

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 8

beer battered cod, tartare sauce, gem lettuce, tomato

Home cured spiced beef 8 GO

sauerkraut, jalapeños, mustard, sourdough, 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, garden 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, B & N Farm and M. Yates & Sons.

Fresh vegetables - Newquay Fruits, Westcountry Fruit Sales and 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 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 7.5 GO
juniper & beetroot butter, sourdough, pickles

Mains

- Plate of Cornish lamb 18 GF
loin, neck, breast, mash, spinach, carrot puree, red currant jus
- Slow cooked pork belly 17 GO
apple crumble, black pudding, cider jus, dauphinoise potatoes, crackling
- Feather blade of beef 17 GF
mustard mash, shallots, Cornish mushrooms, tender stem broccoli, tribute sauce
- Catch of the day 17 GO
celeriac, artichoke, fennel croquette, nasturtium oil
- Beetroot wellington 13 VGO *
horseradish mash, spinach, red wine jus

Steaks GF

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

- 28 day aged Cornish 8oz Rump 15
28 day aged Cornish 10oz Ribeye 24
6oz West country venison haunch 18

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
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

