



The Plume of Feathers Menu

<https://menulist.menu>

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The Menu of The Plume of Feathers from Newquay contains about 287 different dishes and drinks. On average, you pay for a dish / drink about £8. What [Vinícius Urias](#) likes about The Plume of Feathers:

My friends and I meet a regular basis there as the central point for all of us. It is a beautiful bright restaurant great relaxed atmosphere. The staff is amazing and the food is great. We work our way through the menu. [read more](#). The restaurant is accessible and can therefore also be used with a wheelchair or physical limitations. What

[Guillaume Fouquet](#) doesn't like about The Plume of Feathers:

Had a nice Mother's Day lunch, roast was delicious with great selection of vegetables and presentation was lovely. Service was fairly slow, large table in but felt slightly forgotten about. Can't fault the food in terms of flavour, presentation and choice. Sunday lunch fixed price was reasonably priced... however the childrens menu needs some attention. £5 for a "popsicle" is outrageous. A child's starter, half roast a... [read more](#). At The Plume of Feathers in Newquay, you get a **tasty brunch** in the morning and you can at will pamper, the place serves but also **menus from the European context**. It goes without saying that a suitable drink completes a meal; therefore this *gastropub* provides a diverse range of scrumptious and regional alcoholic options, be it beer or wine, It's possible to chill out at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks.

The Plume of Feathers Menu



Salads

CAESAR SALAD

Alcoholic Drinks

BEER

Soups

SOUP OF THE DAY £6

Vegetarian

ROASTED VEGETABLE CURRY £15

Extras

SYRUPS £1

Eggy things

EGGS FLORENTINE £8

Sandwiches

FISH FINGER BRIOCHE BUN £7

Fish dishes

FISH AND CHIPS £15

Chicken

CRISPY CHICKEN £12

Steaks

8OZ RUMP STEAK £19

Crêpevariationen

HAM AND EGG £17

Boxen

LUXURY £15

Homemade Sauces

CHIMICHURRI

Vegan

VEGAN CURRY £7

Main

CONTINENTAL PLATE £9

Classics

BREAKFAST BAP £4

White wine

PINOT GRIGIO TERRE DEL NOCE, ITALY

American Food

EGGS BENEDICT £10

Schwarze Tees

EARL GREY

Vegetables

SAUTÉED BROCCOLI £4

Happy Hour - Classic Cocktails

BLOODY MARY £9

The Plume of Feathers Menu



Baguettes/Croques

SIMPLE £6

Champagne

CHAMPAGNE LAURENT-PERRIER ROSÉ,
FRANCE

Brunch

AMERICAN STYLE PANCAKES £8

Buns

BATTERED FISH BUN £10

Iced Tea

BERRY HIBISCUS

Coolers

SUNSET COOLER £4

Tea

DECAF ENGLISH BREAKFAST

Savouries

CORNISH CRAB AND PRAWN
COCKTAIL £9

Breakfast Menu

ENGLISH BREAKFAST

Best Sellers: Veg.

MUMBAI SANDWICH £9

Entrees

BEEF TACOS £12

Cereals

STARTER

Large Plates

MALAYSIAN FISH CURRY £19

Red Wines

MALBEC FINCA LA COLONIA,
ARGENTINA

Specialty Cocktails

HIBISCUS MARGARITA £9

Teas

CHAMOMILE

Non-alcoholic

SEEDLIP SPICE TONIC £5

Liqueurs

TIA MARIA

To Finish

TREACLE TART £7

Enhancements

DIRTY £17

Non-Alcoholic Cocktails

BABYLONSTOREN BELLINI £5

The Plume of Feathers Menu



Bottled Beers

SOL ABV 4.5

Bar Snacks

CAULIFLOWER CHEESE FRITTERS £5

Cognac & Brandy

REMY MARTIN V.S.O.P

Pub Classics

HAM, EGG AND CHIPS £16

Course #1

SCOTCH EGG £6

Loose Leaf Tea

WILD ROOIBOS

Hot Drink

HOT CHOCOLATE £3

Sides & Salads

HAND CUT CHIPS £3

Pub Grub

DIRTY BURGER £16

Bambini Menu

KNICKERBOCKER GLORY £7

Smaller

BATTERED COD BITES £5

Japanese

NIKKA FROM THE BARREL

Hot Stuff

VEGGIE BREAKFAST £9

Stirred

EARL GREY NEGRONI £9

Craft Cocktails by Gio

HIBISCUS SOUR £4

Highland

DALWHINNIE 15 YEARS OLD

Lowland

GLENKINCHIE 12 YEARS OLD

Drinks

DRINKS

Bottled Beers and Cider

HEINEKEN 0.0

Spirits 20cl and 35cl

COURVOISIER V.S COGNAC

To Start, To Share

DIRTY FRIES £5

Pilsners & Lagers

PERONI ABV 5.1

The Plume of Feathers Menu



Market Specials

MOULES FRITES £15

Other Whiskeys

NIKKA FROM THE BARREL, JAPAN
ABV 51.4 £7

McCafé® Coffees

ICED COFFEE £4

Tea Leaves Tea

DECAF BREAKFAST £3

Gin Varietés

MONKEY 47 GERMANY £8

Sides (10 Each or 3 for 27)

