



## with Neil Morrissey Pub Company

Plume of Feathers  
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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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