

Restaurant Menu

Nibbles & Sharers

Dish of Mediterranean Olives, Bread & Oils v £4.95

Fish Selection *Serves up to 4 people* £16.95
Hot and spicy prawns, Shoal prawn cocktail, breaded scampi, cod, prawn & chorizo croquettes, Smoked haddock & macaroni cheese fishcakes, cod goujons served with dipping pots of tartare sauce and lemon mayonnaise

Nachos v £5.75 / £9.95
Nachos topped with a choice of beef chilli, pulled chicken breast or BBQ jackfruit served with cheese, guacamole, sour cream & salsa

Winter Platter *Serves up to 4 people* £16.95
Belly pork bites, Shoal pate & bread fingers, chicken goujons, boiled egg, black pudding, butchers sausage & homecooked ham served with a Shoal winter chutney & a pot of pickles

Cluck Platter *Serves up to 4 people* £16.95
Southern fried chicken goujons, Hot 'n' spicy chicken wings, chicken fries, salt & black pepper shredded chicken, garlic bread, Shoal nachos & dipping pots of BBQ sauce and mayonnaise

Starters

Shoal Pâté Selection £4.95
Choice of:
Chicken liver, prosecco & blackberry or Vegan pâté

Shoal Yorkie Fritter £5.75
Yorkshire pudding stuffed with beef, mash & a horseradish gravy coated in panko breadcrumbs - served with a horseradish mayonnaise

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

Shoal Prawn & Smoked Salmon Cocktail £6.45
Succulent Atlantic prawns & smoked salmon sat in a traditional cocktail

Mushroom Cobbler v £5.45
Button mushrooms in a stilton, garlic & chive crème topped with a parmesan crunch

Mini Lamb Basket £5.35
Minced lamb infused with apple & mint in a filo basket

Duck Bon Bons £5.75
Chinese style shredded duck bon bons served with Hoi Sin sauce & shredded spring onion

Smoked Haddock & Macaroni Cheese Fishcakes £5.35
Smoked haddock & macaroni cheese blended together encased in breadcrumbs

Pies

Homemade Steak & Mushroom £13.95
A chunky pie-dish brimming with prime steak & mushroom cooked in Thwaites Lancaster Bomber ale topped with 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 lobster bisque sauce, served in a chunky pie dish topped with mashed potato, accompanied by seasonal vegetables & a sprinkle of chips

Chicken & Mushroom Pie £12.95
Prime chicken breast & mushrooms in a rich sauce topped with a puff pastry lid, accompanied by homemade chips and seasonal vegetables

Chilli Beef Pie £12.45
Mild beef chilli topped with cheesy mash, served with nachos

Fish

Thwaites Original Beer Battered Jumbo Cod £12.95
Jumbo beer battered cod served with hand-cut chips, mushy peas & a homemade tartare sauce

Jumbo Cod & Scampi Platter* £15.95
Jumbo beer battered cod served with a portion of Whitby scampi, hand-cut chips, curry sauce, mushy peas, jumbo picked onion & a homemade tartare sauce.
When we say jumbo we mean it!

Dill & Mushroom Cod Loin £13.55
Pan fried cod loin with a dill and mushroom rub, served with crushed baby potatoes, crab & peas - accompanied with a white wine, dill & mushroom sauce

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

Vegetarian/Vegan Selection

Vegetarian options available on all our sizzler dishes

Mediterranean Vegetable £10.95
Lasagne v £12.95
Mediterranean vegetables with a Shoal dressed salad and garlic bread
Thai Cheeseburger v £12.95
Thai vegetables encased in breadcrumbs served with tomato slice & lettuce with Nature & Moi plant based cheddar - served in a vegan bun together with homemade chips

Sausage And Mash v £10.95
Red onion & rosemary sausage served with mash, a vegetable assortment and vegan gravy
Mushroom Stroganoff v £11.95
Served with rice, chips or half and half

Fishless Fingers v £11.95
Quorn fishless fingers, served with homemade chips, mushy peas, jumbo picked onion & vegan tartare sauce
Butterbean, Sweet Potato & Spinach Stew v £11.95
Served with oven baked ciabatta

Mains

Smoky Chicken £13.95
Plump Chicken breast stuffed with black pudding & black cheese, wrapped in smoked bacon smothered in a smoky creme accompanied by rosemary hasselback potatoes & roasted root vegetables

Hunters Stack £12.95
A plump chicken breast stacked on a 4oz gammon topped with BBQ sauce & cheese, served with homecooked chips, garden peas & Shoal coleslaw

Apple Glazed Pork Belly* £15.95
Apple glazed pork belly served with a cauliflower cheese mash together with creamed leek & cabbage

Minted Lamb Filo Parcel* £15.95
Shredded and minced lamb blended with an apple & mint sat in a filo parcel, served with a root vegetable mash & seasonal vegetables

Crispy Chicken Noodles £12.55
Salt and black pepper crispy chicken sat on a bed of sweet chilli noodles, mixed with assorted peppers & onions

Burgers

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

Build your own Burger Stack

Beef Burger £10.95 Buttermilk chicken breast £10.95

Southern fried crispy chicken breast £10.95

Double Up For £4.25

Add

Pulled Sweet Chilli 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, lamb chop, 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, Stilton Garlic Mushroom, Red wine

Shoal Sizzlers

Vegetarian option available on all our sizzlers. All sizzlers come served on a cast iron skillet accompanied with rice, chips or half and half

Sweet Chilli Chicken Sizzler £12.95
Chicken breast, wok fried with onions & peppers in a sweet chilli sauce

British Sizzler £12.25
Prime steak, mushrooms, onions, cabbage & carrots in a mustard & horseradish gravy

Red Hot Garlic Chicken £12.45
Chicken, mushrooms, onions & peppers in our own blend garlic and chilli sauce

Pork Belly Sizzler £13.65
Pork belly chunks, onions & peppers in a char sui sauce

Side Orders v

Button Mushrooms £3.45

Garlic Bread £2.85

Coleslaw £1.95

Beer Battered Onion Rings £2.95

Cheesy Garlic Bread £2.95

Slice of bread and butter 95p

Homemade Chips £3.65

Fried Egg 85p

Sweet potato wedges £3.95

Upgrade chips to sweet potato wedges for only £1.45

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

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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>	£4.55	£5.85	£14.95
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>	£4.70	£5.95	£15.50
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>	£4.70	£5.95	£15.50
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>	£4.80	£6.10	£15.95
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>	£4.85	£6.10	£16.45
6 False Bay Sauvignon Blanc, South Africa 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 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>			£17.95
8 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>			£29.95

Rosé Wines

9 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>	£4.55	£5.85	£14.95
10 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>	£4.80	£6.00	£15.85
11 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>			£16.45
12 False Bay Rosé, South Africa 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 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>			£17.95

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>	£4.55	£5.85	£14.95
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>	£4.70	£5.95	£15.50
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>	£4.70	£6.00	£15.50
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>	£4.85	£6.10	£16.45
18 False Bay Shiraz, South Africa 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 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>			£17.95
20 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>			£18.45
21 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>			£20.95
22 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>			£34.95

Sparkling & Champagne

23 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	£5.95
24 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	£5.95
25 Romeo Prosecco DOC, Italy 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 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 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