



BS

BANFF SPRINGS

RESTAURANT
MENU



STARTERS

Cullen Skink (GFO) 8.50

A traditional Scottish soup made with locally smoked haddock, sauteed onions & potatoes in a rich creamy base. Served with a warmed bread roll.

Shrimp Cocktail (GFO) 10.95

Atlantic shrimps bound in a rich & creamy marie rose sauce, served with a refreshing crisp salad & accompanied by a slice of buttered multigrain bread.

Grilled Asparagus 9.95

Tender asparagus spears wrapped in savoury parma ham, drizzled with a velvety hollandaise sauce enhanced with the freshness of chives & crowned with a luxurious truffle poached hen's egg.

Haggis Truffle 9.95

Delight in this exquisite dish featuring a rich haggis truffle encased in perfectly seasoned steak mince paired with a silky turnip puree, Stornoway black pudding crumb & drizzled with a creamy peppercorn sauce.

Goats Cheese Fritter 9.25

Crispy panko breaded goats cheese fritter, served on a lightly toasted muffin topped with a succulent bacon medallion & a drizzle of sweet & spicy chilli jam.

Nachos 8.25

*Golden crispy tortilla chips layered with melted, mature cheddar cheese & topped with a zesty, spicy salsa, sour cream & smooth guacamole sauce. For an extra kick, **add savoury chilli beef £3.***

Shetland Scallops 15.25

Delicately seared Shetland scallops served on a vibrant relish of crisp apples, fresh spring onions & fragrant dill with a zesty lime & chilli dressing accompanied by rich, flaky hot smoked salmon.

Duo of Yorkshire Pudding 9.95

An indulgent duo of Yorkshire puddings perfectly crafted to cradle a hearty filling of BBQ pulled pork & succulent beef brisket set on a bed of Stornoway black pudding crumb & topped with red onion marmalade.

FAVOURITES

Three Cheese Macaroni 15.95

A rich blend of creamy cheeses perfectly mixed with al dente pasta, topped with a crispy parmesan & mozzarella crumb served with garlic bread & stealth fries.

Chicken Fillets (GFO) 17.95

Juicy chicken fillets coated in a light, crunchy panko breadcrumb served with your choice of stealth fries or homemade chips with a selection of delicious dipping sauces: smoky BBQ mayo for a rich, smoky flavour, zesty chilli jam for a touch of heat or creamy garlic mayo for a savoury delight.

Haddock (GFO) 17.95

Beer-battered or breaded fillet of haddock served alongside homemade chips, fresh garden peas, our in-house tartare sauce & a fresh dressed salad.

Monkfish Scampi (GFO) 20.95

Breaded monkfish medallions served alongside homemade chips, fresh garden peas, our in-house tartare sauce & a fresh dressed salad.

Roast Silverside of Beef (GFO) 18.95

With a classic Yorkshire pudding, traditional skirlie, roasted carrot, fresh broccoli, crispy roast potatoes & rich pan gravy.

Roast Chicken (GFO) 18.95

With a classic Yorkshire pudding, with traditional skirlie, roasted carrot, fresh broccoli, crispy roast potatoes & rich pan gravy.

Chicken Kebab 18.95

*Served alongside fried mushroom rice & warm pitta breads, this dish is complemented by a refreshing mint & coriander yoghurt dip. **Add Katsu Sauce £1.50***

Beef Steak & Haggis Pie 18.95

Tender beef steak paired with traditional Cockburns of Dingwall haggis encased in a golden, flaky pastry served alongside homemade chips & a medley of 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.

LOADED FRIES

Indulge in our crispy golden fries, generously topped with your choice of decadent melted cheese & savoury bacon for a classic twist or experience a unique flavour combination with rich black pudding & gooey cheese.

Cheese & Bacon 5.95

Black Pudding & Cheese 5.95

Succulent grilled chicken & mouthwatering bacon, all drizzled with creamy ranch dressing for that perfect tang. Prefer a kick? Opt for the chicken fajita version, featuring seasoned chicken, vibrant peppers, & onions, complemented by zesty fajita sauce. Finished with a sprinkle of cheese.

Chicken, Bacon & Ranch Dressing 6.95

Chicken Fajita 6.95

BURGER BAR

Balmoral Burger 18.95

Our delicious duo of 3oz burgers each topped with crispy bacon medallions & melted cheddar cheese perfectly complemented by a unique haggis fritter with our Scotch whisky mayo served alongside our signature stealth fries & coleslaw.

Chicken Parma Burger 18.95

The crispy perfection of our fried spiced chicken breast nestled in a freshly baked ciabatta roll. Melted mozzarella cheese blankets the chicken, a zesty tomato & herb sauce with a vibrant rocket salad, coleslaw & stealth fries.

BBQ Brisket Burger 17.95

Our mouthwatering 5oz burger topped with savoury BBQ beef brisket, crisp fried onions, melted cheddar cheese, served with coleslaw & our signature stealth fries.

Spicy Chicken Burger 17.95

Our juicy grilled & spiced chicken burger topped with crisp, smoky bacon & savoury chilli pulled pork, melted smoked cheddar served with crispy sweet potato fries.

