

TWO COURSE TUESDAYS – Starter & Main for only £13

STARTERS

CAJUN SPICED COD GOUJONS
MINI CHICKEN CAESAR SALAD
GARLIC MUSHROOM TOPPED BRUSCHETTA (v)
HOI SIN & HONEY PORK BELLY BITES
SOUP OF THE DAY

MAINS

HOMEMADE STEAK, ALE & GUINNESS PIE

A chunky pie dish brimming with prime steak topped with a crusty lid, accompanied by homemade chips & seasonal vegetables

WHITBY WHOLETAIL SCAMPI

A generous portion of Whitby scampi served with chips, peas & a homemade tartare sauce

COD, PRAWN & CHORIZO PASTA

Served with garlic bread

PARMESAN CRUNCH COD LOIN

Cod loin with a tomato salsa, topped with a parmesan crunch topper, served with parmentier potatoes and seasonal vegetables

DEEP SOUTH CHICKEN SIZZLER

Chicken breast, wok fried with onions, mushrooms and peppers in a smoky BBQ sauce – served with chips, rice or half and half

MEDITERRANEAN VEGETABLE LASAGNE (v)

Mediterranean vegetables in our homecooked lasagne served with a Shoal dressed salad and garlic bread

CAJUN CHICKEN SALAD

Cajun spiced chicken in a spicy yoghurt blend served on a Shoal dressed salad

HAM & CAULI CHEESE PIE

A chunky pie dish brimming with homecooked ham in a cauli cheese sauce, topped with a puff pastry lid, accompanied by homemade chips & seasonal vegetables

CARIBBEAN JACKFRUIT SIZZLER (vg)

Served with rice & a half moon naan bread

8oz SHOAL BEEFBURGER

Served on a brioche bun with lettuce, beef tomato slice & sweet gherkin relish – accompanied with homemade chips & coleslaw

CHILLI CON CARNE

Served with rice & garlic bread

CHICKEN DIANE

Chicken breast in a Diane sauce – served with parmentier potatoes and seasonal vegetables

HAM & PINEAPPLE PIZZA

12" freshly prepared Italian based pizza topped with homecooked ham & pineapple

THAI CHEESEBURGER (vg)

Thai vegetables encased in breadcrumbs, topped with a red lentil & sundried tomato pate, avocado, tomato slice and Nature & Moi plant based cheddar in a vegan bun together with homemade chips

