



# EVENING MENU

Served 5.30pm - 9.00pm (Monday - Thursday)

5.30pm - 9.30pm (Friday & Saturday)

## with Neil Morrissey Pub Company

Plume of Feathers  
Station Road, Barlaston,  
Stoke-on-Trent ST12 9DH  
t: 01782 373100

Old Bramshall Inn  
Stone Road, Bramshall,  
Uttoxetter, ST14 5BG  
t: 01889 563634

We pride ourselves that all  
our dishes are homemade  
from the finest fresh  
ingredients, sourced from  
local suppliers.

Bruce Mackie, *Executive Head Chef*

Neil Morrissey, *Owner*

### Homemade Soup of the Day - £4

with freshly 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

### Arancini

risotto fritters with sunblush tomato, mozzarella and a garlic mayo dip

### Stornoway Black Pudding

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

### Salt Cod Fritters

Morrissey Blonde beer batter, roast lemon, tomato and onion salad with tartare sauce

### Mezze

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

### Fresh Mussels

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

## CHEF'S RECOMMENDATIONS..... all £16

### Rib Eye Steak

sticky Korean marinated barbeque rib eye steak, sesame noodle salad, mango lime and chilli salsa

### Lamb Shawarma

Middle East style lamb with houmous, baba ganoush, toasted pittas, chickpea chips, tahini yoghurt and tabbouleh salad

### Duck Breast

warm salad of duck with baby spinach, tomato, red pepper and cucumber salsa, roast sweet potatoes and raspberry vinaigrette

**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 side of vegetable rogan josh and poppadum- £3**

### 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, triple cooked chips, served with crusty bread

### **Pork Fillet Milanese**

escalope of pork tender loin, panko bread crumbs, linguine, slow cooked tomato and basil ragu, tossed salad and gremolata

### **Hereford Red 10oz Rump Steak**

with triple cooked chips, grilled tomato and baby leaf salad

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

### **Katsu Chicken**

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

### **Seafood Salad**

cold poached salmon, dill pickled herring, chargrilled calamari, tuna with lime and dill mayonnaise with salad nicoise

## **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

### **Goat's Cheese Milanese**

goat's cheese, panko bread crumbs, linguine, slow cooked tomato and basil ragu, tossed salad and gremolata

### **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 \***



[drinkaware.co.uk](http://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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