



THE INN COLLECTION
GROUP

MAIN MENU

THE BAMBURGH CASTLE INN — PROUDLY PART OF THE INN COLLECTION GROUP

STARTERS

Soup of the Day

Served with butter and crusty bread (v) — 6.50

Prawn Cocktail

Classic prawn cocktail, bound in Marie Rose sauce with gem lettuce and cherry tomatoes — 10.00

Loaded Potato Skins

Potato skins, topped with mozzarella cheese, spring onions, soured cream and fresh chillies (v) — 7.00

Game Terrine

Cold pressed terrine of mixed game and pork, wrapped in bacon, served with pickles and crusty bread — 8.00

Smoked Salmon & Mackerel

Smoked mackerel pâté with smoked salmon, dressed rocket salad and sourdough toast — 10.00

Beer-Battered King Prawns

With wild garlic mayonnaise — 11.00

Thai Mussel Broth

Mussels steamed in a fragrant coconut & ginger broth with chilli, lime and coriander, served with crusty bread — 9.00

FROM THE FRYER

*All cooked in beef dripping for a delicious traditional flavour**

Proper Fish & Chips

Battered fish fillet served with thick-cut chips, mushy peas and lemon wedge

Cod — 15.50 Haddock — 15.00 Monkfish — 16.50

King Prawns

Battered and deep fried, served with thick-cut chips, mushy peas and lemon wedge — 15.50

Saveloy Sausage

With thick cut chips, mushy peas and lemon wedge — 13.00

Scampi & Chips

Breaded Whitby scampi served with thick-cut chips, mushy peas and lemon wedge — 16.50

Cauliflower Fritters

Cooked in vegetable oil and served with thick-cut chips and curry mayonnaise (v) — 12.50

Add Curry Mayonnaise, Tartare or Marie Rose Sauce — 2.00

*Also available cooked in vegetable oil

MAINS

Game Cottage Pie

Slow-cooked game in a rich red wine gravy, topped with Parmesan & thyme mashed potato — 16.00

The Bamburgh Castle Inn Burger

6oz chuck steak burger served in a toasted sesame brioche bun with smoked cheddar, lettuce, tomato and red onion, topped with ICG burger sauce. Served with thick-cut chips — 16.00

Harissa Spiced Lamb Burger

6oz lamb burger in a toasted sesame brioche bun with rose harissa, lime & coriander yoghurt and fresh herbs, served with thick-cut chips — 16.00

Seafood Linguine

Mussels, king prawns and cod steamed in white wine, garlic, cherry tomatoes and parsley, with freshly cooked pasta — 16.00

8oz Rump Steak

Cooked to your liking, served with garlic roasted flat cap mushroom, roasted plum tomato and thick-cut chips — 21.50

10oz Sirloin Steak

Cooked to your liking, served with garlic roasted flat cap mushroom, roasted plum tomato and thick-cut chips — 28.00

Add Peppercorn or Béarnaise sauce — 3.00

Hand-Carved Ham

Honey roast ham, poached duck egg, parsley sauce and thick-cut chips — 15.00

Pan-Fried Sea Trout

With gravadlax sauce, samphire and new potatoes — 17.00

Thai Mussel Broth

Mussels steamed in a fragrant coconut & ginger broth with chilli, lime and coriander, served with crusty bread — 16.00

Superfood Salad

Salad of chickpeas, avocado, beetroot, kale, quinoa, broccoli, pomegranate & citrus dressing (VG) — 15.00

Lindisfarne Chicken

Pan-roasted chicken supreme with pancetta lardons, pearl onions and a creamy Lindisfarne mead sauce with spring onion mash and green beans — 18.00

Vegan Cheeseburger

Moving Mountains patty, served in a toasted brioche-style bun with lettuce, tomato, red onion, smoky vegan cheese and thick-cut chips (VG) — 15.00

(v) Vegetarian (VG) Vegan

DESSERTS

Rhubarb Crumble

Raspberry ripple custard (v) — 6.50

Soft Warm Chocolate Brownie

Salted caramel sauce and vanilla ice cream (v) — 6.00

Tropical Meringue

Coconut ice cream, pineapple and passion fruit (vG) — 6.00

Caramel Chocolate Sundae

Brownie pieces, salted caramel ice cream, chocolate sauce and whipped cream (v) — 7.00

Cheese Plate

Selection of cheeses served with biscuits, fruits and homemade chutney — 11.00

Ice Cream & Sorbet Selection

Ask a member of our team for today's selection (v) — 5.50

CHILDREN'S MENU

Children's Platter

Vegetable sticks, ham, couscous, cheese, bread & butter — 7.00

Fish & Chips

Thick-cut chips and peas — 7.00

Thai Mussel Broth

Served with crusty bread — 7.00

Ham, Egg & Chips

Ham, fried egg and thick-cut chips — 7.00

Cherry Tomato & Meatball Linguine

Served with garlic toasted sourdough — 7.00

Superfood Salad

Salad of chickpeas, beetroot, kale, sprouting broccoli, pomegranate & citrus dressing (v) — 7.00

DESSERTS

Soft Warm Chocolate Brownie

Served with salted caramel sauce and vanilla ice cream — 3.50

Knickerbocker Glory

Vanilla and strawberry ice cream with strawberry sauce, topped with whipped cream — 3.50

One Scoop Ice Cream or Sorbet

Please ask a member of our team for today's flavour — 2.00



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 2,000 kcals 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

SEAHOUSES

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

SUNDAY LUNCH

Served from our carvery, 12 noon - 5.00pm, every Sunday (subject to availability)

Roast Topside of Beef

Slow-roasted beef topside, served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy
Standard — 16.00 Small — 9.00

Honey Glazed Gammon

Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy
Standard — 16.00 Small — 9.00

Roast Turkey

Served with sausage meat stuffing, roasted potatoes, seasonal vegetables, Yorkshire pudding and rich gravy
Standard — 16.00 Small — 9.00

Roast Vegetable Gratin

Served with roasted potatoes, seasonal vegetables, Yorkshire pudding and vegetarian gravy (v)
Standard — 16.00 Small — 9.00

SIDES

Beef Dripping Thick-Cut Chips — 4.00

(Vegetarian option available on request)

Seasonal Vegetables (v) — 4.00

House Salad (vG) — 4.00

Onion Rings (v) — 4.00

Garlic Ciabatta (v) — 4.00

LIGHT BITES MENU

Served 11.00am - 5.00pm, 7 days per week

If you feel like something lighter, see the menu on your table, or ask a member of the team