

# THE SHIRES INN

## Starters

Cream of mushroom soup with croutons and malt crunch loaf 4.95

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

Deep-fried creamy breaded brie with warm cranberry sauce 6.95

Giant pan-fried butterfly king prawns with garlic butter, onions, flat parsley, and fresh chili with malt loaf 13.95

Homemade chicken liver pate with toasted sourdough and apple and plum chutney 6.95

Grilled marinated chili chicken shashlick with onions, tomatoes and peppers with mint yoghurt, mango chutney and coriander 8.95

Plump Atlantic prawn cocktail with malt crunch loaf 8.95

Deep-fried breaded whitebait with a lemon pepper mayonnaise 7.95

## Sunday

## Carvery

£17.95

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 of our ingredients. If you have a food allergy or intolerance, please let us know before ordering

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.

## Sunday Roast Alternatives

Beef lasagna with salad and garlic sourdough 17.95

Pan-fried beef fillet medallions with a rich stilton and port glaze 24.95

Plump homemade pan-fried chicken Kiev stuffed with cream cheese and garlic butter 18.95

Or with a

stilton cream & mushroom sauce 18.95

Trio of breaded partridge breasts wrapped in prosciutto in a madeira wine sauce 18.95

Slow-cooked boneless shoulder of lamb in a rosemary gravy 24.95

Individual fillet of beef wellington with a red wine and mushroom sauce 28.95

1/2 crispy boneless Norfolk Duckling in a black cherry jus 24.95

Breast of pheasant wrapped in bacon and filo pastry with a redcurrant and port sauce 19.95

## Fish and seafood

Our own beer battered fresh fish with chunky fries and homemade tartar sauce 17.95

Smoked salmon, avocado and prawn salad with buttered new potatoes and coleslaw 19.95

Pan-fried seabass fillet with prawns, chorizo and mushrooms 19.95

Medallions of monkfish, scallops and king prawns in a creamy vermouth sauce 24.95

River & Reef salmon fillet with butterfly king prawns in a garlic, parsley and chilli butter 24.95

Medley of fish and shellfish in a tomato, chilli and white wine sauce 24.95

## Vegetarian all 17.95

Spinach and aubergine lasagna with garlic bread

Creamy brie and spinach wrapped in filo pastry with a redcurrant sauce

Root vegetable & toasted nut cutlet