



# THE SHIRES INN

★ PEATLING PARVA ★



## Starters



## Main Courses

Cream of tomato and roasted red pepper soup enriched with double cream and malt crunch loaf (V)	5.95
Fresh breaded mushrooms with a homemade aioli mayonnaise sauce (V)	6.95
Deep fried breaded creamy brie wedge with Seville orange marmalade and Cointreau coulis (V)	6.95
Fish pie croquettes with lemon and dill crème fraiche	6.95
Chilled seafood smorgasbord, dressed crab 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
Pan fried giant king prawns Pil Pil with fresh chili, parsley and garlic butter with malt crunch loaf	10.95
Homemade chicken liver pate with crispy ciabatta and caramelised red onion marmalade	6.95
Hot and sticky sesame chicken wings with celery and a blue cheese dip	6.95
Pheasant and ham hock terrine with pickles, chutney and toasted sourdough	6.95

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
Medley of mushrooms stroganoff with a timbale of rice with or without cream (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	19.95
Pan fried medley of seafood with garlic and chili with a shellfish bisque	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	14.95
Escalope of pork fillet 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	15.95
Baked breasts of pheasant and wild partridge stuffed with 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	16.95
Poached breast of chicken stuffed with Saint Agur cheese wrapped in prosciutto with Madeira wine sauce	15.95

## Extensive Indian Buffet

With a choice of freshly made:

Authentic Curries \* Tandoori Chicken  
 Basmati Rice \* Naan Breads  
 Mango Chutney \* Onion Salads  
 Popadums \* Yoghurt

Help yourself as much as you like, as often as you like.

All mains served with market fresh vegetables and potatoes

## Or from the Grill

Grilled 8oz fillet of beef Rossini topped with pate with Madeira wine jus	27.95
10oz prime sirloin steak	22.95
14oz prime ribeye steak	28.95
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

## Festive Monday Evening Menu

Early bird curry 9.95  
 6.00-7.30pm, afterwards 12.95  
 Available on the 2nd, 9th, 16th & 23rd December

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.

## 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