



Station Road
Barlaston
Stoke-on-Trent
ST12 9DH
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We pride ourselves that all
our dishes are homemade
from the finest fresh
ingredients, sourced from
local suppliers.

Bruce Mackie, *Head Chef*

Neil Morrissey, *Owner*

EVENING MENU

Served 5.30pm - 9.00pm (Monday - Thursday)

5.30pm - 9.30pm (Friday & Saturday)

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

Stornoway Black Pudding

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

Home Cured Venison and Belly Pork Bacon

with sweet potato pancakes, spiced pear chutney and caramelised maple yoghurt

Mezze

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

Fresh Mussels

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

Quesadilla

with portobello mushroom, goats cheese, roast garlic cream cheese and guacamole

CHEF'S RECOMMENDATIONS..... all £16

Pan Roast Gressingham Duck Breast

apple and black pudding stack, sauté potato Lyonnaise, spring vegetables and apple jus

Char Grilled 8oz Prime Rib Eye Steak

baby potatoes stuffed with Staffordshire cheddar, warm salad of new season spinach, roast cherry tomatoes and chimichurri sauce

Rosemary Butter Roast Rump of Lamb

with dauphinoise potato, peas, pea purée, pea shoots, lamb and redcurrant jus

Catch of the Day - Please ask your server

PUB CLASSICS..... all £13

'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

Morrissey Blonde Ale Battered Fish

with homemade tartare sauce, triple cooked chips and pea purée

add a portion of chip shop curry sauce - £2

Classics continued...

Piri Piri Chicken Breast

with crispy fried tortillas, smokey 3 bean chilli, sweet potato fries, guacamole, salsa and sour cream

Moules Frites

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

Portofino Prawn and Smoked Bacon Kebabs

with linguine, courgette ribbons, peas and baby spinach, rocket pesto and Pan Catalan

Hereford Red 10oz Rump Steak

with triple cooked chips, grilled tomato and baby leaf salad

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

Katsu Chicken

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

Belly Pork and Chorizo

with saffron mash, slow roast peppers and tomatoes, spring greens and sauce verdi

VEGETARIAN MAINS (v)..... all £10

Vegetable Rogan Josh

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

Chargrilled Portobello Mushroom Burger

on a toasted brioche bun, red onion chutney, Acton cheddar, Neil's recipe relish and triple cooked chips

Grilled Goat's Cheese

with toasted brioche, market salad and red onion confit

Linguini Primavera

with linguine, courgette ribbons, peas, baby spinach, goats cheese, rocket pesto and Pan Catalan

Katsu Halloumi

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

Smokey 3 Bean Chilli

with crispy fried tortillas, Staffordshire organic cheddar, sweet potato fries, guacamole, salsa and sour cream

SIDE ORDERS..... all £3

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

DESSERTS..... all £5

Soft Chocolate Cake

with white chocolate panna cotta, red berry compote and chocolate fudge ice cream

New York Style Baked Lemon Cheesecake

with lemon curd, lemon meringue ice cream and limoncello syrup

Hot Sticky Toffee Pudding

with caramel cream sauce and sticky toffee ice cream

Fresh Strawberry Pavlova

with strawberry and cream ice cream, strawberry gel and Chantilly cream

Crème Brûlée

with homemade shortbread

Warm Pear and Almond Tart

with vanilla ice cream, tonka bean crème anglaise

Selection of Cheshire Farms Ice Cream

Staffordshire Organic Cheddar & Cropwell Bishop Stilton

quince jelly & biscuits

*** Childrens Menu Available ***

www.plumeoffeathersbarlaston.co.uk



drinkaware.co.uk
for the facts

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.

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