



STARTERS

SOUP OF THE DAY £6.95 (V)

Complemented with inhouse baked artisan bread
(ask your server for the soup of the day) (GFO)

CULLEN SKINK £8.95

A traditional soup made from local smoked haddock, potatoes,
onions & cream served with artisan bread (GFO)

CONFIT CORNFED CHICKEN, CHORIZO, CURED
BACON & MATURE CHEDDAR CIGAR £9.20

served with sour cream & chive dip

ASSIETTE OF SALMON £9.90

Home cured gravlax smoked salmon rillettes and salmon &
spring onion bon bon with rosemary tuille

CAPE MALAY CHICKEN ROTI £8.50

With sambals, mango and jeera seed chutney

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

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 £13.95

Served with homemade tartar sauce, buttered peas and hand cut chips (GFO)

BEER BATTERED OR BREADED LOCALLY
CAUGHT HADDOCK FILLET £19.95

Served with homemade tartar sauce, buttered peas and hand cut chips (GFO)

MOZZARELLA & SUNDRIED TOMATO
CORNFED CHICKEN BREAST £22.95

wrapped in parma ham with seasonal vegetables, chorizo and spring onion crushed new potato with a roast garlic and leek velouté (GFO)

CONFIT DUCK LEG & THIGH £25.95

Roasted in fig and thyme preserve with garlic and leek mash potato, farm fresh vegetables and pan jus (GFO)

SLOW ROAST PORK BELLY £27.80

with pan seared venison medallions, sauteed wild mushrooms, buttered samphire, spice fried polenta and black cherry jus (GFO)

COCONUT & CHILLI CRUMBED MONKFISH MEDALLIONS KATSU CURRY £22.90
with coriander and garlic basmati rice, pickled ginger, lemon and lime dressed edamame beans and sambals (GFO)

(Chicken option available - same price)

SEAFIELD SEAFOOD PLATTER £29.90

Lime and chilli crumbed monkfish medallions, crispy skin seabass fillet, salmon and spring onion bon bons, wee Cullen skink, garlic and chilli grilled langoustines, hand cut chips and tartar sauce

SEAFIELD BURGERS

ALL BURGERS SERVED WITH SKINNY FRIES,
ONION RINGS & COLESLAW

CHICKEN BURGER £18.90

pan seared chicken breast with maple cured streaky bacon, grilled haggis, mature white cheddar, roast flat cap mushroom, smoked paprika aioli on a Buckie belly button softie (GFO)

6oz BLACK ANGUS, BBQ PULLED

PORK CHEESEBURGER £20.95

topped with grilled black pudding, Seafield burger sauce and pickled red onion on a belly button softie (GFO)



GRILL

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

10oz DRY AGED RUMP STEAK £26.00
Grilled to temperature (GFO)

10oz SIRLOIN £35.00
Grilled to temperature (GFO)

10oz RIBEYE £38.00
Grilled to temperature (GFO)

28 DAY AGED 8oz BLACK GOLD
ANGUS FILLET £39.90
Grilled to temperature (GFO)

OOO HIGHLAND COO £42.50
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

SAUCES

ROAST GARLIC VELOUTE – HENNESSY & MADAGASCAN PEPPERCORN –
MALT WHISKY CREAM – MERLOT JUS – THREE 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	
VEGETABLES	£4.80	HAND CUT CHIPS	£5.80
SURF AND TURF	£5.95	ONION RINGS	£4.80
HALLOUMI CHIPS	£5.80	GARLIC MUSHROOMS	£4.80
CRUMBED BLACK PUDDING	£6.90	HAGGIS BON BONS	£6.90



DESSERTS

STICKY TOFFEE FONDANT £8.50

Served with pouring cream or homemade banana ice cream and tablet crumble (V)

VANILLA POD & BROWNIE BAKED CHEESECAKE £8.90

with Barra Berry ice cream

SALTED CARAMEL CRÈME BRULEE £8.50

Served with homemade shortbread topped with petite toffee apples (V)

BLOOD ORANGE PARFAIT £8.90

with meringue, passion fruit & lime curd, citrus dust and sweet shortcrust crumble (GFO)

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

AFTER-EIGHT MARTINI

A sweet and indulgent cocktail that takes inspiration from the popular chocolate after-eight dinner mints, delicious blend of vanilla vodka, double cream and crème de menthe
(contains cream)

ESPRESSO MARTINI SOUFFLE

A twist on the classic espresso martini with a whipped coffee topping. Perfect dessert cocktail made with vodka, kahlua, coffee and simple sugar

KEY LIME PIE MARTINI

The Key Lime Pie Martini is everything you could ever want in a cocktail, a blend of coconut rum and vanilla vodka along with apple, lime and cream tastes like key lime pie in a glass.
(contains egg)

All £9.50

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