



THE SHIRES INN

★ PEATLING PARVA ★



Starters



Cream of tomato and roasted red pepper soup enriched with double cream and malt crunch loaf (V)	4.95
Fresh breaded mushrooms with a homemade aioli mayonnaise sauce (V)	6.95
Deep fried breaded creamy brie wedge with Seville orange marmalade coulis (V)	6.95
Wild mushroom croquettes with a Stilton cream sauce (V)	6.95
Salad of beef tomato and buffalo mozzarella with pesto, fresh basil and parmigiana (V)	7.95
Shetland steamed mussels with white wine, garlic and cream with flat parsley	7.95
Chilled seafood platter, crevettes, smoked salmon, poached salmon, prawns Marie Rose with dill and honey sauce	10.95
Cullen skink, smoked haddock and potato chowder with parmesan croute	6.95
Classic Shires plump prawn cocktail Marie Rose	8.95
Pan fried giant king prawns Pil Pil with fresh chili, parsley and garlic butter with malt crunch loaf	10.95
Deep fried Haggis and cream cheese filo parcels with a whiskey and lemon sauce	7.95
Warm salad of Tai spiced chicken fillets with coconut, lime and a sweet chili sauce	7.95
Home made chicken liver pate with crispy ciabatta and caramelised red onion marmalade	6.95
Homemade partridge, pheasant and ham hock terrine with pickles, chutney and toasted sourdough	6.95
Hot and sticky chicken wings of fire with blue cheese crème fraiche and crunchy celery	6.95

Main Courses

Baked bell pepper stuffed with sweet potato, vegetable chickpea curry, basmati rice and fresh coriander (V)	13.95
Homemade spinach and aubergine ricotta lasagne with rocket and Parmigiano salad and coleslaw (V)	13.95
Fresh medley of mushrooms stroganoff with a timbale of rice (V)	13.95
Fillet of hake poached with a parsley cream sauce	15.95
Tai style monkfish, scallops and king prawns with coconut, lime and sweet chili cream sauce	18.95
Pan fried medley of seafood Pil Pil with garlic, chili and flat parsley	18.95
Pan fried lamb's liver with crispy bacon and redcurrant jus	14.95
Large beer battered haddock with mint pea puree and homemade tartar sauce and fries	13.95
Escalope of pork schnitzel with Gruyere cheese, fresh tomato and smoked paprika in a cream sauce	15.95
Homemade cottage pie with cheddar mash in a rich stock gravy	13.95
Slow cooked short rib of beef on the bone in a stock rich red wine jus	16.95
Breasts of pheasant and partridge stuffed with homemade haggis baked in filo pastry with bramble berry sauce	14.95
Boneless crispy half Norfolk duckling with cherry brandy sauce	18.95
Slow tender lamb fillet in stock rich minted gravy with root vegetables	17.95
Poached breast of chicken stuffed with Saint Agur cheese wrapped in prosciutto with Madeira wine sauce	15.95

All mains served with seasonal market fresh vegetables and potatoes

8oz prime fillet steak	24.95
10oz prime sirloin steak	20.95
14oz prime sirloin steak	25.95
Choice of sauces: Red wine and mushroom * Diane *	
Brandy cream and peppercorn * Stilton cream and mushroom	1.50 extra

Prime locally sourced aged steaks served with fries, homemade onion rings, coleslaw, mushrooms and side salad

Desserts

Traditional Christmas pudding with brandy cream	5.95
Baked vanilla cheesecake with salted caramel sauce	5.95
Zesty Lemon Meringue Roulade	5.95
Sticky Toffee Dime Bar Crunch	5.95
Rich Chocolate Fudge Cake	5.95
Fresh Strawberry Pavlova	5.95
Platter of farmhouse cheese and biscuits	6.95

Festive A la Carte Menu

All our food is prepared in our kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptions do not include all our ingredients. If you have a food allergy or intolerance please let us know before ordering.