



The Plume  
of Feathers

Contemporary Countryside Charm

## Dessert

### **Baked Baileys & vanilla cheesecake 7 \***

almond, chocolate sponge, vanilla creme anglaise, salted caramel ice cream, white chocolate fudge

### **Blackberry parfait 7 GO \***

honey roasted granola, honeycomb, yoghurt

### **Sticky toffee pudding 7**

salted caramel sauce, Cornish clotted cream ice cream

### **Dark chocolate tart 7.5 \***

coffee ice cream, roasted hazelnuts

### **Cornish cream tea 6.5 GO**

scone, clotted cream, homemade jam

### **Cornish ice cream or sorbet 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**

Jarlsberg style cheese made with traditional rennet, River Amble

## **Smoked 100**

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