



South Causey Inn



RESTAURANT & DINING POD MENU

*Enjoy Traditional Northern Flavours in
the heart of the Beamish Valley*

WINE MENU

ROSE WINE



CHARLIE ZIN - WHITE
ZINFANDEL
USA

£27.95
125ml Glass £5.25
175ml Glass £7.25
250ml Glass £9.25

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



CORVESTA PINOT GRIGIO ROSE
ITALY

£27.95
125ml Glass £5.25
175ml Glass £7.25
250ml Glass £9.25

Sourced from a variety of areas in the north east of Italy. Light pink in colour, this wine has flavours of red berry, citrus and green apple.



CRAMELE RECAS PINOT NOIR
ROSE
ROMANIA

Fresh and fruit focused, with a touch of cream alongside

£28.95



MOUTARD PERE & FILS GRANDE CUVÉE
BRUT
FRANCE

£70.95

Reveals a juicy blend of black cherry and candied pink grapefruit, the nose is rich and refined with enticing aromas of butter, almond and brioche. On the palate it delivers a lively and elegant profile



LA CUVÉE LAURENT-PERRIER
FRANCE

£100.00

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

£121.00

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

ENGLISH SPARKLING WINE



SILVERHAND ESTATE SILVER REIGN BRUT
ENGLAND

£57.00

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.



SILVERHAND ESTATE SILVER REIGN ROSE
ENGLAND

£61.95

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.



SILVERHAND ESTATE BLANC DE BLANCS
ENGLAND

£97.00

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.

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

£35.95
125ml Glass £6.45

Delicious floral and delicate flavours, with a fine mousse.



MINI BOTTLE OF PROSECCO
TREVISANA D.O.C.
EXTRA DRY
ITALY

200ml
£7.95

Delicious floral and delicate flavours, with a fine mousse.



ROSE PROSECCO, TREVISIANA D.O.C.
VINO
ITALY

£38.95

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



SYRAH-CABERNET
SAUVIGNON
SPAIN

£24.95

125ml Glass £4.55
175ml Glass £5.55
250ml Glass £8.55

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



SAUVIGNON BLANC
GERMANY

£24.95

125ml Glass £4.55
175ml Glass £5.55
250ml Glass £8.55

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

£24.95

125ml Glass £4.55
175ml Glass £5.55
250ml Glass £8.55

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

£25.95

125ml Glass £5.25

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

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

WHITE WINE

 **LUNA AZUL SAUVIGNON BLANC** £26.95
CHILE
125ml Glass £4.90
175ml Glass £6.90
250ml Glass £8.90
A burst of passion fruit and guava from this delightful Sauvignon blanc. A simple lifted floral finish that is clean on the palate

 **CORTEVISTA PINOT GRIGIO** £26.95
ITALY
125ml Glass £4.90
175ml Glass £6.90
250ml Glass £8.90
sourced from a variety of areas in north east Italy. Delicate light and refreshing, there are flavours of apple, citrus and some subtle floral notes

 **JARRAH WOOD CHARDONNAY AUSTRALIA** £26.95
125ml Glass £4.90
175ml Glass £6.90
250ml Glass £8.90
Fresh and well balanced, this fruit driven Chardonnay has plenty of tropical fruit flavours of melons and peach with rich aromas

 **WRITERS BLOCK CHENIN SOUTH AFRICA** £28.95
A great nose of tropical and stone fruits, with ripe nectarines and elements of unripe banana coming together on both the nose and palate

 **L'HERRE COLOMBARD UGNI BLANC FRANCE** £29.95
Real ripeness in the fruit here, with balanced acidity – exactly what you want in an easygoing wine

 **VINA CERRADA RIOJA SPAIN** £31.95
Soft orchard fruit, with subtle lemon and orange. A bitter grapefruit core fleshed out with apple, lemon, pear and peach, and speckles of salinity

 **DOLIANOVA PRENDAS VERMENTINO ITALY** £35.95
With ripe fruit, this is very generous on the palate, with a creamy texture and bitter almond note on the long finish

 **TE AKA MALBOROUGH SAUVIGNON BLANC NEW ZEALAND** £36.95
Shows all the hallmarks of Marlborough, ripe and fruity aromas of guava and melon. Grapefruit on the palate supported by succulent acidity

RED WINE

 **CARNEVALE VENETO MERLOT IGT ITALY** £26.95
125ml Glass £4.90
175ml Glass £6.90
250ml Glass £8.90
A well rounded, medium bodied soft wine, deep ruby red that boasts lively aromas of soft red berries and plums

