

Restaurant Menu

Nibbles & Sharers

Dish of Mediterranean Olives, Bread & Oils **v** £3.50

Fish Selection *Serves up to 4 people* £15.95
Hot and spicy prawns, salmon goujons, breaded scampi, jumbo cod fishfinger, squid strips, spicy cod goujons served with dipping pots of tartare sauce and lemon mayonnaise

Homemade Tortillas *v option available* £5.75/£9.95
Home-made tortillas topped with a choice of Pulled chicken, Spicy Caribbean pulled pork or woodland mushroom - served with cheese & salsa

Meat Feast Platter *Serves up to 4 people* £15.95
Game scotch egg, turkey meatballs, honey and mustard cocktail sausages, slice of chicken, ham & leek pie, homecooked ham, homemade root vegetable crisps, Shoal chutney & pickled onions

Chicken Platter *Serves up to 4 people* £15.95
Chicken tikka skewers, chicken goujons, hot & spicy chicken wings, southern fried chicken slices, corn on the cob, rich chicken liver pate served with granary bread & dipping pots of BBQ sauce and mayonnaise

Starters

Chicken Liver Pâté £4.95
Rich chicken liver pate flavoured with tequila and cranberries, topped with cranberry jam served in its own lidded pot along with toast

Spicy Tempura Beef £5.75
Sitting on mixed leaves with red pepper & pineapple

Homemade Soup £3.95
Piping hot homemade soup of the day topped with croutons

Prawn & Pomme Cocktail £5.75
Succulent Atlantic prawns dressed in a Marie Rose and creamed cheese sauce sat on a chilled bed of pomme purée accompanied with gin pickled cucumber

Stuffed Pepper **v** £4.95
Vegetable quinoa stuffed pepper, drizzled with garlic infused oil topped with a dollop of cream cheese

Game Scotch Egg £5.55
Our take on the traditional Scotch egg - consisting of a mix of game meats encasing a white balsamic pickled egg

Cod, Prawn & Chorizo Croquettes £4.75
Served with a Shoal Mayonnaise

Hot & Spicy Chicken Wings £5.35
Served with a sweetcorn and pineapple relish

Pies

Homemade Steak & Mushroom Pie £12.95
A chunky pie-dish brimming with prime steak & mushroom cooked in Thwaites Lancaster Bomber ale topped with a puff pastry lid, accompanied by chips and seasonal vegetables
Add blue cheese or cheddar £1.00

Fish Pie £13.75
Salmon, crab, cod & smoked haddock in a rich creamy white wine sauce, served in a chunky pie dish topped with mashed potato, accompanied by winter vegetables

Chicken, Leek & Sage Pie £11.95
Prime chicken breast & leeks in a sage infused sauce topped with a puff pastry lid, accompanied by homemade chips and seasonal vegetables

Rich Game Pie* £14.45
Venison, wild boar and breast of game bird in a rich red wine and redcurrant gravy, topped with a puff pastry lid, accompanied by homemade chips and seasonal vegetables

Coalpit Pie £10.95
A generous portion of pork sausages served with a cheesy mash, layered with black cheese accompanied with a rich onion gravy & a pot of buttered peas

Fish

Thwaites Original Beer Battered Jumbo Cod £12.95
Beer battered cod served with hand-cut chips, mushy peas & a homemade tartare sauce
When we say jumbo we mean it!

Salmon Fillet* £13.55
Oven roasted salmon fillet with served on a bed of mixed vegetable quinoa drizzled with a rich soy & citrus sugoi

Whitby Choice Grains Scampi £10.45
A generous portion of Whitby choice grains scampi served with chips & peas with a homemade gin and tonic tartare sauce

Pan Fried Seabass* £14.75
Pan fried seabass sat on a bed of pea, ricotta and parsley risotto

Smoked Salmon, Prawn & Crayfish Pasta £13.75
Penne pasta tossed with smoked salmon, prawns and crayfish in a cream cheese and chive sauce - served with garlic bread

Mains

Chicken Supreme £12.95
Plump Chicken supreme sat on a bed of chorizo, smothered in a cheese & garlic hollandaise accompanied by creamy mash or homemade chips and seasonal buttered vegetables

Crunchy Herb Chicken £12.95
Plump chicken breast stuffed with homecooked ham and cheddar cheese, coated in herby panko breadcrumbs, served with chips and a Shoal dressed salad

