

THE SHIRES INN

★ PEATLING PARVA ★

Starters

Malt crunch loaf with olives, virgin olive oil and balsamic vinegar	4.50
Fresh home-made soup of the day with croutons and rustic fresh bread	4.50
Fresh deep-fried breaded mushrooms with garlic mayonnaise	5.95
Deep-fried creamy brie wedge coated in breadcrumbs and drizzled with redcurrant sauce	6.50
Home-made chicken liver pate enriched with cognac served and a caramelised red onion marmalade	6.50
Fresh smoked haddock in cream, cheddar cheese and white wine sauce gratinée	6.95
Fresh crab cakes with sweet chilli and fresh coriander	6.95
Deep-fried breaded whitebait with home-made tartare sauce	6.95
The Shires traditional Atlantic plump prawn cocktail with brown bread and butter	7.95
Classic Scottish oak smoked salmon with dill and honey dressing, capers and brown bread and butter	8.95
Giant butterfly king prawns pan-fried in garlic butter with fried onions and malt crunch loaf	10.95
Large bowl of fresh steamed mussels with white wine, garlic, cream and parsley (when available)	7.95
Giant chicken shashlick grilled with onions and peppers served with minted yoghurt and mango chutney	7.95
Also available as a main course	12.95

MONDAY–SATURDAY
(EXCLUDING SATURDAY EVENING)

A la Carte Menu

**A wider selection of fresh fish is available
on our daily specials board**

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.

Main Courses

Home-made breaded chicken kiev pan-fried and stuffed with garlic cream cheese and garlic butter *	13.95
Breaded pan-fried chicken breast stuffed with cream cheese and garlic with a creamy Stilton and mushroom sauce	14.95
Authentic chicken tikka massala, pilau rice, papadoms, mint yogurt, mango chutney served in a Karri *	12.95
Creamy turkey, ham and mushroom pie with puff pastry	11.95
Tender steak, kidney and ale pie in rich stock gravy with puff pastry	12.95
Home-made classic lasagne with a mozzarella gratinée, salad, home-made coleslaw and fries*	12.95
Boneless half crispy Norfolk duckling with a black cherry sauce	18.95
Baked whole lamb rump with port, rosemary and redcurrant jus	17.95
Pan-fried medallions of pork fillet with dijon mustard cream, brandy and smoked paprika	15.95
Individual fillet of beef wellington encased in puff pastry with a rich stock red wine and mushroom sauce	22.95
Pan-fried medallions of beef fillet with stilton and port glaze and a rich stock jus	19.95
Authentic chicken jalfrezi, pilau rice, popadums, mint yogurt and mango *	12.95
Baked boneless breast of wild pheasant stuffed with haggis and cream cheese wrapped in filo pastry with a Madiera wine sauce (when in season)	13.95
Pan-fried trio of wild partridge breasts wrapped in prosciutto with cognac cream and oyster mushrooms (when in season)	13.95
Pan-fried lambs liver and bacon in a redcurrant and onion gravy	13.95

Fish & Seafood

Pan-fried medallions of monkfish and king prawns in a creamy mild balti sauce with fresh coriander and a timbale of rice	17.95
Poached salmon fillet with a brandy, cream and pink peppercorn sauce	14.95
Pan-fried monkfish, scallops and king prawns with vermouth, cream and garlic	18.95
Fillet of smoked haddock in a creamy mature cheddar cheese sauce	14.95
Large beer battered fish and chips with home-made tartar sauce and mint pea puree *	13.95
River and Reef, fillet of salmon topped with giant butterfly king prawns pan-fried in garlic butter	18.95
Pan-fried loin of tuna on a bed of stir-fried vegetables in a honey and oyster sauce	17.95
Pan-fried medley of fish fillets with a hint of pernod, garlic butter and sweet chilli	17.95

All mains (excluding *) served with fresh vegetables and dauphinoise potatoes. Please also refer to our Specials board

Vegetarian

Spinach, creamy Brie, onions and peppers seasoned and wrapped in filo pastry deep-fried until golden drizzled in a redcurrant sauce	12.95
Noisettine-Duxel of mushrooms, hazelnuts and cream cheese encased in puff pastry with a fresh tomato and herb sauce	12.95
Warm wild mushroom, goats cheese and asparagus tart with a fresh tomato salsa	12.95
Home-made vegetarian lasagne topped with creamy mozzarella gratinée, salad, home-made coleslaw and fries*	12.95
Assorted mushroom stroganoff with crispy market fresh seasonal vegetables with a timbale of rice* ①	12.95
Stuffed pepper with authentic vegetable and chick pea bhuna with Pilau Rice, and mango chutney* ①	12.95

All served with seasonal market fresh vegetables and potatoes. (Excluding*) ① Vegan dishes

From the Grill

12 oz gammon steak with pineapple or fried egg	13.95
8oz fillet steak	25.95
10oz sirloin steak	20.95
14oz sirloin steak	25.95
Entrecote Surf and Turf 10oz sirloin steak topped with giant king prawns drizzled in garlic butter	25.95
14oz Porterhouse Blue, with onions, mushrooms, bacon and melted stilton cheese	26.95

All dishes from the grill are served with salad garnish, home-made coleslaw and French fries, grilled tomato, mushroom and home-made onion rings

Sauces & Toppings

Red wine and mushroom * Stilton cream and mushrooms * Brandy cream and peppercorn * Diane * Garlic cream sauce	1.50
Bacon, melted Stilton cheese, onions and mushrooms to accompany steaks	2.50
Two butterfly king prawns pan-fried with onions in garlic butter to accompany steaks	5.95

Side Orders

Large bowl of French fries	3.50
Fresh beer battered onion rings	3.50
Garlic baguette	3.50
Creamy dauphinoise potatoes	3.50

Desserts & Cheeses

Finish off with one of our fantastic desserts hand-made in house by LolaRose&Coco	5.50
Platter of English and Continental cheeses	6.95

MONDAY EVENING

Authentic Curry Night

All you can eat buffet £10.95
Early bird offer 6.00pm - 7.30pm £8.95

THURSDAY EVENING

Early Bird Carvery

6.00pm - 7.30pm £6.95
After 7.30pm £9.95

SATURDAY EVENING

One Course Carvery

£12.95

Carvery & Dessert

£17.95

SUNDAY LUNCH & EVENING

One Course

£12.95

Two Courses

£17.95

Three Courses

£22.95

(Excluding supplements)

The Shires Famous Carvery

Let our Chef carve for you a choice of freshly oven-roasted joints

Mature topside of local beef

Local crown of turkey

Boneless leg of pork

Honey glazed gammon ham (when available)

Leg of lamb (when available)

Then help yourself to our market fresh vegetables and potatoes and rich stock gravy and accompaniments