 **CENTRAL MONTE CABERNET SAUVIGNON CHILE** £26.95
125ml Glass £4.90
175ml Glass £6.90
250ml Glass £8.90
Full bodied and velvety this wine is bursting with rich red fruits and a hint of vanilla. A real joy to drink

 **INKOSI SHIRAZ SOUTH AFRICA** £26.95
125ml Glass £4.90
175ml Glass £6.90
250ml Glass £8.90
Dark cherry colour with aromas of plum and smoky black pepper giving way to a lush ripe black fruit palate. SWA Commended

 **BEAUJOLAIS VILLAGES AOC ROUGE, CAVE DE FLEURIE FRANCE** £28.95
Beneath its intense deep garnet hue, this wine offers an elegant and expressive nose with intense and slightly jammy red fruit aromas.

 **CHATEAU TOUR BEL AIR, MONTAGNE-SAINT-EMILION FRANCE** £30.95
Full bodied and brimming with ripe red and black fruit. Gentle cigar box spice and supple tannins from a small amount of barrel ageing.

 **CLUB DE CAMPO MALBEC ARGENTINA** £31.95
An intense colour, the nose reveals red fruit notes, blueberries and plum. Full of dark ripe fruits and a rich and smooth palate - unoaked mellow and silky. Well structured, fruity balanced tannins and a pleasant finish

 **CALMEL & JOSEPH "LA POINTE" CORBIERES FRANCE** £32.95
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

 **GRAN BERICANTO RISERVA ITALY** £35.95
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

DESSERT WINE

 **LATE HARVEST SAUVIGNON BLANC RISERVA PRIVADA CHILE** 75ml £7.95
A wine with a complex taste of honey, together with a special feeling of mature fruit - the perfect appetizer and accompanies all sweets & desserts

 **SAUTERNES CHATEAU LES MINGETS** 75ml £7.95
A rich and concentrated dessert wine that has luscious character, intense flavours of caramelized fruits, pear melon and almond, and is rounded and balanced by good acidity on the finish

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

Please note, our kitchen handles nuts and other allergens. While care is taken to avoid cross-contamination, traces may remain. Inform your server of any allergies before ordering.



Our Chefs create fresh stock daily to use in our gravy and sauces which contain: 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

GARLIC KING PRAWNS £18.95
5 large king prawns in a garlic & chilli butter served with mini sourdough bread



BAKED CAMEMBERT £16.95
Perfect for sharing! Baked Camembert served with sourdough bread & chef's chutney



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

KATSU BELLY PORK £9.95
Belly pork served with a katsu curry sauce, shredded cabbage slaw topped with a curried crackling crumb



BAO BUNS
Two fluffy bao buns served with a choice of the following:

Teriyaki belly pork bites - with pickled vegetables, spring onion & chilli £12.95



Salt & Pepper Halloumi - with pickled vegetables, sriracha mayonnaise & crispy onions £11.95



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



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

HOMEMADE YORKSHIRE PUDDING £7.95
Served with Causey bone marrow gravy



Vegetarian option available—please state on ordering

GARLIC WILD MUSHROOMS £9.95
Cooked with a rich creamy garlic sauce served with toasted sourdough bread garnished with spring onion



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

WHIPPED VEGAN CHEESE SALAD £8.95
With roasted beetroot & pine nuts served with a fresh frisée salad



STARTERS

HALLOUMI FRIES £8.95
Served with chilli jam & corn salsa



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

GARLIC PARMESAN CHICKEN STRIPS £9.95
Crispy panko chicken strips tossed in parmesan & black pepper served with a garlic & rosemary mayonnaise



CHEF'S SOUP OF THE DAY £8.95
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

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



BEEF CHILLI NACHOS £10.95
Served with sour cream, salsa & guacamole



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

CHICKEN LIVER PÂTÉ £8.95
With toasted sourdough & Chef's chutney
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



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

CAUSEY FISH CAKE £11.95
Served on a bed of buttered spinach & a creamy garlic & parsley sauce



Our Chef's create fresh stock daily to use in our gravy and sauces which contain: 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.

