

MENU

**PLEASE NOTE SOME CHOICES MAY NOT BE AVAILABLE DUE TO SEASONAL AVAILABILITY.
OUR MENU CATERS FOR VARIOUS DIETARY REQUIREMENTS, UNFORMTUNATELY NOT ALL
REQUIREMENTS CAN BE CATERED FOR.**

PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES THAT WE NEED TO BE AWARE OF

STARTERS

Soup of the Day

Served with our locally Fresh Baked Bread
£6.35

Cullen Skink

Made from Jocky's of Macduff Smoked Haddock
£8.45

Hand Rolled Haggis and Black Pudding Bites

Served with a Sweet Chilli Sauce and a Mixed Leaf Salad
£7.35

Deep Fried Camembert Triangles

Served with Chutney and Mixed Leaf Salad
£9.45

Gambas

Seared Atlantic Shrimp, Olive Oil, Chilli Flakes, Fresh Baked Bread
£14.75

Seafield Arms Prawn Cocktail

Served with Tiger Prawns, Crisp Leaf Salad and Crusty Bread
£10.55

CASH PAYMENTS = 5.5% DISCOUNT

MAIN COURSES FROM THE SEA

Battered or Breaded Scottish Haddock (GF Option)

Served with Hand Cut Chips, Home Made Tartar Sauce & Chefs Seasonal Salad
£16.85

Jimmy Buchan's Amity Whole Tail Scampi

Served with Hand Cut Chips, Home Made Tartar Sauce & Chefs Seasonal Salad
£17.95

Whitehills Breaded Monkfish Goujons Supplied by the Beryl BF440

Served with Hand Cut Chips, Home Made Tartar Sauce & Chefs Seasonal Salad
£19.95

Homemade Fish Pie (GF Option) (please allow 20 minutes)

Haddock, Smoked Haddock and Prawns Bound Together in A Cream Sauce Topped With Creamed Potatoes
and Grated Cheddar and Seasonal Vegetables
£19.95

Smoked Haddock Mornay (GF Option)

Locally Smoked Scottish Haddock , Rich Cheese Sauce, Seasonal Vegetables
£18.95

Crab & Crayfish Raviola

Crab & Crayfish Pasta Parcels served with a Lemon Caper Butter Dressing
£24.95

Chip Shop Burger

Locally Landed Haddock Goujons & Mushy Peas served in a Gourmet Burger Bun, Hand Cut Chips, Side
Salad, Tartar Sauce
£16.85

CASH PAYMENTS = 5.5% DISCOUNT

MAIN COURSES FROM THE LAND

Crispy Chicken Goujons (GF Option)

In Spicy and Smokey Breadcrumbs with Hand Cut Chips, Crisp Leaf Salad and a Choice of Dip

£16.85

Homemade Steak Pie

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

£16.85

Homemade Lasagne

Served with Garlic Bread, Side Salad & Hand Cut Chips

£16.85

Seafield Arms Red Thai Curry (GF Option)

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

Chicken **£17.95**

Tiger Prawn **£23.25**

Tiger Prawn, & Monkfish Goujons **£26.45**

Tiger Prawn, Scallop & Monkfish Goujons **£34.95**

Seafield Arms Salads (GF Option)

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

Chicken **£16.95**

Ham **£16.95**

Prawn Marie Rose **£21.45**

Tuna Mayonnaise **£16.95**

Cheese & Fruit **£16.95 (v – vg)**

Side Orders

Hand Cut Chips **£3.25**

Garlic Bread **£3.25**

Onion Rings **£3.25**

Skinny Fries **£3.25**

Sweet Potato Fries **£4.45**

CASH PAYMENTS = 5.5% DISCOUNT

MAIN COURSES FROM THE GRILL

Seafield Arms Cajun Chicken Burger

Served with Hand Cut Chips, Crisp Leaf Salad and Sweet Chilli Sauce

£16.95

Seafield Arms Gourmet 8 Ounce Premium Steak Burger (2 x 4 Ounce)

Served with Hand Cut Chips, Onion Rings, Bacon, Choice of Cheddar or Blue Cheese, Side Salad and Onion Chutney

£16.95

Seafield Arms Gourmet 12 Ounce Premium Steak Burger (3 x 4 Ounce)

Served with Hand Cut Chips, Onion Rings, Bacon, Choice of Cheddar or Blue Cheese, Side Salad and Onion Chutney, a serious Burger Challenge

£21.45

Seafield Arms Gourmet 16 Ounce Premium Steak Burger Challenge (4 x 4 Ounce)

Served with Hand Cut Chips, Onion Rings, Bacon, Choice of Cheddar or Blue Cheese, Side Salad and Onion Chutney, a super serious Burger Challenge

£25.45

Seafield Arms Gourmet Dirty Mac 8 Ounce Premium Steak Burger

Topped with Macaroni, Served with Hand Cut Chips, Onion Rings, Bacon, Choice of Cheddar or Blue Cheese, Side Salad and Onion Chutney, a super serious Burger Challenge

£19.95

Seafield Arms Gourmet Smokey Joe 8 Ounce Premium Steak Burger (2 x 4 Ounce)

Served with Hand Cut Chips, Onion Rings, Bacon, Smoked Cheese, Topped with BBQ Sauce, Side Salad and Onion Chutney

£19.95

Seafield Arms Peppercorn Gourmet 8 Ounce Premium Steak Burger (2 x 4 Ounce)

Served with Hand Cut Chips, Onion Rings, Bacon, Choice of Cheddar or Blue Cheese, Side Salad and Onion Chutney, Jug of Peppercorn Sauce

