

MENU

**PLEASE NOTE SOME CHOICES MAY NOT BE AVAILABLE DUE TO SEASONAL AVAILABILITY.
OUR MENU CATERS FOR VARIOUS DIETARY REQUIREMENTS, UNFORTUNATELY 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
£6.95

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
£7.45

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
£16.95

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 (please allow 15 minutes)

Crab & Crayfish Pasta Parcels served with a Lemon Caper Butter Dressing
£25.95

Chip Shop Burger

Locally Landed Haddock Goujons & Mushy Peas served in a Gourmet Burger Bun, Hand Cut Chips, Side
Salad, Tartar Sauce
£17.95

CASH PAYMENTS = 5.5% DISCOUNT

MAIN COURSES FROM THE LAND

Crispy Chicken Goujons (GF Option)

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

£16.95

Homemade Steak Pie

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

£16.95

Homemade Lasagne

Served with Garlic Bread, Side Salad & Hand Cut Chips

£16.95

Seafield Arms Red Thai Curry (GF Option)

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

Chicken **£18.95**

Tiger Prawn **£24.25**

Tiger Prawn, & Monkfish Goujons **£27.45**

Tiger Prawn, Scallop & Monkfish Goujons **£37.95**

Seafield Arms Salads (GF Option)

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

Chicken **£17.95**

Ham **£17.95**

Prawn Marie Rose **£22.45**

Tuna Mayonnaise **£16.95**

Cheese & Fruit **£16.95 (v – vg)**

Side Orders

Hand Cut Chips **£3.50**

Garlic Bread **£3.50**

Onion Rings **£3.50**

Skinny Fries **£3.50**

Sweet Potato Fries **£4.50**

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

£17.95

Seafield Arms Gourmet 8 Ounce Gourmet Premium Steak Burger

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

£17.95

Seafield Arms Gourmet 16 Ounce Gourmet Premium Steak Burger (2 x 8 Ounce)

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

£23.45

Seafield Arms Gourmet 24 Ounce Gourmet Premium Steak Burger Challenge (3 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

£29.45

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 Gourmet Premium Steak Burger

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

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

£21.95

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

£23.95

Aberdeen Angus Beef Fillet Strips

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

£26.95

Steak Selection

Ribeye £36.50 Sirloin £34.50 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

Vitelli Prosecco NV 75 cl ABV 11%

Fruity and fragrant with clean notes of citrus fruit, pear and apple, along with subtle floral aromas and the crisp effervescence that characterises a top quality Prosecco

£26.50

Vitelli Prosecco NV 20 cl ABV 11%

Fruity and fragrant with clean notes of citrus fruit, pear and apple, along with subtle floral aromas and the crisp effervescence that characterises a top quality Prosecco

£8.95

WHITE WINES

Berri Estates Unoaked Chardonnay, South Eastern Australia, ABV, 13.5%

The grapes for this fresh, lemony Chardonnay are fermented and matured in stainless steel with no oak contact; the aim is to retain the fresh varietal fruit, crisp, ripe acidity and weight to produce a classic Chardonnay.

£26.95

CASH PAYMENTS = 5.5% DISCOUNT

WHITE WINES (CONT)

Mas Puech Picpoul de Pinet Coteaux du Languedoc, ABV 12.5%, France

Delicate aromas of citrus fruits and a delightful grapefruit bitterness. Mouthwatering freshness combined with stone fruit and citrus on the palate.

£29.50

Leefield Station Pinot Gris, Marlborough, ABV 14%, New Zealand

Fragrant aromas of yellow apples and grapefruit commingle with green tropical fruits and a lifted spiciness reminiscent of powdered ginger.

£29.50

J. Moreau and Fils Gloire de Chablis 12.5%

Bone-dry white Burgundy from Chablis' most famous house. Classic Chablis flintiness with no oak

Ageing

£48.50

Monte Verde Sauvignon Blanc, Central Valley, ABV 12.5%, Chile

Grapes from vines planted in the Central Valley provide raw material for this crisp, zesty Sauvignon Blanc with tropical fruit flavours.

£25.50

Leefield Station Sauvignon Blanc, Marlborough, ABV 12.5%, New Zealand

Herbaceous and zesty, perfect with white fish, asparagus, goats' cheese or dishes with green herbs.

£34.50

ROSE WINES

Compass Point, California, Zinfandel Rose, ABV 10.5%

This semi-sweet wine has plenty of raspberry and watermelon fruit flavours. Juicy and light, it has a refreshing finish

£25.50

CASH PAYMENTS = 5.5% DISCOUNT

Corte Vigna Pinot Grigio Rosato, Pavia, ABV 10.5%

A slightly medium-dry rosé. The colour comes from the natural skin pigmentation which is extracted during a short maceration prior to fermentation. Fermented in stainless steel to produce a most attractive medium-dry wine.

£25.50

RED WINES

Uco Valley Portillo Malbec, Argentina, ABV 14%

A rich and powerful Malbec that shows a good concentration of blackberry, plum and herbal flavours alongside oak spice from the medium-toast American and French oak employed during the maturation.

£28.50

Monte Verde Merlot, Central Valley, Chile, ABV 12.5%

Deep-coloured and intensely juicy yet light and supple on the palate; part of the blend is oak-aged, which softens the finish.

£24.50

Le Versant Pinot Noir IGP d'Oc, France, ABV 12.5%

Delicate colour with garnet tones. On the nose it has aromas of cherries, wild strawberries and fresh blackcurrant.

An elegant and smooth palate, with fruity, smoky and minty hints.

£29.50

Vieux Chevalier Chateauneuf du Pape 18, France, ABV 14%

This deep red wine is complex and elegant, with aromas of red currants, red cherries and black berries, with spicy overtones such as lavender, thyme and rosemary. The wine shows very subtle oaky notes, bringing complexity and length. With an excellent balance, the tannins are elegant.

£39.50

Pezat, Bordeaux Supérieur, France, ABV 14%

Made with 85% Merlot, 15% Cabernet Franc. Packed with vibrant, rich fruit. Soft and supple in the mouth, smooth and persistent on the finish. Talking about Pezat, Robert Parker said "this is exactly what the market demands". James Suckling has described it thus: "Complex aromas of rose

£37.50

Fleurie Château de Fleurie, Domaine Loron, France, ABV 12.5%

Owned by the Loron family, this charming 18th-century château is surrounded by some 22 hectares of prime vineyards enjoying the best sites in Fleurie. Vinification is in open wooden vats with a traditional maceration. A fine example of this most popular 'cru' from a first-class estate.

£34.50

Berri Estates Shiraz, South Eastern Australia, ABV 13.5%

This blend uses fruit sourced mainly from Riverland and Murray-Darling. Fermented in stainless steel, the palate is a delicious coming together of the pepper, spice and raspberry flavours of the Shiraz with the blackcurrant and firm rich tannins of the Cabernet, finished off with a light touch.

£25.50

Castillo Clavijo Rioja Crianza, Spain, ABV 12.5%

Aromas and flavours of bright red berry fruit, balanced by vanilla and spice that add richness and body.

£29.50

Angus the Bull, Cabernet Sauvignon, Australia, ABV 14%

Intense depth of colour with bright purple hues. Ripe black fruits with rich dark chocolate and vanillin smoky oak aromas. Medium to full bodied palate weight, characterised by attractive tannins and a savoury masculine finish. An ideal accompaniment to red meat and premium cuts of prime beef.

£36.50

CASH PAYMENTS = 5.5% DISCOUNT

