

Dinner Menu

Vegetable Tagine

Roasted winter vegetable and bean medley drenched in a juicy morrocan spiced sauce and served on top of a delicate bed of quinoa, barley and lentals \$10.95 (add chicken \$2.95)

Quinoa Loaf

Organic quinoa, chia, flax, grated vegetables, onion, garlic and spices served with roasted root vegetable and bean medley then finished with roasted tomato mushroom meso au jus \$10.95

Pumpkin and Tomato Linguini

Fresh made tomato and roasted pumpkin sauce over linguini topped with grilled chicken, toasted pumpkin seeds and Monforte mozzarella \$12.95 (available vegetarian)

Hodge Podge

Juicy cod drenched in a delicate buttered ale cream sauce, served on top of new potatoes and seasonal vegetables \$12.95

Signature Fish & Chips

A full cod loin fillet, split, breded in our hosue made port and dill batter served with golden fries, signature tarter sauce and coleslaw \$13.95

Beer Butter Stuffed Chicken

A 8 ounce fresh local chicken breast stuffed with barley, lentals, roasted pumpkin and fresh herbs, pan seared and finished in the oven. Topped with our beer butter sauce, served with seasonal vegetables and garlic mashed potatoes \$12.95

Acadian Yorkshire Tortiere

Seasoned ground Berkshire pork and Angus beef with cinnamon, tumeric, nutmeg and ginger served in a yorkshire pudding, topped with a delicate porter au jus. Served with fall vege bean medley and garlic mashed potatoes \$13.95

The Black Shire is rather unique. Not only do we craft all of our menu items on site (even our pickles) but we also source and hand choose our ingredients locally! The Shire is staffed with two student nutritionists, an organic vegetable farmer, four red seal chefs, a hospitality professor, musicians, actors, a residant ghost, several beer and wine smarty pantzs and...Pemikin! Can you guess who is who? Enjoy your stay!