

# Restaurant Menu

## Nibbles & Sharers

**Nachos v** £5.95/£10.45  
Nachos topped with a choice of Piri Piri chicken, pulled chicken breast or BBQ jackfruit served with cheese, guacamole & salsa

**Dish of Mediterranean Olives, Bread & Oils v** £4.95

**Fish Selection Serves up to 4 people** £16.95  
Hot and spicy prawns, salmon goujons, breaded scampi, smoked haddock croquettes, squid strips, spicy cod goujons served with dipping pots of tartare sauce and lemon mayonnaise

**Winter Platter Serves up to 4 people** £16.95  
BBQ chicken wings, chorizo and black pudding risoles, boiled egg, battered cheddar fingers, black pudding, butchers sausage, garlic bread, homecooked ham & onion rings served with a Shoal winter chutney

**Cluck Platter Serves up to 4 people** £16.95  
Chicken goujons, BBQ chicken wings, southern fried chicken slices, pulled Piri Piri chicken garlic bread, Shoal nachos & dipping pots of BBQ sauce and mayonnaise

## Starters

**Shoal Pâté Selection** £4.95  
*Choice of:*  
Rich chicken liver pâté with brandy & herb or  
Red lentil & sundried tomato pate with a hint of chilli VG

**Chorizo & Black Pudding Risoles** £5.95  
Mashed potato, blended with sage and onion, chorizo & black pudding encased in sage breadcrumbs

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

**Shoal Prawns** £6.45  
Succulent Atlantic prawns mixed with a unique Marie Rose, sour cream & sweet chilli blend served with toasty fingers & a Shoal slaw

**Mushroom Cobbler v** £5.95  
Button mushrooms in a stilton, garlic & chive crème topped with a parmesan crunch

**Mini Jacket Selection** £5.65  
Cheese & bacon, cheese & chive and Jalapeno filled mini potato skins

**Duck Kofta Skewers** £5.95  
Served with a plum & hoi sin sauce

**Smoked Haddock Croquettes** £5.75  
Smoked haddock, mature cheddar & chive, blended with creamy potato encased in breadcrumbs - served with a Shoal tartare sauce

## Pies

**Homemade Steak & Mushroom** £13.95  
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, cod & prawns in a rich creamy white wine sauce, served in a chunky pie dish topped with mashed potato, accompanied by seasonal vegetables

**Chicken, Ham, Leek & Sage Pie** £12.95  
Prime chicken breast, homecooked ham & leeks in a sage infused sauce topped with a puff pastry lid, accompanied by homemade chips and seasonal vegetables

**Peppered Beef Pie** £13.95  
Prime steak in a rich pepper sauce topped with a puff pastry lid, accompanied by homemade chips and seasonal vegetables

**Braised Lamb Pie** £14.25  
Tasty braised lamb chunks together with a root vegetables in a red wine and herb gravy pie topped with a puff pastry lid, accompanied by seasonal vegetables & rumbledethumps\*

**Keralan Pasty VG** £9.95  
Cauliflower, chick-pea and onion blended with Keralan spices encased within a pasty served with chips, winter vegetables & a jug of vegan gravy

## 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** £13.95  
Oven roasted salmon fillet with stir fry vegetables & noodles in a rich soy & honey sauce\*

**Whitby Extra Large Scampi** £11.55  
A generous portion of Whitby extra large scampi served with chips & peas with a homemade tartare sauce

**Cod & Chorizo Penne Pasta** £13.95  
Penne pasta tossed with cod & chorizo in a smokey sour cream blend - served with garlic bread

## Specials

**Chicken Supreme** £13.95  
Plump Chicken supreme smothered in a smoky white wine & leek sauce accompanied by herby parmentier potatoes & seasonal vegetables

**Hunters Stack** £13.95  
A plump chicken breast stacked on a 4oz gammon topped with BBQ sauce & cheese, served with homecooked chips, garden peas & Shoal coleslaw

**Slow Roasted Pork Belly** £15.95  
Slowly roasted pork belly served with rumbledethumps, green beans & a jug of red wine jus\*

**British Brisket** £15.95  
Slowly roasted brisket served with a horseradish yorkie, mustard mash, seasonal vegetables & a mustard and horseradish gravy\*

## Burgers

Our burgers are served on a brioche bun with lettuce, beef tomato slice, Shoal relish, homemade chips and a pot of homemade coleslaw

### Build your own Burger Stack

Beef Burger £10.95 Piri Piri Buttermilk Chicken Breast £10.85

Southern Fried Crispy Chicken Breast £10.85

**Double Up** For £4.25

### Add

Pulled Piri Piri Chicken £3.35

Two Southern Fried Chicken Goujons £3.35

Bacon £1.25 • Cheese £1.25 • Stilton £1.25 • Mushroom £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 char-grill and come served with homecut chips, chargrilled sweetcorn, mushrooms & oven roasted cherry tomatoes. \* Unless otherwise stated

