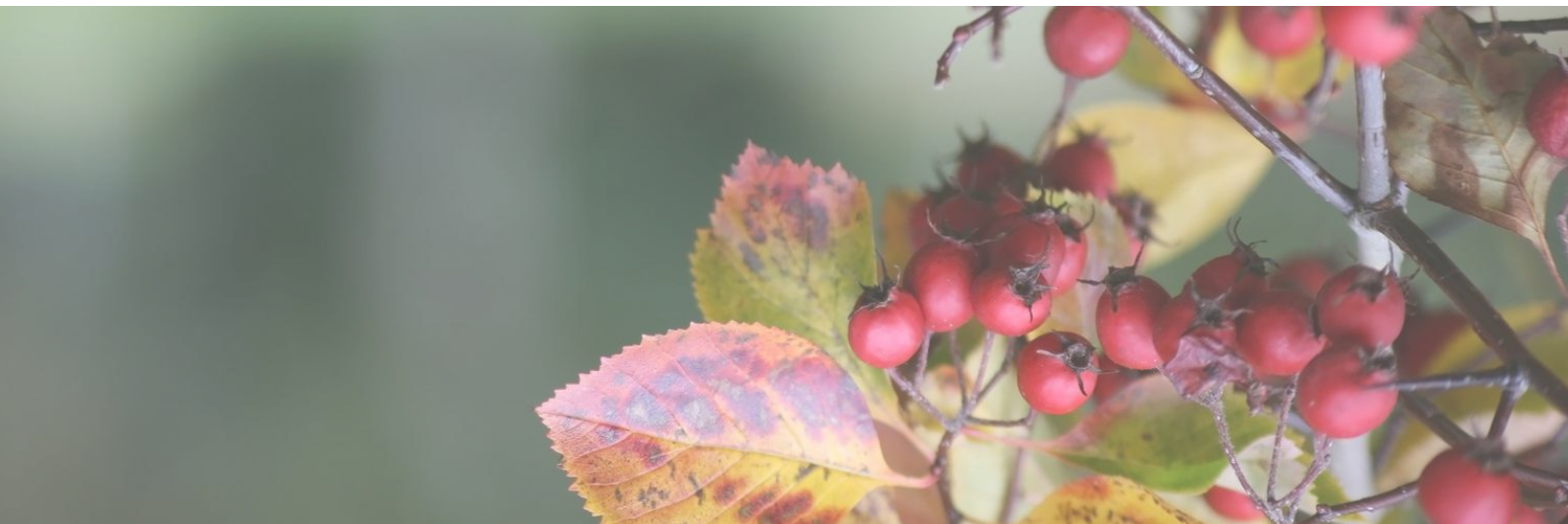




Restaurant & Dining Pod Menu




Wine Menu


WHITE WINE

 **INKOSI SAUVIGNON BLANC**
SOUTH AFRICA **(VEGETARIAN)** 
Green fig and fresh lemon aromas that give way to an intensely flavoured fruit driven wine.


£23.95
125ml Glass £4.25
175ml Glass £6.25
250ml Glass £8.25

 **FARFALLA PINOT GRIGIO**
ITALY
Clean, simple, fresh apple and pear flavours. Easy drinking. Great for any occasion. SWA Commended.


£23.95
125ml Glass £4.25
175ml Glass £6.25
250ml Glass £8.25

 **CARNEVALE VENETO CHARDONNAY IGT**
ITALY **(VEGAN)**
This wine has a subtle fruity nose with a pleasant mouth feel. Dry and full bodied on the palate with a mellow finish


£23.95
125ml Glass £4.25
175ml Glass £6.25
250ml Glass £8.25

 **WRITERS BLOCK CHENIN**
SOUTH AFRICA
A great nose of tropical and stone fruits, with ripe nectarines and elements of unripe banana coming together on both the nose and palate.


£25.95


 **L'HERRE COLOMBARD UGNI BLANC**
FRANCE **(VEGAN)**
Real ripeness in the fruit here, with balanced acidity - exactly what you want in an easygoing wine.


£26.95


 **VINA CERRADA RIOJA**
SPAIN **(VEGAN)**
Soft orchard fruit, with subtle lemon and orange. A bitter grapefruit core fleshed out with apple, lemon, pear and peach, and speckles of salinity.

