



THE SHIRES INN

★ PEATLING PARVA ★



Starters

- Deep fried fresh breaded mushrooms with homemade aioli dip
- Homemade wild mushroom soup with double cream with a cheddar croute 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
- Aubergine, celeriac and courgette croquets with maple syrup and balsamic reduction
- Pulled ham hock and pheasant terrine with toasted sourdough, pickles and chutney
- Grilled giant tandoori chicken shashlick, onion salad, mint yogurt, fresh coriander and mango chutney 3.00 extra
- Pan fried giant butterfly king prawns with garlic, chilli, parsley butter and malt crunch loaf 6.00 extra
- Platter of dressed crab, smoked salmon, prawns, giant crevettes and avocado Marie Rose 5.00 extra

The Shires Carvery

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



- Roast topside of beef with Yorkshire pudding
- Roast leg of lamb with mint sauce
- Roast boneless leg 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

Main Courses

- Fresh wild mushroom and ricotta tortellini in gorgonzola cream with rocket and Parmigiano salad
- Baked individual vegetable and nut wellington with a tomato and red pepper sauce
- Free range omelette with asparagus, spinach and fresh herbs with raspberries, avocado and pine nut salsa
- Homemade cottage pie with a cheddar mash gratinee 2.00 extra
- Slow cooked short rib of beef on the bone in red wine, giant Yorkshire pudding, grain mustard mash and rich stock gravy 4.00 extra
- Plump homemade pan-fried chicken Kiev with lashings of garlic butter 3.00 extra
- Pan fried medley of fish fillets in Pernod and garlic cream sauce 6.00 extra
- Poached fillet of salmon and cod with fresh dill and a mustard crème fraiche 4.00 extra
- Deep-fried large beer battered haddock fillet with pea puree and tartare sauce 2.00 extra
- Baked breast of pheasant stuffed with haggis and cream cheese wrapped in prosciutto and Malaga wine sauce 3.00 extra
- Boneless crispy half Norfolk duckling with a Chinese plum sauce 6.00 extra

All mains served with seasonal market fresh vegetables and potatoes

- Prime cut 8oz rib eye steak 8.00 extra
- 10oz Sirloin surf and turf topped with two giant butterfly king prawns in garlic butter 12.00 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



- Christmas pudding with brandy cream, Apple, oat and ginger crumble,
- Sticky toffee dime bar crunch, Chocolate fudge cake, Tarte au citron,
- Baked vanilla cheesecake with a salted caramel sauce, Fresh strawberry Pavlova, A platter of English and continental cheeses

Festive Sunday Luncheon & Evening Menu

- Restaurant - 2 courses £ 18.95
- Restaurant - 3 courses £ 23.95
- Bar area Carvery £ 12.95



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.