

# 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  
peppered beef pastrami, mustard mayo, pickled onions on sourdough

# 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, chips, 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 - Rodda's, 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 mayonnaise, 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, summercourt mushrooms, asparagus, tarragon & almond butter, chorizo crumb

Panko & seaweed crusted spiced hake 15 GO

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

'Summercourt' 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

### Accompaniments 4

Tender stem 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