



## STARTERS

### Scallops

Pan roasted scallops, served with black pudding and pea puree **£13.00**

### Prawn Cocktail

Served on a bed of rocket with prawn marie rose sauce **£8.00**

### Nachos

Homemade nachos, salsa, sour cream guacamole **£5.95**

### The Three Kings

Haggis, black pudding and white pudding bon bons served on pomme puree with crispy parsnips and a pepper sauce **£7.25**

### Chicken Wings

Soy glazed chicken wings with a salad garnish **£7.50**

### Confit Duck Wrap

Handmade duck wrap served with a sweet chilli sauce and garnish **£7.95**

### Cullen Skink

Local smoked haddock, tatties and onions from the farm and fresh double cream  
**(R) £6.50 (L) £7.50**

### Garlic Mushrooms

Sautéed mushrooms coated in a rich garlic cream sauce and served on warm crusty bread **£6.75**

### Chicken Liver and Brandy Pate

Served with our own piccalilli and melba toast **£6.75**

## MAINS

### Highland Chicken

Chicken breast stuffed with haggis and wrapped in bacon served with duchess potatoes, seasonal vegetables and a pepper sauce **£18.25**

### 8oz Sirloin Steak

Served with handcut chips, onion rings, fried mushrooms and grilled tomato **£30.00**

### Vegan Burger

Served on a brioche bun with house fries **£14.00**

### Monkfish Scampi

Served with house fries, buttered garden peas and homemade tartare sauce **£19.25**

### Blade of Beef

Slow roasted blade of beef, rich red wine sauce, creamy mash and seasonal vegetables **£18.50**

### Cajun Chicken Burger

Chargrilled chicken, southwest sauce, crisp lettuce, brioche bun, slaw and house fries **£14.95**

### Fish Pie

Oven baked fish pie with haddock, smoked haddock, salmon, prawns and peas with a crunchy cheese and potato topping served with seasonal vegetables **£16.50**

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### Gammon

Gammon steak served with house fries, pineapple and garden peas **£13.95**

### Fish and Chips

Served with tartare sauce, house fries, buttered garden peas and lemon **£14.50**

### Katsu Curry

Served with rice and salad leaves

Chicken **£17.50** Cauliflower **£14.00**

### Sirloin Steak, Chicken or Vegetable Fajitas

Served on a smoking hot skillet with warm flour tortilla wraps, sour cream, cheese and salsa

**(Sirloin) £30.00 (Chicken) £16.50**

**(Vegetable) £13.95**

### Cullen Bay Macaroni

Served in a rich cheese and wholegrain mustard sauce baked with a cheese topping. Served with garlic bread **£13.50**

### Highland Coo Burger

Award winning Aberdeenshire Highland Beef burger grilled to perfection and served with lettuce, tomato, slaw and house fries **£14.50 Double £17.50**

Add an extra:

Haggis **£1.00** – Cheese **£0.75**

Bacon **£0.75** Pepper sauce **£3.50**

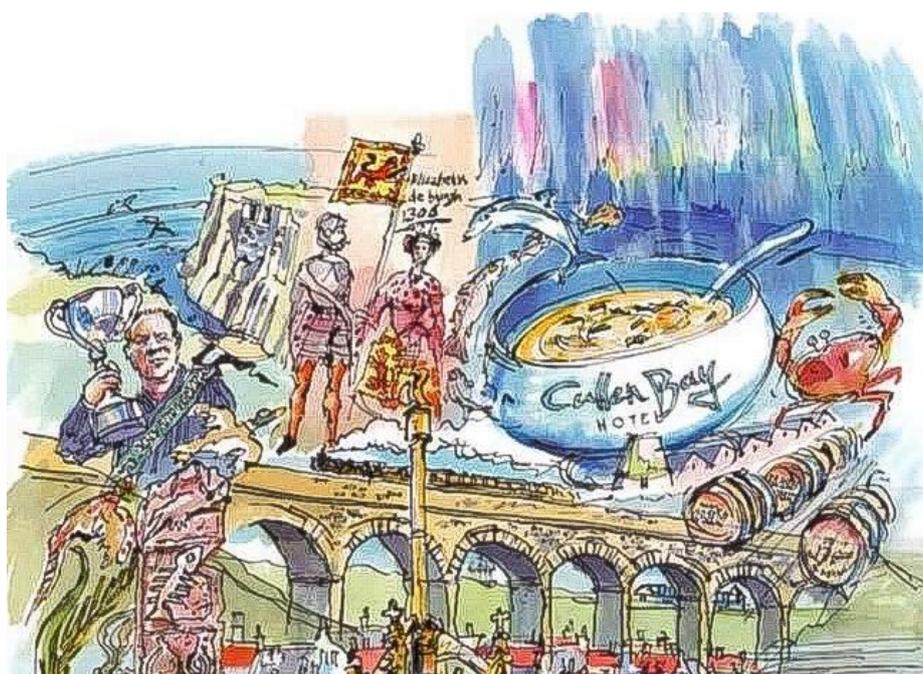
### Seafood Platter

A selection of seafood available on the day. Minimum of 2 people. **24 hour notice required.**