£29.95



 **DOLIANOVA PRENDAS VERMENTINO**
ITALY
With ripe fruit, this is very generous on the palate, with a creamy texture and bitter almond note on the long finish.

£32.95



 **WADDLING DUCK SAUVIGNON BLANC**
NEW ZEALAND
Youthful and very approachable with a nose of intense, fresh gooseberry fruit. The palate is dry and full of white peach and passion fruit flavour.
SWA COMMENDED.

£33.95



RED WINE

 **CARNEVALE VENETO MERLOT IGT**
ITALY **(VEGAN)**
A well rounded, medium bodied soft wine, deep ruby red that boasts lively aromas of soft red berries and plums.


£23.95
125ml Glass £4.25
175ml Glass £6.25
250ml Glass £8.25

 **CENTRAL MONTE CABERNET SAUVIGNON**
CHILE **(VEGETARIAN)**
Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink.


£23.95
125ml Glass £4.25
175ml Glass £6.25
250ml Glass £8.25

 **INKOSI SHIRAZ**
SOUTH AFRICA **(VEGETARIAN)** 
Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate. SWA Commended.


£23.95
125ml Glass £4.25
175ml Glass £6.25
250ml Glass £8.25

 **EQUINO MALBEC**
ARGENTINA **(VEGETARIAN)**
A mix of plum, raspberry and blackberry, medium-bodied, yet soft and silky with seductive tannins. The purity of this wine is a natural acidity which complements the fruits in a great, lengthy finish.

£28.95


 **CALMEL & JOSEPH "LA POINTE" CORBIERES**
FRANCE **(VEGAN)**
Brambles, raspberries, blueberries, and warming spice such as pure chocolate and clove. There's a vibrant acidity that lifts the pronounced tannins, herbal notes and a meaty finish.

£29.95


 **GRAN BERICANTO RISERVA**
ITALY
A very generous nose, with red and black berries, and a touch of spice, leading to a rounded palate. A spicy, barrel-finish character with some vanilla and tertiary notes too.

£32.95


WE ARE EXCITED TO PRESENT A CURATED SELECTION OF
AWARD-WINNING WINES, RECOGNISED BY THE SOMMELIER
WINE AWARDS



This esteemed competition is distinguished as the only one focused exclusively on the UK on-trade sector. Judged by some of the UK's leading sommeliers and on-trade buyers, the wines undergo a rigorous blind tasting process. The judges assess the quality of each entry and award medals to the best examples.



ROSE WINE



CHARLIE ZIN – WHITE ZINFANDEL

USA (VEGAN)

£24.95

125ml Glass £4.75

175ml Glass £6.75

250ml Glass £8.75

Fruity and fresh with a very pleasant mouth feel. A gorgeous rosé laden by red fruit and hints of delicate spices. Rich in flavour with an elegant and harmonious after taste.



FARFALLA PINOT GRIGIO BLUSH

ITALY

£24.95

125ml Glass £4.75

175ml Glass £6.75

250ml Glass £8.75

Pale Rose colour with raspberry fruit flavours and a delicate finish.



CRAMELE REGAS PINOT NOIR ROSE

ROMANIA (VEGAN)

£25.95

Fresh and fruit focused, with a touch of cream alongside.

SWA COMMENDED.



CHAMPAGNE



BARON DE BEAUPRÉ CHAMPAGNE

FRANCE (VEGETARIAN)

£57.00

Pale golden in colour. Fresh, elegant fruit with a creamy texture and a soft appealing finish.



H. BLIN ROSÉ CHAMPAGNE

FRANCE

£59.00

Pale golden pink with a caress of rose petal. Spicy & fruity notes mix themselves with deeper brioche aromas in a posture of roundness & structure.



LA CUVÉE LAURENT-PERRIER

FRANCE (VEGAN)

£91.95

Laurent-Perrier's signature champagne, La Cuvée is delicate yet complex with crisp notes of citrus fruit and white flowers, and great length on the finish.



CUVÉE ROSE LAURENT-PERRIER

FRANCE

£110.00

This iconic rosé Champagne has great depth and freshness with hints of fresh strawberries, raspberries and wild cherries..

SPARKLING WINE



PROSECCO, FAMIGLIA BOTTER D.O.C EXTRA DRY

ITALY (VEGAN)

£31.95

125ml Glass £5.90

Delicious floral and delicate flavours, with a fine mousse.



