



**PLUME OF
FEATHERS**
with Neil Morrissey

Lunch Menu

Served: 12:00 to 17:30

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 & a red onion
marmalade

Shredded Gressingham Duck Staffordshire Oatcake

with hoi-sin sauce, spring onion & cucumber

Prawn & Crayfish Tail

with Bloody Mary cocktail sauce, cos lettuce &
parmesan biscuits

Amristari Prawns

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

Stornaway Black Pudding

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

Barbecue Beef Brisket Croquettes

with Asian slaw, burnt spring onion dip & curly
kale

Mezze

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

Fresh Mussels

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

Halloumi

spinach and halloumi filo cigars, houmous,
pomegranate & sumac

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 & triple cooked chips

The Morrissey Blonde Ale Pie

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

add onion bhaji rings or poppadum- £2

Cider Braised Gammon

with gooseberry ketchup, free range egg & triple
cooked chips

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

Plume Lamb Hotpot

with tangled leeks & 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

Children's Menu Available

SANDWICHES & BAGUETTES

Freshly baked baguette, market salad and triple cooked chips ... £9

Choose between...

Chargrilled Rump Steak Strips

with slow cooked caramelized onions

Panko Crumbed Mini Chicken Fillets and Caesar salad

Panko Crumbed Cod Fish Fingers

with homemade tartare sauce and cos lettuce

Selection of fresh cut sandwiches, market salad served on white or brown ... £5

Choose between...

Tuna with red onion and dill mayo / Honey & cider roast gammon with pub piccalilli / Coronation chicken / Staffordshire organic cheddar and homemade red onion chutney / Free range egg, shallot and watercress mayo / Roast beef, onion and horseradish / Prawn and crayfish marie rose

Add a side of chips £2 and/or homemade soup £2

The Plume's Boatman's Lunch £9

homemade sausage roll, cider braised ham, mature cheddar, chutneys and pickles, honey mustard chipolatas and crusty bread

Chip butty triple cooked chips, fresh crusty bread and butter £4

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

Book your table: 01782 373 100

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. **V** 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.