

SMALL PLATES

BREAD AND OLIVES £5.25

A selection of breads, seasoned butter, infused oil and balsamic vinegar sat in oil. Green and black olives, mixed peppers, fresh herbs and onion, marinated in an infused oil (V,*Vg)

TOMATO BRUSCHETTA £5.95

A classic garlic, tomato, basil and red onion mix, served en croute with a rocket pesto oil, vegetarian parmesan and green leaves (V, *Vg *GF)

SCALLOPS AND BLACK PUDDING** £11.95

Tower of baked apple and Stornoway black pudding, apple puree and butter roasted Collingwood's scallops landed in North Shields

FETA AND HONEY £6.50

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

MOULES MARINIÈRE* SMALL/LARGE £8.95/£16.25

Steamed Collingwood's mussels with red onion, garlic, white wine and cream. Served with warmed bread and seasoned butter (*GF)

Large includes Caboose fries and a larger portion

THAI FISHCAKES* SMALL/LARGE £7.25/£13.75

Breaded Salmon and Haddock potato fishcakes, with a hint of chilli and spring onions. Chefs sweet and spicy homemade chilli sauce, complimented with lime and coriander yoghurt and rocket salad.

Large includes Caboose fries and a larger portion

GARLIC MUSHROOMS £6.25

Served in a parsley and cream sauce, on toasted bread and finished with green leaves (*GF)

POTTED PATE* £7.50

A smooth pate of pork and duck liver, set under a parsley butter. Served with toasted ciabatta, seasoned butter and a house chutney (*GF)

GAMBERONI** £8.95

Lemon and coriander Tiger Prawns, sautéed in butter with spring onions, garlic and fresh red chilli. Finished with white wine a squeeze of lemon and garnished with fresh pea shoots

CHEF RECOMMENDS

PAN FUSION PULLED PORK* £7.95

An Aromatic infusion of 5 spice, star anise and fennel seed rubbed and slow braised for extreme tenderness. The pork is combined with fennel, red onion, red cabbage, hoisin and spring onions. Finished with an apple crisp, apple puree and a black pudding bon bon

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

PLEASE ADVISE US OF ANY FOOD ALLERGIES OR INTOLERANCES (NUTS ARE USED IN OUR KITCHENS)

MAIN COURSES

MOROCCAN SEABASS	£16.95	THAI GREEN CURRY	£12.95
Fillet of locally sourced Seabass, pan seared and served on buttered greens, Served with a breaded sesame and chick pea potato cake. Accompanied by a butternut squash and coconut milk sauce with Dukkah textures		A mix of sautéed peppers, mixed onions, carrots and green beans cooked through a Thai green base of green chillies and ginger. Finished with coconut milk, cream and pak choi. Served with Caboose lemon rice, flat bread and tzatziki (V, *Vg)	
POULET À LA DAUPHINOISE	£15.95	CHICKEN	£2.50
Roasted chicken supreme with potato dauphinoise, green beans and broad beans served with a wild mushroom and tarragon Diane crème (GF)		PRAWNS	£4.00
CHILLI BEEF STEW	£15.95	10oz RUMP STEAK (*GF) £19.95 8oz SIRLOIN STEAK (*GF) £22.95 All served with a roasted plum tomato, buttered mushroom, Caboose onion loaf and hand cut chips. ADD PRAWNS to your steak for £6.00 ADD A SAUCE to your steak for only £2.95 Peppercorn / Blue Cheese Cream Béarnaise / Diane / Garlic Butter	
A hearty beef and bean chilli, topped with a tender wedge of red wine slow braised beef, served with coriander and lime yoghurt			
BUTTER BAKED HALIBUT	£17.95	VEGAN SOY STIR-FRY £12.50	
North Shields landed Halibut, roasted parsnip puree, spring onion, micro broccoli, roasted onion, parsley and pea puree, and parsnip crisp (GF)		Sautéed vegetables in sweet soy, green beans, onions, peppers and broccoli. Combined with fresh ginger and spring onions. Tossed with Caboose Rice, spinach, poppy and flaxseeds. (Vg)	
CHICKEN CARBONARA	£13.95	CABOOSE CLASSICS	
A fricassee of chicken, bacon, garlic, onions and mushrooms cooked in white wine and cream. Bound with tagliatelle pasta and finished with freshly chopped parsley and parmesan			

FRESH HADDOCK AND CHIPS	£13.25	THE CLASSIC BEEF BURGER	£12.50
Locally sourced Collingwood's haddock, done in a fluffy beer batter, served with hand cut chips, mushy peas and our own tartare sauce		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	
CABOOSE CHICKEN PARMO	£14.95	THE PARMO BURGER	£12.95
Seasoned breaded chicken breast, topped with seasoned béchamel and three cheeses. Served with crisp leaves, Caboose fries and of course, house made garlic mayo		Breaded chicken breast, velvety béchamel sauce, mixed trio of melted cheeses, served in a toasted brioche bun and Caboose seasoned fries.	
CABOOSE KEBAB HANGERS			
A variety of freshly skewered and marinated kebabs, served with fragrant lemon rice, toasted flatbread, crunchy salad, fresh salsa, and mint tzatziki.			
LIGHTLY SPICED GARLIC CHICKEN	£15.95	THE VEGAN BURGER	£12.95
LEMON & CORRIANDER PRAWNS	£16.95	Two seasoned and textured Soya patties, flavoured with onion, garlic and barley malt. Served in a toasted vegan brioche bun, with tomato, lettuce, vegan cheese and mayo. With a side of hand cut oven baked chips (Vg)	
THYME RUBBED RUMP STEAK	£16.95	SAUCES	£1.00
HALLOUMI AND MED VEG*	£16.95	Sweet Chilli / Spicy Mayo / Garlic Mayo / Fiery Ketchup / Mustard Mayo / Basil Mayo / Mint Tzatziki	
*plated, not on hanger			
add Caboose seasoned fries for only £2			

SIDES *Ask your server for recommendations*

Hand Cut Chips	£3.50	Halloumi Fries	£4.50	Garlic Chilli Prawns	£6.00	Garlic Flatbread	£3.25
Skin on Fries	£2.95	Whole Flatbread	£2.95	Seasoned Rice	£2.75	Cheesy Garlic Flatbread	£3.55
Caboose Fries	£3.50	Feta and Red Onion					
Sweet Potato Fries	£3.75	Salad	£3.45				

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Desserts

NEW YORK CHEESECAKE

£6.25

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

LEMON MERINGUE PANNA COTTA

£6.45

Zesty lemon panna cotta topped with a pastry disc, gooey meringue and house made lemon curd.

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.

CABOOSE BROWNIE

£6.45

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

STICKY TOFFEE PUDDING

6.45

Homemade and served with toffee sauce and vanilla ice cream

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.

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

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.

BANANA, WALNUT AND

CINNAMON CAKE

£5.95

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

CHEFS SPECIAL CRÈME BRÛLÉE

£6.45

A rich custard base topped with a sweet caramelised crust, served with crisp shortbread biscuit
Ask your server for available flavours

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.....

TRIO OF ICE CREAM

£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 (GF)

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.

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

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.

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