

Breads

All served with house oils.

Garlic Bread (V) **9.50**

Six wedges of ciabatta bread, smothered in garlic butter & served with a balsamic & olive oil dip.

Breads & dips for two (V & GF) **14.00**

Toasted pieces of ciabatta bread served with three house made dips.

Entrees

Check the blackboard for our new mouth watering daily specials.

Soup of the day **10.00**

A winter warmer with only the finest ingredients, paired with herbs & served with a wedge of garlic ciabatta.

Chowder **15.00**

Scallop, shrimp & bacon, served with a wedge of garlic bread.

Portuguese Chicken Livers **13.50**

Flamed with brandy & simmered in a tomato chili cream, finished with a hint of garlic, lemon & merlot. Served with toasted ciabatta bread.

Beef Cups **14.50**

Succulent pieces of slow roasted beef in a merlot gravy, served in Yorkshire puddings on a bed of cream spinach with red current jelly & a micro salad.

Try out vegetarian option with a mushroom filling. (V)

Scallops **15.50**

Juicy panko crumbed scallops served with a lime mayo & salad garnish.

Camembert Wedges (V) **12.50**

Crumbed camembert wedges served with salad garnish a plum sauce & a wedge of garlic bread.

Steamed Mussels **15.00**

Green lipped mussels in a white wine & garlic sauce with a wedge of ciabatta bread.

WIGAN 1845

Main

Check the blackboard for our new mouth watering daily specials.

Pasta Dish of the Day (V & GF) **24.50**

Pasta of the day. Ask one of friendly staff about todays special dish.

Scotch Fillet (GF) **35.00**

A 300gm reserve Scotch fillet basted & char grilled to your liking, served with fries & salad; or garlic crushed potatoes & seasonal vegetables. Choose your favorite sauce from the selection on page 3.

Pork Fillet **30.50**

Pan fried with cracked pepper & rosemary, served on creamed spinach, with a potato & onion hash, napped with a Dijon mustard & garlic sauce.

Chicken Parmigiana **30.00**

Chicken breast in a basil & parmesan crumb, layered with bacon & Napoli sauce. Served with roasted potatoes, fresh garden vegetables & napped with a garlic parmesan sauce.

Lamb Shank **28.50**

Slow roasted in a tomato & herb broth, served with creamy mashed potatoes, steamed garden vegetables & a merlot jus.

Fish of the Day (GF) **27.50**

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

Shires Salad (V) **24.50**

Tossed mixed salad, lightly dressed in a special house dressing, served with a choice of chicken & bacon or prawns & smoked salmon.

WIGAN Sauces

Choose your favorite sauce.

Mushroom & chardonnay ***Blueberry & merlot jus***
New York black peppercorn ***Garlic & shaved parmesan***

Sides

<i>Fries</i>	<i>5.00</i>
<i>Steamed garden vegetables</i>	<i>6.00</i>
<i>Side of seafood; 2 scallops & 2 king prawns</i>	<i>14.00</i>
<i>Fresh garden salad with a house dressing</i>	<i>4.50</i>
<i>English style mushy peas</i>	<i>5.00</i>
<i>Beer battered onion Rings</i>	<i>5.00</i>

Finale

The Shires Dessert Trolley ***12.00***

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

The Shires Cheese Board to share ***26.00***

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

Drinks at the Shires

Flat White	5.00	Long Black	5.00
Espresso	5.00	Latte	5.00
Mochaccino	5.00	Hot Chocolate	5.50
Cappuccino			5.00

Served with your choice of either cinnamon or chocolate.

Special Coffee **12.50**

A choice of your favorite liqueur in a specially made coffee topped with whipped cream.

Tea **4.00**

A selection of various blends for you to choose from.

Children's Fluffy **1.00**

Heineken **8.00** **Lion Red** **7.50**

Corona **8.00** **Speights Gold** **7.50**

Stella Artois **8.00** **Speights Old Dark** **7.50**

Steinlager Pure **8.00** **Macs Gold** **7.50**

Guinness **8.00** **Speights Apple Cider** **6.50**

Amstel Light **6.50** **Speights Mid Ale** **6.50**

Soft drink **4.00** **Juice** **5.00**

House Spirits **8.50** **Liqueurs** **9.50**

Port **9.50** **Cocktails** *from* **12.00**

White wine by the glass **8.50**

Red wine by the glass **9.00**