



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
Smiths of Portsoy, Portsoy
Eat Mair Fish , Buckie
Speyfruit, Elgin

All bread and sauces are made in-house



STARTERS

SOUP OF THE DAY £8.50

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

CULLEN SKINK £10.95

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

DUO OF STORNAWAY BLACK & WHITE PUDDING

BON BONS £9.95

with sweet potato puree and whisky sauce

CRUMBED CHICKEN TENDERS £9.95

served with BBQ dipping sauce
(available as a main course £20.95 - Gluten Free Option Available*)

STEAMED SHETLAND MUSSELS £12.95

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

SEASONAL STARTERS

CULLEN BAY LANGOUSTINE & BROWN CRAB CAKES £12.80

with sauce gribiche
(Gluten Free Option Available*)

SMOKED SALMON £12.95

with crumbed goats cheese, pickled beetroot and cured cucumber ribbons
(Gluten Free Option Available*)

CRUMBED CAMEMBERT £12.20

with pineapple and raspberry salsa topped with prosecco glaze
(Gluten Free Option Available*)

BILTONG & BLUE CHEESE MOUSSE £12.00

set on sourdough toast with a Barra berry, balsamic and black pepper dressing
(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.

SEAFIELD'S SEASONAL MAINS

CHICKEN, RED ONION & APRICOT SOSATIE £24.95

served with mujadara rice, spiced poppadom and mango chutney
(Gluten Free Option Available*)

SPICED PULLED PORK SOFT SHELL TACOS £18.95

with tex mex slaw, apple and jalapeno jam and chipotle aioli

CHICKEN, BACON & CHORIZO BALLOTINE £21.95

served with balsamic roast vine tomatoes, pancetta, parmentier
potatoes and herb velouté
(Gluten Free Option Available*)

‘BUNNY CHOW’ £24.95

slow cooked, medium spiced black face lamb curry served in a sourdough
boule loaf with chakalaka, mango chutney and spiced mini poppadom's
(Gluten Free Option Available*)

GRILLED SPEYSIDE SALMON & MUSSEL ORZO £22.95

with sea greens, capers, toasted garlic slice and a citrus creme

SEAFIELD SEAFOOD PLATTER £34.95

salt and pepper squid, garlic and chilli grilled tiger prawns, steamed mussels
in garlic sauce, cajun spiced salmon brochette, breaded hake pieces, tartare
sauce, garlic bread and hand cut chips
(Gluten Free Option Available*)

SEAFIELD'S CLASSIC MAINS

WEE BATTERED OR BREADED LOCALLY CAUGHT
HADDOCK FILLET £17.95

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

BEER BATTERED OR BREADED LOCALLY CAUGHT
HADDOCK FILLET £20.95

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

CHICKEN SCHNITZEL £20.50

topped with cheese sauce served with a side salad and hand cut chips
(Gluten Free Option Available*)

BREADED KING PRAWN AND WHITE FISH PIECES £29.95

Prepared in scampi style served with hand-cut chips and
chunky tartar sauce.

(Gluten Free Option Available*)

CRUMBED CHICKEN TENDERS £20.95

served with skinny fries and BBQ dipping sauce
(Gluten Free Option Available*)

BEEF LASAGNE £18.95

Served with garlic toast

LOADED MAC N CHEESE £16.95

topped with crispy bacon and grilled haggis
(Dish also available with no topping £14.95)

SEAFIELD BURGERS

ALL BURGERS SERVED WITH SKINNY FRIES,
ONION RINGS & COLESLAW

THE SEAFIELD BUCKIE BELLYBUTTON BURGER £22.95

Ground steak mince patty with burger relish, crisp lettuce, grilled haggis, mature white cheddar & sweet chilli jam in a Buckie Bellybutton softie
(Gluten Free Option Available*)

CAJUN CHICKEN BURGER £20.95

with crisp lettuce, red onion marmalade, avocado & streaky bacon 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 £37.50

Grilled to temperature (Gluten Free Option Available*)

28 DAY AGED 8oz BLACK GOLD

ANGUS FILLET £42.50

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

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

BURRATA £10.90

with roasted figs, heather honey, pickled beetroot and pistachio dust
(Vegetarian, Gluten Free Option Available*)

WHITE ASPARAGUS, LEEK & TRUFFLE ARANCINI £9.95

with basil pesto, balsamic glaze and dill oil
(Vegan, Vegetarian, Gluten Free Option Available*)

VEGETABLE ASIAN DUMPLINGS £9.50

served with a sesame, soya and sweet chilli dip
(Vegetarian, Vegan)

ROAST COURGETTE & CUMIN SOUP £8.50

(Vegan, Vegetarian, Gluten Free Option Available*)

MAINS

WHIPPED PARSLEY POTATO £19.95

with roasted pimento, cheese and chilli croquettes and tomato coulis
(Vegan, Vegetarian, Gluten Free Option Available*)

BEETROOT RISOTTO £19.95

with vegan mozzarella and toasted walnuts
(Vegetarian, Vegan, Gluten Free Option Available*)

VEGETABLE LASAGNE VERDI £19.95

served with a side salad and garlic toast
(Vegetarian)

SWEET POTATO, MARROW & BUTTERBEAN KASHMIRI CURRY £19.95

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

DESSERTS

RASPBERRY & GIN CHEESECAKE £11.50

served with coconut ice cream
(Vegetarian & Vegan, Contains Nuts, Gluten Free)

CHOCOLATE TRUFFLE BROWNIE TORTE £10.90

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

SELECTION OF VEGAN ICE CREAM £11.50

with berry coulis
(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

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*)

BARRA BERRY PARFAIT £10.95

served with summer berry crumble, honeycomb shards and a coconut and pineapple cooler
(Gluten Free Option Available*)

BURNT HEATHER HONEY TART £10.95

with vanilla tuille, pecan nut praline, red bush ice cream and bee pollen
(Contains Nuts)

DECONSTRUCTED CHERRY & VANILLA POD CHEESECAKE £10.95

topped with crispy cherries set on chocolate dirt with cherry coulis
(Gluten Free Option Available*)

CREME BRULEE CARAMEL CUSTARD TART £10.95

with whipped tonka bean ice cream

SCOTTISH CHEESE AND BISCUITS £13.95

A selection of fine Scottish cheeses with fruit chutney, savoury biscuits, celery and grapes
(Gluten Free Option Available*)

CULLEN ICE CREAM £9.50

ADD BERRY COULIS OR TOFFEE SAUCE - £1.50

(Gluten Free Option Available*)

DESSERT COCKTAILS £11.95

AFTER EIGHT MARTINI

Vodka, creme de cacao, mint syrup and milk
(oat milk option available)

WHITE CHOCOLATE & PASSIONFRUIT MARTINI

Vodka, creme de cacao, passoa, passionfruit puree, milk
(oat milk option available)

V - Vegetarian, VE - Vegan, GFO - Gluten Free Option Available*on Request £1.50
supplement, N - Nut