



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

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

## CULLEN SKINK £10.90

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 £11.95

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\*)

## SOFT TORTILLA SHELL FILLED WITH SPICY PULLED CHICKEN £9.95

served with guacamole, salsa and sour cream

## GARLIC & CHILLI GRILLED MONKFISH MEDALLIONS £9.95

served with house sweet chilli jam  
(Gluten Free)

## CRUMBED CHICKEN TENDERS £9.95

served with honey mustard and BBQ dipping sauce  
(available as a main course £17.95)  
(Gluten Free Option Available\*)

## IN HOUSE HOT & COLD SMOKED SALMON, SPRING ONION & CREAM CHEESE QUICHE £9.95

served with petit salad

## PARMESAN CRUMBED TATTIE DUMPLING £10.95

filled with braised beef cheek and Seafeld ranch aioli

## STEAMED SHETLAND MUSSELS £11.95

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 may contain genetically modified soya.

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

Although no nuts are specified in the allergen sheets, we cannot guarantee that there are no traces of nuts from outside suppliers.

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 £17.95

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

(Gluten Free Option Available\*)

## BEER BATTERED OR BREADED LOCALLY

### CAUGHT HADDOCK FILLET £20.95

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

(Gluten Free Option Available\*)

## COCONUT & CHILLI CRUMBED NORTH SEA

### MONKFISH KATSU CURRY £28.90

with garlic and chilli king prawns, spiced savoury basmati, kimchi and mango chutney

(Gluten Free Option Available\*)

## CHICKEN SCHNITZEL £18.90

topped with mushroom and cheese sauce, served with a side salad and handcut chips

(Gluten Free Option Available\*)

## CAJUN DUSTED SALMON FILLET £23.95

served with kedgeree and a spring onion and parsley veloute

(Gluten Free Option Available\*)

## GRILLED CHICKEN & PRAWN ESPETADA £25.90

served with Bombay potato, onion rings and peri peri nali sauce

(Gluten Free Option Available\*)

## OVEN ROAST CHICKEN SUPREME £23.95

wrapped in pancetta stuffed with haggis, served with garlic and spring onion crushed new potatoes, seasonal vegetables, black pudding bon bon and whisky cream sauce

## SEAFIELD SEAFOOD PLATTER £34.95

steamed Shetland mussels in a creamy garlic sauce, monkfish scampi, grilled salmon brochette, salt and pepper squid rings, tempura seabass with hand cut chips, tartare sauce and garlic toast

(Gluten Free Option Available\*)

# SEAFIELD BURGERS

ALL BURGERS SERVED WITH SKINNY FRIES,  
ONION RINGS & COLESLAW

## SEAFIELD CHILLI & CHEESE SMASH BURGER £21.95

double smash steak burger topped with mature white cheddar, grilled haggis and sweet chilli jam in a Buckie  
bellybutton softie  
(Gluten Free Option Available\*)

## GRILLED CAJUN CHICKEN BURGER £19.95

topped with caramelised onions, roast tomato relish, streaky bacon and mature white cheddar 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 £41.90

Grilled to temperature (Gluten Free Option Available\*)

### 00R 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

6oz sirloin served with bacon wrapped sausage, sweet and sour chicken skewer

handcut chips, grilled mushroom, tomato and a sauce of your choice

Grilled to temperature

### SAUCES

ROAST GARLIC VELOUTE – HENNESSY & MADAGASCAN PEPPERCORN –

MALT WHISKY CREAM – BLUE CHEESE

£4.00

### SIDE ORDERS

GARLIC BREAD	£4.95	HAND CUT CHIPS	£4.95
ARTISAN BREAD	£4.95	SKINNY FRIES	£4.95
MEDLEY OF MARKET		PARMESAN TRUFFLE	
VEGETABLES	£4.95	HAND CUT CHIPS	£5.80
SURF AND TURF	£5.95	WHIPPED POTATOES	£4.95
HALLOUMI CHIPS	£5.80	ONION RINGS	£4.95
CRUMBED BLACK PUDDING	£6.90	GARLIC MUSHROOMS	£4.95
		HAGGIS BON BONS	£6.95

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

# VEGETARIAN & VEGAN

## STARTERS

### BEETROOT CARPACCIO £8.95

served with mustard and dill emulsion, toasted pine nuts and burnt tofu  
(Vegan, Vegetarian, Gluten Free Option Available\*)

### ROAST VEGETABLE ARANCINI £8.95

with sweet pickled salsa and wild rocket oil  
(Vegan, Vegetarian, Gluten Free Option Available\*)

### TEMPURA COURGETTE PIMENTO & MUSHROOM £8.95

dusted with dukkha spice and served with chilli jam dipping sauce  
(Vegan, Vegetarian, Gluten Free Option Available\*)

### BUFFALO CAULIFLOWER WINGS £8.50

served with roast vine tomato relish  
(Vegan, Vegetarian, Gluten Free Option Available\*)

### ROAST VINE TOMATO & BASIL SOUP £6.95

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

## MAINS

### HONEY WHIPPED FETA CHEESE £19.25

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

### VEGETABLE LASAGNE VERDI £18.95

served with garlic and herb toast  
(Vegetarian)

### SWEET POTATO, MARROW & BUTTERBEAN KASHMIRI CURRY £17.95

with wild basmati rice with poppadom, mango chutney, sweet chilli jam and sambals  
(Vegan, Vegetarian, Gluten Free Option Available\*)

### ROASTED CAULIFLOWER STEAK £15.95

served with romesco sauce, pickled shallots, caper berries and confit yellow vine tomato  
(Vegan, Vegetarian, Gluten Free Option Available\*)

### ROAST VEGETABLE & SPICED COUS COUS SALAD £15.95

served with rocket and dill dressing  
(Vegan, Vegetarian)

## DESSERTS

### RASPBERRY FRANGIPANE £9.50

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

### CHOCOLATE TRUFFLE BROWNIE £9.50

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

RED WINE & SPICED POACHED PLUM £9.95  
served with frozen yoghurt, orange gel and salted cashew nut nougat  
(Contains Nuts, Gluten Free Option Available\*)

CHERRY & DARK CHOCOLATE TARTE £9.95  
served with stem ginger biscuits and pistachio ice cream  
(Contains Nuts)

BLACKBERRY CREME BRULEE £10.25  
with apple pie ice cream  
(Gluten Free Option Available\*)

SCOTTISH CHEESE AND BISCUITS £11.95  
A selection of fine Scottish cheeses with fruit chutney,  
savoury biscuits, celery and grapes  
(Vegetarian, Gluten Free Option Available\*)

CULLEN ICE CREAM £8.95  
ADD BERRY COULIS OR TOFFEE SAUCE - £1.50  
(Vegetarian)

## 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

BLACK FOREST GATEAU  
An indulgent dessert cocktail with Chambord, white chocolate liqueur,  
cream and cherry syrup (contains cream)