



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

SUNDAY ROAST DINNERS

Served 12 noon to 7pm

Sunday Roasts (subject to availability) ...

All our Sunday roasts are served with roast potatoes, A Yorkshire pudding, & sharing bowl of seasonal greens, carrots & cauliflower cheese for the table

Slow Roasted Silverside Beef £19

Tender slices of Silverside beef, slow roasted to perfection, served with Chef's savoury homemade gravy

Roasted Pork Belly £18

Melt in your mouth pork belly, roasted to crispy perfection served with crackling.
Chef's signature homemade cider gravy and apple sauce

Honey Glazed Roast Gammon £18

Tender gammon joint, slow roasted & brushed with a sticky honey mustard glaze.
A timeless favourite with Chef's homemade signature cider gravy

Roast Chicken and Stuffing £18

Tender, golden roasted chicken paired with homemade stuffing and Chef's homemade chicken gravy

Mushroom & Walnut Meatless Loaf (v) (ve) £16

With a ketchup glaze. Hearty, healthy and full of flavour

All prices are inclusive of VAT. All items are subject to availability.
Whilst we take every care to preserve the integrity of our vegetarian & vegan 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

