



BANFF SPRINGS

RESTAURANT

MENU



STARTERS

Cullen Skink ^(GF) 7.95

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

Prawn Cocktail ^(GF) 9.95

Bound in a creamy Marie Rose sauce served with multigrain bread

Langoustines ^(GFO) 10.95

Rolled in Kataifi pastry on a Thai red cabbage slaw, balsamic vinaigrette

Yorkshire Pudding 9.25

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

Scallops ^(GF) 14.95

Pan fried Shetland scallops, chilli langoustines, mango & tomato salsa

Banff Springs Oriental Duck & Vegetable Spring Roll 8.95

Served with chilli jam

Scotch Egg 9.95

Pork & haggis wrapped egg in a light breadcrumb, creamy pepper sauce

FROM THE SEA

Salmon ^(GF) 23.95

Pan fried salmon, crispy new potatoes, confit cherry vine tomatoes, olives & chorizo, chive hollandaise sauce

Baked Monkfish ^(GF) 26.95

Wrapped in Parma ham with langoustines, celeriac purée, buttered samphire, fondant potato

Seabass ^(GF) 25.95

Pan fried seabass, Shetland scallops sautéed greens, cajun parmentier potatoes

FROM THE LAND

Venison ^(GF) 24.95

Herb & pepper crusted loin, butternut purée, sweet potato duchess, plum jus

Duck ^(GFO) 23.95

Honey glazed breast, creamy spinach mash, beetroot purée, braised red cabbage, duck & haggis sausage rounds

Pork ^(GF) 19.95

Fillet of pork medallions, black pudding dauphinoise potato, honey grain mustard cream

FAVOURITES

Breaded Chicken Fillets ^(GFO) 16.95

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

Haddock ^(GFO) 17.95

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

Scampi ^(GFO) 17.95

Hand breaded monkfish scampi medallions, handcut chips, garden peas, tartare sauce & dressed salad

Chicken Korma ^(GFO) 16.95

Served with steamed basmati rice, mango chutney, naan bread

Roast Silverside of Beef ^(GFO) 16.95

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

Roast Chicken ^(GFO) 16.95

Served with traditional skirlie, roast carrot & broccoli, roast potatoes & pan gravy

Steak Pie 18.95

Steak, Guinness & black pudding bound in a rich gravy topped with a puff pastry lid, creamed mashed potato & selected winter 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.

FROM THE GRILL

Fillet Steak (GFO) 6oz | **34.95**

Ribeye Steak (GFO) 8oz | **30.95**

All locally sourced from John Stewart Butchers Banff, served with steak tomato, flat cap mushroom, beer battered onion rings, seasonal greens & a choice of handcut chips or skinny fries

Mixed Grill (GFO) **26.95**

Pork & black pudding sausage, grilled chicken, 6 oz sirloin steak, grilled tomato, fried egg, handcut chips, beer battered onion rings

6oz Fillet Surf & Turf (GFO) **42.95**

Served with Kataifi langoustines, handcut chips, creamy peppercorn sauce

SAUCES

Creamy Pepper Sauce **3.95**

Whisky Sauce **3.95**

Diane Sauce **3.95**

Blue Cheese Sauce **3.95**

BURGER BAR

All served with skinny fries, onion rings seasonal salad & coleslaw

Black & Blue Burger **17.95**

6oz burger, Stornoway black pudding, blue Stilton cheese, brioche bun

Buttermilk Chicken Burger (GFO) **16.95**

Spicy chicken breast, red Thai coleslaw, Monterey Jack cheddar, brioche bun

Venison Burger **17.95**

6oz burger, haggis, red onion jam, brioche bun

BBQ Smokehouse (GFO) **17.95**

6oz burger, BBQ pulled pork, Monterey Jack cheese, brioche bun

VEGETARIAN

STARTERS

Soup of the Day (V) **6.95**

Chefs freshly prepared soup of the day served with homemade bread roll

Crumbed Goats Cheese (V) **8.95**

Toasted walnuts, honey glazed figs, beetroot gel

Crumbed Brie Wedges (V) **6.95**

Sweet chilli jam

MAINS

Macaroni Cheese (V) **14.95**

Garlic bread & skinny fries

Chickpea & Falafel Burger (V) **17.95**

Beetroot bun, Vegan cheese, mango chutney, skinny fries

Vegetable Wellington (V) **16.95**

Tomato ragout, seasonal vegetables

VEGAN

STARTERS

Asparagus Florets (VE) **6.95**

Tempura battered, Vegan mustard mayo

Soup of the Day (VE) **6.95**

Served with a vegan bread roll

Sautéed Mushrooms (VE) **7.95**

Served in a chilli & garlic oil, toasted bloomer

MAINS

Stir Fry (VE) **16.95**

Chilli, garlic & herb sauce, steamed basmati rice

Tagine (VE) **16.95**

Mango chutney, basmati rice, poppadom

Sweet Potato, Butternut & Chickpea Curry (VE) **17.95**

Basmati rice, mango chutney, 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

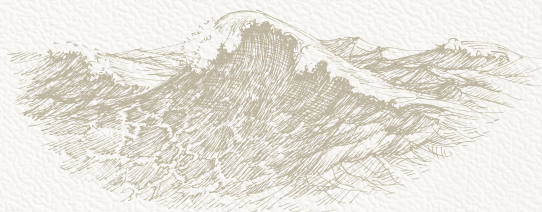
Sticky Toffee Pudding (GFO) 8.45
<i>Caramel ice cream, Toffee Sauce</i>
Mango Parfait 7.95
<i>Coconut Sorbet, Mango & mint salsa, Sweet Tuille</i>
Apple & Cinnamon Crumble 7.95
<i>Creamy Custard Anglaise, Apple Crumble ice cream</i>
Cheeseboard (GFO) 10.95
<i>Fruit Chutney, Grapes, Sliced Apple, Selection of Crackers, Celery</i>
Vanilla Pod Crème Brulee (GFO) 7.95
<i>Served with homemade shortbread</i>

VEGAN DESSERTS

Bakewell Tart (VE) 8.95
<i>Served with vanilla ice cream, coulis</i>
Caramelised Biscuit Cheesecake (VE) 8.95
<i>Served with salted caramel ice cream</i>
Chocolate Truffle Brownie Torte (VE) 8.95
<i>Served with vanilla ice cream</i>

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
<i>Caramel / Hazelnut / Cinnamon Ginger Bread / Vanilla</i>		
Liqueur Coffee		4.95
<i>Irish / Baileys / Tia Maria Scotch Whisky / Cointreau / Brandy</i>		



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