



## with Neil Morrissey Pub Company

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*

# MENU

Served 12.00pm - 9.00pm Monday - Thursday  
12.00pm - 9.30pm Friday - Saturday  
12.00pm - 7.30pm Sunday

**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

**Thai Spiced Roast Smoked Salmon**  
served with Asian slaw and a mango & avocado salsa

**Panko Crumbed Halloumi**  
served with caramelised orange salad and a sweet chilli dipping sauce

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

**Morrissey Blonde Beer Batter Salt Cod Fritters**  
served with brown crab mayonnaise and dill pickle cucumber ribbons

**Mezze (v)**  
with slow roast aubergines, tomato ezme, smoked garlic houmous, harissa olives, guacamole and  
toasted pitta bread

**Fresh Mussels**  
with white wine, cream and garlic, served with crusty bread

## CHEF'S RECOMMENDATIONS..... all £16

**Five Spice Duck Breast**  
roast duck breast, peanut and tamarind flap jack, pak choi, shimeji mushroom and satay sauce

**Pork Tomahawk**  
char grilled pork tomahawk, maple barbeque glaze, Stornoway black pudding hash, pulled pork fritter, soy and maple roast  
sprouts and smoky BBQ sauce

**Trio of Lamb**  
grilled chop, spiced faggot, crispy belly, French style peas, dauphinoise potato, pink peppercorn and mint jus

**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 caramelised onion gravy, crispy kale and bubble and squeak

**Beef Balti**  
6-hour slow cooked dry spice rubbed beef brisket, tamarind and coconut masala, lemon basmati rice, nan bread, spiced  
onion pickle and cucumber and mint raita

**Cider Braised Gammon**  
with gooseberry ketchup, free range egg and triple cooked chips

**Bombay Lamb Burger**  
Bombay spiced lamb, grilled halloumi, nan bread, poppadum, spiced onion pickle, raita, sweet chill sambal  
and a side of vegetable Rogan josh

**Morrissey Blonde Ale Battered Fish**  
with homemade tartare sauce, triple cooked chips and pea purée  
**add a portion of chip shop curry sauce - £2**

**Handmade Free-Range Pork Sausages**  
fennel seed, chilli and oregano seasoning, pearl barley and Tuscan bean stew, cavalo nero and pesto

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

**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

**Smoked Chicken and Chorizo Pie**  
oak smoked chicken poached in cider with chorizo sausage, baked in our all butter pastry topped with manchego cheese and saffron mash, Catalan spinach and a smoked chicken velouté

## VEGETARIAN MAINS ..... all £10

**Chargrilled Portobello Mushroom Burger**  
on a toasted brioche bun with red onion chutney, Acton cheddar, Neil's recipe relish and triple cooked chips

**Pearl Barley and Tuscan Bean Stew (v)**  
cavalo nero and cheesy garlic bread

**Grilled Goat's Cheese**  
with toasted brioche, market salad and red onion confit

**Bombay Mushroom Burger**  
Bombay spiced portobello mushroom, grilled halloumi, nan bread, poppadum, spiced onion pickle, raita, sweet chilli sambal and a side of vegetable Rogan josh

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

**Warm Super Food Salad (v)**  
sprouting broccoli, sweet potato, pearl barley, spinach, caramelized onion and black garlic, sesame and balsamic dressing

**Add Chargrilled Chicken, Steak Strips, Grilled Halloumi or Garlic Portobello Mushroom for £3**

## SIDE ORDERS..... all £3

\* triple cooked chips \* house salad \* garlic bread \* beer battered onion rings \* cheesy garlic bread \*

## DESSERTS..... all £6

**Soft Chocolate Cake**  
with white chocolate panna cotta, red berry compote and chocolate cookie dough 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

**Black Forest Alaska**  
cherry crumble ice cream, chocolate cake and toasted meringue

**Fresh Strawberry Pavlova**  
with strawberry and cream ice cream, strawberry gel and Chantilly cream

**Crème Brûlée**  
with homemade shortbread

**Selection of Cheshire Farms Ice Cream**

**\* Childrens Menu Available \***



[drinkaware.co.uk](http://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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