



THE SHIRES INN

★ PEATLING PARVA ★



Starters



Deep fried fresh breaded mushrooms with homemade aioli dip	6.95
Homemade wild mushroom soup with double cream with a cheddar croute and malt crunch loaf	5.95
Traditional cullen skink, creamy smoked haddock and potato chowder with sourdough rarebit	5.95
Deep fried panko coated salt and pepper fruits de mare with homemade tartare sauce	9.95
Homemade chicken liver pate with crispy ciabatta and caramelised red onion marmalade	6.95
Deep-fried breaded creamy brie wedge with a cranberry and port coulis	6.95
Aubergine, celeriac and courgette croquets with maple syrup and balsamic reduction	6.95
Pulled ham hock and pheasant terrine with toasted sourdough, pickles and chutney	6.95
Grilled giant tandoori chicken shashlick, onion salad, mint yogurt, fresh coriander and mango chutney	8.95
Pan fried giant butterfly king prawns with garlic, chilli, parsley butter and malt crunch loaf	11.95
Platter of dressed crab, smoked salmon, prawns, giant crevettes and avocado Marie Rose	10.95

Main Courses

Fresh wild mushroom and ricotta tortellini in gorgonzola cream with rocket and Parmigiano salad	13.95
Baked individual vegetable and nut wellington with a tomato and red pepper sauce	13.95
Free range omelette with asparagus, spinach and fresh herbs with raspberries, avocado and pine nut salad	13.95
Slow roasted crispy pork belly in cider with Bramley apple puree and stock jus	14.95
Homemade cottage pie with a cheddar mash gratinee	13.95
Baked individual lamb rump with port and redcurrant stock jus	17.95
Slow cooked short rib of beef on the bone in red wine, giant Yorkshire pudding, grain mustard mash and rich stock gravy	14.95
Roast individual supreme of turkey wrapped in bacon in rich stock gravy with seasonal trimmings	14.95
Plump homemade pan-fried chicken Kiev with lashings of garlic butter	14.95
Pan fried medley of fish fillets in Pernod and garlic cream sauce	18.95
Poached fillet of salmon and cod with fresh dill and a mustard crème fraiche	15.95
Deep-fried large beer battered haddock fillet with pea puree and tartare sauce	13.95
Baked breast of pheasant stuffed with haggis and cream cheese wrapped in prosciutto and Malaga wine sauce	14.95
Boneless crispy half Norfolk duckling with a Chinese plum sauce	18.95

All mains served with seasonal market fresh vegetables and potatoes

8oz rib eye steak	21.95
10oz Sirloin surf and turf topped with two giant butterfly king prawns in garlic butter	26.95
14oz Sirloin steak	26.95
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

Christmas pudding with brandy cream	5.95
Warm raspberry bakewell tart	5.95
Sticky toffee dime bar crunch	5.95
Chocolate fudge cake	5.95
Tarte au citron	5.95
Baked vanilla cheesecake with a salted caramel sauce	5.95
Fresh strawberry Pavlova	5.95
A platter of English and continental cheeses	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.