8oz Sirloin £17.95\* 12oz Rump £17.95\*

**Classic 12oz Gammon with Egg and Pineapple** £13.95

**Gammon New Yorker** £13.95  
Our 12oz gammon topped with BBQ sauce and melted cheese

**Hawaiian Gammon** £13.95  
Our 12oz gammon topped with cheese & pineapple

**Shoal Mixed Grill** £19.95  
Steak, gammon, chicken breast, black pudding, butchers sausage & fried egg\*

### Add To Your Grill Selection

Scampi - 6 whole pieces Whitby scampi £4.35, Egg Topper 85p Stilton Topper £1.25

*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.*

Sauces £2.95

Peppercorn, Piri Piri, Stilton, Garlic Mushroom, Diane

## 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

**Piri Piri Chicken Sizzler** £12.95  
Chicken breast, wok fried with onions & peppers in a spicy Piri Piri sauce

**Chicken Fajita** £12.95  
Chicken breast, wok fried with onions & assorted peppers in a Mexican spiced sauce

**Beef & Black Bean** £13.55  
Prime steak, mushrooms, onions & peppers in a rich black bean sauce

**Minted Lamb Sizzler** £13.95  
Lamb strips in a mint gravy together with onions, cabbage & carrots\*

## Vegetarian/Vegan Selection

Vegetarian options available on all our sizzler dishes

**Mediterranean Vegetable Lasagne v** £10.95  
Mediterranean vegetables with a Shoal dressed salad and garlic bread

**Thai Cheeseburger VG** £12.75  
Thai vegetables encased in breadcrumbs topped with red lentil & sundried tomato pate, tomato slice & lettuce, topped with Nature & Moi plant based cheddar served in a vegan bun together with homemade chips

**Sausage And Mash VG** £10.95  
Vegan chorizo & red pepper sausage served with mash, a vegetable assortment & gravy

**Keralan Pasty VG** £9.95  
Cauliflower, chick-pea and onion blended with Keralan spices encased within a pasty served with chips, winter vegetables & a jug of vegan gravy

**Roasted Vegetable Jalfrezi VG** £11.95  
Served with rice and a half moon naan bread

**Piri Piri Jackfruit Sizzler VG** £12.95  
Served with a choice of rice, chips or half & half

## Side Orders v

Button Mushrooms £3.45 Garlic Bread £2.85 Slice of Bread and Butter 95p

Beer Battered Onion Rings £2.95 Cheesy Garlic Bread £2.95 Fried Egg 85p

Homemade Chips £3.65 Sweet Potato Wedges £3.95 Coleslaw £1.95

Two floured tortillas, guacamole, salsa & sour cream £2.95

Upgrade chips to sweet potato wedges for only £1.45

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



# SHOAL HILL TAVERN

Sandy Lane, Cannock, Staffordshire WS11 1RF

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## White Wines

|  | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| 1 Wildwood Chardonnay, California<br>Aromas and flavours of citrus, pineapple and grapefruit<br>A medium bodied wine that has a zingy, crisp finish (2)<br><i>Fantastic with roast, breaded or battered chicken and fish</i>                           | £4.55 | £5.85 | £14.95 |
| 2 Concha Y Toro Sauvignon, Chile<br>Pure sauvignon flavours jump out of the glass, giving a refreshing mouthful of grassy, citrus fruit, lovely quaffing wine! (2)<br><i>Great with seafood and light chicken dishes</i>                               | £4.70 | £5.95 | £15.50 |
| 3 Dudley Stone Chenin Blanc, South Africa<br>Not your average Chenin Blanc! Delicious aromas of melon and peach with a zingy, lime freshness (3)<br><i>A perfect partner to savoury and spicy food</i>   | £4.70 | £5.95 | £15.50 |
| 4 Matra Hills Pinot Grigio, Hungary<br>The drink of the moment! Fruity and refreshing with melons and apples, a firm favourite with a touch more class! (1/2)<br><i>Fabulous with spicy and garlicky nibbles!</i>                                      | £4.80 | £6.10 | £15.95 |
| 5 Southern Lights Sauvignon Blanc, New Zealand<br>Tantalising aromas of gooseberry, melon and passion fruit, a beautiful intense fruity wine, with a zingy finish (2)<br><i>Pair with shellfish, seafood or sharp cheeses</i>                          | £4.85 | £6.10 | £16.45 |
| 6 False Bay Sauvignon Blanc, South Africa<br>A zesty wine, with a fresh mineral palate, ripe gooseberry and kiwi fruit flavours and a clean crisp finish (2)   |       |       | £16.45 |
| 7 Willowglen Chardonnay, Australia<br>Full and fruity sun ripened Chardonnay, with crisp acidity, zesty citrus and stone fruit characters, balanced with a subtle hint of oak (2)<br><i>Lovely with battered or roast fish and creamy sauce dishes</i> |       |       | £17.95 |
| 8 Chablis William Fevre, Burgundy, France<br>Burgundy at it's very best! The Chardonnay grape at the other end of the spectrum - Crisp, clean, flinty and fabulous! (1)<br><i>Superb with seafood or soft cheeses</i>                                  |       |       | £29.95 |

