

THE BAMBURGH CASTLE INN

PROUDLY PART OF THE INN COLLECTION GROUP

STARTERS

Soup of the Day

Homemade soup with artisan bread (v) — 6.00

Smoked Haddock & Leek Chowder

Cream of saffron potato, flavoured with smoked haddock and leeks, served with artisan bread (934 kcal) — 10.50

Goat's Cheese Panna Cotta

With roasted beetroot, salad and olive oil dressing (v) (169 kcal) — 9.00

Salmon & Cod Fish Cake

Homemade fish cake with salmon and cod flakes, served with our house salad and citrus mayonnaise (424 kcal) — 9.00

Caesar Salad

Chicken with baby gem lettuce, crispy bacon, crunchy croutons and anchovies in a Caesar dressing (403 kcal) — 9.50

Salt & Chilli Squid

Deep-fried squid in chilli served with Asian Slaw and sweet chilli dipping sauce (493 kcal) — 10.00

Loaded Potato Skins

Crispy potato skins loaded with melted mozzarella cheese, spring onions, red chillies and sour cream (704 kcal) — 7.00

Crab & Dill Arancini

Homemade rice balls stuffed with crab, dill, pak choy, Thai green sauce and mango salad (357 kcal) — 9.00

Mini Antipasti Platter

Chorizo, salami, prosciutto, feta cheese, gorgonzola, mozzarella balls, red onion marmalade, olive oil, balsamic dipping oil and artisan bread (1903 kcal) — 17.50

SHARING PLATTERS

Savoury Platter

Salami, prosciutto, farmhouse ham, pork sausages, artisan bread, gorgonzola, red onion marmalade & piccalilli (3144 kcal) — 40.00

Seafood Platter

Crab arancini, salt & chilli squid rings, smoked salmon, mini prawn cocktail, dill cream dip, salad and artisan bread (2774 kcal) — 35.00

Veggie Platter

Olives, feta, piccalilli, mozzarella balls, goat's cheese, sun-blushed tomatoes, veggie sticks, artisan bread and a selection of dips (3952 kcal) — 35.00

SIDES

Homemade Chips (344 kcal) — 4.00

Onion Rings (579 kcal) — 4.00 **Side Salad** (129 kcal) — 4.00

Seasonal Vegetables (247 kcal) — 4.00

Garlic Bread (269 kcal) — 4.00

Cheesy Garlic Bread (476 kcal) — 6.00

Peppercorn or Diane Sauce (285/269 kcal) — 4.00

Garlic Butter (772 kcal) — 4.00

MAINS

Steak & Ale Pie

Individual homemade steak and ale pie made with shortcrust pastry, served with creamy mash, wilted greens and a rich gravy (1607 kcal) — 16.00

Crispy Chilli Beef Salad Bowl

Deep-fried rump strips with mixed salad, sweet chilli sauce, spring onion and chopped chilli (772 kcal) — 15.00

Traditional Fish & Chips

Battered fillet of fish and homemade chips, served with mushy peas (1067 kcal) — 17.50

Wholetail Scampi

Breaded wholetail scampi served with homemade chips and mushy peas or garden peas (969 kcal) — 17.00

8oz Bistro Rump Steak

Cooked to your liking and served with homemade chips, onion rings, half beef tomato and mushrooms (1191 kcal) — 28.00

Bacon & Cheese Burger

Two 4oz beef patties topped with melted cheese and crispy bacon, served in a brioche bun on a bed of lettuce tomato and onion, with homemade chips and burger relish (1656 kcal) — 17.00

Chargrilled Cajun Chicken Burger

Chargrilled chicken breast marinated in Cajun spices, served in a brioche bun on a bed of lettuce tomato and onion, with homemade chips and burger relish (1274 kcal) — 16.00

We're famous for / Grilled Lobster

Dressed with a chilli-infused lobster bisque and crème fraîche, served with homemade chips and house salad

Half Lobster (1330 kcal) — 34.00

Full Lobster (1536 kcal) — 60.00

Salmon & Cod Fish Cakes

Homemade fish cakes with salmon and cod flakes, served with our house salad and citrus mayonnaise (848 kcal) — 15.00

Chickpea & Chilli Fritters

Homemade chilli and chickpea fritters served with coriander rice (v) (405 kcal) — 12.50

Seafood Garlic Butter Pasta

Chunks of salmon, smoked haddock and clams tossed in a garlic linguine (686 kcal) — 21.50

Roast Butternut Squash Risotto

Roasted butternut squash in a homemade risotto with a crisp sage & Parmesan tuille (v) (595 kcal) — 14.00

Murgha Kari (Chicken Curry)

Mild Indian chicken curry with tomatoes and yoghurt, served with coriander rice and chapati (409 kcal) — 17.00

Baked Salmon Fillet

Oven-baked salmon fillet with buttered, minted new potatoes, garlic spring vegetables and herb sauce (841 kcal) — 18.00

Creamy Cajun Chicken Pasta

Cajun marinated chicken breast in a creamy sauce, served with garlic bread (1271 kcal) — 16.00

Smoked Haddock & Leek Chowder

Cream of saffron potato, flavoured with smoked haddock and leeks, served with artisan bread (1389 kcal) — 21.00

SANDWICHES

Served 11.00am – 5.00pm. All served on a ciabatta with salad and coleslaw

Roast of the Day

With a rich gravy — 10.00

Crab Salad

With a lime mayonnaise (1621 kcal) — 11.00

Cod Goujons

With tartare sauce (1120 kcal) — 11.00

Club Sandwich

Chicken, bacon, tomato and mayonnaise (955 kcal) — 10.00

Roast Ham

With tangy piccalilli (776 kcal) — 10.00

Prawn & Marie Rose

Classic prawn cocktail (946 kcal) — 11.00

Red Onion Marmalade & Quorn Sausage

With lettuce on a vegan brioche bun (VG) (476 kcal) — 10.00

DESSERTS

Eton Mess

Layers of summer berries, Chantilly cream and meringue (898 kcal) — 9.00

Lemon Posset

With blueberry & cardamom compôte and shortbread (751 kcal) — 7.00

Warm Chocolate Brownie

Homemade brownie with raspberry coulis and chocolate ice cream (519 kcal) — 8.00

Sticky Toffee Pudding Jar

Layered with butterscotch sauce, cream and vanilla ice cream (1579 kcal) — 8.00

Cheese Board

Three cheeses served on a sharing board with a selection of biscuits, grapes and chutney (1053 kcal) — 14.50

Raspberry Panna Cotta

A homemade creamy set vanilla and raspberry dessert with fresh berries (317 kcal) — 7.00

Pineapple & Passion Fruit Cheesecake

Homemade cheesecake served with pouring cream (548 kcal) — 8.00



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. Adults need around 2000 kals per day. 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

THE Bamburgh Castle INN

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

CHILDREN'S MENU

Mains — 7.00 / Desserts — 3.00

MAINS

Chargrilled Paprika Chicken Fajitas

With a tomato salsa (462 kcal)

Cumberland Sausage

With mash or chips, peas and gravy (745 kcal)

Chicken & Bacon Linguine

With a creamy sauce (676 kcal)

Cheese & Tomato Pizza

Served with chips and salad (853 kcal)

Mini Fish & Chips

Served with peas (790 kcal)

Kids' Super Food Pasta

A medley of broccoli, cherry tomatoes and spinach in a rich tomato ragù (675 kcal)

DESSERTS

Sticky Toffee Pudding

With toffee sauce (385 kcal)

Ice Cream

(107 kcal)

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