



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 STORNOWAY 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*)

DUO OF SALT & PEPPER SQUID & SWEET CHILLI KING PRAWN SKEWER £11.95

with tartare sauce
(Gluten Free Option Available*)

CRUMBED GOATS CHEESE £12.95

with beetroot, smoked salmon and cured cucumber ribbons
(Gluten Free Option Available*)

CHILLI CON CARNE NACHOS £10.90

with mature white cheddar, salsa, guacamole and sour cream

DUO OF TERIYAKI CHICKEN & CAPE MALAY CHICKEN SAMOSA £9.95

with spicy peanut sauce

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

STEAMED THAI CHICKEN & LANGOUSTINE £23.95

wrapped in savoy cabbage with kombu sauce

PAN SEARED BLACK ANGUS STRIPS &
WILD MUSHROOM ORZO £29.95

served with miso aioli

SPICED PULLED PORK SOFT SHELL TACOS £18.95

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

GARLIC & CORIANDER FLAT BREAD £18.95

topped with parma ham, wild rocket basil pesto, olive tapenade and
poached egg topped grana Padano shavings

SEAFIELD SEAFOOD PLATTER £31.95

salt and pepper squid, garlic and chilli grilled tiger prawns, steamed mussels
in garlic sauce, cajun spiced salmon brochette, tartare sauce, garlic bread
and hand cut chips

(Gluten Free Option Available*)

CHICKEN, BACON & CHORIZO BALLOTINE £21.95

served with balsamic roast vine tomatoes, pancetta, parmentier potatoes and
herb velouté

CLASSIC PORCHETTA £19.95

with chimichurri, fennel and apple remoulade, rosemary and salt roasted
new potato with calvados sauce

(Gluten Free Option Available*)

SALMON, MUSSEL, LEMON & SAMPHIRE LINGUINI £20.95

Served with garlic toast

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*)

CATCH OF THE DAY SCAMPI £24.95

Fresh catch of the day prepared in scampi style served with hand-cut chips
and chunky tartar sauce.

Please ask your server for today's fish
(Gluten Free Option Available*)

CRUMBED CHICKEN TENDERS £20.95

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

SEAFIELD STEAK, STILTON & ALE PIE £24.90

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

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

VENISON & FILLET SKEWER £42.50

400g venison & black angus gold fillet skewer served with 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 £9.95

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

TEMPURA COURGETTE, PIMENTO & MUSHROOM £9.95

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

BUFFALO CAULIFLOWER WINGS £9.50

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

ROAST VINE TOMATO & BASIL SOUP £8.50

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

MAINS

BROCOLLI, BRIE & PEA RISOTTO £17.95

(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 £9.95

Served with vanilla ice cream and berry coulis
(Vegetarian & Vegan, Contains Nuts, Gluten Free)

CHOCOLATE TRUFFLE BROWNIE £9.95

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 £10.95

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

APPLE, PECAN & PEAR DELICE £10.95

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

SALTED DARK CHOCOLATE & LIMONCELLO CHEESECAKE £10.95

topped with Italian meringue and a trio of citrus curds

CREME CARAMEL £10.95

silky baked custard with caramel served on a light vanilla sponge with
whipped tonka bean 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)