Pork T-Bone* £14.25
12oz pork T-Bone served with crushed baby potatoes & seasonal buttered vegetables, topped with a sauce of your choice: smokey baconnise gravy or garlic woodland mushroom

Brisket of Beef* £14.95
Slowly roasted beef brisket in a red wine and shallot gravy, served with a horseradish mash & a winter vegetable medley

Duo of Lamb* £15.95
Pulled minted lamb shoulder together with a lamb rump steak served with dauphinoise potatoes, roasted carrots, red cabbage & redcurrant gravy

Burgers

Our burgers are served on a brioche bun with lettuce, beef tomato slice & sweet gherkin relish, home-made chips and a pot of homemade coleslaw

Build your own Burger Stack

8oz Beef Burger £9.95

Breaded Chicken Quarter Pounder £9.25

Game Burger £13.45
Venison, wild boar & breast of game bird served with a redcurrant mayonnaise

Add

Spicy Caribbean Pulled Pork £2.95 Two Southern Fried Chicken Goujons £2.95
Bacon £1.25 Cheese £1.25 Stilton £1.25 Mushrooms £1.25

The Shires Grill

All our steaks are of the highest quality; aged for a minimum of 21 days, cooked to your liking on our chargrill and come served with homecut chips, chargrilled sweetcorn, mushrooms and oven roasted cherry tomatoes *unless otherwise stated

8oz Sirloin* £15.95 12oz Rump* £15.95

12oz Gammon with Egg & Pineapple £12.95

Skinny Steak* £15.95
8oz sirloin or 12oz rump served with vegetable quinoa & a Shoal dressed salad - perfect for the more health conscious patrons

Chicken & Rib Combo £12.95
Southern fried chicken breast & a baby rack of ribs, served with homemade chips, corn on the cob & BBQ baked beans

Add to your Grill selection

Scampi £3.95 6 whole pieces of Whitby scampi • Egg Topper 75p • Stilton Topper £1.25

Sauces £2.95 Cheese & Garlic Hollandaise, Peppercorn, Stilton, Red Hot Chilli, Woodland mushroom, Diane, Baconnise

All weights are approximate before cooking. Please note: well cooked steaks will come with a little charring around the edges and therefore we do not recommend them nor refund. Apologies.

Vegetarian Selection

Mediterranean Vegetable Lasagne **v** £9.95
Mediterranean vegetable lasagne served with a Shoal dressed salad and garlic bread

Woodland Mushroom Risotto **v** £9.85
Woodland mushroom, pea, ricotta and parsley risotto along with garlic bread

Goats' Cheese & Beetroot Burger **v** £10.95
Two goats cheese & beetroot burgers served in a bun with cheese, tomato slice, lettuce & sweet gherkin relish - served with home-cooked chips, onion rings & Shoal dressed salad garnish

Shoal Sizzlers **v** *Vegetarian option available on all our sizzlers*

All sizzlers come served on a cast iron skillet accompanied with rice, chips or half and half

Welsh Lamb Sizzler £12.95
Minted lamb strips, wok fried with leek, mushrooms, onions, carrots and cabbage in a minted gravy

Chicken Caribbean Noodle Sizzler £11.75
Chicken breast, wok fried with pineapple, onion, peppers and noodles in a rich Caribbean sauce

Sweet Chilli Chicken Sizzler £12.45
Chicken breast, wok fried with onions, mushrooms and peppers in a sweet chilli sauce

China Sizzler £13.65
Steak and prawns in a rich oyster sauce together with onions and peppers

Side Orders **v**

Button Mushrooms £3.35 Fried Egg 75p Beer Battered Onion Rings £2.95
Homemade Chips £3.45 Coleslaw £1.95 Shoal Dressed Side Salad £2.95
Sweet Potato Lattice Fries £3.95 Garlic Bread £2.75 Cheesy Garlic Bread £2.95
Slice of Bread & Butter 75p Smokey Creamed Cabbage & Bacon £2.95

Upgrade chips to sweet potato lattice fries for only £1.25

All items marked with * are not included in the Monday offer.

Tables booked prior to 7pm are allocated for two hours. Please ask at time of booking if you require longer. All food is freshly prepared to order your patience is appreciated. Thank you. All weights are approximate before cooking. We comply to the new E U Food Information Regulation 169/2011. All dishes are fully documented and outline ingredients that contain any of the 14 allergen products. Please ask for more details.