BURGERS

All burgers are served in a Brioche Bun with Iceberg lettuce, beef tomato, (excluding dirty burger) chunky chips (or skinny fires), onion rings & Causey burger sauce

BACON & BRIE BURGER £18.95

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



BRUNCH BURGER £18.95

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



CAUSEY BURGER £17.95

(8oz beef burger)



CHEESE & BACON BURGER £18.95

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



CHEESE BURGER £18.95

(8oz beef burger topped with cheddar cheese)



STILTON BURGER £18.95

(8oz beef burger topped with Stilton)



CHICKEN MELT BURGER £18.95

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



DIRTY BURGER £18.95

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



VEGETABLE BURGER £16.95



SANDWICHES

HOT SELECTION

STEAK & EGGS SANDWICH £18.95 *(Served pink or well done)*

6oz rump steak, fried egg served in ciabatta with mustard mayonnaise, leek oil, crispy onion with lettuce, red cabbage slaw & chunky chips



KATSU CHICKEN SANDWICH £17.95

Breaded chicken strips, katsu mayonnaise, crispy onions served in ciabatta with lettuce, red cabbage slaw & chunky chips



CAUSEY CHICKEN TWIST SANDWICH £16.95

Served in ciabatta with chicken, bacon, lettuce, tomato & mayonnaise served red cabbage slaw & chunky chips



HOT BAP OF THE DAY SANDWICH £16.95

Served on a freshly baked bap with chunky chips, Causey bone marrow gravy & onion rings

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



SIDE DISHES

CHEF'S GARLIC CIABATTA £7.95
Served with a side salad & garlic mayonnaise



SKINNY FRIES £5.95

CHUNKY CHIPS £5.95

ADD CHEESE TOPPING £2.50

SOURDOUGH BREAD & BUTTER £6.95



ONION RINGS £5.95



EXTRA YORKSHIRE PUDDING £1.95



"STINKY FRIES" £7.95
Topped with stilton, garlic sauce & spring onion



"DIRTY FRIES" £7.95
With parmesan, cheese sauce & smoked pancetta



COLD SELECTION

CURED MEAT SANDWICH £18.95

Serrano ham, Chorizo, Parma ham mustard mayonnaise, fresh rocket & parmesan served in ciabatta with red cabbage slaw & chunky chips



VEGAN SANDWICH £13.95

Dill pickled cucumber, herb vegan cream cheese served in ciabatta finished with fresh rocket & vegan cheese served with chunky chips



HAM & MUSTARD MAYONNAISE SANDWICH £14.95

Freshly sliced ham & mustard mayonnaise served on a freshly baked bap with chunky chips



PRAWN SANDWICH £15.95

North Atlantic prawns bound in a Marie Rose sauce on a bed of iceberg lettuce, tomato & cucumber served on a freshly baked bap with chunky chips



CHEESE SAVOURY SANDWICH £13.95

Three Northumberland cheeses mixed with carrot, tomato, spring onion & red onion bound in mayonnaise with iceberg lettuce & cucumber served on a freshly baked bap with chunky chips



EGG MAYONNAISE SANDWICH £13.95

On a bed of Iceberg lettuce, tomato & cucumber served on a freshly baked bap with chunky chips



CORONATION CHICKEN SANDWICH £15.95

Chicken breast mixed with a curry mayonnaise & sultanas with lettuce, cucumber & tomato served on a freshly baked bap with chunky chips



Our Chefs create fresh stock daily to use in our gravy and sauces which contain: 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.

MAIN COURSES

SWEET CHILLI KING PRAWNS £25.95

8 large king prawns Sweet chilli king prawns with spring onion rice & prawn crackers



BUTTERFLY SALMON FILLET £22.95

With beetroot & chive risotto finished with leek oil



DEEP FRIED SCAMPI £17.95

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



BEER BATTERED COD FILLET £20.95

Served with mushy peas, chunky chips & Tartar Sauce



HOMEMADE MINCE & LEEK DUMPLINGS £17.95

Served with vegetables & mashed potato



CAUSEY CORNED BEEF, POTATO & ONION PIE £17.95

Served with vegetables, chunky chips & Causey gravy



CHEF'S HOMEMADE LASAGNE £17.95

Layers of pasta & Bolognese with peppers, onion & mushrooms topped with Béchamel Sauce & baked in the oven, served with garlic ciabatta, salad & chunky chips



