



Restaurant & Dining Pod Menu



Wine Menu

ROSE WINE



CHARLIE ZIN - WHITE
ZINFANDEL
USA (VEGAN)

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

£25.95
125ml Glass £4.95
175ml Glass £6.95
250ml Glass £8.95



FARFALLA PINOT GRIGIO BLUSH
ITALY
Pale Rose colour with raspberry fruit flavours and a delicate finish

£25.95
125ml Glass £4.95
175ml Glass £6.95
250ml Glass £8.95



CRAMELE RECAS PINOT NOIR
ROSE
ROMANIA (VEGAN) 
Fresh and fruit focused, with a touch of cream alongside

£26.95



BARON DE BEAUPRÉ
CHAMPAGNE FRANCE
(VEGETARIAN)

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

£62.00



LA CUVÉE LAURENT-PERRIER
FRANCE (VEGAN)

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

£97.00



CUVÉE ROSE LAURENT-PERRIER
FRANCE

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

£115.00

ENGLISH SPARKLING WINE



SILVERHAND ESTATE SILVER REIGN BRUT
ENGLAND (VEGAN)
This elegant sparkling wine is produced using the Charmat method, with a blend of Pinot Noir, Pinot Meunier and Chardonnay grapes. Delicate aromas of elderflower, white hedgerow flowers, pear and apricot, and lingering flavours of citrus and ripe stone fruit.

£55.00



SILVERHAND ESTATE SILVER REIGN ROSE
ENGLAND (VEGAN)
Produced using 100% Pinot Noir grapes, this elegant sparkling wine is light and dry yet packed full of ripe summer fruit flavours of wild raspberry and redcurrant. Fresh citrus fruit flavours lead on to a long finish.

£59.95



SILVERHAND ESTATE BLANC DE BLANCS
ENGLAND (VEGAN)
This traditional method sparkling wine is made from 100% Chardonnay grapes and lees aged for four years. Complex and elegant with aromas of citrus fruit, brioche and vanilla spice and flavours of white peach.

£95.00

Drinks Menu

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



SPARKLING WINE



PROSECCO, FAMIGLIA BOTTER D.O.C
EXTRA DRY
ITALY (VEGAN)
Delicious floral and delicate flavours, with a fine mousse.

£33.95
125ml Glass £6.15



ROSE PROSECCO, TREVISIANA D.O.C
VINO
ITALY (VEGAN)
Fresh and characteristic, excellent length and persistence. Flavours of red fruits on the palate with lots of bubbles leading to a creamy aftertaste

£36.95



VILARNAU CAVA EXTRA SECO GOLD
EDICION
SPAIN (VEGAN)
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

£40.95

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

ALCOHOL FREE



SYRAH-CABERNET
SAUVIGNON
SPAIN
Raspberry colour with soft coppery highlights and delicate aromas of cherry and spice

£22.95
125ml Glass £4.25
175ml Glass £5.25
250ml Glass £8.25



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

£22.95
125ml Glass £4.25
175ml Glass £5.25
250ml Glass £8.25



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

£22.95
125ml Glass £4.25
175ml Glass £5.25
250ml Glass £8.25



SPARKLING WHITE (VEGAN)
A fresh, fruity aroma of apple & citrus fruits endow this wine with an appealing refreshing character

£25.95
125ml Glass £4.95

WHITE WINE



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



£24.95
125ml Glass £4.60
175ml Glass £6.60
250ml Glass £8.60



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

£24.95
125ml Glass £4.60
175ml Glass £6.60
250ml Glass £8.60



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

£24.95
125ml Glass £4.60
175ml Glass £6.60
250ml Glass £8.60



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

£26.95



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

£27.95



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

£28.95



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

£33.95



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

£34.95

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

£24.95
125ml Glass £4.60
175ml Glass £6.60
250ml Glass £8.60



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

£24.95
125ml Glass £4.60
175ml Glass £6.60
250ml Glass £8.60



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



£24.95
125ml Glass £4.60
175ml Glass £6.60
250ml Glass £8.60



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

£29.95



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

£30.95



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

£33.95



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.

