



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*)

HAGGIS & WILD BOAR SCOTCH EGG £11.95

with apple and neep 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*)

SALMON AND LANGOUSTINE FISHCAKES £11.50

with roast garlic veloute and crispy leeks

(Gluten Free Option Available*)

HONEY SESAME CHICKEN SKEWERS £9.95

with sauteed pok choi and crispy enoki mushrooms

(Gluten Free Option Available*)

ASK YOUR SERVER FOR GLUTEN FREE AND DAIRY FREE OPTIONS

Please be advised that the oil used may contains genetically modified soya.

(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 CLASSIC MAINS

WEE BATTERED OR BREADED LOCALLY

CAUGHT HADDOCK FILLET £17.95

served with homemade tartare sauce, buttered peas and hand-cut chips
(Gluten-Free Option Available*)

BEER-BATTERED OR BREADED LOCALLY

CAUGHT HADDOCK FILLET £20.95

served with homemade tartare sauce, buttered peas and hand-cut chips
(Gluten-Free Option Available*)

PORK SCHNITZEL £19.95

served with garlic and parsley new potatoes, roasted vegetables and
smoked cheese sauce
(Gluten-Free Option Available*)

KOMBU-SPICED GRILLED MONKFISH MEDALLIONS £24.95

served with mujadara rice, kimchi and katsu sauce
(Gluten-Free Option Available*)

OVEN-ROASTED CHICKEN SUPREME £19.95

stuffed with haggis served with Parmentier neeps and carrots, crispy
pommes noisettes and demi-glace

CHICKEN GYOZA £17.95

steamed chicken dumplings served in a mushroom broth with pickled
onions, soy-roasted shimeji mushrooms and crispy garlic

SLOW-BRAISED BLACKFACE LAMB SHANK £28.95

served with rosemary and garlic whipped potato, long-stem tenderstem
broccoli and braising jus
(Gluten-Free Option Available*)

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

two 100g smash steak patties topped with burger relish, onion marmalade, mature white cheddar,
crisp lettuce, haggis and crispy bacon in a Buckie Bellybutton softie
(Gluten Free Option Available*)

SOUTHERN FRIED CHICKEN BURGER £20.95

topped with jalapeno jam, smoked applewood cheddar and crisp lettuce 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 - MUSHROOM SAUCE

£4.00

SIDE ORDERS

GARLIC BREAD	£4.95	HAND CUT CHIPS	£4.95
MEDLEY OF MARKET VEGETABLES	£4.95	SKINNY FRIES	£4.95
SURF AND TURF	£6.95	WHIPPED POTATOES	£4.95
HALLOUMI CHIPS	£5.80	ONION RINGS	£4.95
JALAPENO POPPERS	£6.95	GARLIC MUSHROOMS	£4.95
CAULIFLOWER & BROCOLLI CHEESE	£6.95	HAGGIS BON BONS	£6.95

PARSLEY & GARLIC BUTTER NEW POTATO £4.95

KOMBU SPICES HAIRLOOM TOMATO SALAD £6.95

HOT HONEY SWEET POTATO WEDGES £4.95

(V) Vegetarian (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*)

DARK CHOCOLATE AND HAZELNUT BRIOCHE & BUTTER PUDDING £10.95

served with hazelnut praline and malt ice cream

PEAR, APPLE AND BISCOFF CRUMBLE £10.95

served with vanilla custard

CHERRY & ALMOND CHEESECAKE £10.95

served with morello cherry compote, cherry drizzle and amaretto ice cream

(Gluten Free Option Available*)

STEAMED VANILLA POD PUDDING £10.95

topped with homemade berry jam centre, oat crumb and clotted cream ice cream

SCOTTISH CHEESE AND BISCUITS £13.95

A selection of fine Scottish cheeses with fruit chutney, savoury biscuits, celery and grapes

CULLEN ICE CREAM £9.50

ADD BERRY COULIS OR TOFFEE SAUCE - £1.50

(Gluten Free Option Available*)

DESSERT COCKTAILS £11.95

PECAN & CREAM MARTINI

A delicious autumn after dinner cocktail with vodka, pecan syrup, milk and cream
(contains nuts and dairy)

PISTACHIO ÉCLAT

An indulgent dessert cocktail with crème de cacao, pistachio syrup, milk and cream.
(contains nuts and dairy)