

To start

All served with house oils.

Garlic Bread (V) **11.00**

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

Prawn Cocktail **14.50**

Large prawns served on a bed of shredded iceberg lettuce with a Marie Rose sauce & fresh lemon.

The Shires Chowder (GFO) **16.00**

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

Camembert Wedges **14.00**

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

Beef Cups **15.00**

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)

Arancini **14.00**

Crispy crumbed risotto balls with flavors of the day, served with a light salad and a sauce to compliment

Scallops **19.00**

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 Fillet **34.00**

Lamb fillet with a sage and onion rosemary rub served with new potatoes, seasonal greens and napped with a wholegrain mustard cream

Cock and Bull **29.00**

A medley of Chicken Breast and strips of roast beef, oven baked and served on roast potatoes, steam vegetables and napped with a sauce of your choice

BBQ Pork Ribs *(GF)* **28.00**

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

Beef Wellington **31.00**

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)* **26.50**

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

Shires Salad **22.50**

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

Aged Scotch Fillet of Beef *(GFO)* **37.00**

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.

Pasta of the Day **26.00**

Check out our pasta of the day also vegetarian option available

Pork Belly **28.00**

Fennel roasted pork bell with crispy skin served with croquette potatoes, steam vegetables, apple chutney and a red wine jus

Chicken Parmigiana **28.00**

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.

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 **5.00**
Scallops and Prawns **10.00**
Fresh garden salad with a house dressing **4.50**
English style mushy peas **5.00**
Croquette or New Potatoes **6.00**

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*** **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.