ROSE PROSECCO, TREVISIANA D.O.C VINO

ITALY (VEGAN)

£34.95

Fresh and characteristic, excellent length and persistence. Flavours of red fruits on the palate with lots of bubbles leading to a creamy aftertaste.



VILARNAU CAVA EXTRA SECO GOLD EDICION

SPAIN (VEGAN)

£38.95

A great range of aromas, the most prominent being the primary fruit aromas of the grapes from which it is made. On the palate, it displays an excellent balance between acidity and sweetness.

ALL OF OUR WINES ARE SUBJECT TO AVAILABILITY. ALTERNATIVE BRANDS MAY BE OFFERED. PLEASE CHECK WITH YOUR HOST.

ALCOHOL FREE



SYRAH-CABERNET SAUVIGNON

SPAIN

£21.95

125ml Glass £3.95

175ml Glass £5.95

250ml Glass £7.95

Raspberry colour with soft coppery highlights and delicate aromas of cherry and spice.



SAUVIGNON BLANC

GERMANY

£21.95

125ml Glass £3.95

175ml Glass £5.95

250ml Glass £7.95

Expressive aromas of white flowers, pineapple, tropical fruit and mineral tones. Round and balanced on the palate, with flavours of lemon and grapefruit.



MERLOT

GERMANY

£21.95

125ml Glass £3.95

175ml Glass £5.95

250ml Glass £7.95

Deep garnet red in appearance. An expressive bouquet unveiling notes of red fruit, blackcurrant and cherry. Smooth and silky tannins with a long finish.



SPARKLING WHITE (VEGAN)

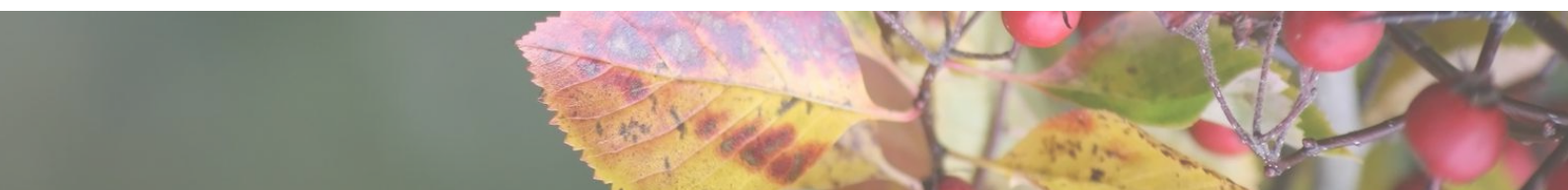
£24.95

125ml Glass £4.65

A fresh, fruity aroma of apple & citrus fruits endow this wine with an appealing refreshing character.

Drinks Menu

Scan the QR code to dive into our full drinks menu featuring wine, cocktails, hot beverages, and more!



Main Menu

Our Chef's create fresh stock daily to use in our Gravy/sauces which contains: bones, mixed vegetables, celery, onion & carrots and simmered for 24 hours. Please discuss any allergies with your servers before ordering as all dishes are made in a kitchen where allergens are present. Follow the QR code for more information on our statement of allergens.



SMALL PLATES

BAKED CAMEMBERT £16.95

Perfect for sharing! Baked Camembert served with sourdough bread & chutney sauce
Contains: milk, gluten & sulphites

Suitable for vegetarians

Can be made with no gluten containing products — please state on ordering

MAPLE GLAZED PIGS IN BLANKETS £9.50

Served with side salad
Contains: gluten, egg, milk & sulphites

CRISPY BELLY PORK £9.95

With Sriracha & Garlic Mayo
Contains: gluten & sulphites

Can be made with no gluten containing products — please state on ordering

BRUSCHETTA £8.45

Contains: Sulphites and Gluten

Can be made with no gluten containing products — please state on ordering

Suitable for vegetarians\vegans

CHILLI & GARLIC KING PRAWNS £13.95 🌶️

King prawns in a chilli & garlic butter sauce
Contains: crustaceans, gluten, sulphites & milk

HOMEMADE YORKSHIRE PUDDING £7.95

Served with Causey bone marrow gravy
Contains: gluten, mustard, egg, celery, milk & soya
Vegetarian option available—please state on ordering

