



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,
Uttoxeter, ST14 5BG
t: 01889 563634

**We pride ourselves
that all our dishes
are homemade and
cooked fresh to
order. Please allow
extra time during
busy periods.**

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

Roast Smoked Scottish Salmon
sweet cured salmon smoked over oak whisky chippings, avocado purée,
sesame seed biscuit, smoked and pickled beetroot

Harissa Marinated Halloumi
spiced grilled halloumi, giant cous cous and chargrilled summer vegetable salad
with smoky chilled tomato consommé

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

Salt Cod Fritters
Morrissey Blonde beer battered salt cod with malt vinegar mayonnaise, crushed pea and mint
salad with charred tomato chutney

Toasted Pitas and Dips (V)
baba ganoush, chick pea and tahini, smashed avocado, marinated olives and beetroot houmous

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, mature 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

Beef Rendang
24 hour marinated brisket slow cooked with coconut milk, chilli, lemon grass, Malaysian spices, turmeric rice, toasted flat
bread with a toasted sesame and cucumber salad

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

Hog Roast Sausages and Champ Mash
Gloucester Old Spot sausages with a splash of Neil's Blonde ale, spring onion mash, caramelised shallot and ale gravy,
battered spring cabbage with apple chutney

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

New Delhi Lamb Burger
char grilled lamb burger seasoned with our own rogan josh spice served on a toasted nan with grilled halloumi, kachumber
salad, mint raita, poppadums, roasted chick pea and rice salad

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, quick kimchi and apple slaw

Oak Smoked Chicken and Ham Hock Pie
braised in cider, leeks and parsley in all butter pastry topped with smoked cheddar and white truffle mash, spring vegetable
ragu and a jug of smoked chicken velouté

VEGETARIAN MAINS all £10

Vegetable Tagine (v)

seasonal vegetables and chick peas cooked with tomatoes and apricots in a Moroccan spiced sauce with giant cous cous and toasted pitas

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

Jenga

roast sweet potato, chargrilled courgette and beef tomato jenga with salsa verde and mature cheddar sauce (vegan dish without cheese sauce)

Katsu Halloumi

sesame crumbed halloumi cheese, Japanese curry sauce, sweet potato fries, quick kimchi and apple slaw

Super Food Salad Bowl (v)

salt baked beetroot, butternut squash, braised rice, smashed avocado, toasted pitas, baby spinach and black garlic, sesame and balsamic dressing

Add char grilled chicken, steak strips or grilled halloumi for £3

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..... £10

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

Sweet Cured Roast Smoked Salmon and cream cheese

Selection of fresh cut sandwiches,
market salad served on bloomer bread,
white or brown..... £6

Choose between...

Tuna with red onion and dill mayo / Honey and cider roast gammon with pub piccalilli /

Coronation chicken / Mature cheddar and homemade red onion chutney /

Free range egg, shallot and watercress mayo / Roast beef, onion and horseradish

Add a side of chips £2 and/or homemade soup £2

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 £6

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 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.