

# THE SHIRES INN

## Starters

Fresh carrot and coriander 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 red onion marmalade 6.95

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

Plump Atlantic prawn & avocado cocktail with malt crunch loaf 8.95

Breaded whitebait with a lemon, pepper & fresh dill mayonnaise 7.95

## Sunday Carvery

£18.95

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 18.95

10oz sirloin steak garni with fried mushroom, tomato, peppercorn sauce and chunky chips 26.95

Tender steak, kidney & ale pie with a buttery puff pastry lid 19.95

Slow cooked boneless shoulder of lamb in a mint stock gravy 24.95

Homemade chicken kiev stuffed with a garlic and herb cream cheese with garlic butter 18.95

-With stilton & mushroom sauce 19.95

Turkey, ham & mushroom pie with a buttery puff pastry lid 19.95

Slow cooked half Norfolk duckling in a cherry jus 25.95

## Fish and seafood

Our own beer battered fresh fish with chunky fries and homemade tartar sauce 18.95

Monkfish fillets, king prawns and scallops in a creamy pernod sauce 23.95

Medley of fish and shellfish in a tomato, chilli and white wine sauce 23.95

Smoked salmon, crab, avocado & prawn marie rose salad with buttered new potatoes 19.95

Deep-fried breaded scampi with chunky chips and tartare sauce 18.95

## Vegetarian all 18.95

Spinach and aubergine lasagna with garlic bread

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

Roasted vegetable and nut cutlet with a tomato and herb sauce

Duxel of mushroom Noisettene stuffed with hazelnuts and cream cheese served with a tomato and herb sauce