



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
Braehead Foods, Kilmarnock
Cullen Ice Cream Shop, Cullen
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) (GFO)

CULLEN SKINK £9.90

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

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 (GF)

BOEREWORS 'FARMERS SAUSAGE' SCOTCH EGG £9.90
served with vegetable chakalaka (GFO)

CAJUN DUSTED MONKFISH MEDALLIONS £10.60
with sour cream dressing and sweet chilli jam (GF)

LEEK & SHALLOT TART TATIN £10.30
served with goats cheese, hot smoked salmon, salt roasted heirloom
tomatoes with balsamic and herb cream

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)

HAY & HICKORY SMOKED BLACK FACE LAMB SHANK £29.90

with crispy bacon, whipped potatoes, roast
vegetables and smoky jus (GF)

PARMA HAM WRAPPED MONKFISH £27.90

with roast fennel and garlic risotto, leek ash
and crispy pancetta (GF)

KOREAN STYLE CRISPY BBQ CHICKEN £24.85

with spiced savoury rice and a sweet n sour chimichurri dipping sauce
(GF)

CRISPY SKIN COD FILLET £31.90

served with roast vegetables, butter curry sauce, blistered pak choi
toasted pine nuts, parmentier potatoes, petit poppadom and buttered
langoustines (GF)

SEAFIELD SEAFOOD PLATTER £31.95

Shetland mussels in a creamy white wine sauce, lemon and herb grilled
langoustines, salt and pepper cod fillet, cajun dusted monkfish served
with hand cut chips, tartar sauce and a garlic and herb slice (GFO)

SEAFIELD SALADS

GOATS CHEESE BOCCOCINI AND HONEY

ROAST PEAR £17.90

with select baby leaf lettuce, roast vine tomatoes and
toasted pine nuts (GF)

SOUTHERN FRIED CHICKEN STRIP SALAD £19.95

with spiced sweetcorn, lotus root crisps, select baby leaf lettuce, roast
vine tomato with a sour cream dressing (GFO)

SEAFIELD BURGERS

**ALL BURGERS SERVED WITH SKINNY FRIES,
ONION RINGS & COLESLAW**

CRISPY BUTTERMILK CHICKEN BURGER £19.80

buttermilk chicken breast topped with hot honey mayo, red onion
marmalade, mature cheddar cheese in a bellybutton softie (GFO)

6oz SEAFIELD STEAK BURGER £21.90

topped with BBQ aioli, beer onions, streaky bacon, smoked brisket
hashbrown with mature cheddar cheese in a bellybutton softie (GFO)

BOEREWORS 'FARMERS SAUSAGE' ROLL £19.90

with beer onions and sweet hot english mustard in a bellybutton hot
dog bun (GFO)

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GRILL

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

BRAISED HIGHLAND COO
SHORT RIB £29.90

10oz SIRLOIN £35.00
Grilled to temperature (GFO)

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

OOR 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 – CHIMICHURRI
£4.00

SIDE ORDERS

| | | | |
|-------------------------------|-------|------------------------------------|-------|
| GARLIC BREAD | £4.80 | HAND CUT CHIPS | £4.80 |
| ARTISAN BREAD | £4.80 | SKINNY FRIES | £4.80 |
| MEDLEY OF MARKET VEGTABLES | £4.80 | PARMESAN TRUFFLE 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 |

THE GRANT EXPERIENCE DISHES

STARTERS

BUTTER POACHED ASPARAGUS £9.80

served with roast pancetta, confit yolk, hollandaise sauce
with pecorino shavings (GF)

OAK SMOKED DUCK BREAST £12.90

with crumbed rabbit beignet, whipped black crowdie, smoked tomato sorbet,
beetroot crisp with a ginger and whisky glaze

WHIPPED GOATS CHEESE, SMOKED VENISON WITH PICKLED RADISH EN CROUTE £12.50

served with an apple and chilli chutney

LANGOUSTINE, KING PRAWN AND MASCAPONE RAVIOLI £13.25

served with roast heirloom tomato and chorizo velouté (GFO)

