

FROM OUR ROOTS...

Our story begins in the farming communities of rural Punjab, where our grandfather, Mohinder Singh, worked the land and gathered family around food that was simple, honest, and full of soul. Those recipes - shaped by time, patience, and generations of tradition - are the heart of Shire Grill today. Here, the tandoor burns slowly, spices are left to deepen and unfold, and our signature Butter Chicken is prepared over six hours to create its rich, comforting flavour. But more than anything, this is food made to bring people together - just as it always has.

Whether it reminds you of Punjab, or simply feels like home wherever that may be. This is your table.

SHIRE GRILL

PUNJABI CUISINE & BAR

PUNJABI BRUNCH MENU

EVERY SATURDAY & SUNDAY, 12 PM – 3 PM

All breakfasts are served with pickles, yoghurt, salad & complimentary masala chai

KULCHA &



BHATURA

Chana Puri [V]7.5
Crisp puris with homestyle chana masala

Amritsari Kulcha [V]9
Stuffed Punjabi-style kulcha bread cooked on the tawa

Chana Bhatura [V]9
Fluffy fried bhatura served with rich, spiced chickpeas

PARATHAS



Gobi Paratha [V]4.5
Spiced cauliflower filling

Mooli Paratha [V]4.5
Spiced white radish filling

Methi Paratha [V]4.5
Fresh fenugreek & spices

Paneer Paratha [V]5
Soft Indian cottage cheese & spices

Mix Paratha [V]4.5
Chef's mix of seasonal fillings

Aloo Paratha [V]4.5
Spiced potato filling

◆ ◆ SIGNATURE DISHES ◆ ◆

[V] - Vegetarian

[VG] - Vegan

[GF] - Gluten Free

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WHILE YOU WAIT

Poppadoms [V] 3

2 Poppadoms served with mint, mango & sweet chilli chutneys [VG - no yoghurt / mayo chutneys]

Masala Peanuts [VG] [GF] 5

Peanuts tossed with diced onions, tomatoes & Indian spices

Gol Gappeh [VG] 7

6 Hollow crispy balls filled with potato, chickpeas, onions, spices & tamarind chutney

STARTERS

ALL SERVED WITH HOMEMADE
TAMARIND CHUTNEY

Chilli Fish 10

Battered fish sautéed with onions & peppers in a rich sweet chilli sauce

Chilli Chicken 11

Chicken pieces tossed in an Indo-Chinese sauce made with garlic, soy, green chillies & spring onions

♦ ♦ Garlic & Chilli Prawns - 10.5 ♦ ♦

Succulent prawns sautéed with garlic, green chillies & fresh herbs in a light sauce

Salt & Pepper Chicken 10.5

Crispy, battered chicken stir-fried with onions & peppers

Chicken Hakka Noodles 10.5

Wok-tossed noodles with tender chicken pieces, soy sauce, garlic & spices

Chicken Pakora 10.5

Juicy chicken pieces coated in a spiced gram flour batter & deep-fried

Veg Noodles [V] 7.5

Stir-fried noodles with soy sauce, garlic, & a touch of Indo-Chinese spice

Veg Manchurian [V] 8

Crispy vegetable dumplings simmered in a gravy made with garlic, soy, chilli & spring onions

Chilli Paneer [V] 8.5

Soft paneer cubes tossed with peppers, onions, garlic & green chillies in a smoky soy-chilli sauce

Veg Samosa / Chaat [V] 6.5

Spicy vegetarian samosa chaat, served with dollops of creamy yoghurt & chutneys

♦ ♦ Gobi Manchurian [V] - 6.5 ♦ ♦

Golden fried cauliflower bites wok-tossed with spicy garlic chilli sauce, peppers & spring onions

Onion Bhajis [VG] [GF] 5

6 Crispy battered onion fritters, served with chutney

Paneer Spring Rolls [V] 5

3 Crispy pastries stuffed with a spiced mix of cottage cheese & vegetables

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OUR CURRIES

CHOOSE YOUR SPICE LEVEL:
MILD - MEDIUM - HOT - EXTRA HOT

THE CHEF'S FAVOURITES



SOYA CURRY [VG] - 12
Protein-rich curry cooked in a spiced tomato, onion, & coconut sauce



DESI BAKRA [GF] - 13
Slow-cooked goat curry. Tender pieces on the bone simmered in an onion & tomato gravy

LAMB

ALL ITEMS - £12



♦ ♦ Punjabi Lamb Curry [GF] ♦ ♦

- Himalayan Lamb Masala [GF]
- Keema Matar [GF]
- Lamb Bhuna [GF]
- Lamb Madras [GF]
- Lamb Karahi [GF]
- Lamb Jalfrezi [GF]
- Lamb Saag [GF]
- Lamb Balti [GF]
- Lamb Curry [GF]

VEGGIE

ALL ITEMS - £10



♦ ♦ Shahi Paneer Curry [V] [GF] ♦ ♦

- Daal Makhani [V]
- Bombay Aloo [VG] [GF]
- Saag Paneer [V] [GF]
- Bhindi Masala [VG] [GF]
- Matar Paneer [V] [GF]
- Paneer Bhurji [V] [GF]
- Tadka Daal [VG] [GF]
- Karahi Paneer [V] [GF]
- Mix Veg [VG] [GF]

