



Welcome to The Seafield Arms Hotel,
we are proud to support local businesses...

The North East of Scotland has an exceptional array of fresh local produce on offer, and our chefs at The Seafield Arms Hotel take great pride in using as much local produce as possible in our dishes.

John Stewart Quality Butchers, Banff
Bloomfield Farm, Portknockie
Cullen Ice Cream Shop, Cullen
Portsoy Ice Cream Shop, Portsoy
The Home Bakery, Buckie
Eat Mair Fish , Buckie
Speyfruit, Elgin

All bread and sauces are made in-house



STARTERS

SOUP OF THE DAY £6.95 (V)

Complemented with inhouse baked artisan bread
(ask your server for the soup of the day)
(Gluten Free Option Available*)

CULLEN SKINK £9.90

A traditional soup made from local smoked haddock, potatoes,
onions & cream served with artisan bread
(Gluten Free Option Available*)

AWARD WINNING CULLEN SKINK WITH A TWIST £11.50

As above with a special twist - fermented leek, smoked garlic and in-house
smoked haddock and mackerel topped with sweet pickled salsa
(Gluten Free Option Available*)

MORANGIE BRIE, SMOKED AYRSHIRE BACON,
CHICKEN & CRANBERRY CIGAR £9.50
served with Bramley apple & plum chutney

BRYDOCK FARM BBQ PULLED PORK &
SEAFIELD HAGGIS SCOTCH EGG £9.50
served with homemade chilli jam

PANKO & HERB CHICKEN TENDERS £8.50
served with Arran wholegrain mustard and smoky BBQ sauce
(available as a main course £17.95)
(Gluten Free Option Available*)

THAI SPICED SPEYSIDE SALMON FISHCAKES £9.50
served with a mild Thai green curry sauce
(Gluten Free Option Available*)

GRILLED STORNOWAY BLACK PUDDING
TOPPED WITH LOCALLY SMOKED HADDOCK £9.50
served with poached hen egg, crispy pancetta and roast garlic & leek velouté
(Gluten Free Option Available*)

STEAMED SHETLAND MUSSELS £11.25
served in a creamy white wine and garlic sauce with toasted garlic and herb slice
(Gluten Free Option Available*)

ASK YOUR SERVER FOR GLUTEN FREE AND DAIRY FREE OPTIONS

Please be advised that the oil used contains genetically modified soya.

(V) Vegetarian (N) Contains Nuts (GFO) Gluten Free Option Available £1.50 supplement charge

Please advise your server when ordering

Due to all menu items being cooked to order from fresh, locally sourced ingredients,
please allow us a suitable time period for the courses to arrive to your table.

MAINS

WEE BATTERED OR BREADED LOCALLY

CAUGHT HADDOCK FILLET £16.95

Served with homemade tartar sauce, buttered peas and hand cut chips
(Gluten Free Option Available*)

BEER BATTERED OR BREADED LOCALLY

CAUGHT HADDOCK FILLET £19.95

Served with homemade tartar sauce, buttered peas and hand cut chips
(Gluten Free Option Available*)

COCONUT & CHILLI CRUMBED NORTH SEA

MONKFISH KATSU CURRY £21.95

with garlic and chilli king prawns, spiced savoury basmati, kimchi and mango chutney
(Gluten Free Option Available*)

CHICKEN SCHNITZEL £17.95

with Isle of Mull cheddar sauce, side salad and handcut chips
(Gluten Free Option Available*)

SEAFOOD & SAFFRON RISOTTO £29.90

served with halibut, salmon, crayfish, mussels, king prawns and langoustine bisque cream

SWEET & SOUR CHICKEN KEBAB £19.50

served with spiced savoury rice and side salad
(Gluten Free Option Available*)

PAN SEARED CHICKEN ESPETADA £23.95

chicken skewer served with Bombay potato, onion rings and peri peri mali sauce
(Gluten Free Option Available*)

GRILLED FILLET OF BEEF ESPETADA £39.90

fillet of beef skewer served with Bombay potato, onion rings, blistered vine tomato and connas velouté
(Gluten Free Option Available*)

PANCETTA WRAPPED MONKFISH & SALMON BROCHETTE £22.95

served with spiced savoury basmati, petit salad with a lime, chilli & dill emulsion
(Gluten Free Option Available*)

SEAFIELD SEAFOOD PLATTER £32.95

Garlic and chilli grilled langoustines, steamed Shetland mussels in a creamy garlic sauce, salt and pepper squid, tempura seabass fillet, honey and lime glazed salmon fillet with hand cut chips, tartare sauce and garlic toast
(Gluten Free Option Available*)

SEAFIELD BURGERS

ALL BURGERS SERVED WITH SKINNY FRIES,
ONION RINGS & COLESLAW

6oz SEAFIELD CHILLI & CHEESE STEAK BURGER £21.90

topped with mature white cheddar, grilled haggis and sweet chilli sauce in a Buckie bellybutton softie
(Gluten Free Option Available*)

6oz CAJUN SPICED SPEYSIDE SALMON BURGER £19.80

with grilled halloumi, crispy onions and caper topped with a lemon and garlic aioli in a Buckie bellybutton softie
(Gluten Free Option Available*)

