



with Neil Morrissey Pub Company

Plume of Feathers
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Old Bramshall Inn
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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

LUNCH MENU

Served 12.00pm - 5.30pm

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

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

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 *

SANDWICHES & BAGUETTES

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

Choose between...

Chargrilled Rump Steak Strips with slow cooked caramelised 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 bloomer bread,
white or brown..... £5

Choose between...

Tuna with red onion and dill mayo / Honey and 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

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 *

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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