HUNTERS CHICKEN £18.95

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



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

CHICKEN JAMBALAYA £19.95

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



CHINESE CHICKEN CURRY £19.95

Served with egg fried rice & prawn crackers

SMALL EATERS CHICKEN CURRY £15.95

Served with egg fried rice & prawn crackers



CAUSEY ROAST OF THE DAY £18.95

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

SMALL EATERS ROAST OF THE DAY £16.95

Served with homemade Yorkshire pudding & vegetables



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

FAJITAS £19.95

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

Please choose from a filling of your choice:

BEEF OR CHICKEN



SWEET CHILLI BEEF £19.95

Served with spring onion rice & prawn crackers



PAN FRIED CHICKEN BREAST £22.95

With roasted garlic & herb crushed new potatoes with a wild mushroom creamy sauce



VEGAN FAJITAS £17.95

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



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

CAULIFLOWER & SPINACH KORMA £17.95

Served with rice, naan bread & poppadom



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

MEDITERRANEAN VEGETABLE BALTI £17.95

Served with rice, mini naan breads & poppadom



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

VEGETARIAN SAUSAGE £17.95

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

SMALL EATERS VEGETARIAN SAUSAGE £14.95

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



VEGETARIAN MINCE & LEEK DUMPLINGS £17.95

Served with vegetables & mashed potato



SALADS

SEAFOOD SALAD £21.95

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



CHICKEN CAESAR SALAD £17.95

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



SMOKED CHICKEN & APPLE SALAD £18.95

With walnut, parsley, iceberg lettuce & mayonnaise dressing



ROASTED BEETROOT SALAD £18.95

With dill, pickled cucumber, iceberg lettuce tossed in a mustard & honey dressing with goats cheese crumble



Our Chef's create fresh stock daily to use in our gravy and sauces which contain: 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.

CAUSEY GRILL

CAUSEY MIXED GRILL £36.95

Pork steak, gammon, cumberland sausage, Butcher's steak, black pudding, lamb chop & 2 fried eggs. Served with beer battered onion rings, chunky chips, garlic button mushrooms & tomato chutney



8oz FILLET £42.00

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



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

10oz SIRLOIN £33.95

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



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

16oz GAMMON £22.95

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



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

STEAK SAUCES

JACK DANIEL'S BBQ SAUCE £5.45



PEPPERCORN SAUCE £5.45



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

GARLIC BUTTER £5.45



Dish made with no gluten containing products

ROASTED GARLIC & HERB CREAM REDUCTION £5.45



BONE MARROW GRAVY £5.45



STILTON & SMOKED BACON £5.45



GLUTEN FREE OR VEGAN GRAVY £5.45



CURRY SAUCE £5.45



CLASSIC DIANE £5.45



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

3 GARLIC & CHILLI KING PRAWNS £10.95



Dish made with no gluten containing products

HOMEMADE 12" PIZZA

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

MARGHERITA £14.95



CHICKEN, GARLIC & MUSHROOM £16.95



CLASSIC ITALIAN BOLOGNESE WITH PEPPERS, ONION, & MUSHROOMS £16.95



PEPPERONI £16.95



HAM & MUSHROOM £16.95



GOATS CHEESE, RED ONION JAM & SPINACH £16.95



BBQ CHICKEN & RED ONION JAM £16.95



BBQ MEAT FEAST PIZZA £17.95

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



WRAPS

GIANT FISH FINGER WRAP £16.95

Served with lettuce & tomato, a side of mushy peas, chunky chips, red cabbage slaw & tartar sauce



MOZZARELLA & SUNDRIED TOMATO WRAP £16.95

With red onion jam, garlic mayonnase. Served with lettuce, cucumber, red cabbage slaw & chunky chips



BBQ JACK FRUIT & RED ONION WRAP £15.95

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



TERIYAKI BEEF WRAP £17.95

With red onion & spring onion. Served with lettuce, cucumber, red cabbage slaw & chunky chips



DIRTY ITALIAN WRAP £17.95

Crispy chicken, mozzarella, pepperoni, tomato sauce & parmesan served with lettuce, cucumber, red cabbage slaw & chunky chips



Our Chef's create fresh stock daily to use in our gravy and sauces which contain: 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.

