



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
Eat Mair Fish , Buckie
Speyfruit, Elgin

All bread and sauces are made in-house



STARTERS

SOUP OF THE DAY £6.95

Complemented with inhouse baked artisan bread
(ask your server for the soup of the day)
(Gluten Free Option Available*)

CULLEN SKINK £10.90

A traditional soup made from local smoked haddock, potatoes,
onions & cream served with artisan bread
(Gluten Free Option Available*)

AWARD WINNING CULLEN SKINK WITH A TWIST £11.95

As above with a special twist - fermented leek, smoked garlic and in-house
smoked haddock and mackerel topped with sweet pickled salsa
(Gluten Free Option Available*)

FESTIVE SEAFOOD TRIO £12.90

Trio of smoked salmon roulade, king prawns in Marie rose sauce and
langoustine croquette

CAMEMBERT, FIG & CHESTNUT CIGAR £9.95

with apple & plum chutney

GARLIC & CHILLI GRILLED MONKFISH MEDALLIONS £9.95

served with in-house sweet chilli jam
(Gluten Free)

CRUMBED CHICKEN TENDERS £9.95

served with honey mustard and BBQ dipping sauce
(available as a main course £17.95)
(Gluten Free Option Available*)

PARMESAN CRUMBED TATTIE DUMPLING £10.95

filled with braised beef cheek and Seafeld ranch aioli

STEAMED SHETLAND MUSSELS £11.95

served in a creamy white wine and garlic sauce with toasted garlic and herb slice
(Gluten Free Option Available*)

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 £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*)

BUTTER BRONZED ROAST TURKEY £25.90

served with skirlie, grilled haggis, roast potato, Brussel sprouts, honey roast parsnip and carrots,
pigs in blankets and pan gravy

HONEY GLAZED GAMMON £25.90

served with black pudding fritter, roast potato, Brussel sprouts, honey roast parsnip and carrots,
sausage and sage stuffing, pineapple rings and cider jus

CHICKEN SCHNITZEL £19.50

topped with mushroom and cheese sauce, served with a side salad and handcut chips
(Gluten Free Option Available*)

SEAFIELD STEAK, STILTON & ALE PIE £24.90

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

PARMENTIER DE POISSON £21.95

A classic french dish with herbed monkfish, salmon and steamed mussels in a creamy leek and fennel sauce,
layered with rich buttery whipped potato, baked until golden brown
(Gluten Free)

OVEN ROAST CHICKEN SUPREME £25.95

wrapped in pancetta stuffed with haggis, served with garlic and spring onion crushed new potatoes, seasonal
vegetables, black pudding bon bon and whisky cream sauce

SEAFIELD SEAFOOD PLATTER £34.95

steamed Shetland mussels in a creamy garlic sauce, monkfish scampi, grilled salmon brochette, salt and
pepper squid rings, tempura seabass with hand cut chips, tartare sauce and garlic toast
(Gluten Free Option Available*)

(V) Vegetarian (N) Contains Nuts (GFO) Gluten Free Option Available * £1.50 supplement charge

SEAFIELD BURGERS

ALL BURGERS SERVED WITH SKINNY FRIES,
ONION RINGS & COLESLAW

THE SEAFIELD BUCKIE BELLYBUTTON BURGER £21.95

ground steak mince patty topped with signature burger relish, crisp lettuce, streaky bacon, grilled haggis and black pudding and emmental cheese in a Buckie bellybutton softie
(Gluten Free Option Available*)

KATSU CHICKEN BURGER £19.95

made with a panko crumbed free range chicken breast, signature relish, crisp lettuce, katsu aioli topped with spiced onions 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 £36.50

Grilled to temperature (Gluten Free Option Available*)

28 DAY AGED 8oz BLACK GOLD

ANGUS FILLET £42.50

Grilled to temperature (Gluten Free Option Available*)

00R 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

SEAFIELD MIXED GRILL £34.90

Chateaubriand medallions, venison sausage and pork belly with handcut chips, grilled mushroom and tomato
Grilled to temperature

SAUCES

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

SIDE ORDERS

GARLIC BREAD	£4.95
ARTISAN BREAD	£4.95
MEDLEY OF MARKET	
VEGETABLES	£4.95
SURF AND TURF	£5.95
HALLOUMI CHIPS	£5.95
CRUMBED BLACK PUDDING	£6.95

HAND CUT CHIPS	£4.95
SKINNY FRIES	£4.95
PARMESAN TRUFFLE	
HAND CUT CHIPS	£5.95
WHIPPED POTATOES	£4.95
ONION RINGS	£4.95
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 £8.95

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

TEMPURA COURGETTE, PIMENTO & MUSHROOM £8.95

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

BUFFALO CAULIFLOWER WINGS £8.50

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

ROAST VINE TOMATO & BASIL SOUP £6.95

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

MAINS

FESTIVE ROAST BUTTERNUT £18.95

stuffed with grilled courgette, tomato, chives, onion, feta cheese & sundried tomato pesto

HONEY WHIPPED FETA CHEESE £19.25

with spiced sunflower seeds, oven roasted courgette, pimento coulis and pulled dhania
(Vegetarian, Gluten Free Option Available*)

VEGETABLE LASAGNE VERDI £18.95

served with garlic and herb toast
(Vegetarian)

SWEET POTATO, MARROW & BUTTERBEAN KASHMIRI CURRY £17.95

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

ROAST VEGETABLE & SPICED COUS COUS SALAD £15.95

served with rocket and dill dressing
(Vegan, Vegetarian)

DESSERTS

RASPBERRY FRANGIPANE £9.50

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

CHOCOLATE TRUFFLE BROWNIE £9.50

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*)

STEAMED FIG & GINGER PUDDING £9.95

served with crème anglaise and walnut praline

DARK CHOCOLATE & MINT MILLE FEUILLE £9.95

with mint glass, chocolate dirt and white chocolate Cremeux

TRIO OF DESSERTS £9.95

Trio of vanilla pod crème brulée, mince pie cheesecake and
winter berry pavlova

BLACKBERRY CREME BRULEE £10.25

with apple pie ice cream
(Gluten Free Option Available*)

SCOTTISH CHEESE AND BISCUITS £11.95

A selection of fine Scottish cheeses with fruit chutney,
savory biscuits, celery and grapes
(Gluten Free Option Available*)

CULLEN ICE CREAM £8.95

ADD BERRY COULIS OR TOFFEE SAUCE - £1.50

DESSERT COCKTAILS

£9.95

CHOCOLATE ORANGE ESPRESSO MARTINI

A twist on the classic espresso martini with cold brew coffee, vodka, coffee liqueur and chocolate
orange syrup

BLACK FOREST GATEAU

An indulgent dessert cocktail with Chambord, white chocolate liqueur,
cream and cherry syrup (contains cream)