

To start

All served with house oils.

Garlic Bread (V) **12.50**

Ciabatta bread smothered in garlic butter & served with a balsamic & olive oil dip.

Breads & dips' for two (V & GFO) **14.00**

Toasted pieces of ciabatta bread served with three dips.

Entrees

Salt and Pepper Calamari **14.00**

Served with fresh salad lemon wedge and a sour cream dressing

The Shires Chowder (GFO) **16.00**

Creamy scallop, prawn & bacon chowder, served with a wedge of garlic bread.

Camembert Wedges **14.50**

Crumbed camembert served with a salad garnish, a wedge of garlic ciabatta & Tamarillo plum chutney

Beef Cups **16.00**

Slowly roasted beef braised in a red wine jus, served in Yorkshire puddings on a bed of creamed spinach with red current sauce & a light salad.
Try our vegetarian option with a mushroom filling. (V)

Prawn Cocktail **15.00**

Large prawns served on a bed of shredded iceberg lettuce topped with a Marie rose sauce

Scallops **19.50**

Panko crumbed scallops on a citrus mayonnaise and served with a light salad
And a wedge of lemon

Mains

Check the blackboard for our new mouth watering daily specials.

Lamb Shank **28.00**

Slowly braised lamb shank served with cream spinach mash potatoes, seasonal steam vegetables in a house made red wine sauce

Chicken Parmigiana **29.00**

Crumbed Chicken layered with tomato sauce and mozzarella and served with garlic butter new potatoes and a light fresh salad

BBQ Pork Ribs *(GF)* **31.00**

Twice cooked tender pork ribs, basted with our own Smokey BBQ sauce, served with slaw & fries.

Beef Wellington **32.00**

Braised beef and mushroom cream wrapped in flaky pastry and oven baked and served with garlic mash potatoes, steamed vegetables and a red wine jus.

Fish of the Day *(GFO)* **28.00**

A choice of either beer battered or pan-fried in garlic butter, served with fries, a garden salad, tartare sauce & fresh cut lemon. Or try our English style mushy peas.

Shires Salad **26.00**

Fresh garden Salad with a choice of topping from our special board to suit the day

Aged Scotch Fillet of Beef *(GFO)* **39.50**

300gm reserve scotch fillet char grilled to your liking, served with your choice of Fries and Salad or Potatoes of your choice, Steamed vegetables and your choice of sauce listed on page three.

Aged Eye Fillet **41.00**

With the same choice of all sides

Pork Belly **33.00**

Rolled Pork Belly served with croquette potatoes, seasonal steamed vegetables and a apple jus

Pasta of the Day **28.00**

Our Pasta changes daily so check out the Blackboard for the days pasta

WIGAN Sauces

Choose your favorite sauce. (All GF)

- Mushroom & cream reduction* *Red wine jus*
Green peppercorn *Garlic parmesan*
Wholegrain mustard cream

Sides

- Fries* **5.00**
Steamed garden vegetables **6.00**
Scallops and Prawns **11.00**
Fresh garden salad with a house dressing **4.50**
English style mushy peas **5.00**
New Potatoes **6.00**

Finale

- The Shires Dessert* **12.00**

We tempt you with an ever changing selection of delicious desserts, served with fresh cream or ice cream.

- The Shires Cheese Board to share* **24.00**

A selection of cheese, crackers, pate' & condiments for you to share.

Please note that we work in an environment that handles & processes products containing gluten, soy, nuts, dairy & shellfish. Please inform your waitress of any special dietary requirements.