



with Neil Morrissey Pub Company

Plume of Feathers
Station Road, Barlaston,
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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

MENU

Homemade Soup of the Day...£4

with freshly baked bread

TO BEGIN ...all £7

Shredded Gressingham Duck Staffordshire Oatcake

with Hoi-sin sauce, spring onion and cucumber

Mezze (v)

with red pepper and walnut muhammar, smoked aubergine and tahini baba ghanoush, houmous, crushed avocado with chilli and lime, harissa marinated olives and toasted pitta bread

Salt Cod Fritters

fresh cod chunks cured in sea salt and garlic, deep fried in Morrissey Blonde beer batter, with Romesco sauce and charred lemon

Dirty Halloumi Fries

Bombay spiced panko Halloumi fries with sweet chilli, raita, mango chutney and spiced red onion pickle

Smoked Haddock Scotch Egg

with Stornoway black pudding, curry mayonnaise and beer pickled onions

Arancini

crispy risotto fritters filled with garlic mushroom and melting Mozzarella with burnt spring onion and cream cheese dip

Chicken Liver Pâté

with truffle butter, toasted homemade date and walnut bread, apple, ale and tamarind chutney

Fresh British Mussels

served in today's sauce with freshly baked rustic bread
(available as a Main Course with triple cooked chips for £15)

PUB CLASSICS..... all £15

Rocky II Burger – a new version of our classic.....

signature 6oz beef patty, now topped with BBQ pulled pork, Monterey Jack cheese, Neil's recipe relish on a Cristal sour dough bun with ranch slaw, pickles 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

Smoked Chicken and Ham Hock Pie

all butter pastry filled with smoked chicken and ham hock in a cream and white wine sauce topped with smoked Cheddar and truffle mash, served with spring greens and a jug of smoked chicken velouté

Katsu Chicken

sesame crumbed chicken fillet, with pineapple fried rice, Japanese curry sauce and pineapple Kimchi

Morrissey Blonde Ale Battered Fish

with homemade tartare sauce, triple cooked chips and pea purée
Add a portion of chip shop curry sauce - £2

Hereford Red 10oz* Rump Steak (Supplement of £1)

with triple cooked chips, grilled tomato and baby leaf salad
Steak Sauces – peppercorn, blue cheese, garlic butter £2

Cider Braised Gammon

with gooseberry ketchup, fried free range egg, braised peas and greens and triple cooked chips

Moroccan Chicken

char grilled Harissa marinated chicken breast with cauliflower, apricot, spinach and chickpea tagine and Mejadra rice

Crispy Pork Belly

roasted low and slow served with Stornoway black pudding bubble and squeak, buttered greens, black garlic and apple gel and a cider gravy

VEGETARIAN MAINS..... all £12

Baked Garlic and Herb Portobello Mushroom Burger

topped with smoky aubergine and Monterey Jack Cheese on a toasted Cristal sour dough bun with Neil's recipe relish, ranch slaw, pickles and triple cooked chips

Katsu Halloumi

sesame crumbed Halloumi cheese with pineapple fried rice, Japanese curry sauce, and pineapple Kimchi

Penne Shakshuka (Ve)

penne pasta tossed with tomato, red pepper, courgette, cumin and smoked paprika sauce, sprinkled with pine nut and sesame Dukka
Add chargrilled chicken, steak strips, grilled Halloumi or a garlic Portobello mushroom for an extra £3

Cottage Pie

five bean, green lentil and root vegetables baked in all butter pastry, topped with smoked Cheddar and truffle mash, served with spring greens and caramelised onion gravy

Cauliflower, Apricot, Chickpea and Spinach Tagine (Ve)

served with toasted flat bread, Mejadra rice and Gremolata

SIDE ORDERSall £3 each

Triple cooked chips ✦ house salad ✦ garlic bread ✦ beer battered onion rings ✦ cheesy garlic bread

SMALLER PLATE MENU

Smaller plates based on dishes from our Main Menu for our younger guests or those with lighter appetites all £8

Rocky Junior Burger

prime Hereford Red ground steak with our own special seasonings, on a toasted sour dough bun, mature Cheddar and triple cooked chips

Pulled Brisket

slow braised brisket served with caramelised onion gravy and bubble and squeak

Mini Battered Fish

with homemade tartare sauce, triple cooked chips and pea purée
Add a portion of chip shop curry sauce - £2

Panko Crumbed Chicken Fillet

panko crumbed chicken fillet with triple cooked chips and baby leaf salad

Penne Shakshuka (Ve)

penne pasta tossed with tomato, red pepper, courgette, cumin and smoked paprika sauce, sprinkled with pine nut and sesame Dukka

DESSERTS.... all £7

Baked Key Lime Cheesecake

citrus meringue, Key Lime Pie ice cream and chocolate sauce

Crème Brûlée

with homemade shortbread

Soft Chocolate Cake

with white chocolate panna cotta, red berry compote and double chocolate chip ice cream

Sticky Toffee Pudding

with toffee sauce and sticky toffee ice cream

Warm Coconut Milk Rice Pudding (Ve)

with coconut ice cream and caramelised mango and pineapple

Selection of Cheshire Farms Ice Cream

Key Lime Pie; double chocolate chip; coconut milk (Ve); sticky toffee and vanilla



drinkaware.co.uk
for the facts

All prices are inclusive of VAT. All items are subject to availability. *Weights shown are approximate uncooked. All fish dishes may contain bones. (v) 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. If you suffer from any allergies, please refer to our Allergen Guide and speak to your server.**