

DESSERTS

Pomona gin, rhubarb & raspberry cheesecake £9.95
With meringue kisses served with a berry sorbet.

Seafield sticky toffee pudding £9.25 (N) (V)
Topped with walnut praline served with Cullen ice cream.

Strawberry crème brûlée £8.95 (GFO) (V)
With pink prosecco fizz & a wild berry skewer.

Dark chocolate & Tia Maria torte £8.25 (GFO) (V)
With espresso ice cream.

Cullen ice cream £7.95 (V)
Add berry coulis or toffee sauce - £1.50 (GFO) (V)

Scottish cheese & biscuits £11.95 (GFO) (V)
A selection of fine Scottish cheese served with savoury biscuits, grapes,
celery & apple and fruit chutney.

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	£3.20

Luxury toasted mallow hot chocolate £3.80

Salted caramel fudge latte £3.80

Add a shot of syrup £1.00
Hazelnut, vanilla or caramel.

Tea £3.00 Flavoured Teas £3.00

Earl Grey · Peppermint · Green tea · Camomile
Decaffeinated · Cranberry & raspberry.



STARTERS

Soup of the day £7.95 v (GFO)
Please refer to our specials board. Served with our homemade artisan bread.

Traditional Cullen skink £8.95 (GFO)
Served with our homemade artisan bread.

Seafield scotch egg £8.95 (GFO)
Soft-boiled free-range egg coated in locally sourced haggis,
black pudding & panko breadcrumbs served with sweet chilli jam.

Chicken tenderloins £8.75 (GFO)
Coated in seasonal breadcrumbs, served with
honey mustard or sweet chilli dip.

Dukka spiced tempura vegetables £8.25 (N) (GFO)
Red pepper, brinjal and mushroom coated in a light tempura batter
sprinkled with a dukkah spice served with dill aioli.

Asian spiced duck spring roll £8.95
With lemongrass, pak choi & lotus root served with homemade plum sauce.

Crumbed coated goats' cheese (v) £8.75
With honey roasted fig & black pepper crostini.



(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 at your table.

MAINS

Locally farmed lamb shank £27.95 (GFO)
Slow cooked in Moroccan spices & jammed tomato served
with blistered pimento cous cous and long stem broccoli

Smoked bacon wrapped chicken roulade £24.95
Stuffed with mature white cheddar, chestnut mushroom with
a black pudding croquette, sauteed vegetables served with a
Whisky Cream Sauce

Beer battered or breaded
locally fished haddock £19.95 (GFO)
With homemade tartar sauce, buttered peas, petit salad &
hand cut chips

Chicken tenderloins £18.95 (GFO)
Coated in seasoned breadcrumbs served with skinny fries, coleslaw,
petit salad and a honey mustard or sweet chili dip

Dukka spiced tempura vegetables £16.95 (N) (GFO)
Select vegetable cuts coated in a light tempura batter sprinkled with
dukkah spice served with dill aoli, hand cut chips & petit salad

Grilled chicken breast crusted in
cajun spice £18.95 (GFO)
With guacamole, tomato relish, mature white cheddar in a Buckie
belly button softie served with fries, onion rings and coleslaw

Ground beef burger £19.95 (GFO)
Blended with chilli flakes, spices & mature white cheddar grilled &
topped with homemade sweet chilli jam, streaky bacon in a Buckie
belly button softie served with fries, onion rings & coleslaw

Salad of the day
Please refer to our specials board



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GRILL MENU

8oz sirloin £29.95 (GFO)
Grilled to temperature.

28 day matured 8oz black gold
Angus fillet £37.95 (GFO)

Oor Highland coo £39.95
30 day matured 6oz fillet of Highland cow topped with
grilled haggis,

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

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



Sauces - £4.95

Hunter's sauce • Blue cheese sauce • Whisky sauce
Pepper sauce • Garlic butter

All steak sauces are available as a Gluten Free Option



Side orders

Medley of market		Side salad	£4.50
fresh vegetables	£4.50	Garlic bread	£4.50
Surf & Turf		Battered onion rings	£4.50
(garlic butter prawns)	£5.95	Artisan bread	£4.50



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