



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 £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*)

DUO OF STORNAWAY BLACK & WHITE PUDDING

BON BONS £8.75

with sweet potato puree and whisky sauce

SOFT TORTILLA SHELL FILLED WITH CHILLI CON CARNE £9.95

Topped with mature white cheddar, salsa and sour cream

GARLIC & CHILLI GRILLED MONKFISH MEDALLIONS £9.95

served with in-house sweet chilli jam
(Gluten Free)

CRUMBED CHICKEN TENDERS £9.95

served with BBQ dipping sauce
(available as a main course £19.95)
(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*)

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 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

TERIYAKI CHICKEN SKEWER £19.95

deboned chicken thigh served with fragrant pilau rice, miso aioli and kimchi (Gluten Free)

(Please allow at least 30 minutes cooking time of this dish)

SEAFIELD STOVIES £15.95

served with slow braised beef shoulder, whipped rooster potatoes, pickled beetroot and homemade oatcakes

(Gluten Free Option Available*)

CHICKEN SCHNITZEL £19.50

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

(Gluten Free Option Available*)

HAGGIS, NEEPS & TATTIES £15.95

grilled haggis with bolongere potato, butter poached neeps, parsnip crisps and whisky pepper sauce

MONKFISH SCAMPI £24.95

served with handcut chips and chunky tartar sauce (Gluten Free Option Available*)

CRUMBED CHICKEN TENDERS £19.95

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

SEAFIELD ARTISAN PIES

SEAFIELD STEAK, STILTON & ALE PIE £24.90

made with black angus gold fillet and ox cheek with homemade puff pastry, clapshot and roast carrots

CREAMY FISH PIE £22.95

Parmentier De Poisson - A classic french dish with herbed monkfish, salmon and steamed mussels in a creamy leek and fennel sauce, layered with rich buttery whipped potato, baked until golden brown

CREAMY CHICKEN & SMOKED HAM HOCK PIE £19.95

with mushroom and leek whipped potato

PASTA DISHES

(all served with garlic toast)

CHICKEN KORMA PENNE PASTA £16.95

BEEF LASAGNE £18.95

LOADED MAC N CHEESE £15.95

topped with crispy bacon and grilled haggis (Dish also available with no topping £13.95)

SEAFIELD BURGERS

ALL BURGERS SERVED WITH SKINNY FRIES,
ONION RINGS & COLESLAW

THE SEAFIELD BUCKIE BELLYBUTTON BURGER £21.95

ground steak mince patty topped with signature burger relish, crisp lettuce, streaky bacon, grilled haggis and black pudding and emmental cheese in a Buckie bellybutton softie
(Gluten Free Option Available*)

BUTTERMILK CHICKEN BURGER £19.95

topped with sweet cured streaky bacon, smoked applewood cheddar and sweet chilli jam 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 £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

CLASSIC STEAK, EGG & CHIPS £39.50

10oz sirloin, 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

ROAST VEGETABLE ARANCINI £9.50

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

TEMPURA COURGETTE, PIMENTO & MUSHROOM £9.50

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

BUFFALO CAULIFLOWER WINGS £8.95

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

ROAST VINE TOMATO & BASIL SOUP £6.95

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

MAINS

BROCOLLI, BRIE & PEA RISOTTO £16.95

(Vegan option available, Vegetarian)

PANEER CHEESE PAKORA £19.95

with masala curd, mint and coriander yoghurt with mango chutney
(Vegetarian, Gluten Free)

VEGETABLE LASAGNE VERDI £16.95

served with garlic and herb toast
(Vegetarian)

SWEET POTATO, MARROW & BUTTERBEAN KASHMIRI CURRY £18.95

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

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*)

RHUBARB & CUSTARD £9.95

vanilla panna cotta with rhubarb sorbet, rhubarb whipped jelly,
rhubarb foam, nutty granola and a custard truffle
(Contains Nuts)

APPLE, PECAN & PEAR DELICE £9.95

with apple brandy ice cream and caramelised pear balls
(Contains Nuts)

SALTED DARK CHOCOLATE & LIMONCELLO CHEESECAKE £9.95

topped with Italian meringue and a trio of citrus curds

CREME CARAMEL CUSTARD TART £9.95

with whipped tonka bean cream

SCOTTISH CHEESE AND BISCUITS £12.95

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

CULLEN ICE CREAM £8.95

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)