

THE SHIRES INN

★ PEATLING PARVA ★

Starters

Malt crunch loaf with olives, virgin olive oil and balsamic vinegar	4.50
Fresh homemade 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
Giant chicken shashlick grilled with onions and peppers served with minted yoghurt and mango chutney	7.95
Homemade 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
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 prawn's pan fried in garlic butter with fried onions with malt crunch loaf	10.95
Large bowl of fresh steamed mussels with white wine, garlic, cream and parsley	7.95

Main Courses

Homemade breaded chicken kiev panfried 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, homemade coleslaw and fries*	12.95
Boneless half crispy Norfolk duckling with a black cherry sauce	17.95
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	16.95
Individual fillet of beef wellington encased in puff pastry with a rich stock red wine and mushroom sauce	21.95
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
Breaded breast of wild pheasant stuffed with haggis wrapped in filo pastry with a Madiera wine sauce (When in season)	13.95

SATURDAY NIGHT

A la Carte Menu

Due to demand, waiting times on a Saturday night can vary especially for orders taken between 7.00pm and 8.00pm. Please be patient.

Or try our quicker option:

Two Course Special Carvery & Dessert

£16.95
(1 course £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.

Fish & Seafood

Pan fried medallions of monkfish and king prawns in a creamy mild balti sauce with fresh corriander 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
Poached smoked haddock in mature cheddar cheese, cream and white wine sauce	14.95
Large beer battered fish and chips with homemade tartar sauce*	12.95
River and Reef, fillet of salmon topped with giant butterfly king prawns pan fried in garlic butter	17.95
Baked cod fillet topped with a fresh tomato and herb sauce with a mozzarella cheese gratinée	14.95
Grilled loin of tuna with stir fried vegetables in a honey and oyster sauce	16.95
Pan fried medley of fish fillets with a hint of pernod, garlic butter and sweet chilli	19.95

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
Homemade vegetarian lasagne topped with creamy mozzarella gratinée, salad, homemade coleslaw and fries*	12.95
Assorted mushroom stroganoff with crispy market fresh seasonal vegetables with a timbale of rice* (V)	12.95
Stuffed pepper with authentic vegetable and chick pea bhuna with Pilau Rice, and mango chutney* (V)	12.95
Individual vegetable nut cutlets with a tomato and red pepper sauce (V)	12.95

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

The Shires Famous Carvery

From the hot carvery let our Chef carve for you a choice of freshly oven-roasted joints

Topside of beef and Yorkshire pudding
Local crown of turkey with sage and onion stuffing
Boneless leg of pork
Leg of Lamb
£12.95
With dessert £16.95

Then help yourself to our market fresh vegetables and potatoes, rich stock gravy, our giant homemade yorkshire pudding and accompaniments

THURSDAY EVENING

Early Bird Carvery

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

From the Grill

12 oz gammon steak with pineapple or fried egg	13.95
8oz fillet steak	24.95
10oz sirloin steak	19.95
14oz sirloin steak	24.95
Entrecote Surf and Turf 10oz sirloin steak topped with giant king prawns drizzled in garlic butter	24.95
14oz Porterhouse Blue, with onions, mushrooms, bacon and melted stilton cheese	25.95

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

Sauces & Toppings

Red wine and mushroom	1.50
Stilton cream and mushrooms	1.50
Brandy cream and peppercorn	1.50
King prawns pan fried with onions in garlic butter to accompany steaks only	5.95
Bacon, melted Stilton cheese, onions and mushrooms to accompany steaks only	2.50

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

Take a look at our dessert board	£5.50
A platter of cheese and biscuits	£6.95