GARLIC WILD MUSHROOMS £8.95

Cooked with a rich creamy garlic sauce served with toasted sourdough bread garnished with spring onion
Contains: milk & gluten
Suitable for vegetarians/vegan option available —please state on ordering
Can be made with no gluten containing products — please state on ordering

STARTERS

CAJUN CHICKEN STRIPS £8.95

Served with a coriander & cucumber crème fraîche
Contains: milk, gluten & egg

HALLOUMI FRIES £8.95

Served with a roasted red pepper coulis & a sweetcorn salsa
Contains: gluten & milk

Can be made with no gluten containing products — please state on ordering

Suitable for vegetarians

CHEF'S SOUP OF THE DAY £7.95

Please ask your server for details & allergens - served with sourdough bread
Can be made with no gluten containing products — please state on ordering

CHEESE NACHOS £7.95

Served with sour cream, salsa & guacamole
Contains: gluten, milk & sulphites
Can be made with no gluten containing products — please state on ordering
Suitable for vegetarians

BEEF CHILLI NACHOS £8.95 🌶️

Served with sour cream, salsa & guacamole
Contains: milk, gluten, sulphites, onion & peppers
Can be made with no gluten containing products — please state on ordering

CHICKEN LIVER PÂTÉ £8.45

With Chef's chutney & toasted bread
Contains: gluten, milk & sulphites
Can be made with no gluten containing products — please state on ordering

PRAWN COCKTAIL £10.95

North Atlantic prawns on a bed of shredded lettuce & Marie Rose sauce & served with sourdough bread
Contains: milk, celery, mustard, egg, gluten & crustaceans
Can be made with no gluten containing products — please state on ordering

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BURGERS

All burgers are served in a brioche bun with iceberg lettuce, beef tomato, chunky chips (or skinny fries), onion rings & Causey burger sauce

BACON & BRIE BURGER £17.95

(8oz beef burger topped with bacon & brie served with cranberry sauce)

contains: gluten, mustard, egg & milk

BRUNCH BURGER £17.95

(8oz beef burger topped with hash brown, bacon & Monterey Jack cheese, served with a side of beans)

contains: sulphites, gluten, milk, egg & mustard

CAUSEY BURGER £16.95

(8oz beef burger)

contains: gluten, mustard, egg & milk

CHEESE & BACON BURGER £17.95

(8oz beef burger topped with cheddar cheese & bacon)

contains: gluten, mustard, egg & milk

CHEESE BURGER £16.95

(8oz beef burger topped with cheddar cheese)

contains: gluten, mustard, egg & milk

STILTON BURGER £17.95

(8oz beef burger topped with stilton)

contains: gluten, mustard, egg & milk

CHICKEN MELT BURGER £17.95

(Chicken breast topped with bacon, cheese & BBQ sauce)

contains: sulphites, gluten & milk

DIRTY BURGER £17.95

(8oz beef burger topped with crispy bacon bits & cheese sauce, finished with parmesan)

contains: egg, mustard, milk, sulphites & gluten

VEGETABLE BURGER £16.45

Contains: gluten, mustard, milk & egg

Suitable for [vegetarians](#)

SIDE DISHES

"STINKY FRIES" £6.95

Topped with stilton, garlic sauce & spring onion

Contains: gluten, mustard & milk

"DIRTY FRIES" £6.95

With parmesan, cheese sauce & smoked pancetta

Contains: gluten, mustard & milk

SOURDOUGH BREAD & BUTTER £5.95

Contains: gluten & milk

ONION RINGS £5.95

Contains: gluten, milk & sulphites

SANDWICHES

All sandwiches are served on a freshly baked bap with chunky chips & Chef's salad – [Can be made with no gluten containing bread — please state on ordering](#)

PRAWN SANDWICH £13.95

North Atlantic prawns bound in a Marie Rose sauce on a bed of iceberg lettuce & cucumber

Contains: gluten, sulphites, celery, egg, milk & crustaceans

CHEESE SAVOURY SANDWICH £11.95

Three Northumberland cheeses mixed with carrot, tomato spring onion & red onion bound in mayonnaise served with iceberg lettuce & cucumber

