

THE SHIRES INN

★ PEATLING PARVA ★

Starters

- Malt crunch loaf with olives, virgin olive oil and balsamic vinegar 4.50
- Fresh home-made soup of the day with croutons and rustic fresh bread 4.50
- Breaded deep fried creamy camembert wedge coated in breadcrumbs, drizzled with orange and Cointreau sauce 5.95
- Fresh breaded mushrooms with roasted garlic mayonnaise 5.95
- The Shires traditional Atlantic plump prawn cocktail with brown bread and butter 7.95
- Platter of smoked salmon, prawns, avocado and fresh white crab meat with dill, honey and Marie Rose dip 8.95
- Giant pan fried butterfly king prawns with garlic, onions, flat parsley and fresh chili with malt crunch loaf 10.95
- Deep-fried Frito misto, lightly breaded smoked haddock, calamari, prawns and whitebait with tartar sauce 7.95
- Homemade chicken liver pate with toasted sourdough and red onion marmalade 6.50
- Grilled marinated tandoori chicken with onions and peppers with mint yogurt, mango with fresh coriander 7.95
- Twice-fried crispy chicken wings seasoned with our Shires special blend with a selection of dipping sauces large 9.95

Fish & Seafood

- 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 monkfish and king prawns in a mild Balti cream sauce with fresh coriander and basmati rice 17.95
- 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
- Grilled seabass fillet on a bed of sir fried vegetables with honey and soy 14.95
- Fillet of salmon in a creamy peppercorn sauce 15.95

Shires Favorites

- Boneless half roasted crispy duck with a black cherry sauce 17.95
- Plump homemade pan-fried chicken Kiev stuffed with cream cheese and garlic butter 13.95 or with Stilton sauce 14.95
- Slow braised tender minted lamb neck fillets in rich stock gravy 15.95
- Pan fried escalope of pork in seasoned breadcrumbs with fresh tomato sauce and Gruyere cheese gratinee 15.95
- 7oz fillet of beef Rossini, served en croute topped with chicken liver pate with Madeira wine Jus 24.95
- 10oz Entrecote steak with a brandy, cream and peppercorn sauce 18.95

Pub classics all 12.95

- 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
- Creamy turkey, ham and mushroom pie
- Cottage pie with cheesy mash, peas and gravy
- Pan-fried lambs' liver and bacon with onion and redcurrant gravy on a bed a creamy mash potato with vegetables
- Butchers Cumberland sausage in beer, onion and mustard gravy with creamy mash potatoes and vegetables
- Authentic Curries with basmati and garlic naan*
- Spicy grilled tandoori chicken with mint yoghurt and mango
- Chicken tikka masala with mint yoghurt and mango
- Aloo Gosht, aromatic slow cooked lamb and potato curry

Vegetarian

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| Baked bell pepper stuffed with sweet potato, Aubergine and chick pea vegetable bhuna | 12.95 |
| Creamy brie and fresh spinach wrapped in filo pastry with a redcurrant sauce | 12.95 |
| Medley of fresh mushroom and vegetable stroganoff with paprika, tomatoes and Dijon mustard (with or without cream) | 12.95 |

From the grill

Our steaks are 28 day aged from Joseph Morris Butchers

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| 10oz Sirloin | 18.95 |
| 7oz Fillet | 22.95 |
| 20oz T-bone | 24.95 |
| 10oz Gammon steak with two fried eggs or fresh pineapple | 12.95 |

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

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

Toppings and sides

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| Stilton, cream and mushroom |
| Brandy, cream and peppercorn |
| Creamy garlic butter |
| Red wine and mushroom all 1.50 |

To accompany steaks

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| Bacon, Stilton, mushrooms & fried onion gratinee | 2.50 |
| Two pan fried butterfly king prawns | 6.00 |

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| Sweet potato fries | 3.50 |
| Thick cut homemade coleslaw | 1.50 |
| Onion rings | 3.50 |

Sides and light bites

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| Dauphinoise potatoes | 2.00 |
| Bowl steamed vegetables | 2.00 |
| Large bowl chunky chips | 3.50 |
| Skinny sweet potato fries | 3.50 |
| Homemade coleslaw | 1.50 |
| Fresh beer battered onion rings | 3.50 |
| Baked sourdough or baguette garlic bread | 3.50 & cheese 3.95 |
| Wholemeal malt crunch Bread & butter | 1.95 |
| Two pan fried butterfly king prawns in garlic butter | 5.95 |