



B

BANFF SPRINGS

RESTAURANT
MENU



STARTERS

Cullen Skink ^(GFO) 8.50

Traditionally made with smoked haddock, onions, potatoes & cream, served with a bread roll

Prawn Cocktail ^(GF) 10.95

Bound in a creamy marie rose sauce served with multigrain slice

Yorkshire Pudding 9.95

Duo of yorkshire puddings, BBQ pulled pork, beef brisket, Stornoway black pudding crumb & red onion marmalade

Trio of Scottish Puddings 9.95

Stornoway black pudding with a scotch whisky mayo, Speyside white pudding with a peppercorn mayo & Cockburn's Dingwall haggis with a grain mustard mayo

Scallops ^(GF) 14.95

Pan fried scallops with cauliflower purée, spicy chorizo & micro herb salad

Sticky Chinese Honey Chili Chicken Bites 9.45

Crumbed chicken in a chilli, soy & garlic sauce topped with sesame seed

Assiette of Seafood 13.95

Salt & pepper calamari, Cullen skink chowder & pan fried scallops

FROM THE SEA

Baked Monkfish ^(GF) 25.95

Monkfish wrapped in bacon, pan fried Shetland scallops, greens & pomme purée

Oven Baked Salmon ^(GF) 23.95

Garlic & chive baked salmon fillet crispy new potatoes, chargrilled seasonal veg & finished with lemon & dill vinaigrette

Poached Haddock Fillet 23.95

Butter poached haddock fillet with a smoked haddock cake, garlic & leek cream topped with a poached hens egg

FROM THE LAND

Lamb 26.95

Slow cooked Moroccan spiced lamb shank rosemary & roasted garlic whipped potato, seasonal veg & rich port jus

Duo of Duck Breast & Pork Belly ^(GFO) 26.95

Duo of honey roasted duck breast & glazed slow roasted pork belly savoy cabbage, fondant potato, caramelised apple purée

Venison ^(GFO) 31.95

Venison medallions, grilled haggis beignets, slow roasted shallots, boulangère potato

FAVOURITES

Chicken Fajitas 18.95

Chicken, peppers, onion and mushrooms sautéed in spices served on a sizzling skillet with tortilla wraps, cheddar cheese, sour cream & salsa

Thai Red Chicken Curry 17.95

Basmati rice, poppadom's & naan bread

Haddock ^(GFO) 17.95

Beer battered or breaded fillet of haddock with handcut chips, garden peas, in-house made tartare sauce & dressed salad

Monkfish Scampi ^(GFO) 20.95

Breaded monkfish medallions, handcut chips, garden peas, tartare sauce & dressed salad

Chicken Fillets ^(GFO) 17.95

Prepared in a light panko breadcrumb, served with choice of skinny fries or handcut chips. Choice of smoky BBQ mayo, chilli jam or garlic mayo

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 clap shot, white pudding bon bon, fondant potato & a pepper sauce

Chicken, Leek & Mushroom Pie 18.95

White sauce, colcannon mash & seasonal Vegetables

(V) - Vegetarian (VG) - Vegan (N) - Contains Nuts (GFO) - Gluten Free Option Available

Please note all dishes are cooked to order to ensure quality & freshness. This means dishes can take up to 30 minutes to prepare.

We appreciate your patience & hope you enjoy your meal with us.

DAILY SPECIALS

Salad of the Day

Pasta of the Day

Please see our Daily Chef's specials

FROM THE GRILL

Fillet Steak (GFO) 6oz | 36.95

Sirloin Steak (GFO) 8oz | 33.95

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

Mixed Grill (GFO) 31.95

Pork chop, grilled chicken, 4oz sirloin steak flat cap mushroom, fried hens egg, blistered tomato, handcut chips, beer battered onion rings, sausage pork & leek

SAUCES

Creamy Pepper Sauce 4.50

Whisky Sauce 4.50

Diane Sauce 4.50

Blue Cheese Sauce 4.50

BURGER BAR

All Burgers served with onion rings & a seasonal salad

Chicken Katsu Burger (GFO) 18.95

Mature cheddar, katsu mayo southern fried breast with potato wedges and grilled corn on the cob

