

THE PLUME OF FEATHERS

Barlaston, ST12 9DH

01782 373100

We are proud to source premier ingredients from local suppliers. All our food is cooked fresh to order

Nibbles - perfect for sharing

Warm Bread Basket £4

Mixed Olives £4

Rose Harris Hummas £5

Padron Peppers £6

Pan Fried Chorizo £6

Starters ...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 beer batter, seasoned with gunpowder spices and served with fresh mango chutney

Southern Fried Biscoff Halloumi Nuggets

Biscoff crumbs, Biscoff sauce, sweet chili 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

Mains ... 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 Pie

all-butter pastry filled with tender brisket, slowly braised in pale ale served with caramelised onion gravy, crispy kale and bubble and squeak

Katsu Chicken

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

Blonde Battered Fish and Chips

with homemade tartare sauce, triple cooked chips and pea purée

Add a portion of our katsu curry sauce for £3 or bread and butter for £1.50

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 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

char grilled 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

Hanging Souvaki Kebab ... £22

chicken thigh meat, marinated in traditional herbs and spices, served with triple cooked chips, greek salad and tzatziki

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 crushed baby potatoes

Steak sides all £4 - creamy braised leek gratin - kale and tenderstem broccoli

Sauces all £3 - pink peppercorn - buffalo blue cheese

Brixham Landed Haddock Basque Style ... £21

fresh haddock fillet, baked on tomato fondue, served with smashed baby potatoes, seaweed butter and charred tenderstem