

# THE SHIRES INN

★ PEATLING PARVA ★

## Starters

Fresh leek and potato soup or smoked haddock chowder with croutons and malt crunch loaf 4.95

Malt crunch loaf with dipping oil and marinated olives 4.95

Fresh breaded mushrooms deep-fried with roasted garlic mayonnaise dip 5.95

Deep-fried creamy breaded brie with warm cranberry sauce 6.50

Giant pan-fried butterfly king prawns with garlic butter, onions, flat parsley, and fresh chili with malt loaf 12.95

Homemade chicken liver pate with toasted sourdough and red onion marmalade 6.50

Platter of smoked salmon and prawn marie rose with avocado and a dill & honey dressing 9.95

Giant grilled chicken shashlick with marinated peppers and onions 8.95

Deep fried breaded whitebait with a lemon and black pepper mayonnaise 7.95

## Fish & Seafood

Our own beer battered haddock fish with chunky fries and homemade tartar sauce 15.95

Medallions of monkfish, scallops and king prawns in a creamy vermouth sauce 21.95

Seafood medley assorted fish fillets pan-fried with a tomato, garlic, chili, and white wine sauce 21.95

Fillet of seabass pan fried with chorizo, prawns and mushrooms 19.95

Fillet of salmon in a brandy cream and pink peppercorn sauce 19.95

Wholetail breaded scampi 15.95

Baked fillet of cod Italiano with a tomato and mozzarella gratinee 18.95

## Shires Favorites

Plump homemade pan-fried chicken Kiev stuffed with cream cheese and garlic butter 16.95

**Or with a**

stilton cream & mushroom sauce 17.95

Pan fried medallions of beef fillet served with a rich stilton gratinee and port glaze 25.95

Half boneless Norfolk duck with black cherry sauce 22.95

Tender steak, kidney and ale pie with a puff pastry topping 17.95

Individual fillet of Beef Wellington with a rich red wine gravy 27.95

Slow pork belly in cider gravy with apple sauce 17.95

Grilled double Barnsley lamb chops in a minted gravy 18.95

Prime 10oz Sirloin steak with brandy, cream and peppercorn sauce 24.95

Trio of breaded partridge breasts wrapped in bacon with a cognac cream and mushroom sauce 17.95

Pheasant breast Rossini stuffed with haggis and cream cheese wrapped in filo pastry with a madeira wine sauce 17.95

Full rack of lamb ribs with a port and redcurrant sauce 23.95

## Pub classics 15.95

Creamy turkey, ham, and mushroom pie with a puff pastry topping

Authentic chicken tikka massala with mint yoghurt and mango chutney

Shepherds pie with a cheddar mash topping

Homemade beef lasagne with salad and garlic sourdough

Pan fried lambs' liver and bacon with mash and onion gravy

Cumberland sausage and mash with beer and mustard gravy

# Vegetarian

Creamy deep-fried brie and fresh spinach wrapped in filo pastry with a redcurrant sauce

Noisettene-duxel of mushrooms, hazelnuts, and cream cheese in puff pastry with a tomato herb sauce

Crunchy vegetable and nut cutlet with tomato and red pepper sauce

Spinach and aubergine lasagna with garlic bread and chunky chips

Fresh assorted mushroom stroganoff with smoked paprika, tomato and Dijon mustard (with cream for added richness, or without)

*all* 15.95

All of our main courses (except steak dishes and our curries) are served with bowls of chunky chips, steamed vegetables and dauphinoise potatoes for the table. Please let your server know upon ordering if you do not require any of these or if you require additional sides.

If you have room, why not finish off your meal with one of our delicious desserts baked by our in-house baker

LolaRose&Coco?

Please ask our servers to see our dessert menu.



# From the grill

Our steaks are 28 day aged traditionally from local

## Joseph Morris Butchers

10oz Sirloin 23.95

8oz fillet 28.95

10oz Sirloin Porterhouse Blue with a bacon, stilton, mushroom and fried onion gratinee 26.95

Sirloin surf and turf, 10oz sirloin steak topped with giant king prawns, onions, drizzled in garlic butter 27.95

10oz gammon steak, either with pineapple, egg or both 15.95

All served with chunky chips, grilled tomato, a flat mushroom and onion rings.

## To accompany steaks

Stilton, cream, and mushroom

Brandy, cream, and peppercorn

Creamy garlic butter

Red wine and mushroom

*all* 2.50

# Toppings and sides

Thick cut homemade coleslaw 1.95

Dauphinoise potatoes 2.00

Bowl steamed vegetables 2.00

Large bowl chunky chips 3.50

Skinny sweet potato fries 4.50

Fresh beer battered onion rings 3.50

Baked garlic bread baguette 4.50

with cheese 4.95

Please ask your servers about our Free-From menu, with a fantastic range of vegan, dairy-free, gluten-free, and egg-free dishes.

All our food is prepared in our kitchens 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 and whilst ordering.