

## **STARTERS**

### **Soup of the Day (v – vg)**

Served with our locally sourced Granary Bread  
**£4.95**

### **Cullen Skink**

Made from Downie's Of Whitehills Smoked Haddock  
**£5.95**

### **Deep Fried Camembert Wedges (v)**

Served with Arran Plum and Apple Chutney and Mixed Leaf Salad  
**£7.95**

### **Smoked Haddock and Applewood Cheddar Fishcake**

Served with Lemon Wedge and Mixed leaf Salad  
**£7.95**

### **Homemade Chicken Liver Pâté (gf)**

Served with Melba Toast and a Crisp Leaf Salad Accompanied with a Port and Red Currant Jelly Sauce  
**£6.95**

### **Seafield Arms Prawn Cocktail (gf)**

Served with Tiger Prawns, Crisp Leaf Salad and Crusty Bread  
**£7.95**

### **Trio of Starters**

Sip of Soup, Salmon Fishcake, Pate  
**£7.95**

Please notify your server if you suffer from any allergies that we need to be aware of

## **MAIN COURSES FROM THE SEA**

### **Battered or Breaded Scottish Haddock (gf)**

Served with Hand Cut Chips, Home Made Tartar Sauce & Chefs Seasonal Salad  
**£13.95**

### **Downies of Whitehills Whole Tail Scampi**

Served with Hand Cut Chips, Home Made Tartar Sauce & Chefs Seasonal Salad  
**£14.95**

### **Trio of Fish (gf)**

Haddock, Lemon Sole, Salmon in a Mornay Sauce, Roasted Cherry Tomatoes, Creamy Mashed Potatoes and  
Seasonal Vegetables  
**£14.95**

### **Lemon Sole and Salmon Parcels (gf)**

Smothered in Lobster Bisque accompanied with Seasonal Vegetables and Potatoes  
**£14.95**

### **Homemade Fish Pie (gf)**

Haddock, Smoked Haddock and Prawns Bound Together in A Cream Sauce Topped With Creamed Potatoes and  
Grated Cheddar and Seasonal Vegetables  
**£13.95**

### **Monkfish**

Oven roasted Audacious landed Monkfish wrapped in Parma Ham served with a Rustic Tomato & Garlic Sauce,  
served with Seasonal Vegetables & Potatoes  
**£16.95**

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## **MAIN COURSES FROM THE LAND**

### **Roast Turkey**

Slow Roasted Turkey, all the Trimmings & Seasonal Potatoes

**£14.95**

### **Roast Ribeye of Beef**

Yorkshire Pudding, Seasonal Vegetables & Seasonal Potatoes

**£15.95**

### **Crispy Chicken Goujons**

In a spicy and smokey breadcrumbs with Hand Cut Chips, Crisp Leaf Salad and a Choice of Dip

**£13.95**

### **Seafield Arms Steak Burger**

In a Brioche Bun served with Hand Cut Chips, Onion Rings, Choice of Cheddar or Blue Cheese, Side Salad and

Onion Chutney

**£13.95**

### **8 OZ Rump Steak**

Served with Hand Cut Chips, Tomato, Mushrooms and Onion Rings

**£14.95**

### **9 OZ Sirloin Steak**

Served with Hand Cut Chips, Tomato, Mushrooms and Onion Rings

**£19.95**

### **Steak Sauces**

Peppercorn, Garlic Butter, Blue Cheese or Diane

**£2.50**

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## **MAIN COURSES**

### **Homemade Steak Pie**

Topped with a Puff Pastry lid and served with Seasonal Vegetables, Potatoes or Hand Cut Chips

**£12.95**

### **Homemade Lasagne**

Served with Garlic Bread, Side Salad & Hand Cut Chips

**£12.95**

### **Seafield Arms Stroganoff**

Made with Sauteed Onions, Mushrooms, French Mustard and Smoked Paprika in a Cream Sauce served with

