

THE SEABURN INN

PROUDLY PART OF THE INN COLLECTION GROUP

STARTERS

Soup of the Day

Chef's inspired bowl of goodness served with white or wholegrain bloomer bread — 6.00

Garlic Bread

Hand-pulled pizza base with garlic butter and fresh parsley
Classic (368 kcal) — 5.00 Tomato (801 kcal) — 6.00
Cheese (936 kcal) — 6.00

Crispy Goat's Cheese & Tomato Salad

Fried goat's cheese coated in a golden breadcrumb, served with heirloom tomatoes and crunchy salad, dressed with aged balsamic and extra virgin olive oil (659 kcal) — 8.00

Loaded Potato Skins

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

Crispy Baby Squid

Tossed in our peppercorn spice mix and deep-fried, served with peppery rocket and cherry tomato salad (220 kcal) — 8.00

Tempura King Prawns

In a light chilli dressing with fresh rocket, smoked confit tomatoes, lemon and olive oil (333 kcal) — 9.00

FROM THE GRILL

8oz Bistro-Cut Rump Steak

Cooked to your liking and rested with garlic butter, served with triple-cooked chips, roast tomato and field mushroom (866 kcal) — 24.00

Surf & Turf

Chargrilled 8oz rump steak topped with garlic king prawns, served with triple-cooked chips, slow-roast tomato, field mushroom and watercress (1029 kcal) — 28.00

Add Peppercorn or Hunter's Sauce — 4.00

Steak Diane

8oz rump steak topped with Dijon mustard, shallot, garlic, mushroom, brandy, Worcestershire sauce, cream and herbs, served with triple-cooked chips and seasonal greens (1109 kcal) — 28.00

10oz Gammon Steak

With fried eggs, chilli, lime & pineapple salsa, triple-cooked chips and a pea, broad bean & watercress salad (872 kcal) — 16.00

Classic Seaburn Inn Cheeseburger

Two house beef patties in a brioche bun with burger relish, pickles, lettuce and tomato, topped with Swiss cheese and served with chunky coleslaw and triple-cooked chips (1189 kcal) — 15.00

Golden Chicken Stack Burger

Crispy coated chicken breast topped with smoked cheese in a brioche bun with burger relish and lettuce, served with chunky coleslaw and triple-cooked chips (1267 kcal) — 15.00

Smokey Tofu & Sweet Potato Burger

Homemade sweet potato, smoked tofu, shallot & cashew nut patty served on a brioche bun with crunchy lettuce and triple-cooked chips (979 kcal) — 15.00

Beef & Black Pudding

Two house beef patties, black pudding, mature cheddar and onion relish, served with chunky coleslaw and chips (1477 kcal) — 16.00

Korean-Style Chicken Burger

Crispy fried chicken in a brioche bun with kimchi, sriracha and pickled radish, served with chunky coleslaw and triple-cooked chips (1353 kcal) — 16.00

MAINS

Beef Featherblade

Slow-cooked in our homemade beef stock and served with Parmesan and truffle fondant potato, mushroom ketchup and beef jus (811 kcal) — 19.00

Crispy Chilli Beef Salad Bowl

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

Northumbrian Lamb Rump

Served pink, with dauphinoise potatoes, carrot & orange gel, glazed carrot and seasonal greens. Finished with garlic & herb lamb sauce (945 kcal) — 28.50

10-Hour Pork Belly

Crushed black pudding sauce and herb oil with a roasted garlic butter mashed potato and seasonal greens (1524 kcal) — 17.00

Peppercorn Chicken

Roasted for a crispy skin and served with peppercorn sauce, seasonal greens and triple-cooked chips (1138 kcal) — 16.00

We're famous for / Katsu Curry

Coconut and turmeric curry, served with coconut rice, pickled radish and red onion. Panko Chicken (1124 kcal) — 16.00
Crisp Sweet Potato (935 kcal) — 15.00

Tagliatelle Romesco

Ribbons of seasoned pasta in a roasted pepper, tomato & almond sauce with smoked paprika, garlic and Parmesan. Finished with peperonata, herb oil and a Parmesan tuile (1061 kcal) — 14.00

Pan-Roasted Hake

With crushed salad potatoes, broad beans, garden peas and lemon butter sauce (1019 kcal) — 18.00

Fillet of Sea Bream

Pan-fried and served with braised chorizo and a white wine cream sauce, with gnocchi and crispy leeks (1063 kcal) — 18.00

Fish Medley Pie

Tender cod, salmon and haddock with prawns in a béchamel sauce, baked with duchess mashed potatoes and served with glazed carrot and seasonal greens (1136 kcal) — 16.00

Traditional Fish & Chips

Lightly battered, fried until golden, served with homemade tartare sauce, mushy peas and triple-cooked chips (1067 kcal) — 16.00

