

Nibbles

Rosemary & sea salt focaccia, extra virgin olive oil, balsamic 4 VG

Lemon & thyme marinated olives 4 VG

Breaded flat mushroom chips, roasted garlic mayo 5 V

Curried cod fritters, lemonade batter, tomato jam 6

Homemade sausage rolls, pickle 5

Sandwiches 12pm-5pm

Goat's cheese mousse 7.5 V GO

cucumber, tomato jam, rocket

Beetroot & gin cured salmon 8.5 GO

avocado, dill yoghurt, rye bread

Fish finger butty on glazed bap 8

beer battered cod, tartare sauce, gem lettuce, tomato

Home cured spiced beef 8 GO

sauerkraut, jalapeños, mustard, rocket

Pub Classics

Plume ploughman's 11 GO

honey roast ham, sausage rolls, Cornish yarg, pickles, tomato jam, piccalilli, sour dough

Gammon Steak 13.5 GF

triple cooked chips, pineapple chutney, duck egg, crushed peas

Pie of the day 13.5

shortcrust pastry, mash, gravy, seasonal greens

Fish & Chips 13 GO

beer battered cod, triple cooked chips, tartare, real mushy peas

Hand pressed beef burger 13 GO

Cornish smuggler, gem lettuce, tomato jam, chorizo mayo, fries

Risotto of the day 12.5 VGO

local organic vegetables, gran moravia, roasted hazelnuts

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

Meat - **Two Brothers** and **M. Yates & Sons**.

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.



Starters

Duck hash 8 GF

confit duck leg, potato, radish, duck egg, brown sauce

Helford blue cheese brûlée 7.5 GO V

fig, walnuts, dukkah, crostini

King scallops 10 GF

cauliflower, five spice, hazelnuts, apple

Gin & beetroot cured salmon 8 GF

cucumber, pickled beets, lemon

Potted venison 8.5 GO

juniper & beetroot butter, sourdough, pickles

Mains

Plate of Cornish lamb 18 GF

loin, neck, breast, carrot puree, red currant jus

Slow cooked pork shoulder 16 GO

apple crumble, black pudding, cider jus, crackling

Honey glazed beef short-rib 17 GF

mustard mash, shallots, Cornish mushrooms, tribute sauce

Catch of the day 19 GO

celeriac, artichoke, fennel croquette, nasturtium oil

Beetroot wellington 14.5 VG

horseradish mash, spinach, red wine jus

Steaks GF

All served with confit tomatoes, roasted garlic butter & triple cooked chips

Flat Iron 18

Ribeye 23

Venison Haunch 20

Accompaniments 4

Seasonal greens, flaked almonds VG

Rocket, parmesan & balsamic salad VGO

Creamed spinach V

Onion rings

Sauces 2.5 GF

Salsa verde

Peppercorn

Tarragon butter

Melted helford blue

Sides 4

Fries

Posh fries, parmesan, truffle

Seasonal greens, almonds

House salad

Triple cooked chips



The Plume
of Feathers

Contemporary Countryside Charm

GF gluten free, GFO gluten free option, V vegetarian, VG vegan, VGO vegan option, * contains nuts