

# To start

All served with house oils.

**Garlic Bread** (gfo) **14.00**

With Cheese

Accompanied with a oil and balsamic dip **15.00**

**Flat Bread** (V & GFO) **14.50**

Toasted topped with a Jack Daniels sauce and pork belly pieces

## Entrees

**Scallops** **25.00**

Crumbed Scallops served with a salad garnish and a wedge of lemon

**The Shires Chowder** (GFO) **24.00**

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

**Chicken Satay** **21.50**

Skewered Chicken drizzled with our house made satay sauce and served with a salad garnish.

**Beef Cups** (vo) **22.00**

Slowly roasted beef braised in a red wine jus, served in Yorkshire puddings on a bed of creamed spinach with a light salad.

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

**Prawn Cocktail** **19.00**

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

**Camembert Wedges** **20.50**

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

**Green lipped Mussels** (V) (gfo) **18.00**

Steamed mussels in a creamy bacon and coconut sauce.

# Mains

Check the blackboard for our new mouth watering daily specials.

- Lamb Shank** **32.00**  
Slowly braised lamb shank served with cream spinach mash potatoes, seasonal steam vegetables in a house made red wine sauce
- Chicken Parmigiani** **38.00**  
Crumbed Chicken layered with bacon, Napoli sauce and mozzarella a and served with garlic butter new potatoes, a light salad and garlic parmesan sauce
- BBQ Pork Ribs** *(GF)* **39.00**  
Twice cooked tender pork ribs, basted with our own Smokey BBQ sauce, served with slaw & fries.
- Pork Porchetta** **43.00**  
Crispy Pork belly with a bacon and herb filling, serve with dauphinois potatoes, seasonal vegetables, a apple sauce and napped with a pork jus
- Beef wellington** **45.00**  
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)* **27.00**  
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
- Pan Fried Fish** **33.00**  
With crumb scallops and served with garlic new potatoes, seasonal vegetables and topped with a mango salsa
- Aged Scotch Fillet of Beef** *(GFO)* **44.00**  
300gm reserve scotch fillet char grilled to your liking, served with your choice of Fries and Salad or Potatoes of your choice, garlic sautéed vegetables, onion rings and your choice of sauce
- Aged Eye Fillet** **46.00**  
With the same choice of all sides
- Pasta of the Day** *GF, V* **30.00**  
Please refer to our blackboard for the days pasta
- Shires Salad of the day** **29.00**

Daily salads change , see blackboard

# WIGAN Sauces

Choose your favorite sauce. (All GF)

**Mushroom & cream reduction**      **Red wine jus**

**Green peppercorn**

**Creamy Alfredo**

# Sides

<b>Fries</b>	<b>6.00</b>
<b>Steamed garden vegetables</b>	<b>7.00</b>
<b>Mash/Roast /baked or new potatoes</b>	<b>8.00</b>
<b>Fresh garden salad with a house dressing</b>	<b>8.00</b>
<b>English style mushy peas</b>	<b>6.00</b>
<b>Crumb Scallops and prawns</b>	<b>19.00</b>
<b>Chips and Gravy</b>	<b>9.00</b>
<b>Onion Rings</b>	<b>8.00</b>

# Finale

**The Shires Dessert** **14.50**

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

**The Shires Cheese Board to share** **17.00**  
*Per person*

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.**