



The Plume  
of Feathers

Contemporary Countryside Charm

# Dessert

## Pub Classic Assiette 10

arctic roll – black forest chocolate – sticky toffee pudding

## Burnt 'Plume honey' iced parfait 7 GF

yoghurt, honeycomb, hazelnuts, blackberries

## Sticky Toffee Pudding 7.5

salted caramel sauce, Cornish clotted cream ice cream

## Blackforest 8 GO

chocolate marquis, brownie, boozy cherries, mascarpone

## Rhubarb & custard 8

tart, ice cream, crumble

## Cornish cream tea 6.5 GO

scone, clotted cream, homemade jam

## Ice cream 2.5 per scoop VGO

## Affogato 4.5 VGO

sherry or espresso, biscotti

## Dessert wine / port

	50ml	375ml	Bottle
Finca antigua moscatel spain	3.5	19	
Ferreira LBV portugal	3		40
Ferreira quinta do porto 10 year old tawny portugal	4		50
Pedro ximenez delgado zuleta spain	4	23	



# Cheese

3 x cheeses – 9 / 5 x cheeses – 12

## **Cornish jack**

a jarlsberg style cheese made with traditional rennet, River amble

## **Smoked 100**

an applewood smoked 14-month-old mature Cornish cheddar, Roseland peninsula

## **St endellion luxury brie**

soft, cornish brie, Arla

## **Treloar**

hard cheddar style cheese with a natural rind, Ponsanooth

## **Cornish nanny**

soft blue, Bodmin Moor

## **Cornish yarg**

the nettle covering produces a distinctive rind and gives a unique flavour, Ponsanooth

## **Cornish smuggler**

hard cheese, creamy finish, Bude

## **Gouda**

mature aged for 10-12 months, Lanreath