CRISPY BUTTERMILK CHICKEN BREAST BURGER £19.90

with mature white cheddar, smashed potato hash brown, topped with smoked bacon and apple jam in a
Buckie bellybutton softie
(Gluten Free Option Available*)

GRILL

ALL SERVED WITH BLISTERED VINE TOMATO, GRILLED FLAT CAP
MUSHROOM & A CHOICE OF SAUCE

10oz SIRLOIN £36.50

Grilled to temperature (Gluten Free Option Available*)

28 DAY AGED 8oz BLACK GOLD

ANGUS FILLET £41.25

Grilled to temperature (Gluten Free Option Available*)

OOOR HIGHLAND COO £43.75

30 Day matured 8oz fillet of highland cow topped with grilled haggis

Grilled to temperature

10% FROM EVERY HIGHLAND COO STEAK SOLD WILL BE DONATED TO THE ARCHIE FOUNDATION

SEAFIELD MIXED GRILL £34.90

Chateaubriand medallions, venison sausage and pork belly with handcut chips, grilled mushroom and tomato

Grilled to temperature

SAUCES

ROAST GARLIC VELOUTE – HENNESSY & MADAGASCAN PEPPERCORN –
MALT WHISKY CREAM – MONKEY GLAND (SWEET N SOUR) – BLUE CHEESE

£4.00

SIDE ORDERS

GARLIC BREAD	£4.80	HAND CUT CHIPS	£4.80
ARTISAN BREAD	£4.80	SKINNY FRIES	£4.80
MEDLEY OF MARKET		PARMESAN TRUFFLE	
VEGTABLES	£4.80	HAND CUT CHIPS	£5.80
SURF AND TURF	£5.95	WHIPPED POTATOES	£4.80
HALLOUMI CHIPS	£5.80	ONION RINGS	£4.80
CRUMBED BLACK PUDDING	£6.90	GARLIC MUSHROOMS	£4.80
		HAGGIS BON BONS	£6.90

VEGETARIAN & VEGAN

STARTERS

BUFFALO CAULIFLOWER WINGS £7.95

Southern fried tender cauliflower florets served with horseradish aioli
(Vegetarian, Gluten Free Option Available*)

ROAST VEGETABLE & CHEESE QUICHE £8.90

with sundried tomato pesto
(Vegetarian, Contains Nuts)

GRILLED PIMENTO & SPICED CHICKPEA BON BON £8.50

with dill emulsion and pickled salsa
(Vegetarian & Vegan, Gluten Free Option Available*)

ROAST VINE TOMATO & BASIL SOUP £6.95

with herb and garlic croutons
(Vegetarian & Vegan, Gluten Free Option Available*)

MAINS

HONEY WHIPPED FETA CHEESE £18.25

with spiced sunflower seeds, oven roasted courgette, pimento coulis and pulled dhania
(Gluten Free, Vegetarian)

VEGAN HAGGIS, NEEPS & TATTIES £17.95

Vegan haggis with paprika roasted neeps and steamed new potatoes served
with plant-based gravy (Vegetarian & Vegan)

SWEET POTATO, MARROW & BUTTERBEAN KASHMIRI CURRY £16.95

with wild basmati rice with poppadom, mango chutney, sweet chilli jam and sambals
(Vegetarian & Vegan, Gluten Free)

DESSERTS

RASPBERRY FRANGIPANE £8.95

Served with vanilla ice cream and berry coulis (Vegetarian & Vegan, Contains Nuts, Gluten Free)

CHOCOLATE TRUFFLE BROWNIE £8.95

Served with chocolate vegan ice cream (Vegetarian & Vegan, Gluten Free)

Please refer to dessert menu for vegetarian options

V - Vegetarian, VE - Vegan, GFO - Gluten Free Option Available*

on Request £1.50 supplement, N - Nuts

DESSERTS

TRADITIONAL STICKY TOFFEE PUDDING £9.95

served with Portsoy vanilla pod ice cream, brandy snap tuille, pistachio praline and toffee sauce (contains nuts)
(Gluten Free Option Available*)

VANILLA POD & BARRA BERRY STRAWBERRY BAKED CHEESECAKE £9.95

with Barra berry crumble and strawberry ripple ice cream

ESPRESSO & HAZELNUT MILLE-FEUILLE £9.95

served with hazelnut and white chocolate cremeux (contains nuts)

DUO OF DESSERTS £9.50

toffee and poached pear tart with Kraken rum
and biscoff filled white chocolate sphere

BANOFFEE BAKED ALASKA £9.50

banana sponge with salted caramel ice cream and Italian meringue

SCOTTISH CHEESE AND BISCUITS £11.95

A selection of fine Scottish cheeses with fruit chutney,
savoury biscuits, celery and grapes (V)

CULLEN ICE CREAM £7.95 (V)

ADD BERRY COULIS OR TOFFEE SAUCE - £1.50

DESSERT COCKTAILS

£9.95

CHOCOLATE ORANGE ESPRESSO MARTINI

A twist on the classic espresso martini with cold brew coffee, vodka, coffee liqueur and chocolate orange syrup

APPLE CRUMBLE MARTINI

A refreshing dessert cocktail with gin, apple juice, cinnamon syrup
topped with soda