

DINING

Eat, Drink, Sleep... Explore

STARTERS

Winter Vegetable Soup

Served with crusty bread and butter — 5.50

Venison Broth

Served with crusty bread and butter — 6.00

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

Moules Marinière

Succulent mussels steamed in real ale, garlic, cream and parsley, served with stottie bread for dipping and mopping up — 8.00

Salt & Pepper Calamari

Seasoned squid, breadcrumbed in panko crumb, served with lime & chilli dipping sauce — 8.00

Haggis Rolls

Spiced Scottish haggis, encased in puff pastry with spinach, finished with a whiskey and orange marmalade sauce — 6.50

Winter Vegetable Risotto

A medley of winter vegetables, bound in traditional risotto, seasoned with fresh sage and thyme — 8.00



MAINS

Homemade Steak & Ale Pie

Succulent beef brisket with local ale, encased in shortcrust pastry, served with creamed potato, roasted root vegetables and jus — 14.00

Fish & Chips

Deep fried beer-battered fish fillet served with homemade chips, peas, tartare sauce and grilled lemon — 15.00

Whitby Scampi

Breaded whole tail scampi pieces served with homemade chips, peas, tartare sauce and grilled lemon — 14.00

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

The Seaton Lane Inn Burger

2 x 4oz Angus burgers topped with smoked cheese, crispy onions, lettuce, tomatoes and gherkin in a brioche bun, served with French fries — 12.00

Moules Marinière

Succulent mussels steamed in real ale, garlic, cream and parsley, served with fries and stottie bread for dipping and mopping up — 14.00

8oz Brick Cut Rump Steak

Cooked to your liking and served with buttered greens, Madeira sauce and a choice of creamed or dauphinoise potatoes — 20.00

FAMOUS FOR

The Seaton Lane Inn Fish Pie

A medley of fish poached in a rich creamy sauce, topped with creamy gratinated potato; served with wedges of rustic bread — 14.00

Paupiette of Sole

Sole fillets packed with spinach and wrapped in Parma ham, finished with a fish beurre blanc, château new potatoes and green vegetables — 16.00

Venison Loin

Rich prime venison steak served with dauphinoise potatoes, roasted root vegetables and blackberry jus — 17.00

Hearty Game Stew

Slow-cooked game, seasonal root vegetables, potatoes and winter herbs bound together in a rich game stock, served with stottie bread for dipping — 13.00

Pan-Seared Chicken Breast

Pan-seared chicken breast cooked in a rich chicken stock, finished with a tarragon beurre blanc, served with winter green vegetable fricassee — 13.00

Winter Vegetable Risotto

A medley of winter vegetables, bound in traditional risotto, seasoned with fresh sage and thyme — 12.00



DESSERTS

Homemade Cheesecake

Please ask for today's choice — 6.00

THE INN COLLECTION GROUP FAVOURITE

Sticky Toffee Pudding

Served with butterscotch sauce and ice cream — 6.00

Mulled Winter Berry Crumble

Served with vanilla ice cream — 6.00

Bread & Butter Pudding

Served with white chocolate and cranberries — 6.00

Poached Pear

Served with winter berry coulis and vanilla ice cream — 6.50

Northumbrian Cheese & Biscuits

Served with grapes and chutney — 9.50



LUNCH

All sandwiches are served in doorstep white or wholemeal bread, with salad garnish. Available from 11am until 5pm

Hot Roast of the Day

Ask your server for today's choice, served in a stottie with gravy — 10.00

Roasted Mediterranean Vegetables

With marinara sauce, buffalo mozzarella and fresh basil — 9.00

Welsh Rarebit

Served open with crispy leeks — 9.00

Whitby Scampi Po' Boy

With crispy lettuce, gherkin and tangy Cajun mayonnaise — 10.00

Grilled Cheese

Brie, Cheddar, mushrooms, garlic and red onion jam — 8.00

Grilled Chicken

With crumbled black pudding and pepper sauce — 10.00



CHILDREN'S MENU

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



SIDES

Beer Battered Onion Rings — 4.00

Garlic Bread — 3.00

Garlic Bread with Cheese — 3.50

Truffle & Parmesan Chips — 3.00

Buttered Greens — 3.00

House Salad — 3.00

WINTER BREAKS

Get away for less this winter with our Winter Breaks offer and enjoy a two-course dinner, bed and breakfast stay at one of our award-winning inns.

Offer available until 1st November – 31st March. Visit our website for more details



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If you would like to 'join inn' and become part of a dynamic, forward thinking, multi-award-winning organisation then please visit our website — www.inncollectiongroup.com/careers — to discover all our vacancies and how to apply.

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



THE SEATON LANE 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 Master Card 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 Seaton Lane Inn, Seaton Lane, Seaton, Co. Durham, SR7 0LP. Tel: 0191 581 2038. Email: info@seatonlaneinn.co.uk