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

AA
Rosette award for culinary excellence
2026

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*)

HONEY SESAME CHICKEN SKEWERS £9.95
with sauteed pok choi and crispy enoki mushrooms
(Gluten Free Option Available*)



LANGOUSTINE & KING PRAWN COCKTAIL £12.95
with marie rose sauce on crisp iceberg lettuce
topped with a garlic and pepper crostini
(Gluten Free Option Available*)



CAMEMBERT, CRANBERRY & CHESTNUT BON BON £12.95
with burnt apple and cinnamon puree
(Gluten Free Option Available*)

MAIN COURSES



BUTTER BRONZED TURKEY BREAST £25.95
with skirlie, haggis bon bon, roast potato, brussel sprouts, honey roast carrots & parsnips, pigs in blankets & pan gravy
(Gluten Free Option Available*)



HONEY GLAZED GAMMON £25.95
with pineapple rings, roast potato, sausage & sage stuffing, honey roasted carrots & parsnips, black pudding bon bon & cider gravy
(Gluten Free Option Available*)

WEE BATTERED OR BREADED LOCALLY CAUGHT HADDOCK FILLET £17.95
served with homemade tartare sauce, buttered peas and house seasoned 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 house seasoned hand-cut chips
(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 £21.95
stuffed with haggis served with Parmentier neeps and carrots, crispy pommes noisettes and demi-glace

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 HOUSE SEASONED 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*)

OOR 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 HOUSE SEASONED	£4.95
MEDLEY OF MARKET VEGETABLES	£4.95	SKINNY FRIES - HOUSE SEASONED	£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*)



ROAST VEGETABLE & BRIE STRUDEL £18.95
with roast potato & garlic & leek velouté
(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*)


BAILEYS TIRAMISU £9.95
with hazelnut cassonade


BLACK FOREST GÂTEAUX £9.95
with blackberry compote and cherry and kirsch ice cream


TRIO OF FESTIVE DESSERTS £9.95
vanilla pod crème brulée, after eight mint chocolate cheesecake and winter berry pavlova

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

CHOCOLATE ORANGE DELIGHT
A delicious after dinner cocktail with Baileys, crème de cacao, chocolate orange syrup and cream

CANDY CANE MARTINI
An indulgent dessert cocktail with peppermint schnapps, vodka, vanilla syrup and cream