



THE SHIRES INN

★ PEATLING PARVA ★



Starters

-
- Cream of tomato and roasted red pepper soup enriched with double cream and malt crunch loaf (V)
- Fresh breaded mushrooms with a homemade aioli mayonnaise sauce (V)
- Deep fried breaded creamy brie wedge with Seville orange marmalade coulis (V)
- Fish pie croquettes with lemon crème fraiche
- Salad of beef tomato and buffalo mozzarella with pesto, fresh basil and parmigiana
- Cullen skink, smoked haddock and potato chowder with parmesan croute
- Classic Shires plump prawn cocktail Marie Rose 3.00 extra
- Pan fried giant king prawns Pil Pil with fresh chili, parsley and garlic butter with malt crunch loaf 6.00 extra
- Homemade chicken liver pate with crispy ciabatta and caramelised red onion marmalade
- Homemade partridge, pheasant and ham hock terrine with pickles, chutney and toasted sourdough
- Hot and sticky chicken wings with celery sticks and blue cheese dressing

Main Courses

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- Baked bell pepper stuffed with sweet potato, vegetable chickpea curry, basmati rice and fresh coriander (V)
- Homemade spinach and aubergine ricotta lasagne with rocket and Parmigiano salad and coleslaw (V)
- Fresh medley of mushrooms stroganoff with a timbale of rice (V)
- Tai style monkfish, scallops and king prawns with coconut, lime and sweet chili cream sauce 6.00 extra
- Large beer battered haddock with mint pea puree and homemade tartar sauce and fries 2.00 extra
- Fillet of hake in a creamy parsley sauce 2.00 extra
- Homemade cottage pie with cheddar mash in a rich stock gravy 2.00 extra
- Breasts of pheasant and partridge stuffed with homemade haggis baked in filo pastry with bramble berry sauce 3.00 extra
- Boneless crispy half Norfolk duckling with cherry brandy sauce 6.00 extra
- Poached breast of chicken stuffed with Saint Agur cheese wrapped in prosciutto with Madeira wine sauce 3.00 extra

All mains served with seasonal market fresh vegetables and potatoes

The Shires Carvery

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



- Roast topside of beef
- Boneless loin of pork
- Boneless crown of turkey
- Roast leg of lamb with mint sauce

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

From the Grill

-
- Prime fillet steak 12.00 extra
- 10oz prime sirloin steak 10.00 extra
- 14oz prime rib eye steak 16.00 extra

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

Festive Sunday Menu



- Bar area - 1 course £ 13.50
- Restaurant - 2 courses £ 19.50
- Restaurant - 3 courses £ 24.50



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

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- 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