Contains: gluten, sulphites, egg & milk

Suitable for [vegetarians](#)

HAM & MUSTARD MAYONNAISE SANDWICH £11.95

Freshly sliced ham & mustard mayonnaise

Contains: gluten, milk mustard & sulphites

CAUSEY CHICKEN TWIST £14.95

With chicken, bacon, lettuce & mayonnaise

Contains: gluten, sulphites, egg, mustard & milk

HOT BAP OF THE DAY £14.95

Served with Causey bone marrow gravy & onion rings

Contains: gluten, celery, mustard, soya, egg & milk

[Can be made with no gluten containing products — please state on ordering](#)

EGG MAYONNAISE SANDWICH £11.95

On a bed of Iceberg lettuce & cucumber

Contains: gluten, sulphites, egg & milk

Suitable for [vegetarians](#)

CORONATION CHICKEN SANDWICH £12.95

Chicken breast mixed with a curry mayonnaise & sultanas

Contains: gluten, mustard, sulphites & milk

SKINNY FRIES £4.95

[Dish made with no gluten containing products](#)

CHUNKY CHIPS £4.95

[Dish made with no gluten containing products](#)

CHEF'S GARLIC CIABATTA £7.95

Served with a side salad & garlic mayonnaise

Contains: gluten & milk

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MAIN COURSES

HOMEMADE MINCE & LEEK DUMPLINGS £16.95

Served with vegetables & mashed potato

Contains: gluten, milk, celery, egg, mustard, soya & onion

CAUSEY CORNED BEEF, POTATO & ONION PIE £16.95

Served with vegetables, chunky chips & Causey gravy

Contains: gluten, milk, egg, soya, mustard, onion & celery

CHEF'S HOMEMADE LASAGNE £16.95

Layers of pasta & Bolognese topped with béchamel sauce & baked in the oven, served with garlic ciabatta, salad & chunky chips

Contains: gluten, sulphites, egg, mustard, milk, onion, peppers & mushrooms

PAN FRIED SALMON £18.95

With crushed new potatoes & a prawn cream sauce

Contains: crustaceans, milk & fish

[Dish made with no gluten containing products](#)

DEEP FRIED SCAMPI £16.95

14 pieces of Whitby breaded scampi served with chunky chips, garden peas & tartar sauce

Contains: gluten, egg, milk, crustaceans, mustard & sulphites

BEER BATTERED COD FILLET £17.95

Served with mushy peas, chunky chips & tartar sauce

Contains: sulphites, milk, fish, egg, mustard & gluten

HUNTERS CHICKEN £17.95

Butterfly chicken in BBQ sauce, topped with bacon & mozzarella cheese, served with side salad & chunky chips

Contains: milk, gluten, mustard & sulphites

[Can be made with no gluten containing products — please state on ordering](#)

CHICKEN JAMBALAYA £17.95

Fried chicken breast, chorizo sausage, red onion, mixed peppers & rice, finished with spiced tomato sauce. Served with mini flat bread

Contains: gluten & milk

CHINESE CHICKEN CURRY £17.95

Served with egg fried rice & prawn crackers

Contains: crustaceans, mustard, sulphites, gluten, egg, soya, onion & peppers

CAUSEY ROAST OF THE DAY £17.95

Served with homemade Yorkshire Pudding & all the veg you can eat!

Contains: gluten, sulphites, milk, mustard, soya, egg & celery

[Can be made with no gluten containing products — please state on ordering](#)

SWEET CHILLI BEEF £19.95

Served with spring onion rice & prawn crackers

Contains: crustaceans

[Dish made with no gluten containing products](#)

SLOW COOKED BELLY PORK £18.95

Slow cooked belly pork served with sage mashed potato, Causey gravy & seasonal vegetables

Contains: milk, egg, celery, mustard & soya

TERIYAKI KING PRAWN STIR-FRY £22.95

Teriyaki king prawns, stir fried with vegetables & noodles finished with fresh spring onion & sesame seeds served with prawn crackers

Contains: crustaceans, sesame, soy, gluten, sulphites, onion & peppers

FAJITAS

Bound in a Napoli sauce with peppers, onion & Cajun spice, served with 3 tortilla wraps served with sour cream, salsa & cheddar cheese

Contains: milk, sulphites, gluten, onion & peppers

Please choose from a filling of your choice:

