

Nibbles

- Focaccia bread** extra virgin olive oil & balsamic vinegar OR whipped chilli butter & dukkah ^{VG} £3
Marinated olives lemon, thyme & chilli ^{GF} ^{VG} £3

Starters

- Seafood sharing plate** salt & pepper squid, garlic prawns, salmon gravadlax, mackerel pâté, aioli, lemon & ciabatta £14
Ham hock terrine wholegrain mustard, glazed pineapple, cider chutney & ciabatta toast ^{GO} £7
Hot & cold smoked salmon pink grapefruit, pickles, coriander & hollandaise ^{GF} £8
Baked Cornish truffled brie roasted nuts, dukkah & toasts ^V £8
Warm salad bacon, black pudding, mushroom, tomato, poached egg & mustard mayo ^{GO} £7
Seafood chowder warm garlic ciabatta ^{GO} £7.50
Coronation chicken skewers curried mayo, onion & raisin salad £7.50

Sandwiches

(served midday until 5pm)

- The Plume club** bacon, cheddar cheese, chicken, lettuce, tomato & mayo ^{GO} £8
Beetroot falafel wrap hummus, walnuts & celeriac slaw ^{VG} £7.50
Fish finger glazed white bap, tartare sauce, lemon & baby gem £8
Proper Cornish ploughman's steak pasty, roast ham, celery, Cornish cheese, tomato, sourdough bread & chutney £11

Mains

- Herb crusted hake** chorizo & bean cassoulet, spinach & pesto £15
Roast chicken thighs parsley mash, roast carrots, leek & mushroom sauce ^{GF} £14
Roast beetroot risotto dill, beets, parmesan crisps ^{VG} £13
Fish pie creamed mash & season vegetables ^{GF} £13.50
Lamb plate braised neck, roast belly, loin, gem lettuce, dauphinoise potatoes & lamb jus ^{GF} £16
Kidney pie & steak 4oz sirloin, kidney & shortcrust pastry pie, chips & greens £15
Beer battered fish & chips minted mushy peas, hand cut chips & tartare sauce £12.50
28 day aged Cornish 8oz sirloin steak mushroom, tomato, red onion, chips & garlic butter ^{GF} £20
...add peppercorn sauce or red wine & thyme jus £2
6oz Cornish beef burger bacon, Cornish cheese, red onion, pickles, chorizo relish & fries ^{GO} £12
Spicy bean burger hummus, tomato relish, celeriac slaw & fries ^{GO} £11.50

Sides £3 each

Seasoned Fries
Garlic & herb ciabatta
House greens lemon & thyme dressing

Chunky chips
Beer battered onion rings
House salad

Desserts

Arctic roll strawberry & vanilla ice cream, jam, strawberries & mint	£6.50
Black forest chocolate sponge, cherry compote, boozy cherries & mascarpone GF	£6.50
Sticky toffee pudding salted caramel sauce, clotted cream	£6.50
Rhubarb & custard fool vanilla cream, granola & vanilla ice cream VG	£6.50
Citrus brûlée raspberries, raspberry coulis & shortbread	£6.50
Cornish cream tea 2 scones, rodde's clotted cream, strawberry jam & a pot of tea	£6.50
Callestick ice cream luxury Cornish ice cream GF VG	per scoop £2
Cornish cheeseboard brie, blue, yarg, grapes, chutney & artisan biscuits	£9

Complementing your dessert...

Finca antigua moscatel	100ml £6	bottle £18.50
Croft late bottled vintage port	50ml £2.60	
Taylors fine tawny port	50ml £2.80	

Tea

Canton Tea Co

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

Loose leaf premium tea	£2.50
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	£2.50	Americano	£2.50
Mochaccino	£3.20	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, M. Yates & Sons and Ross Withers**. We buy fresh vegetables from our local greengrocer **Westcountry Fruit Sales & Total Produce. Rodda's** and **Callestick** supply all of our dairy products and ice cream, our bread comes from **Da Bara** 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 Countryside Charm

80Z 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