2.5

COMPLEMENTING YOUR DESSERT...

Finca antigua moscatel	50ml £3	bottle £18.5
Croft late bottled vintage port	50ml £2.6	
Taylor's fine tawny port	50ml £2.8	

TEA

Canton Tea Co

The finest whole leaf teas from China, Taiwan and India, sourced direct from the farmers.

Loose leaf premium tea £2.5
 english breakfast, peppermint, earl grey, green,
 decaf english breakfast, camomile & red berry

COFFEE

Origin Coffee Roasters

Sourcing traceable, sustainable speciality coffee and developing relationships between grower and barista.

Cappuccino	£3	Latte	£3
Double espresso	£2.5	Americano	£2.5
Mochaccino	£3.2	Hot chocolate	£3

Our aim is to serve delicious food, freshly prepared on the premises by our team of chefs. Everything else we buy from carefully chosen quality local suppliers, all of whom guarantee us freshness and quality of product. We buy all of our fish from **Matthew Stevens and Son** of St Ives and quality meat from **Two Brothers** and **M. Yates & Sons**. We buy fresh vegetables from our local greengrocer **Westcountry Fruit Sales & Total Produce. Trewithen** and **Callestick** supply all of our dairy products and ice cream, our bread comes from **Baker Tom** and for those special menu items we use **Forest Produce** and **Celtic Fish and Game**. All of our poultry is free range.

All meals are freshly prepared to order and during busy times there may be a short wait, we believe good food is worth waiting for. The Plume of Feathers Team.



The Plume of Feathers
 Contemporary Country Pub & Cafe

8OZ CORNISH RUMP STEAK
 CHUNKY CHIPS
 SLOW ROASTED PLUM TOMATO
 SAUTÉED GARLIC MUSHROOMS
 BEER BATTERED ONION RINGS

STEAK NIGHT

EVERY WEDNESDAY FROM 6PM

£11



SLIP AWAY...

Why not spend the night in one of our boutique country rooms.

Ask a member of staff for details.

www.theplumemitchell.co.uk