

caboose

BRUNCH • BISTRO
BAR

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 MARINIÈRE* (*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

Sunday Lunch

served from 12pm - 5pm

THE CABOOSE ROAST

Our Sunday roasts are served with buttered mash, honey roast carrots and parsnips, seasonal greens, a coarse carrot & swede mash, sage & onion stuffing, and a Yorkshire pudding, with a meaty Caboose gravy.

ROAST PORK LOIN	£13.95
Served with crispy pork crackling	
ROASTED CHICKEN SUPREME	£13.95
SLOW BRAISED BEEF	£13.95
ROASTED NUT LOAF (VG)	£13.95
Served with vegan gravy	

FISH AND CHIPS £12.95
Battered Collingwood's haddock, hand cut chips, mushy peas and our tartare sauce

CHICKEN PARMESAN £13.95
Crispy breaded chicken breast, topped with seasoned béchamel sauce and three cheeses. Served with crisp salad, fries and of course, garlic mayo

SIDES

Extra portion of meat £3.95
Mashed Potato £2.95
Crisp Roast Potatoes £2.95
Mixed Seasonal Vegetables £2.95
Trio of Yorkshire Puddings £2.95

Special

Enjoy **TWO COURSES** for £19.50

Enjoy **THREE COURSES** for £24.50

Supplements

starter & dessert items marked with* £2 / **£3 / ***£4 per item

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Desserts

NEW YORK CHEESECAKE (GF) £6.25

A fluffy, baked Vanilla cheesecake, Served with a sweet marinated berry compote, and a vanilla Chantilly cream. Simple, but delicious.

BANANA, WALNUT AND

CINNAMON CAKE (VG) £5.95

An indulgent classic, served with a scoop of vegan vanilla ice cream

CARAMEL APPLE PIE £6.45

A warm slice, served warm with roasted plums, a sticky caramel sauce, and a scoop of the award winning, locally sourced Ciccerelli's vanilla ice cream.

THE CABOOSE SUNDAE £6.95

A selection of the delicious Ciccerelli's ice creams - Chocolate, Salted caramel, and vanilla, with brownie chunks, sticky caramel sauce, chocolate sauce, and finished with fresh Chantilly cream.....

CABOOSE BROWNIE £6.45

A classic made brownie, crispy on the top and fluffy in the middle. Served with a sticky chocolate sauce, A scope of the amazing Ciccerelli's Salted caramel Ice Cream ice cream, and a mixed berry garnish

TRIO OF ICE CREAM (GF) £5.25

3 scoops of your favourite Ciccerelli's Ice cream, or a mixture if that's what floats your boat. Choose from Chocolate / Salted caramel / Vanilla

STICKY TOFFEE PUDDING 6.45

Homemade and served with toffee sauce and vanilla ice cream

CHEESEBOARD*** £8.95

A selection of British and French cheeses, Smoked Applewood, Stilton, Goats Cheese and Brie. Served with dried or seasonal fruit, crackers, onion chutney and seasoned butter.

TOO FULL FOR DESSERT?

Try one of our dessert cocktails or hot drinks to finish off your meal or satisfy that sweet tooth!

DESSERT COCKTAILS

PEANUT BUTTER SMORE £8.95

A moreish medley of Absolut Vodka, peanut butter syrup, Baileys Irish cream, fresh double cream, topped with toasted marshmallows - a proper guilty pleasure.

THE LOCAL £8.95

A double shot of Tynemouth Coffee Company espresso, the spectacular St Mary's premium vodka and kahlua coffee liqueur - an exciting taste of amazing local produce

COTTON CANDY SOUR £7.95

Like a daft day at the fair, enjoying an exciting blend of the stunning Beefeater Pink Strawberry Gin, fresh lemon juice, house made gomme, egg whites (optional), and a big dollop of fluffy candy floss

HOT DRINKS

IRISH COFFEE £4.95

A double shot of Tynemouth coffee black midden espresso. Sweetened with brown sugar, given a kick with a shot of Jamesons Irish Whiskey, and topped with whipped cream.

THE NIGHT CAP £6.95

A double shot of Tynemouth coffee black midden espresso. Sweetened with brown sugar, with 25ml of a 10 year old Talisker Single Malt, and topped with whipped cream.

Fancy something else? Ask your server to see the full cocktail menu, or ask our mixologists and bartenders about some perfect serves.

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