

THE SHIRES INN

★ PEATLING PARVA ★

Starters

Fresh home-made soup of the day with croutons and rustic fresh bread

Breaded deep fried creamy camembert wedge coated in breadcrumbs, drizzled with orange and Cointreau

Fresh breaded mushrooms with garlic mayonnaise

The Shires traditional Atlantic plump prawn cocktail with brown bread and butter

Platter of smoked salmon, prawns, avocado and fresh white crab meat with dill, honey and Marie Rose dip

Giant pan fried butterfly king prawns with garlic, onions, flat parsley and fresh chili with malt crunch loaf

Homemade chicken liver pate with toasted sourdough and red onion marmalade

Twice-fried crispy chicken wings seasoned with our Shires special blend with a selection of dipping sauces

Or served to your table

Plump homemade pan-fried chicken Kiev stuffed with cream cheese and garlic butter 2.00 extra

Slow braised tender minted lamb neck fillets in rich stock gravy

7oz fillet of beef Rossini, served en crouete topped with chicken liver pate with Madeira wine Jus 24.95

Wholetail breaded scampi with chunky chips, peas and tartar sauce

Homemade beef lasagna with fries, salad and garlic bread

Tender slow cooked steak, kidney and ale pie in rich stock gravy topped with puff pastry with vegetables

10oz double cheese and bacon burger, chunky fries, homemade coleslaw and relish

Butchers Cumberland sausage in beer, onion and mustard gravy with creamy mash potatoes and vegetables

Cottage pie with a cheesy mash potato topping

Our own beer battered fresh fish with chunky fries and homemade tartar sauce

hake 12.95, plaice 13.95 Or large haddock 12.95

Pan fried fillet of salmon and giant king prawns with fried onions in garlic butter 18.95

Grilled medley of assortment fish fillets pan fried with Pernod, garlic and chili 17.95

Poached fillet of smoked haddock with double cream and a mature cheddar cheese gratinee 14.95

Sunday Lunch & Evening Menu

One Course

12.95

Two Courses

17.95

Three Courses

22.95

Excluding supplements

