



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
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Old Bramshall Inn
Stone Road, Bramshall,
Uttoxeter, 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

Caramelised Cauliflower and Smoked Cheddar Risotto Fritters
with roast spring onion and cream cheese 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

Sticky Slow Baked Lamb Shank
with Morrissey Blonde ale, celeriac and potato purée, soused green onions, fresh mint oil and charred tender stem broccoli

Pan Fried Venison Medallions
venison and belly pork bacon, sweet potato pancakes, caramelised maple yoghurt, textures of butter nut squash and crispy kale

Roast 5 Spiced Duck Breast
with sweet and sour braised red cabbage, roast plum sauce and confit garlic and rosemary roast potatoes

Char Grilled 8oz Rib Eye Steak
with triple cooked chips, grilled tomato and baby leaf salad

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

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...

Char Grilled Cajun Blackened Chicken Breast

super healthy low-fat pasta dish rich in fibre, iron and vitamin C with Mexican wholemeal penne pasta, smashed avocado, tomato and coriander salsa

Moules Frites

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

Slow Roasted Belly Pork and Five Beans

four-hour slow roasted belly pork, with braised winter kale, sticky barbeque beans and sweet potato bake

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

Oak Smoked Chicken and Mushroom Pie

braised in cider, button mushrooms and tarragon in all butter pastry topped with white truffle and smoked cheddar mash served with tender stem broccoli

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

Houmous Stuffed Portobello Mushroom (v)

with braised winter kale, sticky barbeque beans and sweet potato bake

Katsu Halloumi

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

Mexican Wholemeal Penne Pasta (v)

super healthy low-fat pasta dish with smashed avocado charred tender stem broccoli, tomato and coriander salsa

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
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. ♻️ These dishes are suitable for vegans. 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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