DRESSED LEAF SALAD £3

Canton Tea Co

JADE TIPS GREEN

Daily Requirement

SAUTÉED GREENS £4

Saint Cocktails

SPICED RUM OLD FASHIONED £8

Onto Bigger Things

WHAT A MESS £8

Bar Specialty Cocktails

RASPBERRY BRAMBLE £9

Herbal Infusions (Naturally Caffeine Free)

TRIPLE MINT £3

Sandwiches and Light Bites

CORNISH SMUGGLER TOASTIE £8

Origin Cornish coffee roasters

SYRUPS VANILLA, HAZELNUT,
CARAMEL £1

Bottle Fruit Juice

APPLETISER

Breakfast Outstanding Omelettes

BACON AND CHEESE OMELETTE £7

Great Bites

HAM AND CHEESE TOASTIE £7

Restaurant Category

DESSERT

These types of dishes are being served

STEAK

Appetizers

DUCK PÂTÉ £8

BUTTERY GARLIC BREAD £3

The Plume of Feathers Menu



Mains

PAN FRIED SEA BREAM	£19
SMOKED HADDOCK	£9

Burgers

LOCAL PRESSED BEEF	£15
SPICED SWEET POTATO, MILLET AND SMOKED TOFU	£15

Spirits

AMERICANO	£3
KAHLUA	

Juices

CLOUDY APPLE JUICE	
100% FRUIT SMOOTHIE	

Beverages

100% ORANGE JUICE	
GRAND MARNIER	

Featured Drinks

FEVER TREE MIXERS	
A SELECTION OF TEAS AND COFFEES: CANTON TEA CO	

Brunch Feast

SMASHED AVOCADO	£12
EGGS ROYALE	£9

Teas and Coffees

CANTON TEA CO	
ORIGIN COFFEE ROASTERS	

Steak Sauces

SUMMERCOURT MUSHROOM AND TARRAGON	
THREE PEPPERCORN	

Non-Alcoholic Wine

BABYLONSTOREN SPARKLING GRAPE JUICE, SOUTH AFRICA	
WILD LIFE BOTANICALS BLUSH CORNWALL	

Breakfast

PROPER CORNISH BREAKFAST	£10
HOMEMADE BIRCHER MUESLI*	£7
MEXICAN EGGS	£9

Softs

FROBISHERS FUSION	
JOLLY'S CORNWALL 1896	
DRAUGHT SODA	

Dishes are prepared with

BLUE CHEESE	
POTATOES	
VEGETABLES	

Main Dishes

PIE, MASH AND LIQUOR	£16
SPICED AUTUMN VEGETABLES	£15
28-DAY MATURE 8OZ SIRLOIN STEAK	£25
MALAYSIAN CHICKEN	£18

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Soft drinks



- DIET COKE
- FROBISHERS JUICES
- ORANGE JUICE

COCA-COLA

Brandy

- MARTELL VS, ABV 40 £4
- BARON DE SIGOGNAC ABV 40 £4
- HEALEYS 3YO CYDER ABV 40 £4
- MAXIME TRIJOL VSOP, ABV 40 £5

Puddings

- MIXED BERRY POPSICLE £5
- FROZEN CARAMELISED BANANA MESS £4
- CALLESTICK FARM
- WARM DOUBLE CHOCOLATE CHIP COOKIES £5

Pink

- PIENO SUD ROSATO, ITALY
- GOLDEN STATE ZINFANDEL, CALIFORNIA USA
- CÔTE DE PROVENCE ROSÉ MAITRES, FRANCE
- COTE DE PROVENCE ROSE WHISPERING ANGEL, FRANCE

After Dinner Drinks

- ZULETA PEDRO XIMENEZ
- FINCA ANTIGUA MOSCATEL
- FERRIERA RESERVE
- FERRIERA 10 YEAR OLD TAWNY

Tequila

- OLMECA BLANCO SILVER ABV 38 £3
- OLMECA ALTOS PLATA ABV 38 £4
- OLMECA REPOSADO ABV 38 £3
- QUIQUIRIQUI MEZCAL ABV 45 £5
- DON JULIO ANEJO ABV 38 £6

