

The Plume of Feathers

Spring Sunday Menu

Starters & Sharers

Squid £9.50/£14 *gf*

Coated in cornflour & Tumeric served with lemon & lime aioli

Large Seasoned Flatbread for Sharing served with red pepper houmous, Tzatziki & marinated olives **£10.75** *V*

Nachos with spring onions, jalapenos, mozzarella, cheddar with salsa & sour cream **£9.50** *(V)* **Add Cajun chicken £2.50**

Halloumi Fries served with tomato & sweet chilli relish dip **£8.50** *gf V*

Sunday Roasts

All the roasts served with oven roasted potatoes, Yorkshire pudding, cauliflower cheese, fresh seasonal vegetables & homemade gravy (all our meat on the menu is now supplied by local independent Greenwich butchers Drings)

Roast dinners can be made gluten free upon request *gfo*

Roast Sirloin of Beef served with horseradish sauce **£25.00**

Roast Belly of Pork served with apple sauce **£23.00**

Roast Breast of Chicken stuffed with wild sage and roast onion **£23.00**

Homemade Vegetarian Roast (V) vegetable patty made with butter beans, red kidney beans, red onion, peas & sweetcorn **£18.00**

Children's Roast **£9.50**

Plume Favourites

Plume Classic: 8oz homemade beef burger with cheddar cheese, smoked bacon, mayo, tomato, lettuce & onion served with skinny fries *gfo* **£16.50**

Halloumi & Avocado Burger served with roasted red pepper, smashed avocado & a tomato & sweet chilli relish *gfo V* **£16.50**

Beer Battered Fish fillet served with hand cut chips, peas, tartar sauce & lemon **£17.25**

gfo Gluten Free option

gf gluten-free

V Vegetarian

vg Vegan



All our dishes are made and cooked to order so we would like to thank you for your patience during busy times. Some dishes may contain nuts; some fish dishes may contain bones. Please make us aware of any dietary or allergy requirements you may have.