BBQ Smokehouse (GFO) 17.95

BBQ pulled pork, with smoked cheddar & stealth fries

Brie & Red Onion 6oz Burger (GFO) 17.95

Crumbed brie, red onion jam & fried onions, skinny fries

Sharing Burger Board 41.95

Mini cajun chicken, buttermilk chicken, cheese & bacon burger, cheese & haggis, black and blue burger, pork & apple burger served with fries, onion rings, coleslaw & chilli jam

VEGETARIAN

STARTERS

Crumbed Brie Wedges (V) 8.95

Chilli jam

Halloumi Fries (V) 8.95

Guacamole salsa & sour cream

Garlic Mushroom Bruschetta (V) 8.95

Creamy garlic mushrooms set on garlic toast

MAINS

Macaroni Cheese (V) 15.95

Garlic bread & skinny fries

Falafel & Spinach Burger (V) 16.95

Red onion marmalade, smoked cheddar, coleslaw & fries

Creamy Brie, Broccoli & Asparagus Gnocchi (V) 17.95

Garlic bread

VEGAN

STARTERS

Soup of the Day (VE) 7.25

Served with a vegan bread roll

Cajun Spiced Tempura Vegetables (VE) 8.50

Chilli & soy dip

Tomato, Aubergine & Roasted Red Pepper Bruschetta (VE) 8.25

MAINS

Chargrilled Vegetable Skewers (VE) 17.95

Katsu sauce, basmati rice

Tagine (VE) 17.95

Mango chutney, basmati rice, poppadom

Thai Red Vegetable Curry (VE) 17.95

Basmati rice, poppadom

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SIDES

Garlic Bread	4.00
Onion Rings	4.00
Handcut Chips	4.00
Skinny Fries	3.50
Parmesan Truffle Fries	4.50

DESSERTS

Sticky Toffee Pudding (GFO) 8.95
Biccocchis traditional ice cream with a warm fudge sauce

Isle of Arran Cheese Board (GFO) 11.95
Thomas fudge biscuit selection celery, apple & grapes, tomato chutney

Warm Triple Callebaut Chocolate Brownie Slice 9.95
Topped with creamed profiterole, salted caramel ice cream

Lemon & Lime Pannacotta 8.95
Raspberry meringue shards, lemon curd & raspberry sorbet

Trio of Meringue 11.95
Mini baked Alaska, fresh fruit pavlova, eton mess

Warm Pineapple Cake 8.95
Custard anglaise & caramel ice cream

VEGAN DESSERTS

Chocolate Brownie (VE) 9.50
Served with vanilla ice cream

Raspberry & Frangipane Tart (VE) 9.50
Served with vanilla ice cream

Apple Tart (VE) 9.50
Served with salted caramel ice cream

HOT DRINKS

Latte 2.95 REG 3.50 LRG

Cappuccino 2.95 REG 3.50 LRG

Flat White 2.95 REG 3.50 LRG

Espresso 2.25 REG 2.75 LRG

Americano 2.25 REG 2.75 LRG

Mocha 2.95 REG 3.50 LRG

Decaf Coffee 2.00 REG 3.50 LRG

Hot Chocolate 2.95 REG 3.50 LRG

English Breakfast Tea 2.00

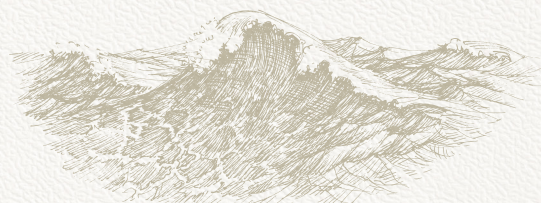
Herbal Tea 2.00

Flavoured Syrups 1.00

*Caramel / Hazelnut / Cinnamon
Ginger Bread / Vanilla*

Liqueur Coffee 4.95

*Irish / Baileys / Tia Maria
Scotch Whisky / Cointreau / Brandy*



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