

## NIBBLES

<b>Focaccia bread</b> extra virgin olive oil, balsamic vinegar OR whipped chilli butter, dukkah	VG GF	£3
<b>Marinated olives</b> lemon, thyme, chilli	VG GF	£4
<b>Stuffed peppers</b> goat's cheese	V GF	£4

## STARTERS

<b>Seafood Sharer</b> smoked salmon mousse, smoked mackerel, prawns, calamari, aioli, lemon		£15
<b>Slow braised pig's cheek terrine</b> roast apple puree, crackling, sage, toast	GO	£7.5
<b>Smoked mackerel</b> pickled beetroot, hazelnuts, lemon, coriander dressing	GF *	£8
<b>Potted crab, crayfish &amp; prawns</b> avocado, dill crème fraîche, sourdough	GO	£9
<b>Heritage tomato, goat's cheese salad</b> cheese scone, salted cucumber	V	£7
<b>Salt beef</b> pressed tongue, pickles, parmesan, horseradish mayo, croutons		£7.5

## SANDWICHES

(served midday until 5pm)

<b>The Plume club</b> chicken, bacon, cheddar, lettuce, tomato, mayo		£8
<b>Fish finger</b> glazed bap, tartare sauce, baby gem, lemon		£8
<b>Spiced cheese toastie</b> massala spices, cheddar, chutney, cucumber, tomato	GO V	£7
<b>Classic crab</b> white crab, brown crab, lemon mayonnaise, granary bread	GO	£10

## PLUME FAVOURITES

<b>Beer battered fish &amp; chunky chips</b> minted peas, tartare sauce, lemon		£13
<b>Hand pressed beef burger</b> mature cheddar, beer soaked onions, bacon, mustard mayo, fries	GO	£13
<b>28 day aged Cornish 8oz sirloin steak</b> roast tomato, mushrooms, watercress, chunky chips	GF	£21
...add peppercorn sauce or red wine & thyme jus		£2
<b>Cornish Mussels</b> see specials for today's flavour, fries or ciabatta	GO	£14.5

## MAINS

<b>Belly pork</b> black pudding fritter, scallops, cauliflower, truffle oil, mustard mash, sage	GO	£15
<b>Chicken supreme</b> crispy skin, leg bonbon, sweetcorn puree, fondant potato	GO	£14.5
<b>Spiced hake fillet</b> aubergine puree, spinach, sauté potatoes, olive & caper salsa	GF	£14
<b>Sea bass</b> fennel, pea tortellini, pea puree, samphire		£14.5
<b>Monkfish &amp; prawn scampi</b> fries, pickled onion mayo, lemon, rocket salad		£12.5

## VEGGIE

<b>Summer vegetable, pesto &amp; mascarpone tart</b> red pepper coulis, rocket & parmesan salad	V *	£12
<b>Roast peppers</b> stuffed with cous cous, coriander, polenta chips, tomato salsa	VG	£12

## SIDES £3 each

<b>Seasoned fries</b>	GF	
<b>Garlic &amp; herb ciabatta</b>		
<b>House greens</b> lemon & thyme dressing	GF	
<b>Posh fries</b> fries, parmesan, truffle		£4
<b>Chunky chips</b>		
<b>Beer battered onion rings</b>		
<b>House salad</b>		

## DESSERTS

<b>Chocolate orange tasting plate</b> brownie, mousse, orange cheesecake, orange coulis, chocolate crumb, ice cream	GF ✖	£9
<b>Mitchell mess</b> hazelnut meringue, mitchell berries, chantilly, berry coulis, honeycomb	GF ✖	£6.5
<b>Pimm's jelly</b> poached strawberries, cucumber, mint, pink champagne sorbet	GF VEG	£6.5
<b>Sticky toffee pudding</b> clotted cream, butterscotch sauce		£6.5
<b>Ginger mascarpone brûlée</b> cinnamon shortbread	GO	£6.5
<b>Cornish cream tea</b> 1 scone, rodda's clotted cream, strawberry jam & a pot of tea		£6.5
<b>Cornish cheeseboard</b> brie, blue, yarg, frozen grapes, chutney & artisan biscuits		£9
<b>Ice cream</b> please ask for our selection of ice creams and sorbets		per scoop £2.25

## COMPLEMENTING YOUR DESSERT...

<b>Finca antigua moscatel</b>	100ml £6	bottle £18.50
<b>Croft late bottled vintage port</b>	50ml £2.60	
<b>Taylor's fine tawny port</b>	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.

<b>Cappuccino</b>	£3	<b>Latte</b>	£3
<b>Double espresso</b>	£2.50	<b>Americano</b>	£2.50
<b>Mochaccino</b>	£3.20	<b>Hot chocolate</b>	£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**. **Rodda's** and **Callestick** supply all of our dairy products and ice cream, our bread comes from **Baker Tom and Chough**. 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 wait, we believe good food is worth waiting for.

Please note that some dishes may contain or have traces of nuts, nut oils and other allergens, or may have been made alongside other products containing them. We advise that anyone suffering from an allergy to please speak to a member of staff for more information about ingredients.

All prices include vat at 20 %



The Plume of Feathers  
Contemporary Country Cookery

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](http://www.theplumemitchell.co.uk)