## Rosé Wines

|  |       |       |        |
|--|-------|-------|--------|
| 9 Wildwood Zinfandel Rosé, California<br>Californian sunshine works it's magic to produce a sensational, soft, strawberry filled glass of pink perfection! (3/4)<br><i>A must with creamy sinful desserts!</i>   | £4.55 | £5.85 | £14.95 |
| 10 La Delfina Pinot Grigio Rosé, Italy<br>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)<br><i>Great with curries, chilli and spicy dishes</i>        | £4.80 | £6.00 | £15.85 |
| 11 Burlesque White Zinfandel, California<br>Strawberry ice-cream and red berry jam flavours, give a Rosé that's sweet but with lots of body (3/4)<br><i>Enjoy with friends!</i>  |       |       | £16.45 |
| 12 False Bay Rosé, South Africa<br>A fruit driven, slightly spicy rosé with flavours of summer fruits and boiled sweets, finishing crisp and dry (2/3)   |       |       | £16.45 |
| 13 El Coto Rosado, Rioja, Spain<br>Gorgeous deep pink colour with aromas of strawberry, raspberry and boiled sweets. Fresh and crisp on the palate with redcurrant flavours (2/3)<br><i>Great match with seafood, fish or Mediterranean style dishes</i> |       |       | £17.95 |

## Red Wines

|  | 175ml | 250ml | Bottle |
|--|-------|-------|--------|
| 14 Wildwood Shiraz, California<br>Full of plump blackcurrant fruit and spicy pepper warmth, with soft balanced tannins, that make it great for drinking and food alike (C)<br><i>Having steak, sausages or a burger? Then get yourself a bottle of this!</i>   | £4.55 | £5.85 | £14.95 |
| 15 Concha Y Toro Merlot, Chile<br>Bags of juicy, ripe damsons, plums and bramble fruits, a popular drinking wine, that's also great with food (B)<br><i>Fantastic with gammon, ham or mushrooms</i>  | £4.70 | £5.95 | £15.50 |
| 16 Dudley's Stone Cabernet Merlot, South Africa<br>Fabulous blend of these two popular grapes. Bags of juicy black fruits, slight hints of spice and smooth tannins (C)<br><i>Complements grilled and roasted meats</i>  | £4.70 | £6.00 | £15.50 |
| 17 Saint Marc Reserve Cabernet Sauvignon, France<br>Gorgeous rich purple colour, full of black fruit flavours and aromas<br>Soft and silky with spicy hints (C)<br><i>Superb with beef, lamb and game</i>  | £4.85 | £6.10 | £16.45 |
| 18 False Bay Shiraz, South Africa<br>Full yet elegant, with bramble fruit aromas, cassis and black cherry flavours and a touch of white pepper. Superbly structured with fine tannins and a long, rich finish (C)  |       |       | £16.45 |
| 19 Willowglen Shiraz, Australia<br>It's like a big Aussie hug! Velvety, rich and warming with soft red ripe fruit flavours (C)<br><i>Superb with beef, lamb and game</i>   |       |       | £17.95 |
| 20 Vistamar Sepia Reserve Malbec, Maipo Chile<br>Bags of blueberry, blackberry and cherry flavours and aromas, with touches of vanilla and toffee (C)<br><i>If you're having steak, sausages or a burger, then get yourself a bottle of this!</i>  |       |       | £18.45 |
| 21 Rioja Paternina Banda Azul Crianza, Spain<br>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)<br><b>International Wine Challenge - Silver • Decanter World Wine - Bronze</b><br><i>Wonderful with rich meat sauce dishes and spicy food</i> |       |       | £20.95 |
| 22 Châteauneuf-du-Pape Domaine Chante Cigale, Rhône, France<br>Big, bold full bodied wine. Rich colours and ripe flavours of black fruits, black olives and spicy hints. Dark, decadent and definitely delicious! (D)<br><i>Fabulous with roasted meats and casserole type dishes</i>  |       |       | £34.95 |

## Sparkling & Champagne

|   |                           |        |
|---|---------------------------|--------|
| 23 Lunetta Spumante Prosecco NV, Italy<br>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 | £5.95  |
| 24 Lunetta Spumante Rosé, Italy<br>A fresh, dry sparkling Rosé with persistent white foam, beautifully cherry pink in colour. Red berry flavours galore (1/2)   | 200ml Single Serve Bottle | £5.95  |
| 25 Romeo Prosecco DOC, Italy<br>Sparkle the Italian way! Classic Spumante Prosecco, with full, rich scents and flavours of apple, lemon and grapefruit (2)  |                           | £17.95 |
| 26 Juliet Spumante Rosé, Italy<br>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) |                           | £17.95 |
| 27 Bollinger Speciale Cuvée NV, France<br>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)                     |                           | £75.00 |

## 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 £4.95

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                 |
| Highland with Drambuie                      | Mexican with Tequila             |

## What's On?

Monday's - Two Dine for £20\*

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!

\* Exclusions apply