FROM THE LAND

Duo of Scotch Beef 28.95

Steak pie featuring tender 4oz fillet steak paired with succulent Guinness-infused beef brisket enveloped in a golden flaky pastry with a rich merlot jus & golden homemade chips.

Pork Fillet Roulade 24.95

Our succulent pork fillet filled with rich Stornoway black pudding served with a creamy dauphinoise potato & a medley of seasonal vegetables drizzled with a honey grain mustard cream.

Duo Of Venison 31.95

Medallions of tender seared Venison loin accompanied by haggis with a crispy potato pie, golden-brown & flaky, drizzled with a rich Merlot jus.

FROM THE GRILL

Fillet Steak (GFO) 6oz | 36.95

Sirloin Steak (GFO) 8oz | 32.95

Locally sourced from John Stewart Butcher's in Banff. Each dish is beautifully presented with blistered tomatoes, succulent flat cap mushrooms, crispy beer-battered onion rings, homemade chips, & a side of seasonal greens. Taste the quality of local sourcing in every bite!

Surf & Turf 41.95

A 6oz Fillet Steak with crisp tempura langoustines drizzled with our creamy pepper sauce served with our homemade chips.

FROM THE SEA

Monkfish 24.95

Pan-fried monkfish medallions paired with tender langoustines infused with a vibrant Thai green sauce served with curried basmati rice, crispy poppadoms & a tangy chutney.

Salmon 24.95

The zesty flavours of our chilli baked salmon with golden parmentier potatoes drizzled with a vibrant chilli & lime dressing & a medley of seasonal wilted greens.

Haddock 21.95

Baked haddock fillet paired with a delightful medley of plump king prawns & savoury chorizo. Served on a bed of tender new potatoes & vibrant cherry tomatoes, this dish is generously drizzled with a rich garlic & parsley butter & a mixture of fresh winter greens.

(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.

VEGAN

STARTER

Soup of the Day ^(VE) 7.25

Tempura Battered Mushrooms ^(VE) 8.95

Falafel Truffles ^(VE) 8.25

MAIN COURSE

Mixed Vegetable Tagine ^(VE) 18.95

Chilli & Garlic Vegetable Stir Fry ^(VE) 17.95

Sweet Potato, Butternut Squash
& Chickpea Curry ^(VE) 18.95

DESSERTS

Chocolate Brownie ^(VE) 9.50

Raspberry & Frangipane Tart ^(VE) 9.50

Apple Tart ^(VE) 9.50

VEGETARIAN

STARTER

Camembert Wedges ^(V) 8.95

Buffalo Cauliflower Wings ^(V) 8.95

Brie & Cranberry Cigar ^(V) 9.25

MAIN COURSE

Falafel Burger ^(V) 16.95

Creamy Broccoli, Asparagus
& Brie Bake ^(V) 17.95

Vegetable Wellington ^(V) 18.95

SIDES

Garlic Bread 4.00

Onion Rings 4.00

Homemade Chips 4.00

Stealth Fries 4.00

Parmesan Truffle Fries 4.50

Sweet Potato Fries 4.50

DESSERTS

Sticky Toffee Pudding ^(GFO) 8.95

Our rich & moist sticky toffee pudding served warm & drizzled with velvety fudge sauce paired perfectly with Biccocchis traditional ice cream.

Winter Spiced Apple Crumble 8.95

Served with a velvety vanilla custard & a scoop of Biccocchis traditional ice cream.

Baileys Tiramisu 9.25

Served with vanilla tuilles & fresh berries.

Trio of Chocolate 9.95

A white chocolate-filled bubble that bursts with sweetness paired with a rich & creamy Oreo cheesecake with a scoop of velvety Milky Bar ice cream.

Banoffee Tart 8.95

Our banoffee tart, a decadent blend of rich toffee & caramelized banana, elegantly layered with sweetened cream, a hint of cocoa & a scoop of our smooth caramel ice cream.

Isle of Arran Cheeseboard ^(GFO) 11.95

A selection of Isle of Arran cheeses served with a variety of Thomas Fudge biscuits. The cheeseboard is accompanied by crisp celery, fresh apple slices, juicy grapes & a tangy tomato chutney.

HOT DRINKS

Latte 4.95 ^{REG} 5.50 ^{LRG}

Cappuccino 4.95 ^{REG} 5.50 ^{LRG}

Flat White 4.95 ^{REG} 5.50 ^{LRG}

Espresso 3.10 ^{REG} 3.65 ^{LRG}

Americano 3.50 ^{REG} 4.05 ^{LRG}

Mocha 4.95 ^{REG} 5.50 ^{LRG}

Decaf Coffee 4.95 ^{REG} 5.50 ^{LRG}

Hot Chocolate 4.95 ^{REG} 5.50 ^{LRG}

English Breakfast Tea 3.00

Herbal Tea 3.00

Flavoured Syrups 2.50

*Caramel / Hazelnut / Cinnamon
Gingerbread / Vanilla*

Liqueur Coffee 6.50

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

(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.