



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
t: 01782 373100

**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

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, 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 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, mature cheddar, Neil's recipe relish and triple cooked chips

Pearl Barley and Tuscan Bean Stew (v)

cavalo nero and tomato bruschetta

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 chill 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 ***



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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.