



BANFF SPRINGS

RESTAURANT

MENU



STARTERS

Cullen Skink (GFO) 8.95

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

Handcrafted Oriental Duck & Vegetable Spring Roll 9.95

A delicate blend of tender duck and fresh vegetables rolled in a crisp pastry, served with a rich balsamic glaze and a fiery chilli jam.

Shrimp Cocktail (GFO) 11.95

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

Beef Brisket, Ale & Cockburn's Haggis Pie 10.95

Served with a crispy haggis beignet and finished with a smooth creamy pink peppercorn sauce.

Crumbed Chicken Bites (GFO) 9.95

Crumbed chicken bites glazed with a rich Jack Daniel's, spicy chilli, and savoury soy sauce, topped with a fresh onion seed salad for added crunch and flavour.

Duo of Melon, Parma Ham, Avocado & King Prawn Skewers (GFO) 10.50

A delightful combination of sweet, juicy melon paired with savoury Parma ham, complemented by creamy avocado and succulent king prawns. Served with a tangy sweet chili aioli for a perfect balance of flavours.

Handcrafted Vol Au Vent Shell Filled with Chicken, Bacon & Mushroom 9.95

A delicate, flaky pastry shell filled with a rich, creamy mixture of tender chicken, smoky bacon, and mushrooms, all enveloped in a flavourful grain and honey mustard cream sauce.

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.

Cajun Chicken Caesar Salad (GFO) 9.50

Grilled chicken slices served atop crisp romaine lettuce, tossed in a creamy Caesar dressing, garnished with crunchy croutons and freshly grated Parmesan cheese.

SALAD BAR

Chicken Caesar (GFO) 17.95

Tender, grilled chicken slices served atop crisp romaine lettuce, tossed in a creamy Caesar dressing, garnished with crunchy croutons and freshly grated Parmesan cheese.

Prawn & Smoked Salmon (GFO) 19.95

A fresh and flavourful combination of succulent prawns and delicately smoked salmon, served atop a bed of mixed greens, garnished with cherry tomatoes, thinly sliced red onions, and a tangy lemon-dill vinaigrette.

Roast Chicken & Honey Roast Ham (GFO) 18.95

A hearty and flavourful salad featuring tender, succulent roast chicken paired with sweet and savoury honey-glazed roast ham, served atop a fresh bed of mixed greens, cherry tomatoes, cucumbers, and red onions, all drizzled with a tangy vinaigrette.

Add Stealth Fries or buttered parsley new potatoes 4.00

BURGER BAR

Panko Chicken Burger (GFO) 19.95

A juicy chicken patty coated in crispy panko breadcrumbs and infused with aromatic Italian herbs, served in a toasted seeded brioche bun with garlic and parsley butter, topped with gooey mozzarella batons and drizzled with flavourful garlic aioli. Accompanied by a side of crispy stealth fries and fresh coleslaw.

Grilled Chicken Fajita Burger (GFO) 19.95

A grilled chicken patty nestled in a soft floured bun, topped with melted cheese, fresh salsa, and creamy guacamole. Served alongside warm tortilla crisps, generously topped with cheese, jalapeños, salsa, sour cream, and guacamole.

Classic Cheese & Bacon Smash Burger 18.95

Featuring a juicy beef patty topped with crispy bacon and melted cheese. Served with a side of fresh coleslaw, homemade chips, and golden beer-battered onion rings.

Bacon & Brie Burger 19.95

Savour our juicy burger layered with crispy bacon, creamy Brie cheese, tangy pickles, and a spicy chilli jam. All nestled in a toasted seeded brioche bun. Served with a side of stealth fries and a fresh coleslaw.

(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.

FAVOURITES

Chicken Fillets (GFO) 18.95

Juicy chicken fillets coated in a light, crunchy panko breadcrumb served with your choice of stealth fries or homemade chips with a choice of one dipping sauce: smoky BBQ mayo for a rich, smoky flavour, zesty chilli jam for a touch of heat or creamy garlic mayo for a savoury delight. Add extra dip 50p

Crumbed Chicken Katsu (GFO) 18.95

Crumbed Chicken Katsu curry served with spicy chilli and fragrant coriander rice, accompanied by warm naan bread.

Haddock (GFO) 19.95

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

Breaded Lemon Sole (GFO) 21.95

Delicately breaded lemon sole fillets served with a side of fresh peas, homemade chips, tartare sauce and a crisp garden salad.

Monkfish Scampi (GFO) 22.95

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

Chicken Korma (GFO) 19.95

Served with fragrant rice, warm naan bread, crispy poppadom, and a side of sweet mango chutney.

Roast Chicken (GFO) 19.95

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

Roast Silverside of Beef (GFO) 19.95

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

Beef Lasagne 17.95

Layers of rich, savoury beef ragù baked between tender pasta sheets, topped with melted cheese. Served with crispy garlic toast, fresh salad, and creamy coleslaw.

Creamy Spaghetti Carbonara 19.95

Al dente spaghetti tossed in a rich, velvety cream sauce infused with fragrant garlic and fresh herbs. Topped with crispy bacon shards and a generous sprinkle of Parmesan cheese, this classic dish is served alongside toasted garlic bread.

