

Plume of Feathers

Station Road, Barlaston, Stoke-on-Trent ST12 9DH t: 01782 529 073

We pride ourselves that all our dishes are homemade from the finest fresh ingredients, sourced from local suppliers.

MAIN MENU

Homemade Soup of the Day with freshly baked bread **£7**

TO BEGIN ...all £9

Shredded Gressingham Duck Staffordshire Oatcake
with hoisin sauce, spring onion and cucumber

The Plume Mezze

our classic homemade selection – rose harissa hummus, smoky aubergine and honey baba ghanoush, fresh tomato ezme, cucumber and dill yoghurt haydari, tabbouleh and warm lavash bread

Gunpowder Sweet Chilli Spiced Fish

fresh haddock chunks, cured with Cornish sea salt and sweet chilli, deep fried in blonde beer batter, seasoned with gunpowder spices and served with fresh mango chutney

Southern Fried Biscoff Halloumi Nuggets

Biscoff crumbs, Biscoff sauce, sweet chilli jam and spiced pickled pink onions

Nduja Scotch Egg and Stornoway Black Pudding
soft-boiled egg, wrapped in our homemade spicy Italian style sausage and a crispy panko crumb, served with Stornoway black pudding, green grape Ajo Blanco and toasted almonds

Duck Liver Pâté

topped with roast garlic and herb butter, served with toasted garlic baguette and red onion chutney

Portobello and Oyster Mushroom Croquetas

truffled garlic and herb mushroom croquetas with crispy panko crumb, served with black garlic aioli and a baby leaf salad

PUB CLASSIC ...all £18

The Rocky Burger

our char-grilled signature 7oz beef patty, topped with slow cooked BBQ pulled pork, mature English cheddar cheese, our recipe burger relish on a Cristal sour dough bun with ranch slaw, pickles and triple cooked chips

The Blonde Ale Pie

all-butter pastry filled with slow braised brisket served with caramelised onion gravy, crispy kale and bubble and squeak

Katsu Chicken

crispy panko crumbed chicken fillet, classic Japanese style curry sauce, sweet potato fries and quick kimchi with charred pineapple and sesame

Blonde Ale Battered Fish

with homemade tartare sauce, triple cooked chips and pea purée Add a portion of our katsu curry sauce - £3

Cottage Pie

Hereford Red steak mince, slowly braised with root vegetables, red wine and thyme, baked in our famous all butter pastry case, topped with an aged Cheddar mash, served with kale in red wine and anchovy butter and a jug of blond ale and onion gravy

10oz Cider Braised Gammon

finished in the oven with maple cider butter, served with triple cooked chips, fried free-range egg, our homemade apricot ketchup and confit carrots in a whole grain mustard and maple dressing

Chargrilled Butcher's Sausage with Mash

3 chargrilled old English sausages, champ mash, braised leeks and a honey, red wine and Dijon mustard sauce

Chicken Shawarma

chargrilled Levantine marinated chicken, stir fried with peppers, onions and fresh herbs, drizzled with tahini sauce, wrapped in warm lavash bread and served with a side order of our homemade Plume mezze

Classic Rogan Josh

24 hour marinated shoulder steak, slowly braised in chef's recipe medium spiced masala, with cumin and coriander basmati rice, naan bread, red onion pickle and a yoghurt raita

Southern Fried Chicken Burger

buttermilk brined chicken tenders, crispy fried in our recipe 11 herbs and spices seasoned flour in a toasted Cristal beer roll with chipotle mayo, crunchy cos lettuce and fresh tomato, served with triple cooked chips, fried dill pickle and ranch slaw

CHEF'S SPECIALS ...as priced

10oz Char-grilled Hereford Red 28 Day Aged Rump Steak ... £20

cooked to order and served with either triple cooked chunky chips or garlic and herb roast crushed baby potatoes (Steak sides £4 – creamy braised leek gratin; or kale and tender stem broccoli with anchovy and red wine butter; Steak Accompaniments £3 – a choice of pink peppercorn sauce or buffalo blue cheese dip)

Brixham Landed Haddock Basque Style ... £20

fresh haddock fillet, baked on tomato fondue and served with smashed baby potatoes in seaweed butter and charred tender stem broccoli

VEGETARIAN MAINS...all £14.50

Southern Fried Mushroom Burger

our recipe 11 herbs and spices seasoned flour, in a toasted Cristal beer roll with chipotle mayo, crunchy cos lettuce and fresh tomato, served with triple cooked chips, fried dill pickle and ranch slaw

Katsu Halloumi

crispy panko crumbed halloumi cheese, classic Japanese style curry sauce, sweet potato fries and quick kimchi with charred pineapple and sesame

Tuscan Bean and Winter Vegetable Ragu (v)

Borlotti beans and rigatoni pasta in a rich tomato and garlic sauce with winter root vegetables and Calvo Nero, served with freshly baked bread

Add grilled chicken, halloumi, or garlic portobello mushroom for an extra £3.50

Rogan Josh

cauliflower, spinach and chickpeas, slowly braised in chef's recipe medium spiced masala, with cumin and coriander basmati rice, naan bread, red onion pickle and a yoghurt raita

Cottage Pie

green lentils, butter beans and root vegetables braised in red wine and thyme, baked in our famous all butter pastry case, topped with an aged Cheddar mash, served with crispy kale and a jug of blond ale and onion gravy

SMALLER PLATE MENU

Smaller plates based on dishes from our Main Menu for our younger guests or those with lighter appetites ...all £11

Rocky Junior Burger

our chargrilled signature beef patty, on a toasted sour dough bun, English cheddar cheese 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 katsu curry sauce - £3

Panko Crumbed Chicken Fillet

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

Tuscan Bean and Winter Vegetable Ragu (v)

Borlotti beans and rigatoni pasta in a rich tomato and garlic sauce with winter root vegetables and Calvo Nero, served with freshly baked bread

Add grilled chicken, halloumi, or garlic portobello mushroom for an extra £3.50

Chargrilled Butcher's Sausage with Mash

chargrilled old English sausages, champ mash, braised leeks and a honey, red wine and Dijon mustard sauce

5oz Cider Braised Gammon

finished in the oven with maple cider butter, served with triple cooked chips, fried free-range egg, our homemade apricot ketchup and confit carrots in a whole grain mustard and maple dressing

DESSERTSall £8.50

New York Style Biscoff and Salted Caramel Cheesecake

Biscoff biscuit and salted caramel fudge baked cheesecake with toffee fudge ice cream and a jug of hot toffee sauce

Crème Brûlée

with homemade shortbread

Chocamocca

soft Belgian chocolate cake, white chocolate and espresso panna cotta with Baileys ice cream, chocolate caramel wafers and chicory and coffee syrup

Sticky Toffee Pudding

with hot toffee sauce and honeycomb ice cream

Raspberry Ruffle (v)

chilled coconut milk rice pudding "brûlée", fresh raspberries, raspberry sorbet with Belgian dark chocolate drizzle

Lemon Meringue

homemade meringue nests filled with lemon posset and strawberry compote, served with Mrs Darlington's lemon curd ice cream and freshly baked shortbread

Cheshire Farms Ice Cream - choose 3 scoops for £8 or 2 scoops for £6 - served with wafers and raspberry coulis

choose from double chocolate chip; Baileys; lemon curd; honeycomb; classic vanilla; toffee fudge or raspberry sorbet (v)

SIDE ORDERS ...

£4.50 each

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

£5.50 each

sweet potato fries with parmesan cheese
and truffle oil • Patatas Brava

*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.*