



The Plume
of Feathers

Contemporary Countryside Charm

Dessert

Pub Classic Assiette 9

arctic roll – black forest chocolate – sticky toffee pudding

Burnt 'Plume honey' iced parfait 6.5 GF *
yoghurt, honeycomb, hazelnuts, blackberries

Sticky Toffee Pudding 7

salted caramel sauce, Cornish clotted cream ice cream

Blackforest 8 GO

chocolate marquis, brownie, boozy cherries, mascarpone

Rhubarb & custard 7.5

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 miss muffet

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



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