£19.95

CASH PAYMENTS = 5.5% DISCOUNT

Medallions of Pork Fillet & Stornoway Black Pudding Tower

Resting on a bed of Mashed Potatoes and Served with a Pink Peppercorn Sauce and Seasonal Vegetables

£21.45

Aberdeen Angus Beef Fillet Strips

Resting on a bed of Mashed Potatoes and Served with a Green Peppercorn Sauce and Seasonal Vegetables

£24.45

Steak Selection

Ribeye £34.50 Sirloin £36.50 Fillet £39.95

Sauce Choice (included) – Peppercorn, Diane, Blue Cheese

ALL OUR STEAKS ARE PREMIUM QUALITY ABERDEEN ANGUS BLACK & GOLD

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

Butchers Block For 1 (please allow 30 minutes)

Served on a Wooden Board, Fillet Steak, Ribeye Steak, Sirloin Steak, Pork Fillet, Chicken Breast, Served with Hand Cut Chips, Grilled Tomato, Mushrooms, Onion Rings

£84.45

OUR FAMOUS BLOCKS

WHY NOT ASK YOUR SERVER FOR DETAILS OF OUR BUTCHERS BLOCK FOR 2, OUR SURF AND TURF FOR 2 AND OUR SEAFOOD BLOCK FOR 2.

ALL BLOCKS CONTAINING SEAFOOD MUST BE ORDERED AT LEAST 48 HOURS IN ADVANCE.

CASH PAYMENTS = 5.5% DISCOUNT

VEGETARIAN MAIN COURSES

Seafield Arms Red Thai Curry (GF Option)

Served with Jasmine Rice, our famous spicy Thai Curry has a kick of the Far East
Vegetable **£16.95**

Vegetarian Quarter Pounder Burger

In a Brioche Bun served with Hand Cut Chips, Crisp Leaf Salad and Onion Chutney
£16.95

VEGAN MAIN COURSES

Vegetable Red Thai Curry (GF Option)

Served with Jasmine Rice, our famous spicy Thai Curry has a kick of the Far East
£16.95

Vegan Quarter Pounder Burger

In a Bun served with Hand Cut Chips, Crisp Leaf Salad and Onion Chutney
£16.95

DESSERT

Yes we do have a dessert menu which we will happily show you now or after your main course.

In keeping with our market menu our dessert menu changes weekly, we still have the old classics and some
new

additions which are created using seasonally available produce.

CASH PAYMENTS = 5.5% DISCOUNT

FOR THOSE WHO REQUIRE WE SERVE A RANGE OF HOUSE REDS AND WHITES BY THE GLASS.

WINES

CHAMPAGNE

Bollinger Special Cuvee Champagne ABV 12.5%

A complex and elegant champagne with a wonderful combination of velvety bubbles

£89.00

Laurent Perrier Cuvee Rose Champagne ABV 12.5%

£99.00

PROSECCO

Prosecco Spumante DOC *La Delfina* ABV10.5%

Gentle playful bubbles and lemon and pear fruit. Delicious anytime

£24.50

Prosecco Il Fresco, *Villa Sandi* ABV 11%

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

£7.95

WHITE WINES

Chardonnay *Santa Helena* Chile ABV13.0 % Vintage 2015/16

Fresh Fruit of banana and melon sing from the glass, great intensity and round finish.

£24.95

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

£28.50

CASH PAYMENTS = 5.5% DISCOUNT

WHITE WINES (CONT)

Pinot Gris, Hand Harvested, *Kumeu Village* New Zealand ABV13% Vintage 2017/18

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

£27.50

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

£42.00

Sauvignon Blanc, *Santa Helena* Chile ABV12.0% Vintage 2018/19

Perky sauvignon with signature lime and fresh cut grass flavours

£25.50

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.

£31.50

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.

£24.50

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

Aromas of summer fruits with a subtle strawberry fruit flavor with a hint of spice.

£24.50

CASH PAYMENTS = 5.5% DISCOUNT

RED WINES

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.

£27.50

Merlot *Santa Helena* Chile ABV13.0% Vintage 2018/19

Soft silky merlot with plum and blackberry notes which are dominant in this juicy red

£25.50

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.

£28.50

Châteauneuf De Pape, France ABV 14.5% Vintage 2019

This rich wine is packed with classic spicy aromas and red fruit flavours and comes with a long and smoky Finish, excellent with red meats and cheese.

£39.50

Château de Lisennes Cuvee Tradition, France ABV 13% Vintage 2015

Floral and fresh on the nose with black fruit and spice notes. Big and expressive black fruit tones in the mouth with a solid structure and a long finish.

£39.50

Château Le Chay, France ABV 14% Vintage 2015

This blend offers an expressive and delicious nose of black fruit wall and toast. This wine fills the palate with its ample material, with woody accents, and well supported by tannins.

£39.50

Château Petit Bois, France ABV 14% Vintge 2016

This wine has a rich, red fruit aroma that is bursting with cherries and wild berries it finishes with great length and concentration.

£38.50

CASH PAYMENTS = 5.5% DISCOUNT

RED WINES (CONT)

Fleurie – Cave du Château de Cheuas ABV 13% Vintage 2019

Considered locally as the 'King of the Beaujolais', this wine has attractive fruity aromas, lots of juicy raspberry on the palate and soft, fleshy tannins

£34.00

Shiraz Cabernet Fox Grove Australia ABV14.0% Vintage 2017/18

Soft and juicy with brambly fruit, spice and blackcurrants

£25.50

Rioja Tempranillo, Conde de Valdemar Spain ABV13.0% Vintage 2016/17

A modern style Rioja fermented in stainless steel with no oak ageing. A lovely smooth young wine with bright cranberry and cherry fruit and a relevant creaminess on the finish.

£28.50

CASH PAYMENTS = 5.5% DISCOUNT