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

THAI RED KING PRAWNS £13.95 🌶️

King prawns in a Thai red curry sauce, served with mini naan breads
Contains: crustaceans, gluten, sulphites & milk

BAKED CAMEMBERT £16.95

Perfect for sharing! Baked Camembert served with sourdough bread & chutney
Contains: milk, gluten & sulphites
Suitable for vegetarians
Can be made with no gluten containing products — please state on ordering

BEETROOT HUMMUS £8.45

Served with pitta breads
Contains: gluten, sesame & nuts
Suitable for vegetarians/vegans

TERIYAKI BELLY PORK BITES £9.95 🌶️

Belly pork bites with fresh chilli's, spring onions & coriander. Served with pickled veg & toasted sesame seeds
Contains: gluten, soy, barley & sulphites

CAPRESE BRUSCHETTA £8.95

Buffalo mozzarella, beef tomatoes & fresh basil, topped with extra virgin olive oil & a balsamic glaze. Served on a slice of toasted sourdough
Contains: sulphites, gluten & milk
Can be made with no gluten containing products — please state on ordering
Suitable for vegetarians/vegans

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 £9.45

Cooked with a rich creamy garlic sauce served with toasted sourdough bread garnished with spring onion
Contains: celery, 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

HALLOUMI FRIES £8.95 🌶️

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

CAJUN CHICKEN STRIPS £9.45

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

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 £8.95

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

BEEF CHILLI NACHOS £9.45 🌶️

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

CHICKEN LIVER PÂTÉ £8.95

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, (excluding dirty burger) chunky chips (or skinny fries), onion rings & Causey burger sauce

BACON & BRIE BURGER £18.95

(8oz beef burger topped with bacon & brie served with cranberry sauce)
contains: gluten, mustard, egg & milk

BRUNCH BURGER £18.95

(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 £18.95

(8oz beef burger topped with cheddar cheese & bacon)
contains: gluten, mustard, egg & milk

CHEESE BURGER £17.95

(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, egg & milk

DIRTY BURGER £18.95

(8oz beef burger topped with crispy bacon bits & cheese sauce, finished with parmesan)
contains: egg, mustard, milk, sulphites & gluten

VEGETABLE BURGER £16.95

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](#)

NORTHUMBERLAND CHEESE SALAD SANDWICH £11.95

Nettle cheese, lettuce, tomato, red onion
Contains: gluten, sulphites & milk

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, egg, mustard & sulphites

CAUSEY CHICKEN TWIST £14.95

With chicken, bacon, lettuce & mayonnaise
Contains: gluten, sulphites, egg, mustard & milk

HOT BAP OF THE DAY £15.95

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, egg, sulphites & milk
Suitable for [vegetarians](#)

CORONATION CHICKEN SANDWICH £12.95

Chicken breast mixed with a curry mayonnaise & sultanas
Contains: gluten, mustard, sulphites, egg & milk

SKINNY FRIES £5.45

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

CHUNKY CHIPS £5.45

[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

PAN FRIED SALMON £19.95

Salmon fillet served on a warm salad of chorizo sausage, new potatoes & roasted red peppers, finished with spinach & lemon butter

Contains: 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

SMALL EATERS SCAMPI £14.95

8 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

PAN FRIED CHICKEN BREAST £18.95

Pan fried chicken breast served on a bed of crushed new potatoes with a leek & bacon sauce

Contains: milk

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

HOMEMADE MINCE & LEEK DUMPLINGS £17.95

Served with vegetables & mashed potato

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

CAUSEY CORNED BEEF, POTATO & ONION PIE £17.95

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

HUNTERS CHICKEN £17.95

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

Contains: milk, gluten, mustard, egg & sulphites

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

CHICKEN JAMBALAYA £17.95

Fried chicken breast, chorizo sausage, red onion, roasted red 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

SMALL EATERS CHICKEN CURRY £15.95

Served with egg fried rice & prawn crackers

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

CAUSEY ROAST OF THE DAY £18.95

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

SMALL EATERS ROAST OF THE DAY £16.95

Served with homemade Yorkshire pudding & vegetables

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

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

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

FAJITAS £17.95

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 OR CHICKEN

SWEET CHILLI BEEF £19.95

Served with spring onion rice & prawn crackers

Contains: crustaceans

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

SEAFOOD SALAD £19.95

Smoked salmon, mini baby prawns with Marie Rose sauce, crevettes & mixed baby leaf salad with pickled vegetables