BEEF £17.95

CHICKEN £17.95

VEGAN FAJITAS £15.95

A medley of vegetables bound in a Napoli sauce with peppers, onion & Cajun spice, served with guacamole, salsa & vegan cheese

Contains: gluten, sulphites, onion & peppers

Suitable for [vegetarians/vegans](#)

[Can be made with no gluten containing products — please state on ordering](#)

CAULIFLOWER & SPINACH KORMA £15.95

Served with rice, naan bread & poppadom

Contains: gluten, nuts & milk

Suitable for [vegetarians](#)

[Can be made with no gluten containing products — please state on ordering](#)

MEDITERRANEAN VEGETABLE BALTI £15.95

Served with rice, mini naan breads & poppadom

Contains: gluten, mustard, sulphites, onion & peppers

Suitable for [vegetarians/vegans](#)

[Can be made with no gluten containing products — please state on ordering](#)

VEGETARIAN MINCE & LEEK DUMPLINGS £15.95

Served with vegetables & mashed potato

Contains: gluten, milk & sulphites

Suitable for [vegetarians](#)

VEGETARIAN SAUSAGE £15.95

Quorn sausages served with homemade Yorkshire Pudding, vegetable gravy & all the trimmings!

Contains: gluten, milk, celery, egg, mustard & soya

Suitable for [vegetarians](#)

VEGAN ROAST OF THE DAY £15.95

With roasted root vegetables, roasted potatoes, gravy & sage and onion stuffing balls

Suitable for [vegans/vegetarians](#)

[Can be made with no gluten containing products — must be stated on booking](#)

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CAUSEY GRILL

CAUSEY MIXED GRILL £34.95

Pork steak, gammon, cumberland sausage, steak, black pudding, lamb chop & 2 fried eggs. Served with beer battered onion rings, chunky chips, garlic button mushrooms & tomato chutney
Contains: gluten, egg, sulphites, mustard & milk

8oz FILLET £39.95

Premium fillet sourced from a local North East farm, served with beer battered onion rings, chunky chips, garlic button mushrooms & tomato chutney

Contains: gluten, egg, sulphites & milk

Can be made with no gluten containing products — please state on ordering

10oz SIRLOIN £30.95

Premium sirloin sourced from a local North East farm served with beer battered onion rings, chunky chips, garlic button mushrooms & tomato chutney

Contains: gluten, egg, sulphites & milk

Can be made with no gluten containing products — please state on ordering

16oz GAMMON £19.95

Served with a fried egg, pineapple, beer battered onion rings, chunky chips, garlic button mushrooms & tomato chutney

Contains: gluten, egg, milk & sulphites

Can be made with no gluten containing products — please state on ordering

WRAPS

BACON & BRIE WRAP £15.95

With cranberry sauce, lettuce & cucumber. Served with Chef's salad, coleslaw & chips

Contains: gluten, milk, mustard & sulphites

HALLOUMI WRAP £15.95

Halloumi fries, cranberry sauce, lettuce & cucumber.

Served with Chef's salad, coleslaw & chips

Contains: gluten, milk, mustard & sulphites

BBQ JACK FRUIT & RED ONION WRAP £14.95 🌶️

Served with cucumber, iceberg lettuce, chilli, garlic, Chef's salad & chunky chips

Contains: gluten, mustard & sulphites

Suitable for **vegetarians/vegans**

GIANT FISH FINGER WRAP £15.95

Served with crispy lettuce & tomato, a side of mushy peas, chunky chips, Chef's salad & tartar sauce

Contains: gluten, sulphites, mustard, egg, fish & milk

HOISIN BEEF WRAP £16.95

Beef strips, pepper, onion, hoisin sauce, lettuce & cucumber. Served with Chef's salad & chips