MAIN COURSES

PAN ROASTED HALIBUT FILLET £36.90

with golden potato scales, Mediterranean roast vegetables and a split citrus beurre
blanc (GF)

BRAISED BLACK FACE LAMB BOBOTIE £38.50

served with an Asian spiced duck roti with mango and dhanian salsa

CLASSIC CHICKEN CORDON BLEU £36.50

with chicken and smoked ham hock scotch egg, herbed potato
fondant with a pan jus

CRISPY SKIN SEABASS FILLET £39.90

with pomme noisette, pickled vegetables, caramelised hand dived scallops, mustard
and dill emulsion, smoky saffron consommé and tempura scallop roe (GF)

VEGETARIAN & VEGAN

STARTERS

BUFFALO CAULIFLOWER WINGS £7.20

Southern fried tender cauliflower florets served with horseradish aioli
(V, VE, GFO)

ROAST VEGETABLE & MATURE WHITE CHEDDAR CIGAR £7.90
with sour cream and chive dip (V)

GRILLED PIMENTO & SPICED CHICKPEA BON BON £8.50
with dill emulsion and pickled salsa (V, VE, GFO)

ROAST VINE TOMATO & BASIL SOUP £6.95
with herb and garlic croutons (V, VE, GFO)

MAINS

FRIED BEAN, CHICKPEA & SPICY RICE FILLED TORTILLA £17.95
with salsa, sour cream, spring onion and hand cut chips (V)

PAN FRIED CAULIFLOWER 'STEAK' £24.90
with butternut hummus, potato terrine and spiced crisps, chickpeas and leeks
(V, VE, GFO)

VEGAN HAGGIS, NEEPS & TATTIES £16.50
Vegan haggis with paprika roasted neeps and whipped potatoes served
with plant-based gravy (V, VE)

SWEET POTATO, MARROW & BUTTERBEAN KASHMIRI CURRY £16.90
with wild rice and basmati with poppadom, mango chutney, raita and sambals
(V, VE, GFO)

DESSERTS

RASPBERRY FRANGIPANE £7.20
Served with vanilla ice cream and berry coulis (V, VE, N)

CHOCOLATE TRUFFLE BROWNIE £7.20
Served with chocolate vegan ice cream (V, VE)

Please refer to dessert menu for vegetarian options

V - Vegetarian, VE - Vegan, GFO - Gluten Free Option Available on Request, N - Nuts

DESSERTS

STICKY TOFFEE ROULADE £9.95

filled with toffee mousse served with tablet ice cream and butterscotch sauce

PINA COLADA CHEESECAKE £10.80

served with rum macerated pineapple, mango gel, tropical syrup
and rum & raisin ice cream (GF)

MACCERATED STRAWBERRY AND HIBISCUS MOUSSE FILO TART £11.50

Served with Barra berry coulis and white chocolate disc

CLASSIC TIRAMISU £10.30

with Kahlua syrup and a cacao tuille (GF)

DARK CHOCOLATE PARFAIT £11.80

served with pistachio cream, pistachio praline and biscoff truffle (GF)

SCOTTISH CHEESE AND BISCUITS £11.95

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

CULLEN ICE CREAM £7.95 (V)

ADD BERRY COULIS OR TOFFEE SAUCE - £1.50

DESSERT COCKTAILS

PASSIONFRUIT MARTINI ICE CREAM FLOAT

A twist on your classic passionfruit martini with vanilla vodka, pineapple juice, passoa and lime
juice topped with vanilla ice cream
(contains ice cream)

SPARKLING RASPBERRY FLOAT

A delicious dessert cocktail containing prosecco and raspberry sorbet

LEMON CHEESECAKE

A mix of lemon juice, double cream, vanilla syrup, vodka and limoncello
(contains cream)

All £11.95