Wild Rice, Choose from Chicken, Beef or Pork

**£14.95**

### **Seafield Arms Red Thai Curry (gf – df – v)**

Served with Jasmine Rice, our famous spicy Thai Curry has a kick of the Far East

Chicken **£14.95**

Beef **£14.95**

Pork **£14.95**

Tiger Prawn **£15.95**

### **Seafield Arms Salads**

Served with Hand Cut Chips, Baked Potato or Baby Boil Potatoes

Chicken **£10.95**

Ham **£9.95**

Prawn Marie Rose **£12.95**

Tuna Mayonnaise **£10.95**

Cheese & Fruit **£9.95 (v – vg)**

### **Side Orders**

Hand Cut Chips **£2.50**

Garlic Bread **£2.50**

Onion Rings **£2.50**

Piri Piri King Prawn **£7.95**

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## **VEGETARIAN MAIN COURSES**

### **Seafield Arms Stroganoff**

Made with Sauteed Onions, Mushrooms, French Mustard and Smoked Paprika in a Cream Sauce served with Wild Rice, Choose from Vegetable, Mushroom or Quorn Chicken

**£11.95**

### **Seafield Arms Red Thai Curry**

Served with Jasmine Rice, our famous spicy Thai Curry has a kick of the Far East

Quorn Chicken **£13.95**

Vegetable **£11.95**

### **Spicy Bean Vegetarian Burger**

In a Brioche Bun served with Hand Cut Chips, Crisp Leaf Salad and Onion Chutney

**£12.95**

### **Vegetarian Wellington**

Seasonal Vegetables, Baby Boil Potatoes

**£13.95**

### **Creamy Vegetable Kiev**

Served with Side Salad & Hand Cut Chips

**£12.95**

## **VEGAN MAIN COURSES**

### **Vegetable Red Thai Curry**

Served with Jasmine Rice, our famous spicy Thai Curry has a kick of the Far East

**£12.95**

### **Vegan Quarter Pounder Burger**

In a Bun served with Hand Cut Chips, Crisp Leaf Salad and Onion Chutney

**£12.95**

### **Vegan Mediterranean Tart**

Served with Mashed Potatoes & Seasonal Vegetables

**£12.95**

## **DESSERT**

### **Seafield Arms Apple Crumble**

Served with Custard and Ice Cream

**£5.95**

### **Seafield Arms Cheesecake of the Day**

Please ask your Server

**£5.95**

### **Seafield Arms Sticky Toffee Pudding**

Topped with Butterscotch Sauce and served with Simpsons of Buckie Vanilla Ice Cream

**£5.95**

### **Seafield Arms Trio of Desserts**

Meringue, Trifle, Cheesecake

**£6.95**

### **Seafield Arms Christmas Pudding**

Brandy Sauce or Cream

**£6.95**

### **Mint Chocolate Bomb**

Served with Chocolate Sauce & Ice Cream

**£6.95**

### **Ice Cream (vg)**

A mixed selection of Ice Creams from Simpsons of Buckie (vg available)

**£5.95**

### **Salted Caramel Chocolate Cheesecake (vg)**

A rich cheesecake slice with Vanilla Ice Cream

**£5.95**

### **Selection of Scottish Cheeses**

Arran Smoked Cheddar, Dunsyre Blue Cheese and Black Crowdie (rolled in oats and pepper) with Hebridean

Oatcakes and Arran Plum & Apple Chutney

**£9.95**

## WINES

### PROSECCO

#### **Magnum of Prosecco Pontebello Doc Spumante ABV 11%**

From the Veneto Region in Italy, Elegant & Crisp with fine bubbles and Apricot, Pear and Citrus flavours

**£39.95**

#### **Prosecco Spumante DOC *La Delfina* ABV10.5%**

Gentle playful bubbles and lemon and pear fruit. Delicious anytime

**£22.50**

#### **Prosecco II Fresco, *Villa Sandi* ABV 11%**

An extra light quality Prosecco in a gorgeous little bottle to share or enjoy all by yourself

**£7.50**

### WHITE WINES

#### **Albaririo DO *Pepa* Spain ABV12.5% Vintage 2017/18**

This wine bursts with juicy Albaririo character: pear, citrus fruit, musky perfume and hints of mineral and spice.

