



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
Braehead Foods, Kilmarnock
Cullen Ice Cream Shop, Cullen
The Home Bakery, Buckie
Eat Mair Fish , Buckie
Speyfruit, Elgin

All butter, jams, bread and sauces are made in-house

STARTERS

SOUP OF THE DAY £6.95 (V)

Complemented with inhouse baked artisan bread
(ask your server for the soup of the day) (GFO)

CULLEN SKINK £9.90

A traditional soup made from local smoked haddock, potatoes, onions &
cream served with artisan bread (GF)

AWARD WINNING CULLEN SKINK

WITH A TWIST £11.50

As above with a special twist - fermented leek, smoked garlic and in-
house smoked haddock and mackerel topped with sweet pickled salsa
(GF)

BUTTER POACHED ASPARAGUS £9.80

served with roast pancetta, confit yolk, hollandaise sauce
with pecorino shavings (GF)

OAK SMOKED DUCK BREAST £12.90

with crumbed rabbit beignet, whipped black crowdie, smoked tomato
sorbet, beetroot crisp with a ginger and whisky glaze

WHIPPED GOATS CHEESE, SMOKED VENISON

WITH PICKLED RADISH EN CROUTE £13.50

served with an apple and chilli chutney

LANGOUSTINE, KING PRAWN AND

MASCAPONE RAVIOLI £13.25

served with roast heirloom tomato and chorizo velouté (GFO)

MAINS

PAN ROASTED HALIBUT FILLET

with golden potato scales, Mediterranean roast vegetables
and a split citrus beurre blanc (GF)

£36.90

BRAISED BLACK FACE LAMB BOBOTIE

served with an Asian spiced duck roti with mango
and dhania salsa

£38.50

CLASSIC CHICKEN CORDON BLEU

with chicken and smoked ham hock scotch egg, herbed potato
fondant with a pan jus

£36.50

CRISPY SKIN SEABASS FILLET

with pomme noisette, pickled vegetables, caramelised hand
dived scallops, mustard and dill emulsion, smoky saffron
consommé and tempura scallop roe (GF)

£39.90

ASK YOUR SERVER FOR GLUTEN FREE AND DAIRY FREE OPTIONS

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

(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 to your table.

GRILL

ALL SERVED WITH BLISTERED VINE TOMATO, GRILLED FLAT CAP
MUSHROOM & A CHOICE OF SAUCE

BRAISED HIGHLAND COO
SHORT RIB £29.90

10oz SIRLOIN £35.00
Grilled to temperature (GFO)

28 DAY AGED 8oz BLACK GOLD
ANGUS FILLET £39.90
Grilled to temperature (GFO)

OOR HIGHLAND COO £42.50

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 – MERLOT JUS – CHIMICHURRI
£4.00

SIDE ORDERS

GARLIC BREAD	£4.80	HAND CUT CHIPS	£4.80
ARTISAN BREAD	£4.80	SKINNY FRIES	£4.80
MEDLEY OF MARKET VEGTABLES	£4.80	PARMESAN TRUFFLE HAND CUT CHIPS	£5.80
SURF AND TURF	£5.95	WHIPPED POTATOES	£4.80
HALLOUMI CHIPS	£5.80	ONION RINGS	£4.80
CRUMBED BLACK PUDDING	£6.90	GARLIC MUSHROOMS	£4.80
		HAGGIS BON BONS	£6.90

DESSERTS

STICKY TOFFEE ROULADE £10.25

filled with toffee mousse served with tablet ice cream and butterscotch sauce

PINA COLADA CHEESECAKE £10.80

served with rum macerated pineapple, mango gel, tropical syrup
and rum & raisin ice cream (GF)

MACERATED STRAWBERRY AND HIBISCUS

MOUSSE FILO TART £9.50

Served with Barra berry coulis and white chocolate disc

CLASSIC TIRAMISU £10.30

with Kahlua syrup and a cacao tuile (GF)

DARK CHOCOLATE PARFAIT £11.80

served with pistachio cream, pistachio praline and biscoff truffle (GF)

SCOTTISH CHEESE AND BISCUITS £11.95

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

CULLEN ICE CREAM £7.95 (V)

ADD BERRY COULIS OR TOFFEE SAUCE - £1.50

DESSERT COCKTAILS

PASSIONFRUIT MARTINI ICE CREAM FLOAT

A twist on your classic passionfruit martini with vanilla vodka, pineapple juice, passoa and lime
juice topped with vanilla ice cream
(contains ice cream)

SPARKLING RASPBERRY FLOAT

A delicious dessert cocktail containing prosecco and raspberry sorbet

All £11.95