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

CHICKEN CAESAR SALAD £16.95

Grilled butterfly chicken breast served with shredded iceberg lettuce, fresh anchovies, croutons, smoked bacon & Caesar dressing sprinkled with parmesan

contains: fish, gluten, soya, milk, egg & sulphites

VEGAN FAJITAS £16.95

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 SAUSAGE £16.95

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

SMALL EATERS VEGETARIAN SAUSAGE £14.95

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

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

Suitable for [vegetarians](#)

VEGETARIAN MINCE & LEEK DUMPLINGS £17.95

Served with vegetables & mashed potato

Contains: gluten, milk & sulphites

Suitable for [vegetarians](#)

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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

WRAPS

TERIYAKI CHICKEN WRAP £16.95 
Breaded chicken served with teriyaki sauce, chilli, garlic, & lettuce, Chef's salad, coleslaw & chunky chips
Contains: gluten, milk, mustard, soya, barley, egg & sulphites

HALLOUMI WRAP £15.95
Halloumi fries, garlic mayonnaise, lettuce & cucumber.
Served with Chef's salad, coleslaw & chunky chips
Contains: gluten, milk, mustard, egg & 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 £16.95
Served with crispy lettuce & tomato, a side of mushy peas, chunky chips, Chef's salad & tartar sauce
Contains: gluten, sulphites, mustard, egg, fish & milk

SWEET CHILLI BEEF WRAP £16.95 
Beef strips, pepper, onion, sweet chilli sauce, lettuce & cucumber. Served with Chef's salad & chunky chips
Contains: gluten, soya, sulphites, mustard, egg & sesame

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 £31.95
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 £21.95
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

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

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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

SMALL EATER OPTION £14.95

Contains: gluten, sulphites, mustard, milk & soya

Suitable for **vegetarians**

CLASSIC BOLOGNESE £16.95

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

SMALL EATER OPTION £14.95

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

ROASTED MEDITERRANEAN VEGETABLE PASTA £16.95

Bound in a Napoli sauce with penne pasta & garlic ciabatta

SMALL EATER OPTION £14.95

Contains: gluten, mustard, milk, soya, onion & peppers

Suitable for **vegetarians**

Can be made **vegan** - must be stated on ordering

CHICKEN & CHORIZO £17.95

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

SMALL EATER OPTION £15.95

Contains: gluten, soya, mustard & milk

CARBONARA £16.95

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

SMALL EATER OPTION £14.95

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

KING PRAWN PASTA £20.95

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

SMALL EATER OPTION £18.95

Contains: gluten, mustard, milk, soya & crustaceans

DESSERT

APEROLIC TOWER £9.95

Sorbet & fresh fruit served with Aperol & Prosecco

Contains: sulphites

Suitable for **vegetarians/vegans**

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

CHOCOLATE BOMBE £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**

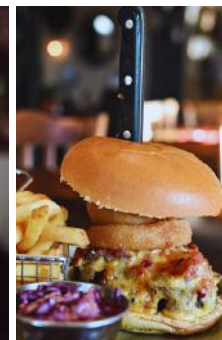
Dish made with no gluten containing products

TRIPLE CHOCOLATE BROWNIE £8.95

Served with a cherry compote & vanilla ice cream

Contains: egg, gluten & milk

Suitable for **vegetarians**



*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.

Children's Menu

MAIN COURSE

SCAMPI £9.95

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 £8.95

Served with half a garlic ciabatta

Contains: milk, soya, mustard & gluten

Suitable for [vegetarians](#)

PENNE BOLOGNESE £8.95

Served with half a garlic ciabatta

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

BABY MINCE & MASHED POTATO £8.95

Served with vegetables

Contains: gluten, milk, mustard, celery & egg

FISH FINGERS £8.95

Served with skinny fries & peas

Contains: gluten, fish & soya

CHICKEN DIPPERS £8.95

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

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](#)

COOKIES & ICE CREAM SANDWICH £5.95

Choc-chip cookies with vanilla ice cream

Contains: milk, egg & gluten

Suitable for [vegetarians](#)

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.




— OLIVE & ORCHARD —
BY 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.....

