

Plume of Feathers

Station Road, Barlaston, Stoke-on-Trent ST12 9DH

Every dish is crafted in-house using the finest fresh ingredients, thoughtfully sourced from trusted local suppliers

BREAKFAST/BRUNCH SERVED 9AM-11AM

Full English £12 Veggie Full English £10

1 sausage, 2 bacon,
egg, beans, tomato,
mushroom, hash brown,
toast.

+black pudding for £2

2 veggie sausage, egg,
beans, tomato,
mushroom, spinach
hash brown, toast

Salmon scramble £9

smoked salmon &
scrambled egg
served on toast

Build a Butty £5

one item included

£2 per extra

bacon - sausage

£1 per extra

egg - mushroom

tomato - spinach

Eggs Your Way £9

benedict - bacon

royal - salmon

florentine - spinach

served on toasted muffin

with hollandaise sauce

STARTERS all £9 - Available from 12pm

Homemade Soup of the Day

with freshly baked bread & butter

Crispy Lemon & Garlic Haddock

Fresh haddock, delicately seasoned with garlic and
lemon zest, coated in a light golden batter
served with a zesty lemon-caper sauce

Chinese Style Sticky Pork Belly Bites

Glazed in sticky soy and honey sauce.
Served with Kimchi salad, spring onion & red chilli

Nduja Scotch Egg

Soft boiled egg, wrapped in Nduja sausage
served with Stornoway black pudding &
our homemade spicy salsa

Homemade Chicken Liver Pâté

Smooth chicken liver pate, served with
toasted garlic baguette & red onion chutney

Golden Potato Skins

loaded with cheese & crispy bacon.
Served with spicy salsa & sour cream & chive

Creamy Garlic Mushrooms on Ciabatta

Sautéed button mushrooms in a rich garlic cream sauce,
served on toasted ciabatta with black garlic aioli

Halloumi Fries

Golden halloumi, glazed in spicy hot honey & served
with a cool creamy ranch dipping pot

PUB CLASSICS ...all £18

Smoked Chicken & Ham Hock Pie

Tender smoked chicken and ham hock in a buttery
pastry crust, topped with cheddar mash potato, served
with creamy leeks & rich velouté sauce

BBQ Pulled Pork Burger

Our chargrilled signature 7oz beef patty,
topped with slow cooked BBQ pulled pork,
mature English cheddar,
pickles & homemade burger relish,
Served on a crystal sourdough bun with ranch slaw
& triple cooked chips

Steak and Ale Pie

Homemade butter pastry filled with our slow cooked
braised brisket served with a caramelised onion gravy,
crispy kale & bubble and squeak

Katsu Chicken

Crispy panko crumbed chicken fillet, with a Japanese style
curry sauce & choice of sweet potato fries or jasmine rice.
Served with Kimchi, charred pineapple and sesame

10oz Cider Braised Gammon:

Our 10oz gammon finished in the oven in maple cider butter
accompanied with triple cooked chips, free range fried egg,
apricot ketchup and confit carrots

Old English Sausage and Mash

3 chargrilled old English sausages, buttery mash
potatoes, creamy leeks served with our caramelised
onion gravy

Pasta of The Day

Enjoy chef's special creation of the week — a handcrafted
fresh pasta dish inspired by the season's freshest ingredients

Korean Fried Chicken Burger

Buttermilk chicken breast, crispy fried in our
11 herb and spice recipe. Served in a crystal beer roll,
gochujang ketchup, fresh lettuce, tomato,
triple cooked chips and Asian ranch slaw.