Contains: gluten, soya, sulphites, mustard & sesame

STEAK SAUCES

JACK DANIEL'S BBQ SAUCE

£4.95

Contains: gluten, mustard, milk, sulphites & onion

PEPPERCORN SAUCE £4.95

Contains: gluten, milk, sulphites, mustard, soya, celery, pepper & onion

Can be made with no gluten containing products — please state on ordering

GARLIC BUTTER £4.95

Contains: milk

Dish made with no gluten containing products

ROASTED GARLIC & HERB

CREAM REDUCTION £4.95

Contains: gluten, milk & sulphites

BONE MARROW GRAVY £4.95

Contains: gluten, milk, sulphites, mustard, soya & celery

STILTON & SMOKED BACON £4.95

Contains: gluten, milk & sulphites

GLUTEN FREE OR VEGAN GRAVY

£4.95

Suitable for **vegetarians/vegans**

CURRY SAUCE £4.95

Contains: gluten, mustard & sulphites

CLASSIC DIANE £4.95

Contains: gluten, milk, sulphites, mustard, soya, celery, pepper & onion

Can be made with no gluten containing products — please state on ordering

3 GARLIC & CHILLI KING PRAWNS £8.95

contains: milk & crustaceans

Dish made with no gluten containing products

HOMEMADE 12" PIZZA

Can be made with no gluten containing products — please state on ordering

MARGHERITA £13.95

Contains: gluten & milk

Suitable for **vegetarians**

CHICKEN, GARLIC & MUSHROOM £15.95

Contains: gluten & milk

CLASSIC ITALIAN BOLOGNESE £15.95

Contains: gluten, milk, onion, peppers & mushroom

PEPPERONI £15.95

Contains: gluten & milk

HAM & MUSHROOM £15.95

Contains: gluten & milk

GOATS CHEESE, RED ONION JAM & SPINACH £15.95

Contains: gluten, milk & sulphites

Suitable for **vegetarians**

BBQ CHICKEN & RED ONION JAM £15.95

Contains: gluten, milk, sulphites & mustard

BBQ MEAT FEAST PIZZA £16.95

Pepperoni, ham, chicken, bacon & mozzarella on a BBQ base

Contains: gluten, egg, mustard, sulphites & milk

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PENNE PASTA

Can be made with no gluten containing products — please state on ordering

SPINACH, GOATS CHEESE & WILD MUSHROOM £16.95

Served with garlic ciabatta & a mini pot of Parmesan

Contains: gluten, sulphites, mustard, milk & egg

Suitable for [vegetarians](#)

CLASSIC BOLOGNESE £16.95

Italian style Bolognese served with garlic ciabatta & a mini pot of parmesan

Contains: gluten, egg, mustard, milk, onion, peppers & mushroom

ROASTED MEDITERRANEAN VEGETABLE PASTA £16.95

Bound in a Napoli sauce with penne pasta & garlic ciabatta

Contains: gluten, mustard, milk, onion & peppers

Suitable for [vegetarians](#)

Can be made [vegan](#) — must be stated on ordering

DESSERT

TIRAMISU £8.95

With Brandy, Bailey's & Tia Maria flavours.

Served with mini Biscoff biscuits

Contains: sulphates, gluten & milk

Suitable for [vegetarians](#)

CAUSEY CRUMBLE £8.95

Please ask your server for details served with custard

Contains: gluten & milk

Suitable for [vegetarians](#)

CHEESECAKE OF THE DAY £8.95

Please ask your server for details. Served with vanilla ice cream

Contains: milk & gluten

CHOCOLATE FUDGE CAKE £8.95

Served with vanilla ice cream

Contains: gluten, egg, soya & milk

Suitable for [vegetarians](#)

Can be made with no gluten containing products — please state on ordering

VEGAN CAKE OF THE DAY £8.95

Please ask your server for details. Served with vegan ice cream

Contains: gluten & soya

Suitable for [vegetarians](#)/[vegans](#)

SUNDAE OF THE DAY £8.95

Please ask your server for allergens

CHICKEN & CHORIZO £17.95

Bound in a garlic & cream sauce served with garlic ciabatta & a mini pot of parmesan

Contains: gluten, egg, mustard & milk

CARBONARA £16.95

Pan fried pancetta with parsley & parmesan cheese finished with cream, served with garlic ciabatta & a mini pot of parmesan

Contains: gluten, sulphites, mustard, milk & egg

KING PRAWN PASTA £19.95

Garlic king prawns served in a spinach cream sauce and finished with baby prawns served with garlic ciabatta

Contains: gluten, mustard, milk & crustaceans

CHOCOLATE BOMB £8.95

Served with a hot chocolate sauce

Contains: egg, nut, gluten, soy & milk

Suitable for [vegetarians](#)

