

# SUNDAY MENU

## STARTERS

### SMOKED MACKEREL PATE 7.95

House made smoked mackerel pate, hints of horseradish & lime.  
Served with salatalik, on thick cut sourdough (\*GF)

### HOUMOUS AND BREADS 6.25

Smooth creamy chickpea houmous with cold pressed  
oil and warm toasted ciabatta for dipping (V, \*GF)

### DUCK FILO PARCEL *Chef Recommends* 8.25

Slow confit duck leg. Hoi sin & spring onions, wrapped in golden  
filo, cucumber ribbons & soy sin dipping sauce

### MOULES MARINIÈRES 8.95

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

### TEMPURA PRAWNS *Signature Dish* 9.95

Jumbo king prawns, coated in a crispy tempura batter, on a bed of  
crunchy Asian slaw, miso broth for pouring

### SIDES *Ask your server for recommendations*

Extra Meat Portion	3.95	Trio of Yorkshire Puddings	2.95
Mashed Potato	2.95	Cauliflower Cheese	3.95
Crisp Roast Potatoes	2.95	Pigs in Blankets	4.95
Extra Gravy	1.00	Bread and Butter	1.95

## MAINS

### ROAST CHICKEN SUPREME 14.95

A roasted chicken supreme, roasted potatoes, creamy  
mash, roasted roots, market greens, stuffing, smokey  
bacon wrapped green bean parcel, and a Yorkshire  
pudding, with a meaty Caboose gravy. (\*GF)

### SLOW ROAST BEEF 14.95

A chunk of slow roasted beef, roasted potatoes,  
creamy mash, roasted roots, market greens, stuffing,  
smoked bacon wrapped green bean parcel, and a  
Yorkshire pudding, with a meaty Caboose gravy (\*GF)

### ROAST PORK LOIN 14.95

Sliced roast pork loin, roasted potatoes, creamy  
mash, roasted roots, market greens, stuffing, smokey  
bacon wrapped green bean parcel, and a Yorkshire  
pudding, with a meaty Caboose gravy (\*GF)

### VEGAN SCHNITZEL 14.95

Served with roasted potatoes, creamy mash, market  
greens, and a Yorkshire pudding  
Vegetarian as standard, Vegan on request (V, \*Vg)

### CABOOSE SPECIAL

**TWO COURSE ROAST for 19.95**

**THREE COURSE ROAST for 24.95**

OFFER APPLIES TO THE ITEMS WITHIN THE BOXES ONLY

### FISH AND CHIPS 14.25

Landed in North Shields, done in beer batter, served  
with twice cooked chips, crushed peas & house tartare  
sauce

## DESSERTS

### TRIO OF ICE CREAM 5.95

A selection of Ice creams, Chocolate, vanilla and Salted  
Caramel with meringues and crumb textures (V, \*GF)

### STICKY TOFFEE PUDDING 6.95

A homemade date and treacle sponge, served with our  
sweet toffee sauce and Ciccarelli's vanilla ice cream (V)

### RIVER BLYTH MUD PIE 7.95

Layers of Rich Chocolate Mousse, Salted Caramel and Chantilly  
Cream, Crunchy Almond Brittle

### CABOOSE BROWNIE 6.95

A classic brownie, crispy on the top and fluffy in the middle.  
Served with a sticky chocolate sauce, Chocolate soil & Salted  
caramel ice cream (V)

### CHEESECAKE 7.50

New York Style Baked Vanilla Cheesecake, Simply Served with a  
thick Raspberry Cream

### COFFEE & TREATS 7.95

Coffee of your choice, accompanied by an indulgence of hand  
finished chocolates

### LIQUOR COFFEE 7.25

Freshly prepared using Tynemouth Coffee Black Midden  
Espresso and a shot of Jameson, Baileys, frangelico or Kahlua

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)