FROM THE LAND

Honey Spiced Duck Breast (GFO) 26.95

Tender duck breast glazed with a delicate honey and spice marinade. Served alongside a fondant potato, sweet and tender chantenay carrots, and rich red cabbage. Accompanied by a vibrant redcurrant jus.

Banff Springs Mixed Grill (GFO) 31.95

A hearty combination featuring a 6oz rump steak, black pudding sausage, tender BBQ pork ribs, spicy Cajun chicken, beef steak tomato, a fried egg, and homemade chips.

Beef & Vegetable Stir Fry (GFO) 27.95

Tender beef and smoky grilled vegetables, stir-fried to perfection. Served with spicy chilli soy sauce and either garlic-infused noodles or fragrant mushroom rice.

FROM THE SEA

Pan Fried Seabass Fillets 24.95

Accompanied by a rich Smoked Haddock Risotto & crispy potato, all enhanced by a fragrant dill and caper butter that ties the dish together with fresh, tangy notes.

Monkfish, King Prawn & Chorizo Skewers 24.95

Succulent pieces of monkfish, juicy king prawns, and spicy chorizo, threaded onto skewers and grilled to perfection. Served with crushed new potatoes infused with fresh dill and lemon, accompanied by a vibrant coriander, tomato, and pineapple salsa.

Fisherman's Platter (GFO) 31.95

Indulge in a delectable assortment of seafood delights, including succulent prawn marie rose, silky smoked salmon, crispy salt and pepper calamari, flavourful king prawns pil pil, crumbed haddock fingers, and a mini Cullen skink chowder. Served with warm garlic toast and homemade chips.

FROM THE GRILL

Fillet Steak (GFO) 8oz | 36.95

Sirloin Steak (GFO) 8oz | 32.95

Locally sourced from John Stewart Butchers 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!

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SIDE ORDERS

Creamy Pepper Sauce	4.95
Diane Sauce	5.50
Drambuie Sauce	5.50
Blue Cheese Sauce	5.50
Gravy	4.95
Skinny Fries	4.00
Homemade Chips	4.50
Sweet Potato Fries	4.50
Parmesan Truffle Fries	5.50
Beer Battered Onion Rings	4.00
Garlic Bread	4.00

DESSERTS

Biscoff & Mars Bar Cookie Dough 9.95

Drizzled with hot Biscoff sauce and velvety white chocolate & a scoop of Biccocchis cookies and cream ice cream.

White Chocolate Ganache Cheesecake 9.95

A luscious, creamy cheesecake topped with a smooth and velvety white chocolate ganache. Rich and decadent, it features a buttery crust base complemented by the sweet, melt-in-your-mouth white chocolate topping. With Biccocchis passion fruit sorbet & a pineapple salsa.

Fresh Fruit & Summer Berry Pavlova 9.95

A delicate, crisp meringue base topped with a luscious layer of whipped cream, generously decorated with an assortment of fresh, juicy summer berries and seasonal fruits. With a scoop of Biccocchis raspberry mallow ice cream.

Sticky Toffee Pudding ^(GFO) 9.95

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

Scottish Cheeseboard ^(GFO) 12.95

A selection of Scottish 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.

Strawberry & Madagascar Vanilla Pod Bavaois 9.95

Our Strawberry and Madagascar Vanilla Pod Bavaois, a silky, creamy dessert infused with the rich aroma of authentic vanilla beans. Complemented by crisp, buttery shortbread fingers and topped with a vibrant, fresh berry compote.

VEGETARIAN

STARTERS

Feta, Roasted Pepper, Crispy Croutons, Orange & Walnut Salad 9.25

Warm Tortilla Crisp Nachos 8.95

Topped with Cheese, Guacamole, Sour Cream, Tomato Salsa & Jalapenos

Grilled Goats Cheese 9.95

Toasted Crostini, Cranberry Jam, Balsamic Glaze

MAINS

Roasted Pepper 18.95

Filled with Mediterranean Cous Cous & Brie, Red Pepper Coulis, Roasted Herb & Lemon New Potatoes

Mixed Vegetable Curry 18.95

Basmati Rice, Poppadoms, Naan Bread, Chutney

Creamy Mushroom Stroganoff 18.95

Basmati Rice, Onion Seed Salad

VEGAN

STARTERS

Falafel Truffles 8.95

Sweet Chilli & Hummus

Summer Fruit Platter 8.95

Served with Raspberry Sorbet

Soup of the Day 7.25

MAINS

Sausages 18.95

Rich Red Wine & Onion Gravy, Mashed Potatoes, Seasonal Vegetables

Cottage Pie 18.95

Crispy Potato served with Seasonal Vegetables

Falafel & Chickpea Burger 18.95

Applewood Vegan Cheese and Tomato Salsa & Stealth Fries

DESSERTS

All served with Vegan Ice Cream

Sticky Toffee Pudding..... 10.95

Chocolate Brownie..... 10.95

Caramelized Biscuit Cheesecake 10.95

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