Clean, intense and very long on the palate. Aging on the lees *Sobre Lias* gives this wine more texture and complexity than most. The ultimate seafood and shellfish wine.

**£26.00**

#### **Chardonnay *Three Pillars* South Australia ABV13.0 % Vintage 2015/16**

Tropical lush Chardonnay made in the popular unoaked style

By the Glass **£3.60 / £4.75 / £6.25**

By the Bottle **£17.00**

#### **Picpoul de Pinet, *Domaine de la Serre* France ABV12.5% Vintage 2017/18**

Elegant aromas of citrus, pear and herbs with a crisp mineral palate that is ideally suited to seafood

**£24.00**

#### **Pinot Grigio *La Delfina* Italy ABV11.5% Vintage 2017/18**

Everybody loves Pinot Grigio with its soft texture and pear and nutty aromas

By the Glass **£3.60 / £4.75 / £6.25**

By the Bottle **£17.00**

## WHITE WINES (cont)

### **Sancerre “Les Lorys”, *Goulaine* France ABV12.0% Vintage 2017/18**

Classic Sancerre with aromas of currants and grapefruit, a dry, elegant palate with a layer of minerality and a neat, focused finish

**£32.00**

### **Sauvignon Blanc, *Santa Luz “Alba”* Chile ABV12.0% Vintage 2018/19**

Perky sauvignon with signature lime and fresh cut grass flavours

By the Glass **£3.60 / £4.75 / £6.25**

By the Bottle **£17.00**

### **Sauvignon Blanc, *Hidden Bay* New Zealand ABV12.5% Vintage 2017/18**

Aromatic with lovely citrus fruit, gooseberry and green apple with ripe melon, mixed with subtle herbaceous mineral notes. Rich in flavor and long in the mouth.

**£22.00**

## ROSE WINES

### **White Zinfandel Rose *Compass Point* California USA ABV10.5% Vintage 2017/18**

Medium sweet rose made in the famous blush Zinfandel style. Very fruity with a medium sweet finish.

By the Glass **£3.60 / £4.75 / £6.25**

By the Bottle **£17.00**

### **Pinot Grigio Blush *La Delfina* Italy ABV11.5% Vintage 2017/18**

A pale colour but sweet red fruit; think strawberries and cream. Summer in a glass.

By the Glass **£3.60 / £4.75 / £6.25**

By the Bottle **£17.00**

## RED WINES

### **Cabernet Sauvignon *Angus the Bull* Australia ABV14.0% Vintage 2017**

This wine is made by Hamish McGowan of the Aberdeen Wine Company, about as Scottish as wine gets! Hamish was a cattle farmer and wanted to create the perfect wine to go with his prime beef. This is the result; a stunning wine packed with fruit and spice that melts in the mouth.

**£26.00**



## **RED WINES (cont)**

### **Cabernet Sauvignon *Santa Helena* Chile ABV13.5% Vintage 2017/18**

Smooth cherry and blackcurrant fruit, with soft tannins and a hint of cedar on the finish.

By the Glass **£3.60 / £4.75 / £6.25**

By the Bottle **£17.00**

### **Malbec, *Lorca Lorca* Argentina ABV14.0% Vintage 2018**

Mauricio Lorca makes this top notch Malbec. Fresh blueberry and berries with a savoury hint of leather and toast. Very fresh on the finish showing the great balance of his wines.

**£22.00**

### **Malbec, *Finca La Colonia*, Argentina ABV13.5% Vintage 2018**

Very soft with big ripe red fruit flavours and a peppery finish. A great example of the very popular Argentinian Malbec.

**£22.00**

### **Merlot *Santa Lac "Alba"* Chile ABV13.0% Vintage 2018/19**

Easy drinking, soft and fruity wine with delicious plum and chocolate flavours

By the Glass **£3.60 / £4.75 / £6.25**

By the Bottle **£17.00**

### **Pinot Noir, *Baron Philippe de Rothschild* France ABV12.5% Vintage 2016/17**

This wine has a clean, cherry-red colour and a fine delicate nose which reveals berry fruit and violet. On the palate, highly refined flavours of strawberries and raspberries give a crisp, lively and generous wine.