STICKY TOFFEE PUDDING £8.95

Topped with a warm toffee sauce & vanilla ice cream

Contains: egg, gluten & milk

Suitable for [vegetarians](#)

NORTHUMBERLAND CHEESEBOARD £13.95

Served with local chutney, fruit & crackers

Contains: gluten, celery, milk & sulphites

Suitable for [vegetarians](#)

Can be made with no gluten containing products — please state on ordering

SORBET & FRESH FRUIT £8.45

Suitable for [vegetarians](#)/[vegans](#)

Dish made with no gluten containing products

TRIPLE CHOCOLATE BROWNIE £8.95

Served with a cherry compote & vanilla ice cream

Contains: egg, gluten & milk

Suitable for [vegetarians](#)



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Children's Menu

MAIN COURSE

SCAMPI £8.95

Served with skinny fries & peas

Contains: crustaceans, gluten, egg & milk

PIZZA £8.95

Choose from the following toppings;

- Cheese & tomato

(Suitable for **vegetarians**)

- Ham

-Pepperoni

Contains: gluten & milk

TOMATO PENNE PASTA £7.95

Served with half a garlic ciabatta

Contains: milk, egg, mustard & gluten

Suitable for **vegetarians**

PENNE BOLOGNESE £7.95

Served with half a garlic ciabatta

Contains: milk, egg, mustard, gluten, onion, peppers & mushroom

FISH FINGERS £7.95

Served with skinny fries & peas

Contains: gluten, fish & soya

CHICKEN DIPPERS £7.95

Served with skinny fries & peas

Contains: gluten & soya

CHILD'S ROAST OF THE DAY £12.95

Served with Yorkshire pudding, vegetables & Causey gravy

Contains: gluten, milk, mustard, celery & egg

Can be made with no gluten containing products — please state on ordering

BABY "VEGGIE ROAST" OF THE DAY £9.95

Simply Yorkshire Pudding, mashed potato & peas served with Causey gravy

Contains: gluten, milk, mustard, soya, celery & egg

Can be made with no gluten containing products — please state on ordering

Suitable for **vegetarians** - with vegetarian gravy - please state on ordering

DESSERT

COOKIES & ICE CREAM SANDWICH £5.95

Choc-chip cookies with vanilla ice cream

Contains: milk, egg & gluten

Suitable for **vegetarians**

STRAWBERRY & VANILLA ICE CREAM £4.95

Served in a wafer basket

Contains: gluten & milk

Can be made with no gluten containing products — please state on ordering

Suitable for **vegetarians**

CAUSEY CRUMBLE £6.95

Please ask your server for details. Served with custard

Contains: gluten & milk

Suitable for **vegetarians**

CHOCOLATE BROWNIE £6.95

With fresh berries & vanilla ice cream

Contains: milk & gluten

Suitable for **vegetarians**

CHOCOLATE FUDGE CAKE £6.95

Served with vanilla ice cream

Contains: gluten, egg, soya & milk

Suitable for **vegetarians**

Can be made with no gluten containing products — please state on ordering

A bit about Us.....

South Causey Inn is a family-owned hotel with a 'country feel', family pub, restaurant and cocktail bar. It is recognised for its genuinely kind and generous service. The hotel has 60 unique bedrooms and suites, from cosy en suite rooms to themed suites with luxury hot tubs, waterfall showers, copper baths, and more.

South Causey Inn can also provide you with a stunning country wedding, with four on-site wedding venues set in 100 acres of scenic countryside. Each venue has been individually designed with bespoke interiors, making them completely unique and stand-alone venues that can cater for ceremonies and events of all sizes.

There's plenty to do here at the Inn...

From Afternoon Tea to Masterclasses. Indoor weekly Markets to Outdoor Dog Walks. Live music nights to Craft Workshops. Whether its for a special occasion or some downtime fun there is something for everyone here at the South Causey Inn.



The Olive & Orchard salon offers an exquisite and luxurious experience, with its elegant barn-style setting exuding timeless charm and sophistication.

Set within South Causey Inn's former Equestrian Stable Block, the salon seamlessly combines modern luxury with historic character. The decadent space provides an indulgent haven for premium hairdressing, eye and nail care services, ensuring an unparalleled experience of luxury and relaxation for all guests.

Explore our services by scanning the QR code....

