

## SOUTH CAUSEY INN SUNDAY MENU

### STARTERS

**CHEFS VEGETABLE SOUP £6.95**  
(C,D)

**LOCALLY SOURCED DUCK SPRING ROLL £7.50**

Served crispy and Asian Slaw (G, SOYA)

**COD AND HERB FISH CAKE £7.95**

With French style peas and topped with a poached egg (G, EGG, D)

**BEETROOT CURED SALMON £7.50**  
with horseradish cream, cucumber and red onion salsa (SU,D)

**CHICKEN AND BLACK PUDDING LAYERED TERRINE £7.95**

served with pickled causey rhubarb, black pudding and thyme crumb and rhubarb relish (G,SU)

**SPICY TOMATO RISOTTO £6.95**

With charred red peppers (D)

**PRAWN COCKTAIL £7.95**

A classic starter – juicy prawns tossed through a Marie Rose sauce and served on a bed of shredded lettuce. Who doesn't love a prawn cocktail?

**CHICKEN LIVER PATE £6.95**

with home dried tomatoes, apple ale chutney & onion bread crostini (D,SU)

### MAINS

**ROASTED SILVERSIDE OF BEEF £13.95**

marinated in mustard, salted and served with our own Yorkshire pudding and Chefs rich stock gravy (G,SU,EGG,MUSTARD)

**MINI PORK SHOULDER £13.95**

braised in cider and wholegrain mustard served with pork and leek stuffing and our Yorkshire pudding (G,SU,EGG,MUSTARD)

**SAGE ROASTED CHICKEN BREAST £13.95**

served with homemade stuffing, pigs in blankets, Yorkshire pudding and chef's stock gravy (G,EGG)

**MINTED 'LAMB HENRY' WITH RED CURRANT GRAVY AND YORKSHIRE PUDDING £13.95** (G,EGG)

*All above are served with:*

*Honey roasted parsnips and carrots*

*Mashed potato (D)*

*Mashed Swede (D)*

*Roasted potatoes*

*Slow cooked white cabbage and bacon (D)*

*Cauliflower and leek Gratin (D,G)*

**CAUSEY 'PHIL YOUR BOOTS ALE' BEER BATTERED COD FILLET £14.95**

with minted mushy peas and double fried chunky chips and a pot gherkin and caper compote (G,SU,EGG)

**BEEF & BLACK BEAN TIFFIN OF THE DAY WITH RICE AND PRAWN CRACKERS £15.95** (G,D,SU)

**TANDORI BAKED CAULIFLOWER £12.95**

with almond coconut Korma dressing, baby leaf spinach, crispy fried onions and sultana pickle (V, N, SOPHINES)

**STARGAZY FISH PIE £14.95**

from our catch of the day, topped with local smoked cheese mash and a 'stragazy' whole crevette (D,C)

**VEGETABLE SAUSAGE & MASH £12.95**

with onion gravy

**CAUSEY NUT ROAST £12.95**

mixed nut crumb and vegetable jus with a creamy mash (D, M)

**CAUSEY BURGER £12.95**

our own handmade burger served with Ciabatta with Baby Gem lettuce and beef tomato with our Causey Ale battered onion rings and hand cut chips (G,EGG,MUSTARD)

**CHEFS SCAMPI £10.95**

Wtby breaded scampi, hand-cut chips, garden peas with fresh tartar sauce. (G, D, C)

**CHICKEN CURRY £14.95**

With rice and prawn crackers

**8oz SIRLOIN STEAK £19.95**

Oven roasted tomatoes, garlic and herb mushrooms, Chefs beer battered onion rings and hand cut chips (G,S)

### SIDES

CHUNKY CHIPS £3.50 ONION RINGS £3.50 EXTRA BACON £1 EXTRA CHEESE £1  
PEPPER CORN SAUCE £2.95 DIANE SAUCE £2.95 ONION RINGS £3.50

### DESSERTS

**A 'SUNDAY SUNDAE' £6.95**

triple chocolate brownie, Cadbury flake, mint aéro, vanilla ice cream, whipped cream and a pot of hot chocolate sauce (G,D,EGG)

**DIME BAR CAKE £5.95**

with ice cream

**CAUSEY RHUBARB AND ELDERFLOWER ETON MESS £6.95**

rosewater cream, orange sorbet and popping candy (D)

**POACHED PLUM £6.95**

with a fruity infused rip gin shooter and vanilla ice cream (v,SU,EGG)

**STICKY TOFFEE PUDDING £6.95**

topped with a warm toffee sauce and a pot of double cream (D,EGG)

**CAUSEY CRUMBLE £6.95**

a combination of local fruits and lashings of custard (G,D,EGG)

**NORTH EAST LOCAL CHEESEBOARD £6.95**

sourced from local artisan cheesemakers and served with a local chutney, fruits and oaty biscuits (D,G,SU)

G = Gluten D = Dairy N = Nut S = Sulphines Ses = Sesame Seeds