**£21.00**

### **Shiraz *Three Pillars* Australian ABV14.0% Vintage 2017/18**

Sunshine in a bottle. Jammy fruits of strawberry and blackcurrant with a touch of spice.

By the Glass **£3.60 / £4.75 / £6.25**

By the Bottle **£17.00**

### **Rioja Monte Haro, *Paternina* Spain ABV13.0% Vintage 2016/17**

A seductive nose of plum and currants lead into a plump mouthful with spice and cranberry flavours.

**£20.00**

## SPECIALITY GINS

Alfred Button Lemon Sherbert Gin

Alfred Button Parma Violet Gin

Alfred Button Rhubarb & Rosehip Gin

Bathtub Gin

Beefeater Blackberry Gin

Beefeater Blood Orange Gin

Beefeater London Pink Gin

Boe Scottish Gin

Boe Scottish Bramble Gin

Boe Violet Gin

Bombay Sapphire Gin

Caorunn

Edinburgh Classic Gin

Edinburgh Elderflower Liqueur Gin

Edinburgh Pink Gin

Edinburgh Rhubarb & Ginger Gin

Gordons Crisp Cucumber Gin

Gordons Pink Gin

Hendricks Gin

Monkey 47 Dry Gin

Pink 47 London Dry Gin

Pornstar Martini Gin

Rock Rose Gin

Smithies Infused with Redcurrants & Gooseberry

Tanqueray 10 Gin

Tanqueray Sevilla

The Bottanist Gin

Whitley Neill Bathtub Gin

## **MALTS & BLENDED MALTS**

Aberlour  
Balvenie Doublewood  
Bunnahabhain  
Dalwhinnie  
Deveron  
Glen Moray  
Glenfiddich  
Glenmorangie  
Highland Park  
Jura  
Laphroaig  
Macallan Double Cask  
Monkey Shoulder  
Old Pulteney  
Singleton  
Speyburn  
Talisker  
Tamavulin

## **LIQUEURS**

Amaretto Disaronno  
Baileys Irish Cream  
Chambord  
Cointreau  
Croft Original Sherry  
Drambuie  
Glayva  
Harveys Bristol Cream  
Kahlua  
Port  
Sambuca  
Tia Maria  
Triple Sec

## **SPIRITS FROM THE BAR**

Bacardi  
Cockburns Port  
Courvoisier Brandy  
Gordons Dry Gin  
Grouse  
Jack Daniels  
Jameson Irish Whisky  
Jim Beam  
Kraken Rum  
Malibu  
Martini  
Martini Bianco  
Martini Rosso  
Martini Vermouth Extra Dry  
Ouzo  
OVD Dark Rum  
Peach Schnapps  
Pimms  
Sambuca  
Scottish Leader Whisky  
Sloe Gin  
Smirnoff Express  
Smirnoff Vodka  
Southern Comfort  
Tequila  
Tequila Rose  
Three Barrels Brandy

## **DRAUGHT & BOTTLED BEERS & CIDERS (d = draught)**

Tennants Lager (d)

McEwens Export (d)

Caledonian Best (d)

Magners Dark Fruit (d)

Guest Real Ale (d) – *ask your server for details*

Spey Valley 1814 (d)

Budweiser

Peroni

Kopparberg Mixed Fruits

Kopparberg Strawberry and Lime

Becks Blue Non-Alcoholic

Kopparberg Mixed Fruits Non-Alcoholic

Theakstons Old Peculiar

Corona

Guinness

Blue WKD

Coors Light

Sweetheart Stout

Magners Irish Cider

## **SPECIALITY COFFEES**

Capuccino

Double Espresso

Espresso

Irish Coffee

Latte

Latte Caramel

Latte Vanilla

Liqueur Coffee