

Nibbles

Homemade bread, 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

Smoked salmon 8.5 GO

dill, lemon mayo, cucumber

Fish finger butty 8

beer battered cod, tartare sauce, gem lettuce, tomato

'Plume steak sandwich' 8 GO

sourdough, fried egg, mustard mayo, pickles

Pub Classics

Plume ploughman's 11 GO

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

Gammon Steak 13.5 GF

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

Pie of the day 13.5

shortcrust pastry, mash, gravy

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

Heritage tomato salad 7.5 VGO GO

goat's cheese mousse, pickled cucumber, wild garlic pesto, sourdough croutons

Smoked salmon mousse 8 GF

fennel, dill, flaked hot smoked salmon, orange dressing

Honey & mustard ham hock terrine 9 GO

pea, fennel, cumin mayonaise, king scallop, croutons

Mains

Cornish lamb rump (served pink) 18 GF

dauphinoise potatoes, creamed peas, lettuce, broad beans, sun blush tomatoes, spinach & wild garlic puree, rosemary jus

Pork belly, crispy pig's cheek, Cornish rainbow chard 17 GO

celeriac & apple remoulade, cider jus, crackling, mustard mash

Free range chicken supreme 17

gnocchi, summer court mushrooms, asparagus, tarragon & almond butter, chorizo crumb

Panko & seaweed crusted spiced hake 15 GO

sesame, pak choi, noodles, miso broth, carrot, radish, coriander

'Summer court' mushroom & caramelised shallot tart 13.5 VGO

blue cheese & walnut crumb, foraged herb & pickled potato salad, wild garlic dressing

Steaks

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

28 day aged Cornish 8oz Rump 15 GF

28 day aged Cornish 10oz Ribeye 24 GF

6oz West country venison haunch 18 GF

Plume mixed grill 25

'kernow sausage co' chipolatas, gammon, 4oz sirloin, fried duck egg, confit tomato, wholegrain mustard cream, triple cooked chips, spiced onion rings

Accompaniments 4

Purple sprouting broccoli, roast hazelnut butter *

Rocket, parmesan & balsamic salad VGO

Creamed spinach V

Onion rings

Sauces 2.5 GF

Salsa verde

Peppercorn

Melted helford blue

Beef & thyme dripping butter

Sides 4

Fries

Posh fries, parmesan, truffle

House salad

Triple cooked chips



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