

Nibbles

Selection of artisan bread, olive oil, balsamic 4 VG

Lemon & thyme marinated olives 4 VG GF

Oat crusted mushroom chips, garlic aioli 5 V

Homemade sausage rolls, pickle 5

Battered plaice goujons, curried mayo 6

Homemade scotch egg 5

Sandwiches 12pm-5pm GO

All served on white or granary bloomer, sourdough

Cornish smuggler 7.5 V

spring onion & tomato jam toastie

Fish finger sandwich 8

tartare sauce, baby gem, tomato, burger bun

Braised brisket 8

caramelised onions, horseradish mayonnaise

Truffled duck egg 7 V

mayo, mustard cress

Sides 3.5

Fries

Posh fries, parmesan, truffle

Sautéed greens, hazelnut oil GF

House salad, mustard dressing GF

Beer battered onion rings

Braised sticky red cabbage GF

Fish - Matthew Stevens and Son, St Ives.

Meat - Two Brothers and M. Yates & Sons.

Fresh vegetables - Westcountry Fruit Sales, Conish mushroom co.

Dairy products - Rodda's and Callestick Farm.

Free range chicken - Keith Wicketts.

Bread - Baker Tom and for those special menu items we use Forest Produce and Celtic Fish and Game.

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



STEAK NIGHT

EVERY
WEDNESDAY
FROM 6PM

£12



LUNCH SET MENU

MONDAY - FRIDAY
12PM - 4PM

2 COURSES £15
3 COURSES £17.5

AVAILABLE FROM
NOVEMBER (EXCLUDES
SCHOOL HOLIDAYS)



TAKEAWAY MENU

Enjoy a mouth-watering
takeaway in the comfort
of your home.

Choose from...

Fish and Chips
Burger and Chips
Pie and Mash

£11.5 EACH



The Plume of Feathers

Contemporary Countryside Charm

Starters

Cornish duck pate 7.5 GO*

sourdough toast, nettle relish

Caramelised onion upside down tart 7

Cornish goat's cheese, rocket & radish salad, mustard dressing

Salt Cornish beef brisket 8 GF

7 day brined salt beef, double cream aioli, pickled onion, gherkin, crispy capers

Parma ham 7.5 GF

roast fig, mozzarella, balsamic, poppy seed dressing, rocket

Treacle cured salmon 8 GO

pickled cucumber, dill crème fraîche, sourdough

Crispy artichokes & mushrooms 7 GF VGO

artichoke crisps, oat crusted mushroom chips, aioli, olive & tomato seasonings, sweet potato houmous, watercress.

Mains

Pie of the day 13.5

shortcrust pastry, mash, gravy, kale

Vegan Thali 15 VG GO

squash & chickpea curry, dhal, chutney, coconut rice, spice marinated tomatoes, flatbread

Hand pressed beef burger 13 GO

Cornish smuggler, beef tomato, gem, mustard mayo, fries

Gammon ham board 16

honey roast gammon ham, homemade scotch egg, triple cooked chips, pickles, Cornish Kern, slaw

Beer battered cod 14 GO

triple cooked chips, tartare sauce, mushy peas, lemon

Open fish pie 15 GO

cod, hake & plaice, clotted cream mash, tenderstem broccoli, warm tartare sauce, grated Treloar & herb crumb

8 hour slow cooked beef shin 17 GF

braised in Cornish ale, mustard mash, celeriac, Summercourt mushrooms, kale

Sweet potato gnocchi 15 GF

cherry tomatoes, Summercourt mushrooms, spinach, sweet potato houmous, citrus

Cornish chicken 16 GF

pot roasted chicken breast, cider & pancetta velouté, clotted cream, parsley, charred little gem & potato spheres

Steaks ^{GF}

Served with triple cooked chips, roasted beef tomato, lizard leaves, roasted garlic butter

8oz Rump 15.5

10oz Ribeye 23.5

Sauces 2.5 GF

Summercourt mushroom & tarragon sauce

Bourbon maple glaze

Three peppercorn

Chimichurri sauce