Wholetail Whitby Scampi

The finest local scampi served with our tartare sauce, mushy peas and triple-cooked chips (969 kcal) — 16.00

Seafood Tagliatelle

Amalfi style with fresh seafood, tarragon and lemon, finished with lobster foam (1135 kcal) — 19.00

SIDES

Triple-Cooked Chips (690 kcal) — 4.00

Potato Salad (365 kcal) — 4.00 Onion Rings (365 kcal) — 4.00

Buttered Seasonal Greens (119 kcal) — 4.00

Homemade Chunky Coleslaw (112 kcal) — 4.00

Pea, Broad Bean & Watercress Salad (154 kcal) — 4.00

Peppercorn Sauce or Hunter's Sauce (649 or 141 kcal) — 4.00

LUNCH

Available Monday to Saturday, 12 noon – 5.00pm. Served with chunky coleslaw and house dressed summer salad

Hot Roast Stottie with Gravy

Ask your server for today's choice — 9.00

Blue Cheese Waldorf Salad

Northumbrian blue cheese, walnuts, celery, grapes, apple, lettuce and watercress, dressed with a mustard vinaigrette and served with crispbreads (667 kcal) — 12.00

Fish Finger & Tartare Sauce

With mixed leaves on white or wholemeal (412 kcal) — 9.00

New York Deli

Charred sourdough with pastrami, pickles, Swiss cheese, gem lettuce, horseradish mayo and potato salad (746 kcal) — 10.00

Eggs Benedict

Toasted English muffin topped with roast ham, poached eggs and hollandaise sauce (753 kcal) — 10.00

Roast Ham & Pickle Sandwich

With mixed leaves on white or wholemeal (601 kcal) — 9.00

Avocado Smash

Crushed avocado with crispy bacon and finished with chilli oil, served open on sourdough (627 kcal) — 10.00

Add triple-cooked chips to any lunch meal — 2.50

DESSERTS

Triple Fudge Chocolate Brownie

With rich chocolate sauce and vanilla ice cream (1194 kcal) — 7.00

Rhubarb & Custard Tart

Served with poached rhubarb and rhubarb sauce (992 kcal) — 8.00

Sticky Toffee Pudding Jar

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

White Chocolate Parfait

Frozen parfait with dark chocolate crumb, homemade honeycomb and raspberry sauce (982 kcal) — 8.00

Tarte au Citron

Served with lemon meringue ice cream (746 kcal) — 8.00

Northern Cheese Plate

With onion chutney, grapes, apple, walnuts, celery and crackers (770 kcal) — 11.00

Chocolate Brownie & Honeycomb Sundae

Made with Minchella's ice creams (1296 kcal) — 6.00

Rhubarb & White Chocolate Sundae

Made with Minchella's ice creams (598 kcal) — 6.00

Minchella's Ice Cream & Sorbets

(Ask for our daily flavours)

Regular flavours per scoop: Vanilla (230 kcal), Chocolate (262 kcal), Strawberry (190 kcal), White Chocolate (269 kcal), Orange Sorbet (83 kcal), Raspberry Sorbet (126)

Two scoops — 4.00 Three Scoops — 5.00



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 kJ 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 Seaburn Inn, Whitburn Road, Seaburn, Sunderland, SR6 8AA. Tel: 0191 580 3610. Email: info@theseaburninn.com



THE SEABURN 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

PIZZAS

Hand-stretched and spread with traditional Napoli sauce and topped with Italian mozzarella cheese

Margherita

Cherry tomatoes and torn basil (807 kcal) — 10.00

Diavolo

Chilli, peppers, jalapeños, black olives & tomatoes (899 kcal) — 12.00

Florentine

Spinach, mushrooms, confit tomatoes and egg (859 kcal) — 13.00

Salsiccia Pepperoni

Pepperoni and roast peppers (1206 kcal) — 13.00

Garlic Farmhouse

Roast ham, sliced mushrooms and garlic butter (1123 kcal) — 12.00

CHILDREN'S MENU

Mains — 7.00 / Desserts — 3.00

MAINS

Chargrilled Paprika Chicken Fajitas

With 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

Broccoli, cherry tomatoes, spinach and rich tomato ragù (675 kcal)

DESSERTS

Sticky Toffee Pudding

With toffee sauce (385 kcal)

Ice Cream

(107 kcal)

SUNDAYS

Served 12 noon - 4.00pm, every Sunday (subject to availability)

Sunday Roast

Ask your server for this week's selection of meats and vegetarian options. All served with crispy garlic & thyme roast potatoes, braised red cabbage, roasted carrot, seasonal greens, swede mash, our famous Yorkshire puddings and a rich gravy

Adults from — 14.00 Children from — 9.00