Bubbles

- CA'DEL CONSOLE PROSECCO EXTRA DRY, ITALY
- CA'DEL CONSOLE ROSE PROSECCO, ITALY
- FRANCIACORTA CUVÉE ROYALE MARCHESE ANTINORI, ITALY
- CHAMPAGNE DRAPPIER CARTE D'OR, FRANCE
- CAMEL VALLEY 'CORNWALL ' BRUT UK

Cocktails

- MOJITO £8
- SLOE STEADY £9
- LIMONCELLO FIZZ £8
- WHISKY MAPLE SOUR £8
- CARUMBLE £8
- AMARETTO GINGER SOUR £8

Vodka

- STOLICHNAYA, LATVIA ABV 40 £3
- BLACK COW MILK, DORSET ABV 40 £3
- DOWR, CORNWALL ABV 40 £4
- CHASE, HEREFORD ABV 40 £4
- CHASE MARMALADE, HEREFORD ABV 40 £5
- GREY GOOSE, FRANCE ABV 40 £5

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Rum

HAVANA 3YO CUBA ABV 40	£4
DEAD MANS SPICED, CORNWALL ABV 37.5	£4
DEAD MANS COCONUT, CORNWALL ABV 37.5	£4
DEAD MANS COFFEE, CORNWALL ABV 37.5	£4
HAVANA 7YO CUBA ABV 40	£4
GOSLINGS BLACK SEAL, BERMUDA ABV 40	£4
DIPLOMATICO RESERVA EXCLUSIVA 12YO ABV 40	£5

Gin

HENDRICKS, SCOTLAND	£7
ATLANTIC BLACKCURRANT MINT, CORNWALL	£7
JYNEVRA RHUBARB VANILLA GIN, CORNWALL	£7
TARQUINS DRY, CORNWALL	£7
TARQUINS BLACKBERRY DRY GIN, CORNWALL	£7
TARQUINS THE SEA DOG NAVY STRENGTH, CORNWALL	£8
WRECKING COAST CLOTTED CREAM, CORNWALL	£7

Bottles

PERONI GLUTEN FREE ABV 5.1	
JUBEL PEACH ABV 4	
HARBOUR PILSNER ABV 5	
CORNISH ORCHARDS BLUSH CIDER ABV 4.1	
CORNISH ORCHARDS PEAR CIDER ABV 5	
BREWDOG NANNY STATE ABV 0.55	

HARBOUR BREWING ARTIC SKY IPA ABV
4

Side dishes



FRIES	£3
POSH FRIES	£5
CREAMY MASH	£4
CREAMED SPINACH	£4
ONION RINGS	£4
SPICED ROASTED VEGETABLES	£4
CAULIFLOWER CHEESE	£7
DRESSED CORNISH LEAF	£3
SWEET POTATO FRIES	£4

Starters

SQUID AND BACON	£8
OUR HALF PINT PRAWN COCKTAIL	£9
GARLIC MUSHROOMS ON TOAST	£8
7-DAY SALT BEEF	£8
SALT AND FIRE MACKEREL	£7
CORNISH DUCK PÂTÉ	£8
ALE AND ORANGE BRAISED CHICORY	£7
FLAVOURED HOUMOUS, VEGGIES*	£4
CRISPY AUTUMN SALAD	£7

Whiskey

JOHNNIE WALKER BLACK LABEL, SPEYSIDE ABV 40	£4
GLENMORANGIE 10YO HIGHLANDS ABV 40	£4
DALWHINNIE 15YO HIGHLAND ABV 43	£4
GLENKINCHIE 12YO LOWLANDS ABV 43	£4

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LAGAVULIN 16YO ISLAY ABV 43	£5
OBAN 14YO HIGHLANDS ABV 43	£5
TALISKER 10YO SKYE ABV 48	£4
JAMESONS, IRELAND ABV 40	£3
WOODFORD RESERVE, AMERICA ABV 43.2	£4

Coffee



CAPPUCCINO	£3
DOUBLE ESPRESSO	£3
MOCHA	£4
HOT CHOCOLATE AND MARSHMALLOWS	£4
FLAT WHITE COFFEE	£3
ESPRESSO	£2
ESPRESSO MARTINI	£9
LATTE	£3
COFFEE	

Draught

SHARPS OFFSHORE PILSNER, CORNWALL ABV 4.8	£5
SHARPS COLD RIVER CIDER, CORNWALL ABV 4.5	£5
SHARPS ATLANTIC PALE ALE, CORNWALL ABV 4.2	£5
DOOM BAR, CORNWALL ABV 4	£4
TRIBUTE PALE ALE, CORNWALL ABV 4.2	£4
AMSTEL, NETHERLANDS ABV 4.1	£5
GUINNESS, EIRE ABV 4.35	£5
HEINEKEN, NETHERLANDS ABV 5	£5
KRONENBOURG 1664 FRANCE ABV 5	£5
BIRRA MORETTI, ITALY ABV 4.6	£5
STRONGBOW CLOUDY UK ABV 4.5	£4

