

SHORE

BAR & GRILL

MENU

KHAO, PIYO, AISH KARO
EAT, DRINK & ENJOY

WEEKEND PUNJABI BRUNCH MENU

Every Saturday & Sunday · 12pm – 3pm

All breakfasts are served with pickle, yogurt, salad & complimentary masala chai

Kulcha & Bhatura



Chana Puri 7.5
Crisp puris with homestyle chana masala.

Amritsari Kulcha 9
Stuffed Punjabi-style kulcha bread cooked on the tawa.

Chana Bhatura 9
Fluffy fried bhatura served with rich, spiced chickpeas.

Parathas

Gobi Paratha 4.5
Spiced cauliflower filling.

Mooli Paratha 4.5
Spiced white radish filling.

Methi Paratha 4.5
Fresh fenugreek & spices.

Paneer Paratha 5
Soft Indian cottage cheese & spices.

Mix Paratha 4.5
Chef's mix of seasonal fillings.



Aloo Paratha 4.5
Spiced potato filling

SHIRE GRILL MENU

i Please be advised that our food may contain or have traces of: Milk, egg, wheat, soybean, nuts, fish & shellfish. Please make a member of staff aware before ordering if you have any intolerances or allergies.

Whilst you wait

Poppodoms 3 2 poppodoms served with mint, mango & sweet chilli chutneys.	Masala Peanuts 5 Peanuts tossed with diced onions, tomatoes and indian spices.	Gol Gappah 7 6 hollow crisp balls filled with potato, chickpeas, onion, spices and tamarind chutney.
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Meat Starters

All served with homemade tamarind chutney

Chilli Fish 10
A Shire favourite! Tangy battered fish sauteed with onions & peppers in a rich sweet chilli sauce.

Chilli Chicken 11
Chicken pieces tossed in a flavourful Indo-Chinese sauce made with garlic, soy, green chillies and spring onions.

Salt & Pepper Chicken 10.5
Crispy, battered chicken stir fried with onions and peppers.

Chicken Hakka noodles 10.5
Wok-tossed noodles with tender chicken pieces, soy sauce, garlic and spices.

Chicken pakora 10.5
Juicy chicken pieces coated in a spiced gram flour batter and deep-fried.

Garlic and chilli prawns 10.5
Succulent prawns sautéed with garlic, green chillies, and fresh herbs in a light, flavourful sauce.

Veg Starters

All served with homemade tamarind chutney

Veg Noodles 7.5
Stir-fried noodles tossed with soy sauce, garlic, and a touch of Indo-Chinese spice.

Veg Manchurian 8
Crispy vegetable dumplings simmered in a savoury gravy made with garlic, soy, chilli, and spring onions.

Chilli Paneer 8.5
Soft paneer cubes tossed with peppers, onions, garlic, and green chillies in a smoky soy-chilli sauce.

Veg Samosa / Chaat 6.5
Tangy and spicy samosa chaat! Veg samosas served with dollops of creamy yoghurts and chutneys.

Gobi Manchurian 6.5
Golden-fried cauliflower bites wok-tossed with spicy garlic-chilli sauce, peppers, and spring onions.

Onion bhajis 5
6 crispy battered onion fritters served with chutney.

Paneer spring rolls 5
3 crispy pastries stuffed with a spiced mix of cottage cheese and vegetables.

 Choose your heat before you eat! Select from Mild - Medium - Hot - Extra Hot

Chef's Favourites

Soya Curry	12
Desi Bakra (Goat curry)	13

Chicken Curries

All items - 11

Butter Chicken
Punjabi Chicken Curry
Chicken Saag
Methi Chicken
Chicken Bhuna
Chicken Karahi
Chicken Madras
Chicken Jalfrezi
Chicken Korma
Chicken Curry
Chicken Balti



Seafood Curries

Shire Prawn Curry
Fish Curry

Lamb Curries

All items - 12

Himalayan Lamb Masala
Punjabi Lamb Curry
Keema Matar
Lamb Bhuna
Lamb Madras
Lamb Karahi
Lamb Jalfrezi
Lamb Saag
Lamb Balti
Lamb Curry

Veg Curries

All items - 10

Daal Makhani
Shahi Paneer
Bombay Aloo
Saag Paneer
Bhindi Masala
Matar Paneer
Paneer Bhurji
Tadka Daal
Karahi Paneer
Mix Veg Curry

Meat Grills



Shire Special Grill 35
Chicken tikka, Seekh kabab, Lamb chops, Chicken wings, Fish, Prawns with any one Naan.

