

THE SHIRES INN
PEATLING PARVA

Monday to Friday A La Carte Menu

A larger selection of Fresh Fish is also available on our daily specials board

Starters

Malt Crunch Loaf with Olives, Virgin Olive Oil and Balsamic Vinegar	£4.50
Fresh homemade Soup of the day with Croutons and rustic fresh Bread	£3.95
Fresh deep-fried Breaded Mushrooms with a Garlic Mayonnaise dip	£5.50
Chilled assorted Melon Pearls with a fruit Sorbet	£5.25
Deep Fried Breaded Camembert wedge drizzled with a port and redcurrant sauce	£5.95
Giant Chicken Shaslick grilled with Onions and Peppers served with Minted Yoghurt and Mango	£7.95
Warm wild Mushroom, Asparagus and Goats Cheese Tart with a Tomato and Onion Salsa	£5.95
Quenelles of homemade Chicken Liver Pate enriched with Cognac and Port served with hot Toast and a Caramelised Onion Marmalade	£5.95
Fresh Smoked Haddock in a creamy, Cheddar Cheese and White Wine sauce Gratinee	£5.95
The Shires Traditional plump Prawn Cocktail smothered in Brandy lased Marie Rose	£7.95
Classic Scottish Oak Smoked Salmon with a Dill and Honey Dressing, Capers and Brown Bread and Butter and brown bread and butter	£8.95
Giant butterfly King Prawn's pan fried in Garlic Butter with Onions	£10.95
Garlic Bread	£3.50

Main Courses

Served with Seasonal Market Fresh Vegetables and Potatoes & French Fries

Seafood medley an assortment of fish fillets pan-fried with garlic, chilli flambé with pernod	£17.95
Poached salmon fillet with a brandy, cream and peppercorn sauce	£13.95
Poached smoked haddock in a mature cheddar cheese, cream and white wine sauce	£13.95
Fresh plaice fillet gently grilled with prawns and mushrooms	£14.95
River 'n' Reef, fillet of salmon topped with king prawns pan fried in garlic butter	£17.95
Baked Cod Italiano topped with a fresh tomato and herb sauce with a mozzarella cheese gratinee	£13.95
Breaded pan-fried chicken stuffed with cream cheese draped in a garlic and cream sauce	£14.95
Half crispy Norfolk duckling with a black cherry kirsch glaze	£17.95
Medallions of pork fillet in a creamy Dijon mustard and brandy sauce	£15.95
Individual fillet of beef Wellington in rich stock red wine and mushroom gravy	£20.95

14oz Porterhouse Blue, with onions, mushrooms, bacon and melted stilton cheese	£23.95
Grilled Loin of Tuna with stir fried vegetables in a Honey and Oyster sauce	£15.95
Pan fried medallions of Monkfish and King Prawns in a creamy mild Balti Sauce	£17.95
Authentic Chicken Tikka Massala, Pilau Rice, Papadom, Mango Chutney served in a Karri	£11.95
Homemade Cumberland Sausage and Mash with an Onion Beer and Wholegrain Mustard Gravy	£11.95
Whole Lamb Rump bakes in Port, Rosemary and Redcurrant gravy	£17.95
Pan-fried monkfish, scallops and king prawns with vermouth, cream and garlic	£18.95
Homemade Turkey, Ham and Mushroom pie with Puff Pastry	£10.95
Tender Steak, Kidney and Ale pie in rich stock Gravy with Puff Pastry	£11.95
Home made Classic Lasagne topped with Creamy Mozzarella	£11.95
Entrecote Surf 'n'Turf, 10oz Sirloin steak topped with giant King Prawns drizzled in Garlic Butter	£22.95
Pan fried Medallions of Beef Fillet with a Stilton and Port glaze	£17.95
Grilled loin of tuna on a bed of stir fried vegetables with a honey and oyster sauce	£15.95

Vegetarian Dishes

Served with Seasonal Market Fresh Vegetables and Potatoes & French Fries

Spinach, creamy brie, onions and peppers seasoned and wrapped in filo pastry deep-fried until golden drizzled in a cranberry sauce	£12.95
Noisettine- duxel of mushrooms, hazelnuts and cream cheese encased in puff pastry with a fresh tomato and herb sauce	£12.95
Warm wild mushroom, goats cheese and asparagus tartlet with a tomato and basil salsa	£12.95
Homemade vegetarian lasagne topped with creamy mozzarella	£12.95
Assorted mushroom stroganoff with crispy market fresh seasonal vegetables	£12.95
Flat field mushrooms filled with a tomato and sweet chilli sauce with a mature cheddar cheese gratinee	£12.95
Authentic vegetable and chick pea bhuna with pilau rice, mint yogurt and mango	£12.95

From The Grill

These dishes are served with salad garnish, home-made coleslaw and french fries.

Steaks and grills will also include grilled tomato, mushroom and onion rings

12 oz gammon steak with pineapple or fried egg	£13.95
8oz fillet steak	£22.95
10oz sirloin steak	£19.95
14oz sirloin steak	£23.95

A choice of complimentary sauce for steaks

Red wine and mushroom, Stilton cream and mushrooms, Brandy cream and peppercorn, Diane.

Side Orders

- Large bowl of French Fries - £3.50,
- Crunchy side salad - £2.50.
- Coleslaw, Onion rings or flat Mushrooms - £2.95
- Fresh seasonal vegetables and creamy Dauphinoise potatoes - £2.95.
- Freshly baked Garlic Baguette - £3.50
- Two giant butterfly king prawns to accompany steaks - £5.95

The Shires Famous Carvery

Let our Chef carve for you a choice of freshly oven-roasted joints

- Topside of beef
- Local crown of Leicestershire turkey
- Boneless leg of pork
- Honey glazed gammon ham (when available)
- Leg of lamb (when available)

Then help yourself to our Market fresh vegetables and potatoes and rich stock gravy and accompaniments.

Desserts

Please ask a member of staff to see our full selection.
Assorted cheese platter including grapes celery and a caramelised red onion marmalade. - £6.95

Price's

Monday Curry Night £7.95
(£10.95 after 7pm)

Thursday Night £5.95
(£9.95 after 7.30pm)

Friday Night £7.95
(£10.95 after 7.30pm)

Saturday Night £11.95, 2 course carvery and dessert £15.95

Sunday Lunch and Sunday Night £10.95