

THE BUBBLE

AT THE BANFF SPRINGS HOTEL



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Menu



Starters

Cullen Skink 8.50

Traditional made with smoked haddock, onions, potatoes & cream (GFO)

Prawn Cocktail 10.95

Bound in a creamy Marie Rose sauce

Duo of Yorkshire Pudding 9.95

BBQ pulled pork, beef brisket, Stornoway black pudding crumb & red onion marmalade

Grilled Asparagus 9.95

Asparagus wrapped in Parma Ham with a Hollandaise sauce & a Truffle Poached Hen's Egg

Haggis Truffle 9.95

Cockburns Haggis Truffle with a Turnip puree, Stornoway Black Pudding Crumb & a Creamy Peppercorn Sauce

Goats Cheese Fritter 9.25

Panko Breaded Goats Cheese Fritter on a toasted Muffin with a Bacon Medallion & Chilli Jam

Shetland Scallops 15.25

Pan Fried Shetland Scallops with an apple, spring onion & dill relish, lime & chilli dressing & Hot Smoked Salmon

Tempura Battered Mushrooms (VE) 8.95

With a Vegan Mustard Mayo

Falafel Truffle (VE) 8.25

With a sweet chilli sauce & salsa

Buffalo Cauliflower Wings (V) 8.95

Main Course

Roast Silverside of Beef (GFO) 18.95

Served with Yorkshire pudding, traditional Skirlie, roast carrot & broccoli,
roast potatoes, pan gravy

Roast Chicken (GFO) 18.95

Served with Yorkshire pudding, traditional Skirlie, roast carrot & broccoli,
roast potatoes, pan gravy

Beef Steak & Haggis Pie 18.95

Beef Steak & Cockburns of Dingwall Haggis Pie with Home Cut Chips &
Seasonal vegetables

Balmoral Burger 18.95

2 x 3oz Burgers with Bacon Medallions, Cheddar Cheese, Haggis Fritter,
Scotch Whisky Mayo with Stealth Fries & Coleslaw

From the Land

Duo of Scotch Beef 28.95

4oz Fillet Steak & a Guinness Beef Brisket & Potato Pie with a Rich Red Wine
Jus & Home cut chips

Pork Fillet Roulade 24.95

Stornoway Black Pudding filled Pork & Dauphinoise Potato, Seasonal
vegetables & a Honey Grain Mustard Cream

Main Course

From The Grill

6oz Fillet Steak (GFO) 36.95

8oz Ribeye (GFO) 32.95

All locally sourced from John Stewart Butcher's Banff, served with blistered tomato, flat cap mushroom, beer battered onion rings, Home cut chips & seasonal greens

Surf & Turf Fillet 41.95

6oz Fillet Steak with Tempura Langoustines, a creamy Pepper Sauce & Home cut chips

From the Sea

Monkfish 24.95

Pan fried Monkfish Medallions & Langoustines in a thai green sauce with curries basmati rice, poppadoms & chutney

Salmon 24.95

Chilli Baked Salmon with parmentier potatoes, a chilli & lime dressing with winter greens

Haddock 21.95

Baked Haddock fillet with a mix of King prawn, chorizo, new potato, cherry tomato in a garlic & parsley butter with a mixture of winter greens

Tagine (VE) 18.95

Mango Chutney, Basmati Rice & Poppadom

Chilli & Garlic Vegetable Stir Fry (VE) 17.95

With Basmati Rice & salad



Dessert

The Chocolate Bubble 11.95
The signature Bubble dessert

Sticky Toffee Pudding (GFO) 8.95
Biccocchis Traditional Ice Cream with a warm fudge sauce

Winter Spiced Apple Crumble 8.95

Baileys Tiramisu 9.25

Trio of Chocolate 9.95
White Chocolate filled Bubble of sweet delights, Oero
Cheesecake & Milky Bar Ice Cream

Banoffee Tart 8.95
Sweet mix of Toffee, Caramelised banana, sweetened cream &
cocoa. Served with caramel Ice Cream

Isle of Arran Cheeseboard (GFO) 11.95
Thomas Fudge biscuit selection, celery, apple & grapes with a
tomato chutney