SEAFOOD



- Shire Prawn [GF] - 15
- Fish Curry [GF] - 14

CHICKEN

ALL ITEMS - £11



♦ ♦ Butter Chicken Curry [GF] ♦ ♦

- Punjabi Chicken [GF]
- Chicken Saag [GF]
- Methi Chicken [GF]
- Chicken Bhuna [GF]
- Chicken Karahi [GF]
- Chicken Madras [GF]
- Chicken Jalfrezi [GF]
- Chicken Korma [GF]
- Chicken Curry [GF]
- Chicken Balti [GF]

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GRILLS

ADD THE CHEF'S SPECIAL MASALA
TO YOUR GRILL FOR £2

SPECIAL SHIRE



GRILL

Chicken tikka, Seekh kabab, lamb chops, chicken wings, fish, prawns with any one naan - £35

MEAT

Small Grill [GF] 16
Chicken tikka, chicken wings, lamb chops, fish & Seekh kabab

Large Grill [GF] 25
Chicken tikka, Seekh kabab, lamb chops, fish & chicken wings

Special Shire Grill 35
Chicken tikka, Seekh kabab, lamb chops, chicken wings, fish, prawns with any one naan

Boneless Grill [GF] 19
Chicken tikka, Seekh kabab & fish

VEGGIE

Small Veg Grill [V] 17
Veg soya, paneer tikka, onion bhaji, veg fish, veg samosa & mogo

Large Veg Grill [V] 25
Veg soya, paneer tikka, onion bhaji, veg fish, veg samosa & mogo

Veggie Shire Grill [V] 32
Veg soya, veg fish, paneer tikka, onion bhaji, veg samosa & mogo

TANDOORI SPECIALS

Chicken Tikka [GF] 10.5
Juicy chicken pieces marinated in yoghurt, lemon, ginger-garlic, & traditional tandoori spices

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

Lamb Chops [GF] 12
Tender lamb chops marinated in yoghurt, garlic, ginger, & aromatic spices

Sheesh Kebab [GF] 10.5
Minced lamb meat mixed with ginger, garlic, chillies, fresh herbs & spices

Tandoori Chicken Wings [GF] 10.5
Juicy chicken wings marinated in yoghurt, garlic, ginger, & tandoori spices

Paneer Tikka [V] [GF] 8.5
Fresh cubes of cottage cheese marinated in yoghurt, ginger-garlic, & aromatic tandoori spices

Soya Tikka [VG] 10
Juicy soya pieces tossed in bold tandoori masala & roasted in the tandoor

Serving times may vary and can be up to one hour during busy periods.

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SIDES & EXTRAS

BIRYANI

Served
with raita



Paneer [V].....	12.5
Mix Veg Biryani [VG].....	10
Chicken.....	12.5
Lamb.....	13

RICE



Plain Rice [VG] [GF].....	2.5
Jeera Rice [VG] [GF].....	3.5
Pilau Rice [VG] [GF].....	3.5
Egg Fried Rice [V] [GF].....	4

ROTI & NAAN



Plain Naan [V].....	2.5
Cheese Naan [V].....	3
Peshwari Naan [V].....	3
Garlic Naan [V].....	3
Chilli Naan [V].....	3

Cheese Garlic Naan [V].....	3
Keema Naan.....	3.5
Coriander Naan [V].....	3
Chilli Cheese Naan [V].....	3.5
Tandoori Roti [V].....	2.5

CHIPS



Plain Chips [VG] [GF].....	3.5
Masala Chips [VG] [GF].....	4
Chilli Chips [VG] [GF].....	5
Chilli Cheese Chips [V] [GF].....	7.5
Fully Loaded Chips.....	8.5
Cheese, lamb mince & fried onions	

EXTRAS



Yoghurt [V] [GF].....	3.5
Raita [V] [GF].....	4
Onion Salad [VG] [GF].....	3.5
Desi Salad [VG] [GF].....	3.5

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DESSERT

GAJAR KA



HALWA

CHEF'S RECOMMENDATION

Gulab Jamun & Ice Cream [V]6

Soft milk dumplings, golden-fried & soaked in warm rose & cardamom-infused sugar syrup

Chocolate Brownie6

Warm & chocolatey, served with vanilla ice cream

Gajar Ka Halwa [V] [GF] 5.5

Slow-cooked grated carrots simmered in milk, ghee, sugar, spiced cardamom & nuts

Kids Ice Cream [V] [GF]3

2 scoops: chocolate, strawberry or vanilla

Mango Kulfi [V] [GF]5

Classic Indian mango kulfi. Cool, creamy & refreshing

Ras Malai [V] [GF]6

A soft, spongy dessert made from chenna (paneer) soaked in saffron & cardamom-flavoured milk

KIDS MENU

CHICKEN NUGGETS7.5

FISH FINGERS7.5

VEG NUGGETS7.5

KIDS ICE CREAM [V] [GF] 3

2 scoops: chocolate, strawberry or vanilla

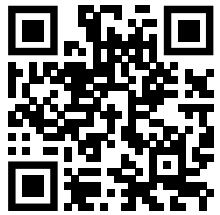
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◆◆◆ PRIVATE HIRE ◆◆◆

WE HOST ANY EVENT: BIRTHDAYS • WEDDING PARTIES •
BABY SHOWERS • WAKES • CHARITY EVENTS

