



THREE SHIRES

INN

Evening menu

Starters

Homemade soup of the day and locally made bread	gf df v	£5.50
Twice baked Lancashire cheese souffle and locally made bread	v	£7.00
Duck spring roll, cucumber spaghetti, radish, hoisin and spring onion		£7.50
Pulled ham, pea and rosemary croquette, roasted garlic and saffron aioli watercress		£7.50
Duck and chilli, venison and cranberry, and pheasant, ginger and spring onion chipolatas and dips		£8.00

Mains

Burger of the day, smoked cheese, chips, onion ring and tomato salsa		£13.50
Beer battered haddock, chips, garden peas, tartar sauce and lemon		£13.95
Sweet potato, chickpea and spinach curry and long grain rice	df v ve	£13.95
Pan fried pheasant breast, pulled leg croquette, potato fondant, cauliflower puree, tender stem broccoli, pickled blackberries and jus		£16.00
10oz Sirloin steak, tomato, mushroom, watercress, onion ring and chips	df	£21.00
Steak sauce – peppercorn, blue cheese or mushroom and brandy		£1.50
Steak and ale pie, mash and seasonal vegetables		£14.25
Sides: Chips or Seasonal vegetable		£3.25
Bread and butter or house salad		£2.50

Desserts

Homemade sticky toffee pudding, fudge sauce and gingerbread vodka and toffee ripple ice cream		£6.90
Apple and blackberry crumble and crème anglaise		£6.90
Orange & dark chocolate brownie, cherry compote and brambleberry gin and berry ice cream		£7.20
Cumbrian cheese board, biscuit, Hawkshead chutney and celery		£8.50
English Lakes ice cream:		
Vanilla, Death by chocolate, Crème Caramel,	1 scoop	£2.25
Strawberry milkshake, Raspberry sorbet and	2 scoops	£3.50
Mango sorbet	3 scoops	£4.25

gf – Gluten Free, df - Dairy Free, v – Vegetarian, ve – Vegan

Allergen information available, please ask when ordering your meal.

Unfortunately, we cannot guarantee against cross contamination for people with severe allergies.



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Evening Specials

Mains

Pan fried chicken supreme served with a parmesan potato gnocchi, wilted greens and a lemongrass and thyme velouté	£15.00
Venison sausages served with creamed potatoes, carrot and tenderstem broccoli and a rich red wine jus	£13.00
Fillet of stream trout served with Parmenter potatoes, braised spinach, broad beans and a beurre blanc	£15.95

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