

THE SHIRES INN

★ PEATLING PARVA ★

Starters

- Malt crunch loaf with olives, olive oil and balsamic 4.50
- Fresh homemade cream of mushroom soup with croutons and rustic fresh bread 4.50
- Fresh breaded mushrooms deep-fried with roasted garlic mayonnaise dip 5.95
- Deep-fried breaded brie with an orange and Cointreau sauce 5.95
- Giant pan-fried butterfly king prawns with garlic, onions, flat parsley, and fresh chili with malt crunch loaf 10.95
- Homemade chicken liver pate with crisp ciabatta and red onion marmalade 6.50
- Grilled marinated chili masala chicken fillets with baked onions, tomatoes and peppers with mint yogurt, mango chutney with coriander 6.95
- Deep fried breaded whitebait with homemade tartare sauce 6.95
- Twice-fried crispy chicken wings seasoned with our Shires special blend with a selection of dipping sauces 5.95.
- Smashed avocado bruschetta on toasted sourdough 6.50
- Platter of Smoked Salmon, white crab, prawns and avocado with a dill and honey vinaigrette and Marie rose sauce 8.95

Starter platter for two or more 11.95

- Crispy chicken strips, fried chicken wings, breaded mushrooms, brie wedges and homemade beer battered onion rings. Served with dips

Fish & Seafood

- Our own beer battered fresh cod with chunky fries and homemade tartar sauce 13.95
- Pan fried fresh seabass with prawns, chorizo and mushrooms 15.95
- Medallions of monkfish and king prawns in a mild creamy balti sauce 18.95
- River and reef, fillet of Scottish salmon and butterfly king prawns pan fried in garlic butter 18.95
- Poached smoked haddock fillet in a mature cheddar cheese sauce 14.95
- Pan fried medley of fish fillets in a tomato and chili garlic shellfish sauce 18.95
- Medallions of Monkfish, scallops and king prawns in a cream vermouth sauce 19.95

Shires Favorites

- Boneless half roasted Norfolk crispy duck with a black cherry sauce 18.95
- Plump homemade pan-fried chicken Kiev stuffed with cream cheese and garlic butter 13.95
- Or with a stilton cream & mushroom sauce 14.95
- Pan fried lambs liver and bacon 13.95
- Slow braised lamb fillets in a rich stock sweet, minted gravy 16.95
- 10oz Entrecote steak, served with brandy cream peppercorn sauce 21.95
- 7oz Individual fillet of beef wellington with madeira wine sauce 24.95
- Escalope of pork Schnitzel with a tomato and red pepper sauce 13.95
- Rack of South Kilworth spring lamb in a port and rosemary gravy
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| Half rack- 4 ribs | 17.95 |
| Whole rack- 8 ribs | 24.95 |
- Entrecote surf & turf 10z sirloin steak topped with giant king prawns, drizzled in garlic butter 25.95

Crunchy salads

- Oven roasted mixed meats salads 12.95
- Smoked salmon, crab, prawn and avocado with Marie rose 15.95
- Grilled chicken and bacon with a Caesar dressing and parmesan 13.95
- Avocado, grilled Halloumi with a walnut and raspberry salad 13.95

Pub classics all 12.95

- Homemade beef lasagna with fries, salad, and garlic sourdough
- Steak, Ale and Kidney pie topped with puff pastry
- Old English turkey, chicken, ham and mushroom pie topped with puff pastry
- Cheddar topped cottage pie with a red wine gravy
- The Shires double gourmet burger Royale with bacon, cheese, thousand islands dressing and skinny fries
- Crispy chicken fillet Zinger burger with iceberg lettuce and sriracha mayonnaise

Authentic Curries with basmati and garlic naan 12.95

Chicken Tikka masala with mint yogurt and
mango chutney

Sweet potato and chickpea vegetable bhuna

Grilled marinated chili masala chicken fillets with
baked onions, tomatoes and peppers with mint
yogurt, mango chutney

King prawn creamy Balti with fish, fluffy rice, and
fresh coriander 17.95

Hot and spicy authentic chicken Jalfrezi

Vegetarian

Creamy deep fried brie and fresh spinach wrapped in filo pastry
with a redcurrant sauce

Crunchy vegetable and nut cutlet with tomato and red pepper
salsa

Spinach and aubergine lasagna with garlic bread and chunky
chips

Fresh assorted mushroom stroganoff with smoked paprika,
tomato and Dijon mustard (with cream for added richness, or
without)

Noisettene duxel of mushrooms, hazelnuts and cream cheese
encased in puff pastry with a fresh tomato and herb sauce.

all 13.95

**Please ask your servers about our Free-
From menu, with a fantastic range of
vegan, dairy-free, gluten-free and egg-free
dishes.**

From the grill

Our steaks are 28 day aged from local

Joseph Morris Butchers

10oz Sirloin 19.95

7oz Fillet 24.95

20oz T-Bone
26.95

10-12oz Gammon steak with two fried eggs or fresh
pineapple
13.50

All served with chunky fries, grilled tomato and a flat
mushroom and onion rings

Toppings and sides

Stilton, cream, and mushroom
Brandy, cream, and peppercorn
Creamy garlic butter
Red wine and mushroom

all 1.95

To accompany steaks

Stilton, mushrooms & fried onion gratinee 2.95

Two garlic king prawns 6.95

Sweet potato fries 3.50

Thick cut homemade coleslaw 1.50

Onion rings 3.50

Rich stock gravy 1.00

Dauphinoise potatoes 2.00

Vine tomato and onion salad with mustard vinaigrette 3.50

Bowl steamed vegetables 2.00

Large bowl chunky chips 3.50

Crispy skinny fries 3.50

Skinny sweet potato fries 3.50

Homemade coleslaw 1.50

Fresh beer battered onion rings 3.50

Baked garlic bread baguette 3.50 with cheese 3.95

Whole meal malt crunch Bread & butter 1.95

**If you have room, why not finish off your meal with one of our
delicious desserts baked by our in-house baker LolaRose&Coco?
Please ask our servers to see our dessert menu.**

