

THE SHIRES INN

★ PEATLING PARVA ★

Starters

Fresh home-made 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	
Home-made chicken liver pate enriched with cognac served with a caramelised red onion marmalade	
The Shires Atlantic plump prawn cocktail smothered in a brandy laced 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 prawns 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

£12.95

Two Courses

£17.95

Three Courses

£22.95

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 redcurrant 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	7.00 extra
Poached smoked haddock in a mature cheddar cheese, cream and white wine sauce	2.00 extra
Boneless half crispy Norfolk duckling with a black cherry kirsch sauce	6.00 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 home-made tartar sauce and mint pea puree	2.00 extra

All mains served with seasonal market fresh vegetables and dauphinoise potatoes, or they can be served from the carvery.

***Excluding steaks - served with salad, home-made coleslaw, fries, grilled tomato, mushroom and home-made onion rings.**

Desserts & Cheeses

Finish off with one of our fantastic desserts hand-made in house by LolaRose&Coco

Platter of English and Continental cheeses

