

DINING

Eat, Drink, Sleep... Explore

STARTERS

Soup of the Day

Chef's daily homemade soup served with artisan bread and butter — 6.00

Smoked Haddock & Leek Chowder

Cream of potato soup flavoured with smoked haddock, leeks, and saffron potatoes, served with homemade artisan bread — 10.00

THE INN COLLECTION GROUP FAVOURITE

Grilled Black Pudding

Doreen black pudding and crispy bacon lardons topped with a poached hen's egg, finished with a creamy green peppercorn & brandy sauce — 7.50

Salmon Gravlax

Cured salmon served with caper berries, red onion, buttered brown bread and horseradish sauce — 10.00

Goat's Cheese & Beetroot Croquettes

Goat's cheese, beetroot and potatoes in panko breadcrumbs served on a bed of rocket and pine nut salad dressed with a basil oil — 9.50

Moules Marinière

Steamed mussels in a white wine and garlic cream sauce served with homemade artisan bread — 9.50

Kipper Pâté

Swallow of Seahouses kippers served with toasted artisan bread — 9.50

Braised Belly Pork & Black Pudding

Cider braised belly pork, crispy black pudding and apple sauce — 8.00

Chicken Liver Parfait

Served with red onion marmalade and toasted artisan bread — 8.00

Potted Crab

Mixed North Sea crab flavoured with cayenne pepper topped with butter and toasted artisan bread — 10.00

Tear & Share Camembert

Baked garlic and rosemary Camembert, served with homemade artisan bread — 16.50



MAINS

Homemade Steak & Ale Pie

With buttered mash, honey roasted carrots and creamed cabbage — 17.00

Beer-Battered Fish & Chips

Fillet of sustainably sourced fish, served with chips, tartare sauce and mushy or garden peas — 17.00

Traditional Wholetail Scampi

Breaded wholetail scampi pieces, deep fried and served with chips, tartare sauce and mushy or garden peas — 16.00

Moules Marinière

Steamed Scottish mussels in a garlic and white wine cream served with homemade artisan bread — 18.00

Ribeye Steak

8oz seasoned steak cooked to your liking, served with garlic & thyme beef tomato, flat cap mushroom, homemade chips and onion rings — 30.00

THE INN COLLECTION GROUP FAVOURITE

Braised Shin of Beef

Slowly braised in our rich beef stock and roasted to finish, served with beef gravy, creamy mashed potato and caramelised shallots — 18.00

Bamburgh Burger

Two 4oz Aberdeen Angus beef burgers, topped with melted Gouda cheese, crispy bacon, lettuce, tomato and burger relish, served in a toasted brioche bun with homemade chips — 16.00

Veggie Burger

Beetroot, red pepper and quinoa burger served in a toasted brioche bun with lettuce, tomato, burger relish and homemade chips (v) — 15.50

Confit Duck Leg

Slow cooked duck leg served with bubble and squeak, braised red cabbage and gravy — 18.50

Roast Rump of Lamb

Oven-roasted rump of lamb served on a bed of sweet potato and vegetable ragu — 29.00

FAMOUS FOR

Lobster Thermidor

A classic French dish of lobster, light cream sauce and herbs gratinated with Parmesan, served with homemade chips and mixed salad
Half Lobster — 30.00 Full Lobster — 60.00

Cider Braised Belly Pork

Served with black pudding mash, greens and apple gravy — 18.00

Oven Roast Monkfish

Wrapped in pancetta with coriander rice and a curried coconut broth — 24.50

Chicken Pesto Pasta

Chunks of chicken cooked in pesto with roasted vegetables topped with Parmesan shavings — 17.00

Roast Chicken Supreme

Served with wild mushroom and tarragon risotto — 17.00

Sweet Potato, Cashew Nut & Apricot Tarte

Served with new potatoes and salad — 16.00



SIDES

Homemade Chips — 4.00

New Potatoes — 4.00

Buttered Mash — 4.00

Wilted Greens — 3.00

Classic House Salad — 3.00

Onion Rings — 3.50

Coleslaw — 3.00

Diane Sauce — 3.00

Peppercorn Sauce — 3.00



THE BAKERY

Available 11.00am - 5.00pm

Homemade Fruit Scone

Served with a selection of jams and butter — 3.00

Homemade Cheese Scone

Served with butter — 3.00

Toasted Teacake

Fresh toasted teacake served with butter — 3.00

DESSERTS

Cinder Toffee Brownie

Served with hazelnut crumb and vegan ice cream (VG, GF) — 8.00

THE INN COLLECTION GROUP FAVOURITE

Sticky Toffee Pudding

Served with butterscotch sauce and ice cream — 6.00

Banoffee Sundae

Toffee sauce, bananas, vanilla ice cream, fresh cream, chocolate sponge and topped with toffee popcorn — 7.50

