

# caboose

BRUNCH • BISTRO  
BAR

## Dinner

served from 4pm - 9pm

### STARTERS

#### SCALLOPS AND BLACK PUDDING £9.95

Tower of baked apple and Stornoway black pudding, apple puree and butter roasted locally sourced Collingwood's scallops

#### MOULES MARINIERE (\*GF) £8

Steamed north sea mussels with red onion, garlic, white wine and cream. Served with warmed bread and seasoned butter

#### GLAZED PORK BELLY (GF) £7.50

Aromatic spiced pork belly, served with roasted pear and fennel, and finished with reduced cooking liquor

#### SALMON AND CAPER TERRINE (\*GF) £8

Honey roast salmon bound with capers and red onion. Served with lemon mayonnaise and toasted bread

#### TOMATO BRUSCHETTA (V, \*GF) £6

A classic garlic, tomato, basil and red onion mix, served on croute with a rocket pesto oil, vegetarian parmesan and green leaves

#### FETA AND HONEY (V) £6.50

Honey and thyme coated feta cheese, baked in the oven with red onions, cherry tomatoes, peppers and garlic

#### GARLIC AND BLUE STILTON MUSHROOMS (GF) £6.50

Served in a parsley and cream sauce, toasted bread and finished with green leaves

#### COOKED FRESH TO ORDER

As our main courses are cooked fresh to order, cooking times can vary per dish.

This can result in a short wait for your food to be prepared.

We do recommend that you enjoy a dish from our starter section while our chefs prepare your main meal.

V = Vegetarian    Vg = Vegan    \*Vg = Vegan Option    GF = Gluten Free    \*Gf = Gluten Free Option

**please advise us of any food allergies or intolerances**

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## MAIN COURSES

### FILLET OF MONKFISH (GF) £17

Pan roasted fillet of monkfish, on a seasonal potato cake, roast silverskin onions, seasoned asparagus and finished with a rich Béarnaise sauce

### ROCKET SALMON LINGUINE £15

Supreme of salmon, served with roasted vegetables, our own fresh house made rocket pesto, linguine tossed in flavorsome pan juices

### FRESH HADDOCK AND CHIPS £12.95

Locally sourced Collingwood's haddock, done in a fluffy beer batter, served with hand cut chips, mushy peas and our own tartare sauce

### SEABASS (GF) £14.95

Seabass fillets on crushed new potatoes, roast cherry tomatoes, fricassee of peas and onion. With a tomato and caper dressing

### CHICKEN AND CHORIZO £16

Chicken breast, roasted with chorizo, parmesan gnocchi, spinach and broccoli. served with a pea puree and parmesan tuille

### CABOOSE KEBAB HANGERS

Freshly skewered and marinated, with Mediterranean vegetables, served with fragrant lemon rice, toasted flatbread, crunchy salad, fresh salsa, and mint tzatziki.

### LIGHTLY SPICED GARLIC CHICKEN £15.95

### LEMON & CORRIANDER PRAWNS £16.95

### THYME RUBBED RUMP STEAK £16.95

### HALLOUMI AND MED VEG\* £16.95

\*plated, not on hanger

add Caboose seasoned fries for only £2

### SIDES

Hand Cut Chips £2.95

Skin on Fries £2.95

Caboose Seasoned Fries £3.00

Sweet Potato Fries £3.45

Halloumi Fries £4.50

Whole Flatbread £2.45

Feta and Red Onion Side Salad £3.45

### 10oz RUMP STEAK (\*GF) £18.95

### 8oz SIRLOIN STEAK (\*GF) £22.95

Our steaks are locally sourced and prepared fresh to order. Our butcher and executive chef would recommend our steaks to be served medium, however our chefs will cook to your liking. Served with roasted tomato, buttered field mushroom, roasted onion and chunky hand cut chips

ADD A SAUCE to your dish for only £2.95

Peppercorn / Blue Cheese Cream

Béarnaise / Diane

### PORK LOIN CHOP £16

An 8oz bone in pork loin chop, chorizo and red onion rosti. Served with buttered greens and a roast garlic and honey velouté

### CABOOSE CHICKEN PARMO £14.95

Seasoned breaded chicken breast, topped with seasoned béchamel and three cheeses. Served with crisp salad, fries and of course, house made garlic mayo

### VEGETARIAN CHILLI (V, \*VG) £12.50

Butternut squash, spring onions, ratatouille vegetables roasted with spices and served with fragrant lemon rice, toasted flatbread and mint tzatziki

### THE CLASSIC BEEF BURGER £11.95

Two of our handmade smashed 4oz beef burger patties, seasoned to our own recipe, each burger topped with melted cheddar and mozzarella, plus our iconic burger sauce served in a toasted brioche bun and Caboose seasoned fries

### THE VEGAN BURGER (VG) £11.25

Two seasoned and textured Soya patties, flavored with onion, garlic and barley malt. Served in a toasted vegan brioche bun, with tomato, lettuce, vegan cheese and mayo, with our house made patas bravas on the side

### THE PARMO BURGER £11.95

Breaded chicken breast, velvety béchamel sauce, mixed trio of melted cheeses, served in a toasted brioche bun and Caboose seasoned fries

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