



THE SHIRES INN

★ PEATLING PARVA ★



Starters



Main Courses

- Cream of tomato and roasted red pepper soup enriched with double cream and malt crunch loaf ⑤
- Fresh breaded mushrooms with a homemade aioli mayonnaise sauce ⑤
- Deep fried breaded creamy brie wedge with Seville orange marmalade and Cointreau coulis ⑤
- Fish pie croquettes with lemon and dill crème fraiche
- Chilled seafood smorgasbord, dressed crab crevettes, smoked salmon, poached salmon, prawns Marie Rose with dill and honey sauce 5.00 extra
- Cullen skink, smoked haddock and potato chowder with parmesan croute
- Pan fried giant king prawns Pil Pll with fresh chili, parsley and garlic butter with malt crunch loaf 5.00 extra
- Homemade chicken liver pate with crispy ciabatta and caramelised red onion marmalade
- Hot and sticky sesame chicken wings with celery and a blue cheese dip
- Pheasant and ham hock terrine with pickles, chutney and toasted sourdough

- Baked bell pepper stuffed with sweet potato, vegetable chickpea curry, basmati rice and fresh coriander ⑤ 2.00 extra
- Homemade spinach and aubergine ricotta lasagne with rocket and Parmigiano salad and coleslaw ⑤ 2.00 extra
- Medley of mushrooms stroganoff with a timbale of rice with or without cream ⑤ 2.00 extra
- Fillet of hake poached with a parsley cream sauce 3.00 extra
- Tai style monkfish, scallops and king prawns with coconut, lime and sweet chili cream sauce 6.00 extra
- Pan fried medley of seafood with garlic and tomatoes with a shellfish bisque 6.00 extra
- Pan fried lamb's liver with crispy bacon and redcurrant jus 2.00 extra
- Large beer battered haddock with mint pea puree and homemade tartar sauce and fries 2.00 extra
- Escalope of pork fillet Schnitzel with Gruyere cheese, fresh tomato and smoked paprika in a cream sauce 3.00 extra
- Homemade cottage pie with cheddar mash in a rich stock gravy
- Slow cooked short rib of beef on the bone in a stock rich red wine jus 3.00 extra
- Baked breasts of pheasant and wild partridge stuffed with haggis baked in filo pastry with bramble berry sauce 2.00 extra
- Boneless crispy half Norfolk duckling with cherry brandy sauce 6.00 extra
- Slow tender lamb fillet in stock rich minted gravy with root vegetables 4.00 extra
- Poached breast of chicken stuffed with Saint Agur cheese wrapped in prosciutto with Madeira wine sauce 3.00 extra

The Shires Carvery

Let our chef carve for you a choice of our oven-roasted joints:

- Roast topside of beef
- Boneless leg of pork
- Crown of turkey
- Honey roasted gammon ham

Then help yourself to our market fresh vegetables, potatoes, rich stock gravy and giant Yorkshire puddings

Please note the Carvery will not be available on Tuesday or Wednesday evenings except for larger parties. Please enquire when booking.

All mains served with market fresh vegetables and potatoes

- Grilled fillet of beef Rossini topped with pate and port wine jus 14.00 extra
- 10oz prime sirloin steak 10.00 extra
- 14oz prime ribeye steak 16.00 extra
- 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
- Baked vanilla cheesecake with salted caramel sauce
- Zesty Lemon Meringue Roulade
- Sticky Toffee Dime Bar Crunch
- Rich Chocolate Fudge Cake
- Fresh Strawberry Pavlova
- Platter of farmhouse cheese and biscuits

Festive Lunch & Evening Menu

Tuesday to Saturday - Lunch & Evening (excluding evenings of 6th & 13th December):

- 1 course 12.95
- 2 courses 18.95
- 3 courses 23.95

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.