

STARTERS

BUTTERNUT AND APPLE SOUP	£5.50
With crispy sage and dried apples, served with toasted bread (V, *Vg, *GF)	
HAM HOCK TERRINE	£6.75
With crisp bacon, cardamon and apple chutney, toasted bread, and gherkin butter (*GF)	
BREADED BRIE	£6.50
With hints of Christmas spice, cranberry sauce, watercress salad, and redcurrant dressing (V)	
BLOODY MARY PRAWNS	£8.50
Tian of Atlantic prawns, lemon and garlic prawns on Marie Rose dressed iceberg lettuce. Served with a tomato, tabasco and vodka reduction (GF)	
FESTIVE GAMBERONI	£8.95
Sautéed king prawns, with mixed peppers, red onions, garlic and lemon. Served on buttered Brussels sprouts and finished with pan juices (GF)	
PORT AND BLUE CHEESE CROSTINI	£6.50
Balsamic and strawberry glaze with pickled beetroot (V)	
CHORIZO AND WILD MUSHROOMS	£7.25
Served with a spinach and new potato warm salad (GF)	
MOULES MARINIERE	£8.95
Steamed Collingwood's mussels with red onion, garlic, white wine and cream. Served with warmed bread and seasoned butter (*GF)	

SIDES *Ask your server for recommendations*

Hand Cut Chips	£3.50	Whole Flatbread	£2.95
Skin on Fries	£2.95	Cheesy Garlic Flatbread	£3.55
Caboose Fries	£3.50	Pigs in Blankets	£4.50
Sweet Potato Fries	£3.75	Mixed Veg	£4.25
Halloumi Fries	£4.50	Creamed Mashed Potato	£3.75
Bread & Butter	£2.95	Roasties	£3.75

SAUCES £1.00

Sweet Chilli / Spicy Mayo / Garlic Mayo / Fiery Ketchup / Mustard Mayo / Basil Mayo / Mint Tzatziki

MAINS

ALLOTMENT PIE	£12.95
Mixed lentils, root vegetables, fresh herbs topped with parsnip and potato mash (V, *Vg, GF)	
ROAST FESTIVE TURKEY	£13.95
Slices of roast turkey breast, roasted potatoes, creamy mashed potato, pig in blanket, sprouts, roasted vegetables, stuffing and a Yorkshire pudding (*GF)	
SLOW ROAST BEEF	£13.95
A chunk of slow roasted beef, roasted potatoes, creamy mashed potato, pig in blanket, sprouts, roasted vegetables, stuffing and a Yorkshire pudding (*GF)	
SALMON AND MUSHROOM COBBLER	£15.95
Salmon fillet served with a wild mushroom and cream bake, topped with potato gnocchi and buttered greens	
CHICKEN PARMO	£14.95
Seasoned breaded chicken breast, topped with seasoned béchamel and three cheeses. Served with crisp leaves, Caboose fries and of course, house made garlic mayo	
PAN HAGGERTY	£13.95
Layers of white and sweet potatoes, variations of onion, slow roasted and topped with cheese. Served with charred broccoli, sprouts and celeriac puree (V)	
SLOW BRAISED BEEF	£15.95
Rainbow carrots, horseradish mashed potato, red wine and thyme jus	
SUPREME OF COD	£16.95
Parmesan Hassleback fondant, green beans, peas and a cream of leek sauce (GF)	

SURF AND TURF £25.45

10oz Rump steak, cooked to your liking, topped with king prawns and mussels in a garlic butter broth. Served with hand cut chips, a buttered mushroom, Caboose crispy onions and a plum tomato

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
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
add sweet potato fries for £2.50

FRESH HADDOCK AND CHIPS	£13.25
Locally sourced Collingwood's haddock, done in a fluffy beer batter, served with hand cut chips, mushy peas and our own tartare sauce	

CHICKEN PARMO BURGER	£12.95
Breaded chicken breast, velvety béchamel sauce, mixed trio of melted cheeses, served in a toasted brioche bun and Caboose seasoned fries	

VEGAN BURGER	£12.95
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 (Vg)	

10oz RUMP STEAK (*GF)	£19.95
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8oz SIRLOIN STEAK (*GF)	£22.95
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All served with a roasted plum tomato, buttered mushroom, Caboose crispy onions and hand cut chips.

ADD A SAUCE to your steak for only £2.95

Peppercorn / Blue Cheese Cream
Béarnaise / Diane / Garlic Butter

DESSERTS

CARROT CAKE	£5.95
With oat milk and almond butter cream (Vg)	

XMAS PUDDING	£5.95
With brandy cream and Xmas pudding ice cream (V)	

TRIO OF ICECREAM	£4.95
Served with meringue and crumb textures (V, *GF)	

PROFITEROLES	£5.50
Filled with Chantilly cream and drizzled with chocolate sauce and a pot of toffee sauce on the side (V)	

APPLE AND CINNAMON CRUMBLE	£5.95
Served with vanilla custard (V)	

FRANGELICO CREME BRULEE	£6.95
Served with a brownie biscotti, praline topping (V, *GF)	

STICKY TOFFEE PUDDING	£6.45
Homemade and served with toffee sauce and vanilla ice cream	

CABOOSE BROWNIE	£6.45
A classic brownie, crispy on the top and fluffy in the middle. Served with a sticky chocolate sauce, a scoop of the amazing Ciccarelli's salted caramel ice cream, and a mixed berry garnish	

Tue to Sat
12pm - 9pm
from
30th Nov

See the reverse of this menu for our festive opening times, party bookings and events information.

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)