

Plume of Feathers

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

NIBBLES / SHARERS

Patatas Bravas (v) £6

Crispy fried potatoes, smoky tomato salsa brava, garlic aioli

Bread & Olives (v) (ve) £8

marinated mixed olives, warm bread & salted butter

Padron peppers (v) (ve) £7

Charred Padron peppers, & garlic aioli

Baked Camembert (v) £15

Whole baked camembert, garlic & rosemary seasoning, toasted ciabatta

STARTERS

Crispy Salt Cod & Fondant Potato bites £10

Golden fried salt cod, fondant potato bites, garlic, herb, chilli & pea purée

Vine Tomato & Basil Bruschetta (v) (ve) £9

on toasted Ciabatta, finished with extra virgin olive oil & cracked black pepper

Panko-Crumb Halloumi (v) £9

Crisp panko halloumi, kimchi salad & katsu curry sauce

Smoked Haddock Scotch Egg £10

Soft-boiled egg, smoked haddock, crisp panko crumb, black pudding & curry mayonnaise

Shredded Duck Staffordshire Oatcake £10

Duck, hoisin sauce, cucumber & spring onion rolled in an oatcake

The Plume Mezze (v) £9

Tapenade, baba ghanoush, tabbouleh, tzatziki, hummus, chargrilled flatbread

Homemade Soup of the Day (v) £8

with freshly baked bread & salted butter

Wild Mushroom Pâté (v) £9

Smooth wild mushrooms, glossy garlic & herb butter top, ciabatta & red onion marmalade

PUB CLASSICS

Beer Battered Fish and Chips £19.50

Beer battered Haddock fillet, triple cooked chips, homemade tartar sauce & pea puree

Add Katsu curry sauce for £3

Cider Braised Gammon £19

10oz gammon, maple cider butter, triple cooked chips, free range fried egg, confit carrots & apricot ketchup

Katsu Chicken £19

Crispy panko chicken fillet, Katsu curry sauce, jasmine rice. Kimchi salad, Charred pineapple and sesame

Wholetail scampi £17

12 fresh wholetail scampi, triple cooked chips, tartar sauce & pea puree

Old English Sausage and Mash £19

3 chargrilled old English sausages, buttery mash, garden peas & caramelised onion gravy

Southern fried Chicken Burger £18

Crispy buttermilk chicken thighs in our signature coating, brioche bun, crisp lettuce, beef tomato & chipotle mayo, triple cooked chips and ranch slaw **Add bacon for £2**

Steak and Ale Pie £19.50

Encased in butter pastry, slow cooked braised brisket, crispy kale, bubble & squeak, caramelised onion gravy

Butter Chicken Curry £18

Tender chicken breast gently spiced in harissa butter sauce, fragrant jasmine rice & micro coriander

Catalan Style Lamb Kofta £19

Garlic herb & Manchego lamb patties, warm lavash bread, grilled Padron peppers, plume meze & patatas bravas

BBQ Pulled Pork Burger £18

Our signature 7oz beef patty, Brioche bun, BBQ pulled pork, crisp lettuce, beef tomato, mature English cheddar, pickles & burger relish. ranch slaw, triple cooked chips. **Add bacon for £2**

SIGNATURE CHEF SPECIALS

10oz Rump Steak £23 ----- 8oz Sirloin Steak £25

Chargrilled to your liking & finished with garlic butter & fresh thyme. Served with a freshly dressed market salad & choice of triple cooked chips or brown butter & garlic roasted new potatoes.

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

Harissa Baked Cod £24

Chilli glazed oven-baked cod, gently spiced tomato sauce, roasted garlic fondant potatoes & dressed market salad

Pasta of The Day – ask your server for details

Enjoy Chefs special creation of the day – Fresh Egg al dente Pasta, toasted garlic bread, made to order, Bellissima!

The Plumes' Mixed Grill Meat Platter £29

4oz Hereford Rump Steak, 5oz Cider braised Gammon Steak, Char-grilled ½ Chicken Breast Old English Sausage. Chargrilled Beef Tomato, Portobello Mushroom, Triple cooked chips, fried egg, Garden peas

VEGETARIAN MAINS

Southern fried Mushroom Burger (V) (VE) £15

Portobello Mushrooms, crispy fried in our 11 herb and spice recipe.
Brioche bun, Chipotle Mayo, crisp lettuce, beef tomato, triple cooked chips & ranch slaw

Grilled Halloumi Burger (V) £15

Chargrilled Halloumi, crisp lettuce, beef tomato, topped with our Red Onion Marmalade, Homemade Chimichurri Mayo & pickles.
Brioche bun with ranch slaw & triple cooked chips

Harissa No Butter Tofu Curry (V) (VE) £15

Pan-fried Tofu in a rich, gently spiced, harissa coconut milk sauce,
fragrant jasmine rice & micro coriander

Spaghetti alla Napoletana (V) (VE) £15

Classic Neapolitan dish with al dente pasta tossed in a vibrant, rustic tomato sauce. Ripe tomatoes, garlic, onion and fresh basil finished with aged parmesan and extra virgin olive oil

Katsu Halloumi (V) £15

Our Crispy panko crumbed Halloumi cheese with Japanese style curry sauce,
jasmine rice, Kimchi, charred pineapple and sesame

SALADS

+ chicken £5 + tofu £5 + halloumi £4 + portabello mushroom £4

Potato Salad (v) £10

new potato, cos lettuce,
crostini, ranch dressing,
spring onion, parsley & chive

Poke Bowl (v) (ve) £11

rice salad, pickled red cabbage,
spring onion, cucumber ribbons,
pomegranate, beetroot & pineapple

Cesar Salad £11

cos lettuce, anchovie
ceaser dressing,
bacon, parmasan, crostini

SMALL PLATES

Junior Cheese Burger £13

Our Chargrilled 5oz signature beef patty with English cheddar cheese on a Brioche bun,
triple cooked chips & freshly dressed market salad.

Junior Chicken Burger £13

Buttermilk Chicken thigh, crispy fried in our 11 herb and spice recipe. Served in a Brioche
bun, triple cooked chips and freshly dressed market salad.

Mini Battered Fish £13

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

Pulled Brisket £13

Slow braised brisket with crispy kale, Bubble & Squeak, caramelised onion gravy.

Southern Fried Chicken Tenders £13

Buttermilk Chicken tenders tossed through Japanese panko breadcrumbs, golden fried,
served with triple cooked chips & freshly dressed market salad

5oz Braised Gammon £13

5oz gammon steak, maple cider butter, triple cooked chips,
fried free range egg, apricot ketchup & confit carrots.

SIDE ORDERS

Triple Cooked Chips £4.50

Pulled Pork Loaded Chips & Cheese £8

Cheesy Garlic Bread £5.50

Onion Rings £4.50

Garlic Bread £4.50

Side Salad £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*