Chocolate Mocha Tart

Served with white chocolate ganache and raspberry coulis — 7.50

Classic Rice Pudding

Served with local preserves — 6.00

White Chocolate & Baileys Cheesecake

Served with a milk chocolate sauce — 7.50

Jam Roly Poly

Served with custard — 6.50



SANDWICHES

Served 11.00am - 5.00pm every day. All sandwiches served in a ciabatta with salad and coleslaw

Roast of the Day

With a rich gravy — 9.50

Mixed Crab Salad

With a lime mayonnaise — 10.00

Cod Goujons

With tartare sauce — 9.50

Club Sandwich

Chicken, bacon, tomato and mayonnaise — 10.00

Sun Blushed Tomato & Hummus

Topped with pesto — 7.50

Classic Egg Mayonnaise

Dressed with watercress — 7.50



CHILDREN'S MENU

(Under 12s only) 2 courses — 8.00 3 courses — 9.00

STARTERS — 1.50

Hidden Vegetable Tomato Soup

Garlic Bread

Vegetable Sticks

With mayonnaise, garlic mayonnaise or BBQ sauce

MAINS — 7.00

Fish & Chips

Served with peas

Sausage & Mash

Served with green vegetables and gravy

Scampi & Chips

Served with peas

Cheese & Tomato Pizza

Served with fries and salad

Kids Platter

Ham, cheese, vegetable sticks, bread and butter

Tomato Penne Pasta

Served with garlic bread

DESSERTS — 1.50

Sticky Toffee Pudding

Served with toffee sauce

Ice Cream

Served with sauce and popping candy

Ice Lolly



Please order your food at the bar, quoting your table number when ordering

Please ask our team for today's choice of specials

We hope you enjoy your meal

Please note, specials may not be available during peak seasons

BREAKFAST

Served 7.30am – 11.00am (Residents' breakfast 7.30am – 9.30am)

Full English

Bacon, sausage, your choice of egg (fried, poached or scrambled), baked beans, hash browns, mushrooms, grilled tomato and black pudding — 10.00

Vegetarian Full English

Vegan sausage, your choice of egg (fried, poached or scrambled), baked beans, hash browns, mushrooms and grilled tomato — 9.00

Craster Kippers

Served with poached eggs on toast and a grilled lemon wedge — 10.00

Breakfast Sandwich

Choose two items from the Full or Vegetarian English, served in a stottie — 6.00

Eggs on Toast

Eggs cooked how you like them (fried, poached or scrambled), served on thick-cut, buttered farmhouse bread — 5.00

Eggs Benedict

Poached eggs on a toasted English muffin with hollandaise sauce and a choice of ham or Danish bacon — 10.00

Hash Bowl

Potatoes, spring onions and bacon, served with poached eggs and hollandaise sauce — 9.50

Eggs Florentine

Poached eggs on a toasted English muffin with steamed spinach, topped with hollandaise sauce — 10.00

Eggs Royale

Poached eggs on a toasted English muffin with smoked salmon, topped with hollandaise sauce — 12.00

Porridge

With honey or jam — 4.00

Toast & Preserves

White or brown toast served with butter and jam or marmalade — 2.50

Cereal

Choose from a wide selection of cereals — 3.00



SUNDAYS

Served 12 noon – 5.00pm, every Sunday (subject to availability)

Roast Beef, Roast Turkey or Roast Pork

Served with a selection of fresh, seasonal vegetables, creamy mash, crispy roasties, a rich gravy and of course, our famous homemade Yorkshire puddings

Large — 18.00 Standard — 16.00 Small — 9.00

Please ask a team member for today's vegetarian option



THE
Bamburgh Castle
INN

PROUDLY PART OF THE INN COLLECTION GROUP



Scan here for all allergy and dietary information, or speak to a member of our team

All our food is cooked to order which may result in a longer than average waiting time during busy periods, thank you for your patience

Terms & Conditions: Menu descriptions may not list full dish contents. All weights shown on the menu are raw weight, the final cooked weight may vary due to cooking time or process. Due to using fresh Game produce on our menus please note that some dishes may contain traces of bone or shot. All menu items are subject to availability. Prices include VAT at the current rate. Visa and MasterCard are accepted and Maestro/Delta/Amex where applicable, together with personal cheques when accompanied by an appropriate banker's card. All products may contain nuts or nut derivatives. Please note that all of our meat and fish products may contain bones. If you have any queries or comments please do not hesitate to contact us at: The Bamburgh Castle Inn, Seahouses, Northumberland, NE68 7SQ. Tel: (01665) 720 283. Email: enquiries@bamburghcastlehotel.co.uk