



THE PLUME OF FEATHERS

Main menu

Served 12^{PM} - 9.30^{PM}

Plume bread boards

Simple **VO** **GO**

Homemade bread with olives, houmous, oil, balsamic vinegar, butter

Luxury **GO**

Homemade bread with baked Camembert, apple chutney, red apple

8 **Homemade garlic rolls** 7

Baked and served in foil with way too much garlic

16

Starters

Mexican prawns **GO**

Spiced prawns, avocado, whipped guacamole, charred gem lettuce, salsa, spiced tomato mayo, frozen Mexican mojito jelly. Our cheesy spiced breadsticks

Soup of the day **GO**

Always seasonal, always vegetarian, sometimes vegan

Duck & chicken liver pâté **GO**

Honeycomb, carrot & apricot chutney, malted toast

10 **Mackerel on toast** **GO** 9

Toasted sourdough, chunky pea & mint houmous, pickled shallot, fennel, grated horseradish, pickle dressing, herb oil

6 **Squid and bacon** 9

Crispy crackling squid, ham & cheese croquette, burnt apple purée, bacon jam, charred gem, sherry caramel

9 **Crispy vegetable salad** **VG** **GF** 9

Artichoke skins, cauliflower crumb, crispy Kale, tomato houmous, smoked tomatoes, potato wafers, crispy capers, truffle mayo

Mains

Pie, mash and gravy

Shortcrust pie, creamy mash, greens and its own gravy

Fish and chips GO

Catch of the day in batter, minted crushed peas, triple-cooked chips, lemon, tartare sauce

Ham and egg GO

Honey glazed ham, Scotch egg, cheesy ham hock and leek croquettes, pickles, onion relish, slaw

17 Coronation chicken curry GF 19

Roast butter chicken, coconut mango curry sauce, coconut rice, carrot chutney, broccoli

18 Vegetable thali VO GO 19

Spiced root vegetables, charred garlic broccoli, Pau bhaji, spiced carrot and apricot chutney, biryani gravy, lentil crumb, coconut rice, pav bun

19 Hake Mornay GF 20

Fillet of hake, braised leeks, buttery ham hock & spring onion mash, Mornay sauce

Plume burgers and steaks

All burgers are served with French fries, ciabatta bun, spiced ketchup, slaw

Pressed beef burger GO 17

Onion marmalade, mustard mayo and Cornish Smuggler

Dirty fries upgrade 3

Spiced bean burger VG 17

Tomato chutney, carrot chutney

Steaks

Rosemary and thyme garlic butter, Confit tomato, field mushroom, onion rings, triple

28 day mature 8oz sirloin GO 29

28 day mature 8oz rump GO 22

Steak sauces 3

Diane, three peppercorn, chimichurri, blue cheese

Sides

French fries VG GF 4

Hand-cut chips GF 4

Dirty fries GF 7

Beef, chilli, mozzarella

Posh fries GF 6

Truffle oil, parmesan

Upgrade your fries and make them dirty or posh

Dressed leaf salad VG GF 4

Creamy mash GF 4

4 Sautéed greens 4

4 Creamed spinach 5

7 Spiced roasted vegetables GF 5

Coconut rice VG GF 4

6 Onion rings GO 4

3 Sautéed garlic broccoli GO 5

4 Foil-wrapped garlic buns 7

Desserts

Sour cherry Knickerbocker

Glory VO GO
Kirsch cherries, marshmallow, creams, sauces, treats

Sticky toffee pudding

Salted caramel sauce, butterscotch ice-cream

Paddington's cheesecake GF

Marmalade cheesecake, gingerbread base, crispy clementines, Jaffa Cake ice cream

Cornish ice-creams

and sorbets GF VO

9 Coffee jar N 8

Jar of tiramisu, espresso ice-cream, cranberry, pistachio biscotti

8 Chocolate nemesis GF 9

Frozen berries, warm white chocolate sauce

9 Cheese board GO 12

Two Cornish cheeses, wafers, crackers, frozen grapes, apple chutney

3
per scoop



VG Vegan

GO Gluten free option

GF Gluten free

VO Vegan option

N Contains nuts

Allergies and intolerances

Before you order your food please speak to a member of our team if you want to know about the ingredients used, even if you have dined with us previously. Our menu descriptions do not list all the ingredients, full allergen information is available on request.

We take great care to prevent cross-contamination when preparing your food, however, we cannot guarantee that any food item is completely free from allergens.

All prices are inclusive of VAT

