

Starters

Plume bread board 4.95 N

Our breads, olives, hummus, oil, vinegar, butter

Cornish mackerel 7 GO

Pickled and scorched mackerel fillet, radish, fennel, cucumber, brown crab mayo

The Plume's daily soup 6 V GO

Always vegetarian, sometimes vegan, always seasonal

Cornish duck pâté 8 GF

Onion marmalade, sourdough toast

Cornish gin cured sea trout 8 GF

New potato, samphire, quail's egg, cucumber, capers, lemon jelly, cress

Garden salad 7 V GO

British garden leaf, fruit & vegetables, goat's curd, olive & tomato seasonings

7 day salt beef 7 GF

Brisket, pickled onion, grain mustard, gherkin, crispy onions, watercress

Main course

Ham, egg and chips 16 GO

Honey glazed gammon ham, scotch egg, hand cut chips, pickles, Stithians cheese, slaw

Cornish duck parpadelle 18

Rich Cornish duck ragout, ribbon pasta, Stithians cheese, olive oil, flat parsley

Plume burger 14 GO

Local hand pressed beef, onion jam, glazed bun, mustard mayo, spiced ketchup,

Cornish smuggler, triple cooked chips

Make it dirty with beef chilli & mozzarella **3 extra**

Simple fish and chips 14 GO

Local fish, mushy peas, triple cooked chips, lemon, tartare sauce

Vegan thali 15 VG GO

Butternut, sweet potato & chickpea curry, dhal, chutney, coconut rice, spiced tomatoes, flatbread

Steak and kidney pie 16

Traditional pie with mash, summer greens, liquor

Chalk stream trout 18

Carrot & honey puree, sweet & sour peppers, pineapple & pepper ketchup, rainbow chard

Steaks GO

Confit tomato, portobello mushrooms, onion rings, triple cooked chips, watercress

Cornish 8oz rump 17

Cornish 8oz sirloin 21

Sauces 3

Summercourt mushroom & tarragon, three peppercorn, chimichurri, blue cheese

Side orders 3

Triple cooked chips, fries, onion rings, tenderstem broccoli, mustard dressed leaves,

sautéed greens, creamy mash



The Plume
of Feathers

Contemporary Countryside Charm



Desserts

St Clements cheesecake 7 N

Streusel base, mascarpone, lemon curd ice cream

Cornish ale sticky toffee pudding 6

Dates marinated in Cornish ale, ale & salted caramel sauce, vanilla ice cream

Chocolate nemesis 7 GF

Baked chocolate cake, chocolate fudge sauce, fresh strawberries, espresso ice cream

Mitchell mess 7 VGO GO

Our version of a classic Eton mess

Cornish cream tea 6.5 GO

Scone, clotted cream, homemade jam

Trifle 6

Constantly changing and seasonal

Cornish ice creams and sorbets 2.5 per scoop VGO GO

Trio of Cornish cheeses 9

Suppliers

Fish - Fish for Thought

Meat - M. Yates & Sons, B&N Farms

Fresh vegetables - Westcountry Fruit Sales, Cornish mushroom co, Total Produce

Dairy products - Rodda's and Callestick Farm

Poultry - Keith Wicketts, Cornish Duck

Bread - Baker Tom and for those special menu items we use Forest Produce



STAY

Tucked away through the original stone archway you'll find our beautiful barn and stable conversions.

Take a look for yourself for the perfect countryside retreat.



SUNDAY ROAST

From 12pm on Sundays
All served with roasted potatoes, Yorkshire pudding & seasonal vegetable selection

£14 - 1 course
£20 - 2 courses
£25 - 3 courses



BREAKFAST

The best way to start your day!

Served daily between 7:30am - 11:30am

Enjoy a wholesome Cornish breakfast accompanied with freshly brewed coffee or premium loose leaf teas.

VG vegan, V vegetarian, GF gluten free, VGO vegan option, GO gluten option, N contains nuts

Please note some dishes may contain or have traces of nuts, nut oils or other allergens, or may have been made alongside other products containing them. We advise that anyone suffering from an allergy to please speak to a member of staff for more information about ingredients used. Thank you.

