

# The Plume of Feathers

Contemporary Countryside Charm

# MENU

## NIBBLES

### Focaccia bread <sup>VG</sup>

olive oil, balsamic  
£3

### Marinated olives <sup>GF VG</sup>

lemon, thyme  
£4

### Hummus <sup>GO</sup>

paprika oil, crostini  
£3

### Breaded cod goujons

lemon aioli  
£6

### Homemade sausage rolls

pickle  
£4.5

### Smoked mackerel pate <sup>GO</sup>

crostini  
£5

## STARTERS

### Soup of the day <sup>GO VG</sup>

baker tom's bread  
£6

### Slow cooked belly pork

celeriac, scallop, apple, coriander  
£9

### Chicken, ham & pistachio terrine

cider chutney, crostini  
£7.5

### Devilled whitebait

lemon aioli  
£7

### Red onion tarte tatin <sup>V</sup>

ash rolled goat's cheese,  
rocket, balsamic  
£7

### Treacle cured salmon gravlax <sup>GF</sup>

beetroot, dill crème fraîche  
£8

## MAINS

### Gammon steak <sup>GF</sup>

hand cut chips, fried duck egg,  
pineapple chutney, minted peas  
£13

### Fish & chips

beer battered cod, hand cut chips,  
mushy peas, tartare sauce  
£13

### Autumn gnocchi <sup>GO VG</sup>

roasted squash, onion gnocchi,  
toasted almonds, feta, sage oil  
£12

### Pie of the day

shortcrust, herb mash,  
steamed greens, red wine gravy  
£13

### 28 day hung 8oz sirloin steak <sup>GF</sup>

grass fed, 28 day hung scottish beef,  
watercress, cherry tomatoes,  
hand cut chips  
£22

### Plume burger <sup>GO</sup>

ale washed cheese, mustard mayo,  
bacon jam, slaw, fries  
£13

### Herb crusted hake <sup>GF</sup>

chorizo, tomato & bean cassoulet  
£14

add....peppercorn sauce  
or café de paris butter  
£2

### Free range chicken breast <sup>GO</sup>

wrapped in parma ham,  
chestnut mushroom stuffing,  
cabbage, mash, white wine sauce  
£15

### Cornish mussels <sup>GO</sup>

white wine, garlic, cream, bread, fries  
£15

## SIDES

### Hand cut chips <sup>GF VG</sup>

£3

### Steamed greens, toasted almonds <sup>GF VG \*</sup>

£4

### House salad <sup>GF VG</sup>

£3

### Fries <sup>GF VG</sup>

£3

### Posh fries, parmesan, truffle oil <sup>GF</sup>

£4

### Garlic bread <sup>GO</sup>

£3

## DESSERT

### Mulled Mitchell mess GF ✶

mulled fruits, spiked cream,  
toasted almonds

£6.5

### Cornish cream tea GO

scone, jam, clotted cream,  
a pot of tea

£6.5

### Apple, cinnamon & blackberry crumble

vanilla custard

£6.5

### Sticky toffee pudding

caramel sauce, Cornish vanilla  
or soy ice cream

£7

### Chocolate & hazelnut tasting plate ✶

chocolate & hazelnut mousse,  
praline, chocolate brownie,

roasted hazelnuts,

chocolate ice cream

£9

### Cheeseboard GO

Cornish cheese, ale chutney,  
artisan wafer biscuits

£9

### Affogato ✶

Cornish vanilla or soy ice cream,  
shot of espresso or px sherry

£4.5

### Cornish ice cream & sorbet GO VGG

per scoop

£2.5

## COMPLEMENTING YOUR DESSERT... 50ml 375ml Bottle

### Finca antigua moscatel spain

award winning sweetie

£3.5

£19

### Ferreira LBV portugal

dark fruit & cocoa

£3

£40

### Ferreira quinta do porto 10 year old tawny portugal

excellent balance of ripe fruit & dried spiced fruit from extensive ageing

£4

£50

### Pedro ximenez delgado zuleta spain

chestnuts, raisins & prunes

£4

£23

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 suppliers, all of whom guarantee us freshness and quality of product.

Fish - **Matthew Stevens and Son**, st ives.

Meat - **Two Brothers** and **M. Yates & Sons**. Steak - **Donald Russell**, scotland.

Fresh vegetables - **Newquay Fruits**, **Westcountry Fruit Sales & Total Produce**.

Dairy products - **Roddas**, **Trewithen** and **Callestick farm**.

Bread - **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.