



THE SHIRES INN

★ PEATLING PARVA ★



Starters



Main Courses

- Deep fried fresh breaded mushrooms with homemade aioli dip
- Roasted red pepper and tomato soup with double cream and malt crunch loaf
- Traditional cullen skink, creamy smoked haddock and potato chowder with sourdough rarebit
- Deep fried panko coated salt and pepper fruits de mare with homemade tartare sauce 4.00 extra
- Homemade chicken liver pate with crispy ciabatta and caramelised red onion marmalade
- Deep-fried breaded creamy brie wedge with a cranberry and port coulis
- Pulled ham hock and pheasant terrine with toasted sourdough, pickles and chutney
- Pan fried giant butterfly king prawns with garlic, chilli, parsley butter and malt crunch loaf 6.00 extra
- Whole dressed crab and prawn Thermidore 6.00 extra
- Various chilled melon pearls served in raspberry gin and fever tree with a Champagne sorbet
- Hot and sticky sesame chicken wings with celery and blue cheese dip

- Fresh wild mushroom and ricotta tortellini in gorgonzola cream with rocket and Parmigiano salad
- Baked individual vegetable and nut wellington with tomato and red pepper salsa
- Warm salad of grilled hallomi, avocado, asparagus with a poached egg and shavings of Parmigiano
- Whole baked camembert with crudites and rustic bread
- Supreme of chicken St Agur wrapped in bacon, with smoked paprika, tomato cream sauce
- Whole rack of Lamb in a minted stock jus 5.00 extra
- Pan fried medley of seafood, garlic, tomato and mussel jus 4.00 extra
- Grilled halibut loin, fresh asparagus with hollandaise sauce 5.00 extra
- Fillet of beef Rossini with Madeira wine sauce 6.00 extra
- Pheasant, partridge and duck breast in filo pastry with bramble sauce
- Boneless crispy half Norfolk duckling with a Chinese plum sauce 6.00 extra

The Shires Carvery

All mains served with seasonal market fresh vegetables and potatoes

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

- Roast Sirloin of beef with Yorkshire pudding
- Roast leg of lamb with mint sauce
- Roast boneless loin of pork with crackling
- Boneless crown of turkey with cranberry sauce

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

- Prime cut 8oz rib eye steak 9.00 extra
- 10oz Sirloin surf and turf topped with two giant butterfly king prawns in garlic butter 14.00 extra
- Prime cut 14oz Sirloin steak 14.00 extra
- Prime cut 8oz fillet steak 14.00 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

New Years Eve Menu

- 2 courses £22.95
 - 3 courses £28.95
- (Excluding supplements)

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

- Christmas pudding with brandy cream
- Warm raspberry bakewell tart
- Sticky toffee dime bar crunch
- Chocolate fudge cake
- Tarte au citron
- Baked vanilla cheesecake with a salted caramel sauce