

THE SHIRES INN

★ PEATLING PARVA ★

Starters

Fresh homemade soup of the day with a malt crunch loaf

Fresh deep-fried breaded mushrooms with garlic mayonnaise

Deep-fried creamy brie wedge coated in breadcrumbs and drizzled with redcurrant sauce

Fresh smoked haddock with cream, cheddar cheese and white wine sauce gratinée

Fresh crab cakes with sweet chilli and fresh coriander

Homemade chicken liver pate enriched with cognac served with a caramelised red onion marmalade

The Shires Atlantic plump prawn cocktail smothered in a brandy lased Marie Rose sauce 3.00 extra

Classic Scottish oak smoked salmon with a dill and honey dressing, capers and brown bread and butter 3.00 extra

Giant butterfly king prawn's pan fried in garlic butter with fried onions with a malt crunch loaf 5.00 extra

Giant chicken shashlick grilled with onions and peppers served with minted yoghurt and mango 3.00 extra

Sunday Lunch & Evening Menu

One Course

£12.50

Two Courses

£17.50

Three Courses

£22.50

Excluding supplements and coffee

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

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

Topside of beef and Yorkshire pudding
Crown of turkey with sage and onion stuffing
Boneless leg of pork
Leg of lamb

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

Or served to your table

Spinach and creamy Brie with onions and peppers wrapped in filo pastry with a red currant sauce 2.00 extra

Noisettine-Duxel of mushrooms, hazelnuts and cream cheese encased in puff pastry with a fresh tomato and herb sauce 2.00 extra

Warm wild mushroom, goat's cheese and asparagus tartlet with a tomato and basil salsa 2.00 extra

Baked cod fillet topped with a fresh tomato and herb sauce with a mozzarella cheese gratinée 4.00 extra

Grilled loin of tuna with stir fried vegetables in a honey and soy sauce 4.00 extra

Poached salmon fillet with a brandy, cream and peppercorn sauce 3.00 extra

Pan fried monkfish, scallops and king prawns with vermouth, cream and garlic 8.00 extra

Poached smoked haddock in a mature cheddar cheese, cream and white wine sauce 3.00 extra

Boneless half crispy Norfolk duckling with a black cherry kirsch sauce 7.00 extra

Individual fillet of beef wellington in a rich stock red wine and mushroom gravy 10.00 extra

8oz fillet steak* 12.00 extra

10oz sirloin steak* 8.00 extra

Large beer battered fish and chips with homemade tartar sauce 2.00 extra

All mains served with seasonal market fresh vegetables and potatoes, or they can be served from the carvery.
***Excluding steaks - served with salad, homemade coleslaw, fries, grilled tomato, mushroom and homemade onion rings.**

Desserts

Take a look at our dessert board