SHOAL HILL TAVERN

Sandy Lane, Cannock, Staffordshire WS11 1RF

Tel: 01543 503302 • www.shoalhilltaverncannock.co.uk

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White Wines

	175ml	250ml	Bottle
1 Wildwood Chardonnay, California Aromas and flavours of citrus, pineapple and grapefruit. A medium bodied wine that has a zingy, crisp finish. (2) <i>Fantastic with roast, breaded or battered chicken and fish.</i>	£3.55	£4.85	£12.95
2 Concha Y Toro Sauvignon, Chile Pure sauvignon flavours jump out of the glass, giving a refreshing mouthful of grassy, citrus fruit, lovely quaffing wine! (2) <i>Great with seafood and light chicken dishes.</i>	£3.70	£4.95	£13.50
3 Dudley Stone Chenin Blanc, South Africa Not your average Chenin Blanc! Delicious aromas of melon and peach with a zingy, lime freshness. (3) <i>A perfect partner to savoury and spicy food.</i>	£3.70	£4.95	£13.50
4 Matra Hills Pinot Grigio, Hungary The drink of the moment! Fruity and refreshing with melons and apples, a firm favourite with a touch more class! (1/2) <i>Fabulous with spicy and garlicky nibbles!</i>	£3.80	£5.10	£13.95
5 Southern Lights Sauvignon Blanc, New Zealand* Tantalising aromas of gooseberry, melon and passion fruit, a beautiful intense fruity wine, with a zingy finish. (2) <i>Pair with shellfish, seafood or sharp cheeses.</i>	£3.85	£5.10	£14.45
6 Saint Marc Reserve Grenache Blanc, Languedoc, France* Grown on the hottest and driest soils in the Languedoc. Fresh and vibrant with exotic white fruits, peach and pineapple, with almond hints and floral aromas. (2) <i>Try with Mediterranean type dishes or fresh salads.</i>			£14.45
7 Willowglen Chardonnay, Australia* Full and fruity sun ripened Chardonnay, with crisp acidity, zesty citrus and stone fruit characters, balanced with a subtle hint of oak. (2) <i>Lovely with battered or roast fish and creamy sauce dishes.</i>			£15.95
8 Canaletto Pinot Grigio, Italy* Beautiful bouquet of green apple and pear, a supple, fresh wine that goes well with a variety of dishes and also on its own as an aperitif. (1/2)			£15.95
9 Chablis William Fevre, Burgundy, France* Burgundy at it's very best! The Chardonnay grape at the other end of the spectrum - Crisp, clean, flinty and fabulous! (1) <i>Superb with seafood or soft cheeses.</i>			£27.95

Rosé Wines

10 Wildwood Zinfandel Rosé, California Californian sunshine works it's magic to produce a sensational, soft, strawberry filled glass of pink perfection! (3/4) <i>A must with creamy sinful desserts!</i>	£3.55	£4.85	£12.95
11 La Delfina Pinot Grigio Rosé, Italy Pretty in Pink! The lovely blush colour coming from the pink hue of the skins. Summer fruit flavours and a touch of sweetness on the finish. (1/2) <i>Great with curries, chilli and spicy dishes.</i>	£3.80	£5.00	£13.85
12 Burlesque White Zinfandel, California Strawberry ice-cream and red berry jam flavours, give a Rosé that's sweet but with lots of body. (3/4) <i>Enjoy with friends!</i>			£14.45
13 El Coto Rosado, Rioja, Spain* Gorgeous deep pink colour with aromas of strawberry, raspberry and boiled sweets. Fresh and crisp on the palate with redcurrant flavours. (2/3) <i>Great match with seafood, fish or Mediterranean style dishes.</i>			£15.95