Can be from Lobster, Dressed Crab, Langoustines, Mussels, Oysters, Shrimp, Squid, Smoked Salmon, Prawn Cocktail, Scallops, Peppered Mackerel **£50.00 per person**

### ON THE SIDE

House fries	<b>£3.50</b>	Onion Rings	<b>£3.50</b>
Rocket and red onion salad	<b>£3.50</b>	Seasonal veg	<b>£3.50</b>
Mash	<b>£3.50</b>	Garlic bread (3)	<b>£3.50</b>
Piccalilli	<b>£2.50</b>		



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## HOMEMADE DESSERTS

### **Cheesecake**

Please ask your server for today's flavour, served with cream **£7.95**

### **Cherry Crumble**

Dark cherry compote and oat crumble topping and served with a warm creamy custard **£7.50**

### **Strawberry Tart**

Vanilla cream with fresh strawberries and sticky syrup with cream on the side **£5.50**

### **Cheese and Whisky Board**

Smoked cheese, oatcakes, red onion marmalade served with a Laphroaig whisky **£9.75**

### **Ice Cream Duo and Sauce**

Vanilla, Strawberry or Chocolate **£4.95**

### **Brownie Skillet**

Freshly baked brownie skillet with a scoop of Simpsons of Buckie vanilla ice cream **£7.75**

### **Sticky Toffee Pudding**

Served with a toffee sauce and cream **£7.50**

### **Mango Fruit Brulee**

Served with homemade shortbread **£6.75**

### **Sorbet Duo**

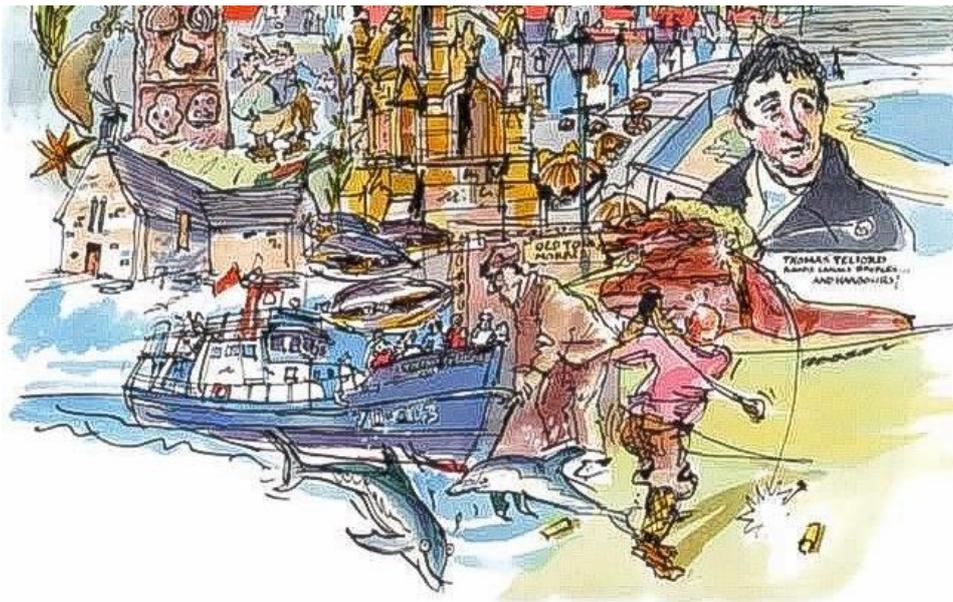
Raspberry, Mango or Lemon **£4.75**

### **Pannacotta**

Please ask your server for today's flavour **£5.95**

### **Our Suppliers**

Eat Mair Fish (Buckie) - Smiths of Sandend - Cluny Fish (Buckie) – Bloomfield Farm (Findochty), Simpsons (Buckie) - Aberdeenshire Highland Beef (Banchory) - McWilliams (Aberdeen) – Campbells Prime Meat - Gatt (Whitehills) – Speyfruit (Elgin)



[cullenbayhotel.com](http://cullenbayhotel.com)

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