

# 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.



**The Plume  
of Feathers**  
Contemporary Countryside Charm



## 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  
Seasonal greens, almonds  
House salad  
Triple cooked chips