

Monday to Friday Restaurant A La Carte Menu

A larger selection of Fresh Fish is also available on our daily specials board

Starters

- Fresh Homemade Soup of The Day with Croutons and Fresh Bread 3.50,
Warm Salad of Cajun Chicken, Bacon and Pine Nuts with Caesar dressing and Parmesan 5.95,
Fresh Deep-fried Breaded Mushrooms with a Garlic Mayonnaise dip 4.95,
Chilled Vandyke of Melon filled with an Exotic Fruit Sorbet and Fresh Fruits 4.95,
Deep-fried Creamy Brie Wedge coated in Breadcrumbs and drizzled in a hot Cranberry Sauce 5.95,
Giant Chicken Shaslick grilled with Onions and Peppers served with Minted Yoghurt and Mango 6.50,
Warm Wild Mushroom, Asparagus and Goats Cheese Tart with a Tomato and Onion Salsa 5.50,
Large Flat Field Mushrooms with a Bacon and Stilton Cheese Gratinee 4.95,
Quenelles of homemade Chicken Liver Pate enriched with Cognac and Port served
With hot Toast and a Caramelised Onion Marmalade 4.95,
Fresh Breaded Goujons of Haddock and Cod with Tartar Sauce and Fresh Lemon 4.95,
The Shires Traditional plump Prawn Cocktail smothered in Brandy lased Marie Rose 6.95,
Deep fried Breaded Whitebait with Tartar Sauce and Brown Bread and Butter 5.95,
Classic Scottish Oak Smoked Salmon with a Dill and Honey Dressing, Capers
and Brown Bread and Butter 6.95,
Giant Butterfly King Prawn's pan fried in Garlic Butter with Onions 8.95.

Main Courses

- Pan fried Medallions of Monkfish and King Prawns in a Creamy Mild Balti Sauce 12.95,
Seafood Medley an assortment of Fish Fillets pan fried with Garlic, Chilli flambé with Pernod 12.95,
Poached Salmon Fillet with a Brandy, Cream and Peppercorn Sauce 10.95
Pan-fried Monkfish, Scallops and King Prawns with Pernod, Cream and Garlic 12.95,
Poached Smoked Haddock in a Mature Cheddar Cheese, Cream and White Wine Sauce 10.95,
Fresh Plaice Fillet gently grilled with Prawns and Mushrooms 11.95,
River 'n'Reef, Fillet of Salmon topped with King Prawns pan fried in Garlic Butter 12.95,
Baked Cod Italiano topped with a fresh Tomato Sauce with a Mozzarella Cheese Gratinee 10.95
Breaded pan-fried Chicken stuffed with Cream Cheese and Garlic Butter draped
in a Dry Vermouth Cream Sauce 11.95,
Chicken Breast Rossini stuffed with Stilton Cream Cheese baked in Filo Pastry
Drizzled with a Madeira Wine Sauce 11.95,
Homemade Turkey, Ham and Mushroom Pie with Puff Pastry 9.50,
Half Crispy Norfolk Duckling with a Black Cherry Kirsch Glaze 14.95,
Giant Rack of Lamb in a Redcurrant and Rosemary Sauce 14.95,
Braised Minted Fillets of tender Lamb in a rich stock Minted Gravy 12.95,
Medallions of Pork Fillet in a creamy Dijon Mustard and Brandy Sauce 12.95
Individual Fillet of Beef Wellington in a Rich Stock Red Wine and Mushroom Gravy 14.95,
14oz Porterhouse Blue, with Onions, Mushrooms, Bacon and Melted Stilton Cheese 16.95,
Entrecote Surf 'n'Turf, 10oz Sirloin Steak topped with Giant King Prawns drizzled in Garlic Butter 15.95,
Tender Steak, Kidney and Ale Pie in Rich Stock Gravy with Puff Pastry 9.50,
Home Made Classic Lasagne topped with Creamy Mozzarella 9.50,
Authentic Chicken Tikka Massala, Pilau Rice, Papadom, Mango Chutney served in a Karri 9.50,
Pan Fried Medallions of Beef Fillet with a Stilton and Port Glaze 13.95.

Served with Seasonal Market Fresh Vegetables and Potatoes

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Vegetarian Dishes

Spinach, creamy Brie, Onions and Peppers seasoned and wrapped in Filo Pastry deep-fried until Golden drizzled in a Cranberry Sauce 9.25

Noisettine- Duxel of Mushrooms, Hazelnuts and Cream Cheese encased in Puff Pastry with a Fresh Tomato and Herb Sauce 9.25

Warm Wild Mushroom, Goats Cheese and Asparagus Tartlet with a Tomato and Basil Salsa 9.25,

Homemade vegetarian Lasagne topped with creamy Mozzarella 9.25

Stroganoff with crispy Market Fresh Seasonal Vegetables 9.25

Flat Field Mushrooms filled with a Tomato and Sweet Chilli Sauce with A Mature Cheddar Cheese Gratinee 9.25

All Vegetarian dishes include Fresh Vegetables and Potatoes.

From the Grill

The following dishes are served with Salad Garnish, Home-made Coleslaw and French Fries.

Steaks And Grills will also include grilled Tomato, Mushroom and Onion rings.

12 oz Gammon Steak with Pineapple or Fried Egg 10.95,

8oz Fillet Steak 17.95 with a choice of Sauce,

10oz Sirloin Steak 13.95,

14oz Sirloin Steak 15.95.

Sauces

Red Wine and Mushroom,

Stilton Cream and Mushrooms,

Brandy Cream and Peppercorn,

Diane Sauce 1.95

Side Orders

Bowl of French Fries 2.95,

Crunchy Side Salad 2.50.

Fresh Seasonal Vegetables and Creamy Dauphinoise Potatoes 2.50.

The Shires Famous Carvery

Let our Chef carve for you a choice of freshly oven-roasted joints

Topside of Beef

Local Crown of Leicestershire Turkey

Boneless Leg of Pork

Honey Glazed Gammon Ham and Leg of Lamb (Check availability)

Then help yourself to our Market Fresh Vegetables and Potatoes and Rich

Stock Gravy and Accompaniments.

Thursday Night 8.95

Friday and Saturday Night 9.95

Sunday Lunch and Sunday Night 9.95

Please note if you are short of time the Carvery is a quicker alternative

To waiting for a la carte dishes.

We sell good food as fast as we can, we do not sell fast food.