PENNE PASTA

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

SPINACH, GOATS CHEESE & WILD MUSHROOM £17.95 
Served with garlic Ciabatta & a mini pot of Parmesan

SMALL EATER OPTION £14.95



CLASSIC BOLOGNESE £17.95

Italian style Bolognese with peppers, onion & mushrooms served with garlic Ciabatta & a mini pot of Parmesan

SMALL EATER OPTION £14.95



ROASTED MEDITERRANEAN VEGETABLE

PASTA £16.95 

Bound in a Napoli sauce, onion & peppers with penne pasta & garlic Ciabatta

SMALL EATER OPTION £14.95



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

CHICKEN & MUSHROOM £17.95

Bound with creamy garlic & tomato sauce served with garlic ciabatta & a mini pot of parmesan



CHICKEN & CHORIZO £17.95

Bound in a garlic & cream sauce served with garlic Ciabatta & a mini pot of Parmesan

SMALL EATER OPTION £15.95



CARBONARA £17.95

Pan fried Pancetta with parsley & Parmesan cheese finished with cream, served with garlic Ciabatta & a mini pot of Parmesan

SMALL EATER OPTION £14.95



KING PRAWN PASTA £22.95

Garlic king prawns served in a spinach cream sauce and finished with baby prawns served with garlic Ciabatta & a mini pot of parmesan

SMALL EATER OPTION £18.95



DESSERT

RAPBERRY SORBET BELLINI £9.95 

Raspberry sorbet, Prosecco & a selection of berries



CAUSEY CRUMBLE £9.95 

Please ask your server for details served with custard



CHEESECAKE OF THE DAY £9.95

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



CHOCOLATE FUDGE CAKE £9.95 

Served with vanilla ice cream



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

VEGAN CAKE OF THE DAY £9.95 

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



CHOCOLATE BOMBE OF THE DAY £9.95 

Served with chocolate sauce



STICKY TOFFEE PUDDING £9.95 

Topped with a warm toffee sauce & vanilla ice cream



NORTHUMBERLAND CHEESEBOARD £14.95 

Served with local chutney, fruit & crackers



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

SORBET & FRESH FRUIT £8.95 

TRIPLE CHOCOLATE BROWNIE £9.95 

Served with a cherry compote & vanilla ice cream



SUNDAE OF THE DAY £9.95

Please ask your server for allergens

TO FINISH

HOT BEVERAGES

FOR OUR FULL TEA/COFFEE MENU PLEASE ASK YOUR SERVER

AMERICANO

Double espresso & hot water
(Served black or with milk)

FLAT WHITE

50/50 mix double shot of house blend coffee & steamed milk & a small layer of foam

LATTE

Double shot of house blend coffee with steamed milk & a thin layer of frothed milk

ENGLISH BREAKFAST TEA

Our Chef's create fresh stock daily to use in our gravy and sauces which contain: 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 £10.95

Served with skinny fries & peas



PIZZA £9.95

Choose from the following toppings;

- Cheese & tomato

- Ham

-Pepperoni



TOMATO PENNE PASTA £9.95

Served with half a garlic ciabatta



PENNE BOLOGNESE WITH MUSHROOMS, ONION & PEPPERS £9.95

Served with half a garlic ciabatta



BABY MINCE & MASHED POTATO £9.95

Served with vegetables



FISH FINGERS £9.95

Served with skinny fries & peas



CHICKEN DIPPERS £9.95

Served with skinny fries & peas



CHILD'S ROAST OF THE DAY £13.95

Served with Yorkshire pudding, vegetables & Causey gravy



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



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



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

CAUSEY CRUMBLE £6.95

Please ask your server for details.

Served with custard



CHOCOLATE BROWNIE £6.95

With fresh berries & vanilla ice cream



CHOCOLATE FUDGE CAKE £6.95

Served with vanilla ice cream



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

COOKIES & ICE CREAM SANDWICH £6.95

Choc-chip cookies with vanilla ice cream



Hjem

AT SOUTH CAUSEY INN

THE FARMHOUSE

We are proud to be hosting a collaboration at South Causey Inn's Farmhouse with Hjem (February - August).

For six months only, Michelin starred restaurant **Hjem**, led by chef Alex Nietosvuori, is taking residence at South Causey Inn, bringing with it one of the most exciting dining experiences in the North East.



Hjem is celebrated for its seasonal, ingredient led cooking and has earned a Michelin star for its refined yet comforting approach to modern British and Nordic inspired cuisine. During the residency, guests can enjoy both an outstanding **tasting menu** and a thoughtfully curated **à la carte** offering, evolving with the seasons.

This limited run pop up marks an exciting new chapter for South Causey Inn and offers a rare opportunity to experience Hjem in a unique setting.

Scan the QR code to view opening hours, sample menus & to book!





Causey Inn



South Causey Inn