Small Grill 16
Chicken tikka, Chicken wings, Lamb chops, Fish and Seekh kabab.

Large Grill 25
Chicken tikka, Seekh kabab, Lamb chops, Fish and Chicken wings.

Boneless Grill 19
Chicken tikka, Seekh kabab and Fish.

Veg Grills

Veggie Shire Grill 32
Veg soya, Veg fish, Paneer tikka, Onion bhaji, Veg samosa and Mogo.

Large Veg Grill 25
Veg soya, Paneer tikka, Onion bhaji, Veg fish, Veg samosa and Mogo.

Small Veg Grill 17
Veg soya, Paneer tikka, Onion bhaji, Veg fish, Veg samosa and Mogo.

Chefs special masala on your grill for only £2!

Tandoori Specials

Chicken tikka 10.5
Juicy chicken pieces marinated in yogurt, lemon, ginger-garlic, and traditional tandoori spices.

Fish pakora 10.5
Tender fish pieces coated in a spiced gram-flour batter then deep-fried.

Lamb chops 12
Tender lamb chops marinated in yogurt, garlic, ginger, and aromatic spices.

Sheesh kebab 10.5
Minced lamb meat mixed with ginger, garlic, chillies, fresh herbs and spices.

Tandoori chicken wings 10.5
Juicy chicken wings marinated in yogurt, garlic, ginger, and tandoori spices.

Veg Tandoori



Paneer Tikka (V)* 8.5
Fresh cubes of cottage cheese marinated in yogurt, ginger-garlic, and aromatic tandoori spices.

Soya Tikka (V)* 10
Juicy soya pieces tossed in bold tandoori masala and roasted in the tandoor.

 Serving times can vary and can be up to an hour at busy periods as all dishes are made fresh!

Chips

Plain Chips	3.5
Masala Chips	4
Chilli Chips	5
Chilli Cheese Chips	7.5
Fully Loaded Chips	8.5

Cheese, lamb mince & fried onions.

Roti Naan

Plain Naan	2.5
Garlic Naan	3
Cheese Naan	3
Cheese Garlic Naan	3
Chilli Naan	3
Peshwari Naan	3
Keema Naan	3.5
Tandoori Roti	2.5
Coriander Naan	3
Chilli Cheese Naan	3.5

Rice

Plain Rice	2.5
Jeera Rice	3.5
Pilau Rice	3.5
Egg Fried Rice	4

Kids Meals

All meals served with chips

Chicken Nuggets	7.5
Veg Nuggets	7.5
Fish Fingers	7.5

Biryani

Served with raita.

Paneer	12.5
Mix Veg Biryani	10
Chicken	12.5
Lamb	13

Extras

Yogurt	3.5
Raita	4
Onion Salad	3.5
Desi Salad	3.5

Desserts

Gulaab Jaman & ice cream	6
Soft milk dumplings, golden-fried and soaked in warm rose- and cardamom-infused sugar syrup.	
Gajar ka Halwa	5.5
Slow-cooked grated carrots simmered in milk, ghee, sugar, spiced cardamom and nuts.	
Chocolate brownie	6
Rich, warm, and seriously chocolatey, served with vanilla ice cream.	
Kids Ice cream	3
2 scoops - Chocolate, strawberry or Vanilla.	
Mango Kulfi	5
Classic Indian mango kulfi—cool, creamy, and refreshing.	
Ras Malai	6
A soft, spongy dessert made from chenna (paneer) soaked in lightly sweetened, saffron and cardamom-flavoured milk.	

PLANNING A SPECIAL OCCASION?

Make it unforgettable with our **Marquee Hire Service!** Perfect for birthdays, weddings, corporate events, and more—our stylish, weatherproof marquees create the ideal atmosphere for celebrating in comfort and style.

Custom packages available.
Ask our team or email theshiregrill@outlook.com to enquire!

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