



**PLUME OF
FEATHERS**
with Neil Morrissey

Evening Menu

Monday to Thursday: 17:30 to 21:00

Friday & Saturday: 17:30 to 21:30

Sunday: 12:00 to 19:30

Station Road, Barlaston,
ST12 9DH

Book your table:
01782 373 100

Homemade Soup of the Day ... £4
with fresh baked bread

TO BEGIN ... all £6

Chicken Liver Pâté

with garlic bread, Cumberland sauce and a red
onion marmalade

Shredded Gressingham Duck Staffordshire Oatcake

with hoi-sin sauce, spring onion and cucumber

Prawn & Crayfish Tail

with Bloody Mary cocktail sauce, cos lettuce and
parmesan biscuits

Amristari Prawns

with spiced chickpea batter, chat masala,
katchumber salad and sweet chilli sauce

Stornaway Black Pudding

with smoked haddock scotch egg, beer pickled
onions and curry mayonnaise

Barbecue Beef Brisket Croquettes

with Asian slaw, burnt spring onion dip and
curly kale

Mezze

houmous, tzatziki, olives, baba ganoush, aioli
and warm pittas

Fresh Mussels

with white wine, cream and garlic, served with
crusty bread

Halloumi

spinach and halloumi filo cigars, houmous,
pomegranate and sumac

CHEF'S

RECOMMENDATIONS ... all £15

Pan Roast Gressingham Duck Breast

with braised red cabbage, fondant potato, warm
blackberry gel and hedgerow jus

Farm Assured 8oz Prime Rib Eye Steak

with bubble and squeak, black kale and poached
egg with béarnaise sauce

Good Karma Spice Crusted Lamb Rump

with spinach and potato curry, moilee tomato
sauce

Catch of the Day - Please ask your server

PUB CLASSICS ... all £12

'Rocky' Burger

prime Hereford Red ground steak, our own
special seasonings, on a toasted brioche bun,
with red onion chutney, acton cheddar, neil's
recipe relish and triple cooked chips

The Morrissey Blonde Ale Pie

all butter pastry filled with slow braised brisket,
served with roast shallot gravy, crispy kale and
bubble and squeak

Lamb Rogan Josh

24 hour marinated lamb shoulder, slow braised
in Bruce's medium spiced masala with cumin
and coriander basmati rice, naan bread, spiced
onion pickle and raita

**add a portion of onion bhaji rings and
poppadum- £2**

Cider Braised Gammon

with gooseberry ketchup, free range egg and
triple cooked chips

Children's Menu Available

MORE PUB CLASSICS ... all £12

Morrissey Blonde Ale Battered Fish

with homemade tartare sauce, triple cooked chips & pea purée

add a portion of chip shop curry sauce - £2

Pancetta Roast Chicken Breast

with creamy mushroom and gruyère tagliatelle, pesto & garlic bread

Moules Frites

fresh mussels, white wine, cream and garlic and triple cooked chips, served with crusty bread

Plume Lamb Hotpot

with tangled leeks and carrots

Hereford Red 10oz Rump Steak

with triple cooked chips, grilled tomato & baby leaf salad

Steak Sauces - peppercorn, blue cheese, garlic butter, béarnaise £2

Katsu Chicken

sesame crumbed chicken fillet with Japanese curry sauce, sweet potato fries & smoked corn salad

Slow Roast Belly Pork

with Stornaway black pudding hash, braised red cabbage, grain mustard & cider gravy

VEGETARIAN MAINS ... all £9

🍷 Vegetable Rogan Josh

seasonal vegetables, slow braised in bruce's medium spiced masala, cumin and coriander basmati, naan bread, red onion pickle & raita

🍷 Chargrilled Portobello Mushroom Burger

on a toasted brioche bun, red onion chutney, acton cheddar, neil's relish & triple cooked chips

🍷 Grilled Goat's Cheese

with toasted brioche, market salad & red onion confit

🍷 Katsu Halloumi

sesame crumbed halloumi cheese, Japanese curry sauce, sweet potato fries & smoked corn salad

🍷 Tagliatelle

with creamy mushroom, spinach and gruyère sauce, pesto & garlic bread

🍷 Side orders £3

triple cooked chips | house salad | garlic bread | beer battered onion rings | cheesy garlic bread

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DESSERTS ... all £5

Soft Chocolate Cake

with white chocolate panna cotta, red berry compote & chocolate ice cream

New York Style Baked Lemon Cheesecake

with lemon curd, lemon meringue ice cream & limoncello syrup

Hot Sticky Toffee Pudding

with caramel cream sauce & sticky toffee ice cream

Fresh Strawberry Pavlova

with strawberry and cream ice cream, strawberry gel & chantilly cream

Crème Brûlée

with homemade shortbread

Apple Crumble Tart

with vanilla ice cream or traditional custard

Selection of Cheshire Farms Ice Cream

Staffordshire Organic Cheddar & Cropwell

Bishop Stilton

quince jelly & biscuits

All prices are inclusive of VAT. All items are subject to availability. Ice cream not suitable for lactose intolerant persons. *Approx. weight uncooked. All fish dishes may contain bones. 🍷 These dishes are suitable for vegetarians. Whilst we take every care to preserve the integrity of our vegetarian products, we must advise these products are handled in a multifunctional kitchen environment. All our products may contain seeds, traces of nuts or nut derivatives. Please speak to your server if you suffer from any allergies.