GUEST ALE

Dessert



COCONUT RICE	£4
SOUR CHERRY KNICKERBOCKER GLORY	£9
STICKY TOFFEE PUDDING	£7
COFFEE JAR*	£7
ORANGE, MASCARPONE AND ALMOND CHEESECAKE*	£8
THE PLUME APPLE TREE	£8
TRIPLE LAYERED CHOCOLATE BROWNIE	£8
CORNISH CHEESE	£12
CALLESTICK FARM ICE-CREAMS AND SORBETS	
SOUR CHERRY BAKEWELL TART*	£7
CORNISH ALE STICKY TOFFEE PUDDING	£6
BAKED BOURBON AND TONKA BEAN CHEESECAKE	£7
AMERICAN PANCAKES	£7
STRAWBERRY SUNDAE	£5

Main Course

PAN FRIED SALMON	£17
INDOOR BBQ	£24
A SHORTCUT TO MUSHROOMS	£15
LOCAL PRESSED BEEF BURGER	£14
SPICED SWEET POTATO AND SMOKED TOFU	£14
ALMOST A FISH PIE	£18
CORNISH 8OZ RUMP STEAK	£18
CORNISH 28-DAY MATURE 8OZ SIRLOIN STEAK	£22

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SIMPLE PENNE PASTA	£7
COCA COLA BRAISED BEEF PITTA	£8
CIDER POACHED PLAICE	£20
PORTOBELLO MUSHROOM, LEEK AND BLUE CHEESE CRUMBLE TARTLET	£16
CURRIED CHICKEN KIEV	£18
DUCK NOODLE POT	£21

White

CHARDONNAY FIRST FLEET, AUSTRALIA

SAUVIGNON BLANC RESERVA
MORANDE PIONERO, CHILE

PICPOUL DE PINET, FRANCE

CONDE VALDEMAR RIOJA BLANCO,
SPAIN

MUSCADET CUVÉE L'ORIGINE, DOMAINE
DE LA FOLIETTE, LOIRE, FRANCE

SAUVIGNON BLANC FEATHERDROP,
NEW ZEALAND

ALBARIÑO SERRA DA ESTRELA, SPAIN

CHENIN BLANC/ROUSSANNE FRONT
ROW, SOUTH AFRICA

DEAKIN ESTATE VIOGNIER, VICTORIA,
AUSTRALIA

RIESLING WHITE RABBIT, GERMANY

CHABLIS DOMAINE JEAN-MARC
BROCARD, FRANCE

GAVI DI GAVI LA MEIRANA BROGLIA,
ITALY

UMANI RONCHI ORGANIC PECORINO,
ABRUZZO, ITALY

POUILLY FUMÉ LES BERTHIERS,
FRANCE

MONTAGNY 1ER CRU, HENRI DE
VILLAMONT, FRANCE

Red

SANGIOVESE VILLA ROSSI, ITALY

PINOT NOIR MORANDÉ PIONERO
RESERVA, CHILE

MERLOT DOMAINE LA PRADE, FRANCE

PROMESA CRIANZA RIOJA, SPAIN

TORMARESCA NEPRICA PRIMITIVO,
PUGLIA ITALY

CABERNET SAUVIGNON FOUNDERS
BLOCK, COONAWARRA AUSTRALIA

TEROLDEGO CASTEL FIRMIAN
MEZZACORONA, ITALY

TEMPRANILLO CANDIDATO BARRICA 3
SPAIN

CHIANTI SUPERIORE SANTA CRISTINA,
ITALY

CASSA DOURO TINTO, PORTUGAL

DOMAINE BEAURENARD ORGANIC
CÔTES-DU-RHÔNE, FRANCE

CLOS DES QUATRE VENTS FLEURIE
BEAUJOLAIS, FRANCE

PINOT NOIR MAHI, MARLBOROUGH NEW
ZEALAND

CHÂTEAU TRONQUOY-LALANDE, ST
ESTEPHE FRANCE

AMARONE DELLA VALPOLICELLA
CLASSICO MASI COSTASERA, ITALY

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Opening Hours:
Monday 12:00-22:00
Tuesday 12:00-22:00
Wednesday 12:00-22:00
Thursday 12:00-22:00
Friday 12:00-22:00
Saturday 12:00-22:00
Sunday 12:00-22:00

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