

STARTERS

SLOW ROASTED PORK BELLY
with a whisky and honey glaze, smoked
cauliflower purée and braised fennel petals

£7.50

TRADITIONAL CULLEN SKINK
served with a warm crispy bread roll

£6.45

ROAST VEGETABLE AND GOATS CHEESE BON BONS
set on cucumber, lime and coriander salsa

£7.50

SEARED SCALLOPS
in a spring onion and leek broth with red amaranth

£11.50

SMOKED VENISON CARPACCIO
with wild rocket, blood orange and walnut
petit salad splashed with a gin and honey dressing

£7.50

CONFIT CHICKEN, LEEK, ROAST PEPPER AND
SMOKED HAM HOCK TERRINE
served with a garlic and herb wafer and stone fruit chutney

£7.50

MAINS

PAN SEARED VENISON MEDALLIONS
with butternut and potato fondant, cranberry jus and
smoked venison sausage rounds

£18.20

CAJUN DUSTED SCOTTISH SALMON FILLET
with pressed leek and potato anchovy crumbs with a chenin
and chive veloute and crab bon bons

£17.20

NETTLE AND HERB CRUSTED RACK OF LAMB
served with roast garlic, whipped potato, rosemary
and red wine reduction

£18.20

8OZ GRILLED FILLET OF BLACK GOLD ANGUS BEEF
with pan fried foraged mushrooms, grilled haggis
and Balvenie double wood cream

£29.95

CONFIT DUCK LEG AND THIGH
finished in a fig and honey relish, crispy bacon and braised
savory cabbage with a red onion and chorizo croquette.

£18.95

CRISPY SKIN SEA BASS
with braised greens on garlic prawn risotto with a lobster cream

£17.95

GRILL MENU



SURF AND TURF 8OZ RIBEYE
topped with king prawns in garlic butter

£27.50



28 DAY MATURED 8OZ FILLET STEAK

£28.95



10 OZ SIRLOIN
grilled to temperature

£24.50



MIXED GRILL
of pork sausage, BBQ rib and 6oz rib eye

£19.50



FULL RACK OF BBQ PORK RIBS

£14.60



All served with grilled flat cap mushrooms, onion rings, buttered vegetables, pan blistered vine tomato and potato wedges or french fries



SAUCES - £3.50

Blue cheese
Garlic and leek
Whisky sauce
Pepper sauce
Mushroom sauce

DESSERTS

VANILLA POD CREME BRULÉE
topped with caramelised Barra strawberries
served with homemade shortbread

£6.90

CRANACHAN PANACOTTA
with toasted oats and honey biscuit wafer and
raspberry compote

£6.90

BAKED STRAWBERRY CHEESECAKE
with wild berry coulis served with Cullen vanilla ice cream

£6.90

BANFFSHIRE BUTTERSCOTCH PUDDING
with salted caramel ice cream

£6.50

TABLET AND BROWNIE SUNDAE
with homemade toffee sauce, berries and
whipped cream

£6.50

DARK CHOCOLATE AND ORANGE TORTE
with pistachio brittle and orange crisp

£6.90

COFFEES & TEAS

AMERICANO	£3.50	ESPRESSO	£3.50
LATTE	£3.50	TEA	£3.50
CAPPUCCINO	£3.50	FLAT WHITE	£3.50

THE SEAFIELD ARMS COFFEE £6.50
with a shot of Inchgower malt Whisky