

STARTERS

Garlic Mushrooms

Sautéed mushrooms coated in a rich garlic cream sauce and served on warm crusty bread £6.95
(G) (D)

Haggis Bon Bons

Haggis bon bons served on pomme puree with crispy parsnips and a pepper sauce (G) (D) £7.75

Scallops

Pan roasted scallops, served with black pudding and pea puree (G) (D) £13.95

Homemade Nachos

Served with cheese, tomato salsa and guacamole (G) (D) £6.50

Cullen Skink

Local smoked haddock, tatties and onions from the farm and fresh double cream, served with an oatcake (D) (F) (R) £6.95 (L) £7.95

Prawn Cocktail

Served on a bed of iceberg lettuce with prawn marie rose sauce (E) £8.75

Vol au Vents

Served with a light cream curry sauce Chicken (G) (D) £7.95 Vegetables (G) (D) £7.50

MAINS

Highland Chicken

Chicken breast stuffed with haggis and wrapped in bacon served with creamy mash, buttered seasonal vegetables and a pepper sauce (G) (D) £19.95

Smoked Haddock Stack

House potato cake, local smoked haddock, poached egg served with dill sauce and a pea salad (G) (D) (E) £17.50

Cullen Bay Macaroni

Served in a rich cheese and wholegrain mustard sauce baked with a cheese topping. Served with garlic bread (G) (D) (M) £14.95

Blade of Beef

Slow roasted blade of beef, yorkshire pudding, beef gravy, creamy mash and buttered seasonal vegetables (D) £19.95

Battered Fish & Chips

Served with in house tartare sauce, lemon, peas and hand cut chips (G) (E) £15.95

Vegan Burger

Served on a brioche bun with lettuce and tomato, hand cut chips and salsa (G) £14.95

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Five Bean Chilli Quesadilla

tomato salsa, guacamole and hand cut chips (Celery) (G) (GF option available) £14.00 add Cheese £0.75

Smoked Haddock Kedgeree

Long grain rice with a light creamy curry sauce and poached egg (D) £14.95

Monkfish Scampi

Served with homemade tartare sauce, lemon, peas and hand cut chips (G) (E) £19.95

Highland Coo Burger

Award winning Aberdeenshire Highland Beef burger grilled to perfection and served with lettuce, tomato, coleslaw and hand cut chips (G) (E) £15.75

Double £19.00

Add an extra:

Haggis **£1.50** – Cheese **£0.75**

Bacon £0.75 Peppercorn sauce £3.00

Fajitas

Served on a smoking hot skillet with warm flour tortilla wraps, sour cream, cheese and salsa (G) (D)
Chicken £17.95 Vegetable £14.95

Fish Pie

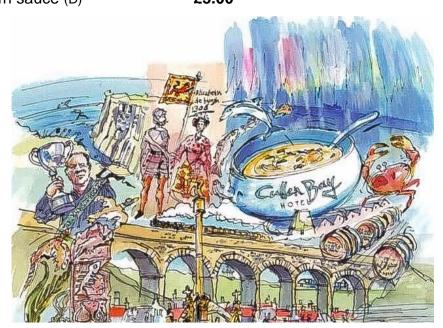
Oven baked fish pie with haddock, smoked haddock, salmon, **prawns** and peas with a crunchy cheese and potato topping served with seasonal vegetables (D) (SF) £18.50

8oz Aberdeen Angus Steak

30 Day Dry Aged Aberdeen Angus served with hand cut chips, onion rings, close cap mushroom and grilled tomato (G) £28.95

ON THE SIDE

Hand cut chips	£3.50	Onion Rings (G)	£3.50
Mixed salad	£3.50	Buttered seasonal vegetables (D)	£3.50
Mash (D)	£3.50	Garlic bread (3 slices) (G) (D)	£3.50
Pennercorn sauce (D)	£3.00		



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HOMEMADE DESSERTS

Cheesecake

Please ask your server for today's flavour, served with cream (G) (D) £7.95

Apple Crumble

Served with a warm creamy custard (D) (G) £7.50

Ice Cream Duo and Sauce (D)

Vanilla, Strawberry or Chocolate £4.95

Brownie Skillet

Freshly baked brownie skillet with a scoop of Simpsons of Buckie vanilla ice cream (G) (D) £7.95

Sticky Toffee Pudding

Served with a toffee sauce and cream (G) (D) (GF option available) £7.50

Cheese Board

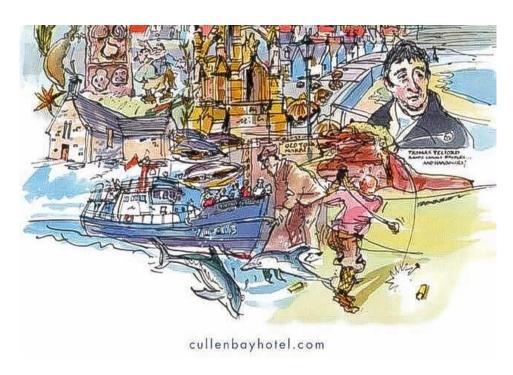
Cheese selection, oatcakes, red onion marmalade (G) (D) £8.50

Sorbet Duo

Raspberry and Mango £4.95

Our Suppliers

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



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