Red Wines

	175ml	250ml	Bottle
14 Wildwood Shiraz, California Full of plump blackcurrant fruit and spicy pepper warmth, with soft balanced tannins, that make it great for drinking and food alike. (C) <i>Having steak, sausages or a burger? Then get yourself a bottle of this!</i>	£3.55	£4.85	£12.95
15 Concha Y Toro Merlot, Chile Bags of juicy, ripe damsons, plums and bramble fruits, a popular drinking wine, that's also great with food. (B) <i>Fantastic with gammon, ham or mushrooms.</i>	£3.70	£4.95	£13.50
16 Dudley's Stone Cabernet Merlot, South Africa Fabulous blend of these two popular grapes. Bags of juicy black fruits, slight hints of spice and smooth tannins. (C) <i>Complements grilled and roasted meats.</i>	£3.70	£5.00	£13.50
17 Saint Marc Reserve Cabernet Sauvignon, France Gorgeous rich purple colour, full of black fruit flavours and aromas. Soft and silky with spicy hints. (C) <i>Superb with beef, lamb and game.</i>	£3.85	£5.10	£14.45
18 Willowglen Shiraz, Australia* It's like a big Aussie hug! Velvety, rich and warming with soft red ripe fruit flavours. (C) <i>Superb with beef, lamb and game.</i>			£15.95
19 Vistamar Sepia Reserve Malbec, Maipo Chile* Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee. (C) <i>If you're having steak, sausages or a burger, then get yourself a bottle of this!</i>			£16.45
20 Rioja Paternina Banda Azul Crianza, Spain* Aged for 24 months in American oak, made with Tempranillo, Garnacha and Mazuelo grapes. A mature wine with red berry flavours, touches of vanilla oak and exotic spice, with a rich, velvet finish. (C) International Wine Challenge - Silver • Decanter World Wine - Bronze <i>Wonderful with rich meat sauce dishes and spicy food.</i>			£18.95
21 Châteauneuf-du-Pape Domaine Chante Cigale, Rhône, France* Big, bold full bodied wine. Rich colours and ripe flavours of black fruits, black olives and spicy hints. Dark, decadent and definitely delicious! (D) <i>Fabulous with roasted meats and casserole type dishes.</i>			£32.95

Sparkling & Champagne

22 Lunetta Spumante Prosecco NV, Italy* Being a Spumante this is a full bodied Sparkler with aromas and flavours of peach, pear and apple. Sexy bottle - great things come in little packages! (2)	200ml Single Serve Bottle	£5.25
23 Lunetta Spumante Rosé, Italy* A fresh, dry sparkling Rosé with persistent white foam, beautifully cherry pink in colour. Red berry flavours galore. (1/2)	200ml Single Serve Bottle	£5.25
24 Romeo Prosecco DOC, Italy* Sparkle the Italian way! Classic Spumante Prosecco, with full, rich scents and flavours of apple, lemon and grapefruit. (2)		£16.25
25 Juliet Spumante Rosé, Italy* Enticing aromas of sweet peach and blossom lead to a delightful sweet fruity flavour. Refreshing and crisp - there's no such thing as a pink Prosecco, but this is as close as it gets! (2/3)		£16.25
26 Bollinger Speciale Cuvée NV, France* Matured for a minimum of 3 years, Bollinger is the quintessential of the Bollinger style. Aromatic and elegant, with a fine mousse and buttery biscuit aromas. (1)		£69.95

Hot Drinks

Pot of Tea £1.95	Fresh Ground Coffee £2.25	Decaff £2.00
Latte £2.35	Cappuccino £2.35	Espresso £2.25
Mocca £ 2.35	Hot Chocolate £2.25	Floater Coffee £2.95

Liqueur Coffees All £4.85

Our selection of liqueur coffees from around the world. Fancy being adventurous? Try any of these with our luxury hot chocolate instead...

Shoal Hill Special with Baileys Irish Cream	Gaelic with Scotch Whiskey
Russian with Vodka	Irish with Jameson Irish Whiskey
French with Courvoisier	Caribbean with Rum
Calypso with Tia Maria	Italian with Sambuca
Seville with Cointreau	English with Gin
African with Kahlúa	Mexican with Tequila
Highland with Drambuie	

All items marked with * are not included in the Monday offer.

What's On?

Mondays - Two Dine for £20

Two dine for £20 off our restaurant menu *exclusions apply

Two Course Tuesday's

A starter and a main for only £13 off our Tuesday special menu

Wednesday's Pizza & Platter Night

Check out our Wednesday special menu for our new sharing deals

Sizzling Thursdays

Sizzle around the world with our selection of guest sizzlers each and every Thursday. Served with chips, rice or half and half. All priced at £10.

Six Meat Sundays

Home cooked traditional Sunday lunches...or ask about our MIGHTY!