

## Saturday A La Carte Menu

Due to demand, waiting times on a Saturday night can vary especially for orders taken between 7.30pm and 8.30pm. Please be patient and ask the Bar staff for an estimated time

Or a **quicker option** is our 'Two Course Special Carvery' and Dessert for £15.95

### Starters

Individual smorgasbord including smoked mackerel, giant mussels, shell on prawns and smoked salmon with rustic bread	£7.95
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	£4.50
Fresh deep-fried breaded mushrooms with a garlic mayonnaise dip	£5.50
Chilled assorted melon pearls with an exotic fruit sorbet and fresh fruits	£5.50
Deep Fried Breaded creamy brie 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 caramelized 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	£8.95
Giant butterfly king prawn's pan fried in garlic butter with onions	£10.95
A freshly baked garlic bread baguette	£3.50

### The Shires Famous Carvery

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

Topside of beef, Crown of turkey, Boneless leg of pork, Leg of lamb

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

Saturday Evening £11.95

### Two Course

Carvery main course and dessert £15.95

## *Main Courses*

*Served with fresh vegetables, dauphinoise potatoes or fries.*

Pan fried medallions of monkfish and king prawns in a creamy mild balti sauce	£17.95
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
Pan-fried monkfish, scallops and king prawns with vermouth, cream and garlic	£18.95
Whole Lamb Rump bakes in Port, Rosemary and Redcurrant gravy	£17.95
14oz Porterhouse Blue, with onions, mushrooms, bacon and melted stilton cheese	£22.95
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	£18.95
Baked fillets of seabass on a bed of stir fried vegetables in an oyster sauce	£16.95
Fillet of wild North Sea halibut with a fresh crab butter	£18.95

## *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.

## *To Follow*

Take a look at our dessert board £4.95

A platter of cheese and biscuits £6.95