



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
Portsoy Ice Cream Shop, Portsoy
The Home Bakery, Buckie
Eat Mair Fish , Buckie
Speyfruit, Elgin

All 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 available - supplement charge £1.50)

CULLEN SKINK £9.90

A traditional soup made from local smoked haddock, potatoes,
onions & cream served with artisan bread
(GFO available - supplement charge £1.50)

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
(GFO available - supplement charge £1.50)

MORANGIE BRIE, SMOKED AYRSHIRE BACON, CHICKEN & CRANBERRY CIGAR £8.90

served with Bramley apple & plum chutney

BRYDOCK FARM BBQ PULLED PORK & SEAFIELD HAGGIS SCOTCH EGG £7.90

served with homemade chilli jam
(GFO available - supplement charge £1.50)

PANKO & HERB CHICKEN TENDERS £6.20

served with Arran wholegrain mustard and smoky BBQ sauce
(available as a main course £16.95)
(GFO available - supplement charge £1.50)

THAI SPICED SPEYSIDE SALMON FISHCAKES £8.50

served with a mild Thai green curry sauce
(GFO available - supplement charge £1.50)

GRILLED STORNAWAY BLACK PUDDING TOPPED WITH LOCALLY SMOKED HADDOCK £8.90

served with poached hen egg, crispy pancetta and roast garlic & leek velouté
(GFO available - supplement charge £1.50)

STEAMED SHETLAND MUSSELS £7.50

served in a creamy white wine and garlic sauce with toasted garlic and herb slice
(GFO available - supplement charge £1.50)

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 £1.50 supplement charge

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.

MAINS

WEE BATTERED OR BREADED LOCALLY CAUGHT HADDOCK FILLET £13.95

Served with homemade tartar sauce, buttered peas and hand cut chips
(GFO available - supplement charge £1.50)

BEER BATTERED OR BREADED LOCALLY CAUGHT HADDOCK FILLET £19.95

Served with homemade tartar sauce, buttered peas and hand cut chips
(GFO available - supplement charge £1.50)

COCONUT & CHILLI CRUMBED NORTH SEA

MONKFISH KATSU CURRY £18.90

with garlic and chilli king prawns, spiced savoury basmati kimchi and mango chutney
(GFO available - supplement charge £1.50)

CHICKEN SCHNITZEL £13.95

with Isle of Mull cheddar sauce, side salad and handcut chips
(GFO available - supplement charge £1.50)

DUO OF KORMA CHICKEN PASTY & STEAK & ALE PIE £19.90

served with hand cut chips and 5 bean cassoulet

SWEET & SOUR CHICKEN KEBAB £15.95

served with spiced savoury rice and side salad
(GFO available - supplement charge £1.50)

SLOW BRAISED MOROCCAN SPICED LAMB SHANK £29.90

served with roast pimento and marinated apricot cous cous
(GFO available - supplement charge £1.50)

PANCETTA WRAPPED MONKFISH & SALMON BROCHETTE £19.90

served with spiced savoury basmati, petit salad with a lime, chilli & dill emulsion
(GFO available - supplement charge £1.50)

SEAFIELD SEAFOOD PLATTER £31.50

Garlic and chilli grilled langoustines, steamed Shetland mussels in a creamy garlic sauce, salt and pepper squid, tempura seabass fillet, honey and lime glazed salmon fillet with hand cut chips, tartare sauce and garlic toast
(GFO available - supplement charge £1.50)

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SEAFIELD BURGERS

ALL BURGERS SERVED WITH SKINNY FRIES,
ONION RINGS & COLESLAW

6oz SEAFIELD CHILLI & CHEESE STEAK BURGER £21.90

topped with mature white cheddar, grilled haggis and sweet chilli sauce in a Buckie bellybutton softie
(GFO available - supplement charge £1.50)

6oz CAJUN SPICED SPEYSIDE SALMON BURGER £19.80

with grilled halloumi, crispy onions and caper topped with a lemon and garlic aioli in a Buckie bellybutton softie
(GFO available - supplement charge £1.50)

CRISPY BUTTERMILK CHICKEN BREAST BURGER £19.90

with mature white cheddar, smashed potato hash brown, topped with smoked bacon and apple jam in a
Buckie bellybutton softie
(GFO available - supplement charge £1.50)

GRILL

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

10oz SIRLOIN £35.00

Grilled to temperature (GFO available - supplement charge £1.50)

28 DAY AGED 8oz BLACK GOLD

ANGUS FILLET £39.90

Grilled to temperature (GFO available - supplement charge £1.50)

OOOR 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

SEAFIELD MIXED GRILL £34.90

Smoky BBQ glazed chicken supreme, venison and black pudding sausage and crispy confit pork belly

Grilled to temperature (GFO available - supplement charge £1.50)

SAUCES

ROAST GARLIC VELOUTE – HENNESSY & MADAGASCAN PEPPERCORN –
MALT WHISKY CREAM – MONKEY GLAND (SWEET N SOUR) – BLUE CHEESE
£4.00

SIDE ORDERS

GARLIC BREAD	£4.80	HAND CUT CHIPS	£4.80
ARTISAN BREAD	£4.80	SKINNY FRIES	£4.80
MEDLEY OF MARKET		PARMESAN TRUFFLE	
VEGETABLES	£4.80	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

VEGETARIAN & VEGAN

STARTERS

BUFFALO CAULIFLOWER WINGS £7.20

Southern fried tender cauliflower florets served with horseradish aioli
(Vegetarian, GFO available - supplement charge £1.50)

ROAST VEGETABLE & CHEESE QUICHE £8.90

with sundried tomato pesto (Vegetarian, Contains Nuts)

GRILLED PIMENTO & SPICED CHICKPEA BON BON £8.50

with dill emulsion and pickled salsa (Vegetarian & Vegan,
GFO available - supplement charge £1.50)

ROAST VINE TOMATO & BASIL SOUP £6.95

with herb and garlic croutons
(Vegetarian & Vegan, GFO available - supplement charge £1.50)

MAINS

HONEY WHIPPED FETA CHEESE £17.95

with spiced sunflower seeds, oven roasted courgette, pimento coulis and pulled dhanian
(Gluten Free, Vegetarian)

VEGAN HAGGIS, NEEPS & TATTIES £16.50

Vegan haggis with paprika roasted neeps and steamed new potatoes served
with plant-based gravy (Vegetarian & Vegan)

SWEET POTATO, MARROW & BUTTERBEAN KASHMIRI CURRY £14.95

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

DESSERTS

RASPBERRY FRANGIPANE £7.20

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

CHOCOLATE TRUFFLE BROWNIE £7.20

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)

(GFO available - supplement charge £1.50)

VANILLA POD RICE PUDDING £7.90

with rhubarb and ginger compote (Gluten Free)

WHITE & DARK CHOCOLATE CHEESECAKE £9.80

served with blood orange sorbet and candied citrus glass

DUO OF DESSERTS £9.50

saffron poached pear filled with a toffee centre and Kraken rum & biscoff cremeaux tart

BANOFFEE BAKED ALASKA £8.90

banana sponge with salted caramel ice cream and Italian meringue

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

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