Beer Battered Fish and Chips

Served with our homemade tartar sauce, triple cooked
chips and pea puree. Add our katsu curry sauce for £3

SIGNATURE CHEF SPECIALS

10oz Rump Steak £21 ----- 8oz Sirloin Steak £22

Chargrilled to your liking with a choice of triple cooked chips, buttery
mash or baby potatoes in garlic butter. Served with seasonal vegetables

Additional Sauces: creamy peppercorn, red wine jus or blue cheese £3.50

Trio of Pork £25

French trimmed pork chop, served with a Black Pudding Hash Brown,
Slow braised pig cheek, savoury pork gravy. served with creamy mash & seasonal vegetables

Slow Braised Lamb Shank £25

Cooked overnight served with creamy mash, seasonal vegetables finished with rich lamb jus

Chargrilled Sea Bass £23

Served with creamy new potatoes, Mediterranean
vegetables and a Beurre Blanc sauce

—VEGETARIAN MAINS...all £14.50

Korean Fried Mushroom Burger

Crispy fried in our 11 herb and spice recipe. Served in a crystal beer roll with a gochujang ketchup, fresh lettuce, tomato, triple cooked chips and Asian ranch slaw.

Katsu Halloumi

Our crispy panko crumbed halloumi cheese with a Japanese style curry sauce. Served with sweet potato fries or jasmine rice along with Kimchi, charred pineapple and sesame.

Creamy Cheese and Potato Pie

Cheese potato and spring onion in a creamy cheese sauce, served inside a buttery pastry crust. Comforting, wholesome and full of flavour

Pasta Marinara

A generous bowl of pasta tossed in a rich tomato and herb sauce, served with pesto and a bread roll - Add Mushroom Add Halloumi - £3.95

Vegetarian Cottage Pie

Our homemade veggie pie topped with buttery mash, served with seasonal vegetables and our homemade veg gravy

—SMALL PLATES—

Smaller plates based on dishes from our Main Menu for our younger guests or those with lighter appetites ...all £12

Junior Cheese Burger

Our chargrilled 5oz signature beef patty with English cheddar cheese on a toasted sourdough bun & triple cooked chips.

Pulled Brisket

Slow braised brisket with crispy kale and bubble and squeak. Served with caramelised onion gravy.

Mini Battered Fish

With homemade tartar sauce, triple cooked chips & pea puree. **Add curry sauce - £3**

Southern fried chicken goujons

with triple cooked chips & baby leaf salad.

Mini Sausage and Mash

2 chargrilled old English sausages, buttery mash, creamy leeks & our caramelised onion gravy.

5oz Braised Gammon

Our 5oz gammon finished in the oven in maple cider butter accompanied with triple cooked chips, a fried free range egg, apricot ketchup and confit carrots.

—DESSERTSall £8.50—

End on a perfect note

Indulge in a freshly brewed tea or coffee for an additional £2.60 or Liqueur coffee for £6

White Chocolate and Raspberry Cheesecake

Served with raspberry gel, white chocolate chip ice cream drizzled with white chocolate sauce

Crème Brûlée

Our silky smooth vanilla custard topped with a crispy, caramelised sugar crust and homemade shortbread

Mint Chocolate Dream

Irresistibly soft Belgian chocolate cake with a white chocolate panna-cotta mint chocolate chip ice cream & crisp chocolate wafer

Homemade Sticky Toffee Pudding

Served with hot toffee sauce, with your choice of vanilla ice cream or warm custard

Eton Mess

A delightful mix of crushed meringue, lemon whipped cream and strawberry compote finished with lemon ice cream

Cheshire Farm Ice-Cream

ask one of the team for our available flavours

SIDE ORDERS

**Triple Cooked Chips £4.50 - Triple Cooked Cheesy Chips £5.50 - Sweet Potato Fries £5.50
Onion Rings £4.50 - Cheesy Garlic Bread £5.50 - Garlic Bread £4.50
Mediterranean Vegetables £4.50 - House Salad £4.50
Halloumi £5.50 Grilled Chicken £5.50 Creamy Garlic Mushrooms £5.50**

All prices are inclusive of VAT. All items are subject to availability. Weights shown are approximate uncooked. All fish dishes may contain bones. 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.

We take every precaution to prevent cross-contamination; however, we cannot guarantee that any dish is completely free of allergens. Please notify our staff of any dietary concerns and refer to our allergen guide