

# THE SHIRES INN

★ PEATLING PARVA ★

## Starters

- Fresh leek and potato 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 6.50
- Chicken liver pate with a red onion marmalade and toasted sourdough 6.50
- Garlic, herb & mozzarella arancini with tomato & herb sauce 5.95
- Giant grilled chicken shashlick with marinated peppers and onions 8.95
- Giant butterfly king prawns pan fried in garlic butter with onions, chilli and parsley, served with malt crunch loaf 13.95
- Platter of smoked salmon, crab and prawn marie rose with avocado and dill and honey dressing 10.95
- Deep fried breaded whitebait with dill and lemon mayonnaise 7.95

## Fish & Seafood

- Our own beer battered fish with chunky fries, garden peas and homemade tartare sauce 16.95
- Wholetail breaded scampi with chunky fries, garden peas and homemade tartare sauce 16.95
- Seafood medley, assorted fish fillets and shellfish pan fried with a tomato, garlic, chili and white wine sauce 23.95
- Medallions of monkfish, scallops and king prawns in a creamy Pernod sauce 23.95
- Poached fillet of smoked haddock with a cheddar cheese and cream sauce 19.95
- River and reef, fillet of salmon and butterfly king prawns pan fried with garlic butter, chili and onions 23.95
- Fillet of salmon in a brandy cream and pink peppercorn sauce 21.95
- Pan-fried fillet of seabass with chorizo, prawns and mushrooms 21.95
- Baked fillet of cod Italiano with a tomato and mozzarella gratinee 21.95

## 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
- Individual fillet of beef wellington with a rich red wine and mushroom gravy 27.95
- Fillet of beef medallions with a rich port and stilton gratinee 25.95
- Breaded partridge breasts wrapped in bacon with a wild mushroom and cognac cream sauce 17.95
- Half boneless Norfolk duck with a black cherry sauce 24.95
- Pheasant breast stuffed with haggis cream cheese wrapped in prosciutto and filo pastry with a madeira wine sauce 18.95
- Steak, kidney and ale pie with a puff pastry topping 19.95
- Slow pork belly in cider gravy with bramley apple sauce 18.95
- Slow cooked boneless shoulder of lamb with a port, redcurrant and rosemary sauce 24.95

## Pub classics 16.95

- Creamy turkey, ham, and mushroom pie with a puff pastry topping
- Chicken tikka masala with rice, garlic naan and papadoms
- Beef lasagne with fresh salad and garlic sourdough
- Lincolnshire sausages and mash with a mustard and beer gravy
- Shepherds pie with a cheddar mash topping

## 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 and rice (with cream for added richness, or without)

*all* 15.95

All 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 from local

**Joseph Morris Butchers**

10oz sirloin 24.95

8oz fillet 28.95

10oz sirloin porterhouse blue with a bacon, stilton, mushroom and fried onion gratinee 28.95

10oz sirloin surf and turf, topped with giant king prawns, onions, chili and garlic butter 28.95

12oz gammon steak with either a choice of egg, pineapple or both 15.95

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

### To accompany steaks

Stilton, cream, and mushroom

Brandy, cream, and peppercorn

Creamy garlic butter

Red wine and mushroom

*all* 3.50

## Sides & Light Bites

Thick cut homemade coleslaw 1.95

Dauphinoise potatoes 3.00

Bowl steamed vegetables 3.00

Large bowl chunky chips 3.50

Skinny sweet potato fries 5.50

Skinny French fries 3.50

Fresh beer battered onion rings 3.50

Baked garlic bread baguette 4.50

Or 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.