



**Award Winning Cullen Skink** *dairy, fish, gluten \*(GF)*  
Local smoked haddock, tatties and onions from the farm and fresh double cream, served with an oatcake **(R) £7.95 (L) £9.25**

**Haggis, Neep and Tattie Croquettes** *gluten, dairy, egg*  
Homemade croquettes served on a bed of salad leaves and a pepper sauce **£8.75**

**Scallops** *gluten, dairy, molluscs \*(GF)*  
Pan-fried scallops, served with black pudding and pea puree **£14.95**

**Black Pudding Stack** *gluten, dairy, egg, sulphites*  
Bacon, poached egg and served with a balsamic vinegar **£8.25**

**Garlic Mushrooms** *gluten, dairy \*(GF)*  
Sautéed mushrooms coated in a rich garlic cream sauce and served on warm crusty bread **£7.50**

**Homemade Nachos** *gluten, dairy \*(GF)*  
Crunchy tortilla nachos with sour cream, tomato salsa and guacamole **£7.95**

**Prawn Cocktail** *crustacean, egg, celery*  
Served on a bed of iceberg lettuce with prawn marie rose sauce **£9.75**

**King Prawns** *gluten, crustacean \*(GF)*  
King prawns pan-fried in garlic, red onion and peppers, served on garlic bread **£11.50**

## FROM THE SEA

**Baked Salmon** *fish, dairy, sulphur dioxide*  
Freshly baked salmon served with potato rosti, seasonal green vegetables and a white wine sauce **£20.50**

**Battered Fish & Chips** *gluten, egg, fish, sulphur dioxide \*(GF)*  
Served with in house tartare sauce, lemon, peas and hand cut chips **£17.95**

**Seafood Platter** *gluten, egg, fish, crustacean, dairy, celery, molluscs*  
Mussels, smoked salmon, hot smoked salmon, prawn marie rose, pan-fried lemon and garlic shrimp, breaded haddock goujons, tartare sauce and a bread roll **£33.00**

**Smoked Haddock Stack** *fish, dairy, egg, gluten*  
House potato cake, local smoked haddock, poached egg served with dill sauce and a pea salad **£18.95**

**Haddock Mornay** *fish, crustacean, dairy*  
Stuffed with prawns, served in a rich cheese sauce with baby boilers and seasonal vegetables **£24.95**

**Monkfish Scampi** *gluten, egg, fish, sulphur dioxide \*(GF)*  
Served with homemade tartare sauce, lemon, peas and hand cut chips **£21.50**

**Fish Pie** *fish, dairy, crustacean*  
Oven baked fish pie with haddock, smoked haddock, salmon, prawns and peas with a cheese and potato topping served with seasonal vegetables **£21.00**

## FROM THE FARM

### **Highland Chicken** *gluten, dairy*

Chicken breast stuffed with haggis and wrapped in bacon served with creamy mash, buttered seasonal vegetables and a pepper sauce **£21.95**

### **Cullen Bay Macaroni** *gluten, dairy, mustard*

Served in a rich cheese and wholegrain mustard sauce baked with a cheese topping. Served with garlic bread and salad garnish **£16.50**

### **Five Bean Chilli** *gluten, dairy \*(GF)*

Mixed bean chilli served in a soft tortilla with cheese, served with tomato salsa, guacamole and hand cut chips **£15.00**  
**Add jalapeños £1.00**

### **Thai Curry** *soya, crustaceans*

Traditional Thai Curry, served with sticky rice and prawn crackers  
Chicken **£19.00** Vegetable **£17.00**

### **Blade of Beef** *gluten, dairy, egg \*(GF)*

Slow roasted blade of beef, yorkshire pudding, beef gravy, creamy mash, and buttered seasonal vegetables **£21.95**

### **Fajitas** *gluten, dairy \*(GF)*

Served on a smoking hot skillet with warm flour tortilla wraps, sour cream, cheese and salsa  
Chicken **£19.50** Vegetable **£16.50**

### **8oz Aberdeen Angus Steak** *gluten \*(GF)*

30 Day Dry Aged Aberdeen Angus served with hand cut chips, onion rings, close cap mushroom and grilled tomato **£30.00**

## BURGER BAR

### **Classic Burger** *gluten, egg, sulphites*

Aberdeen Angus burger grilled to perfection and served in a brioche bun with lettuce, tomato, coleslaw and hand cut chips **£15.75**  
**Add cheese £1.00** *dairy*  
**Add bacon £1.00**

### **The Scotsman Burger** *gluten, dairy, egg*

Classic burger with haggis, hand cut chips **£17.00**

### **Katsu Chicken Burger** *gluten, egg, soya*

Breaded Breast of Chicken served on a brioche bun with lettuce, coleslaw and a katsu curry sauce, hand cut chips **£16.95**

### **Black and Blue Burger**

*gluten, dairy, egg, sulphites*  
Classic burger with black pudding and blue cheese, hand cut chips **£18.50**

### **Mexican Burger** *gluten, dairy, egg, sulphites*

Classic burger with jalapeños, salsa and Cheese, hand cut chips **£17.95**

### **Vegan Burger** *gluten*

Served on a brioche bun with lettuce and tomato, hand cut chips and salsa **£15.95.**

## ON THE SIDE

Hand cut chips	<b>£4.00</b>	Onion rings <i>gluten</i>	<b>£4.00</b>
Mixed salad	<b>£4.00</b>	Buttered seasonal vegetables <i>dairy</i>	<b>£4.00</b>
Mash <i>dairy</i>	<b>£4.00</b>	Garlic bread (3 slices) <i>dairy, gluten</i>	<b>£3.00</b>
Peppercorn sauce <i>dairy</i>	<b>£3.50</b>		

All ingredients may not be shown on the menu. Please speak to your server if you suffer from allergies or intolerances. Some of our products are prepared using Genetically Modified ingredients, please enquire for more details.

## HOMEMADE DESSERTS

### **Crème Brûlée** *gluten, dairy, egg*

Ask your server for today's flavour.

Served with dolphin shortbread **£7.95**

### **Cheesecake** *gluten, dairy, soya*

Ask your server for today's flavour.

Served with pouring cream **£7.95**

**With ice cream £8.95**

### **Honeycomb Meringue** *egg, dairy*

Served with vanilla ice cream **£7.95**

### **Ice Cream Duo and Sauce** *dairy, soya*

Vanilla, Strawberry or Chocolate **£5.50**

### **Sorbet Duo**

Raspberry and Mango **£5.50**

### **Sticky Toffee Pudding**

*gluten, dairy, egg \*(GF)*

With a toffee sauce and cream **£7.75**

**With ice cream £8.75**

### **Cheese Board** *gluten, dairy, sesame, mustard*

Cheese selection, crackers, tomato and red pepper chutney **£9.95**

### **Brownie Skillet** *gluten, dairy, egg, soya*

Served with vanilla ice cream **£7.95**

### **Vegan Ice Cream**

Vanilla or Raspberry **£5.00**

#### **Our Suppliers**

Eat Mair Fish (Buckie) - Cluny Fish (Buckie) - Simpsons (Buckie) - McWilliams (Aberdeen)  
Campbells Prime Meat - Gatt (Strichen) – TPS Fruit & Veg (Turriff)

\*(GF) - Gluten free option available



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

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