



# LUNCH MENU

Served 12.00pm - 5.30pm

**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,  
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t: 01889 563634

**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*

**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

## 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**

**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 ..... 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 \*

## 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. ♻️ 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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