



THE SHIRES INN

★ PEATLING PARVA ★

To Start

Homemade soup of the day with croutons and crusty malted bread. 4.95

Deep-fried breaded mushrooms with garlic mayonnaise. 5.95

Breaded creamy brie wedge with warm cranberry sauce. 6.95

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

Marinated grilled chicken shashlick with mint yoghurt and mango chutney. 7.95

Giant King prawns with garlic, onions & chilli served with crunchy malted loaf. 13.95

Platter of smoked salmon, crab & prawn marie rose 10.95

For your Main

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

or with a

stilton cream & mushroom sauce 17.95

7oz Individual fillet of beef wellington with madeira wine sauce 27.95

Crispy half boneless Norfolk duck with a black cherry sauce 24.95

Homemade beef lasagna with fresh salad and garlic sourdough 15.95

Steak, kidney & ale pie topped with puff pastry 17.95

Monkfish, king prawns and scallops in a creamy, garlic and Pernod sauce 22.95

Seafood medley assorted fish fillets pan-fried with tomato, garlic, chili, and white
wine sauce 23.95

Creamy deep-fried brie and fresh spinach wrapped in filo pastry with a redcurrant
sauce 15.95

Noisettene-duxel of mushrooms, hazelnuts, and cream cheese in puff pastry with a
tomato herb sauce 15.95

Slow-cooked boneless shoulder of lamb in a redcurrant, port and rosemary gravy
22.95

Chicken tikka masala with steamed rice, papadam & naan bread 15.95

10-12oz aged sirloin steak with choice of sauce (Diane, red wine, stilton mushroom,
garlic butter) 25.95

All dishes are served with steamed vegetables, chunky chips and dauphinoise
potatoes.

To Finish

Please look at our daily desserts board with homemade puddings from
LolaRose&Coco.