

DESSERTS

Chocolate soufflé £10.45

Trio of chocolate soufflé, espresso martini and dark matter ice cream.

Cheesecake £8.95

Kahlua cheesecake with a dark chocolate glaze, served with Cullen ice cream.

Frangipane £8.95

Raspberry, red currant and almond frangipane with fruits of the forest sorbet and pistachio praline. Contains nuts.

Crème brûlée £9.60

Elderflower crème brûlée with a brandy snap berry basket.

Seafield sticky toffee pudding £8.95

Seafield sticky toffee pudding with Cullen ice cream and walnut pieces.

Cullen ice cream £7.95

Add berry coulis or toffee sauce. £1.50

Scottish cheese and biscuits £9.95

A selection of fine Scottish cheeses served with a savoury biscuit selection, stone fruit chutney, celery sticks and grapes.

Why not add a glass of Ruby Port 75ml £4.90

or Vintage Port 75ml £8.00



COFFEES & TEAS

Americano £3.50 Flat white £3.50

Latte £3.50 Double espresso £3.50

Cappuccino £3.50 Hot chocolate £2.80

Luxury toasted mallow hot chocolate £3.40

Salted caramel fudge latte £3.50

Add a shot of syrup £0.50

Hazelnut, vanilla or caramel.

Tea £2.95 Flavoured Teas £2.95

Earl Grey • Peppermint • Green tea • Camomile

Decaffeinated • Cranberry & raspberry.



STARTERS

Soup of the day £6.95 ✓

Please refer to our specials board. Served with our homemade artisan bread.

Traditional Cullen skink £8.95

Served with our homemade artisan bread.

Smoked haddock scotch egg £6.95

Served with dill and garlic aioli.

Chicken tenderloins £6.95

Coated in herbs and breadcrumbs, served with sweet chilli jam or honey mustard.

Also available as a main course. - £15.95

Pan fried monkfish bites £8.95

Sautéed in garlic butter with sweet chilli jam, served with garlic bread.

Pork belly £6.95

Glazed with Sichuan pepper, goji berry and soya sauce, served on crisp Asian greens.

Dukka spiced tempura vegetables ✓ £6.95

Served with sweet chilli jam or honey mustard. Contains nuts.



✓ - vegetarian *Available as a half portion, charged at 75%.
Vegan & gluten free menu available - please ask your server.

MAINS

Buckie bellybutton haggis beef burger £16.95
Made of 7oz ground steak, topped with haggis, crispy smoked streaky bacon, mature cheddar cheese and a red onion marmalade served in a Buckie softie with coleslaw, skinny fries and onion rings.

Haddock fillet £15.95 *

Deep fried in Spey Valley beer batter or breaded, served with hand cut chunky chips, peas, salad and tartar sauce.

Seafood and saffron risotto £21.95 *

Prawns, lobster meat, mussels and monkfish risotto with lobster bisque cream and a king prawn brochette.

Chicken supreme £19.95

Oven baked chicken supreme with crispy potatoes, seasonal vegetables, with a haggis & Stornoway black pudding crumble, served with a herb velouté.

Lamb rump £22.95

Slow roasted in red wine, honey, fresh herbs and tomato, served on roasted garlic and rosemary whipped potato, buttered vegetables and a lamb jus.

Salad of the day *

Please refer to our specials board.

Korma chicken sosatie £14.95 *

Served with lemon and dhanian basmati rice, sambals and poppadom's.

Vegetable wellington £14.50 **V**

A medley of roasted seasonal vegetables with mushrooms in a crisp puff pastry, served with parsley buttered new potatoes and roast garlic velouté. Contains nuts.



V - vegetarian *Available as a half portion, charged at 75%.
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GRILL MENU

8oz sirloin (GF) £29.95

Grilled to temperature.

28 day matured 8oz black gold
Angus fillet £37.95

Oor Highland coo £39.95

30 day matured 6oz fillet of Highland cow topped with grilled haggis, served with hand cut potato chips and buttered vegetables.

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

You may add Surf & Turf side (garlic buttered prawns)
to any steak at a supplement of £4.95

All served with grilled flat cap mushroom, onion rings, buttered
vegetables, grilled tomato and French fries or hand cut chips.



Sauces - £4.95

Roast garlic & cream • Blue cheese • Whisky sauce • Pepper sauce



Side orders

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| Medley of market | | Side salad | £3.50 |
| fresh vegetables | £3.50 | Garlic bread | £3.50 |
| Battered onion rings | £3.50 | Artisan bread | £3.50 |
| Side hand cut chips | £3.50 | | |



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 at your table