



**Banff Springs**  
the hotel  
★★★★

## RESTAURANT MENU

### TO START

#### **Soup of the Day (VGO)**

*with a warm bread roll £5.25*

#### **Langoustine & Smoked Salmon Cocktail**

*Langoustines bound in a marie rose  
sauce with smoked salmon rosettes  
& buttered brown bread £8.50*

#### **Cullen Skink**

*A traditional creamy soup made with  
locally caught smoked haddock,  
onions & potatoes served with  
oatcakes or homemade bread £6.50*

#### **Fishcakes Trio**

*Chef's homemade trio of fishcakes  
tuna, sweetcorn & spring onion,  
smoked haddock & cheddar, salmon  
& chilli with a lime and coriander  
salsa £6.95*

#### **Duo of Yorkshire Puddings**

*Banff Springs' yourkies filled with  
bbq pulled pork, red onion  
marmalade on black pudding and  
bbq brisket beef, red currant jus on  
haggis £6.95*

#### **Springs' Scotch Egg**

*A hard-boiled egg enclosed in black  
pudding then deep fried in  
breadcrumbs served with peashoot  
salad & a hollandaise sauce £6.95*

#### **Duo of Vegetable Pakora & Samosas (VG)**

*with a crispy salad & sweet chilli  
sauce £5.95*

### MAIN COURSES

*All sourced locally from John Stewarts  
Butcher & Forbes of Raeburn*

#### **Scotch Ribeye Steak £25.95**

#### **8 oz Scotch Fillet Steak Garni £28.95**

#### **15oz T- Bone Steak £38.95**

*All steaks are accompanied with homemade chips,  
tempura onion rings, flat cup mushroom &  
seasonal greens*

*Choose a sauce to compliment your  
steak;*

*Peppercorn £3.25, Blue Cheese £3.95,  
Diane £3.95, Drambuie £3.95, Garlic  
Butter £2.95*

#### **Mixed Grill**

*(Steak cooked medium unless otherwise requested)  
Rump steak, pork chop, sausage, bacon,  
mushrooms, grilled tomato, haggis, black  
pudding, fried egg, onion rings &  
homemade chips £22.95*



**Banff Springs**  
the hotel  
★★★★

## RESTAURANT MENU

### MAIN COURSES

#### Oven Roasted Halibut

*Served with pan fried scallops,  
fondant potato & a buerre blanc sauce*  
£24.95

#### Pan Fried Seabass

*Seabass fillets set on a bed of crushed  
baby potatoes served with tenderstem  
broccoli & a tomato and pepper puree*  
£25.95

#### Monkfish & Langoustine Thai Curry

*Monkfish & langoustines cooked in a  
spicy red thai & coconut cream with  
hints of chilli & ginger with fluffy rice*  
£18.95

#### West Coast Monkfish Scampi

*Crumb coated monkfish medallions  
served with homemade chips, peas &  
tartare sauce* £17.95

#### Haddock & Lemon Sole Goujons

*Crumb coated haddock & lemon sole  
goujons served with homemade chips,  
peas & tartare sauce* £16.95

#### Lemon Sole

*Poached lemon sole with a smoked  
haddock & cheddar fishcake and a  
rich smoked cheddar sauce* £21.95

#### Banff Springs' Trio of Sliders

*Crispy chilli chicken burger, mexican  
burger, monterey BBQ steak burger  
served with potato wedges, onion  
rings & coleslaw* £15.95

#### Roast Chicken

*served with haggis, a dauphinoise  
potato with a mushroom & whisky  
sauce* £15.95

#### Chicken Maryland

*Crumb coated chicken with a tempura  
battered banana, bacon & pineapple  
served with homemade chips & peas*  
£15.95

#### Risotto (VG)

*Mushroom & pea risotto (add brie V)*  
£12.95

#### Thai Green Curry (VG)

*Vegetable thai green curry with  
mushroom rice* £12.95

#### Stir Fry (VG)

*Chilli & garlic vegetable stir fry on a  
bed of basmati rice* £12.95



**Banff Springs**  
the hotel  
★★★★

## RESTAURANT MENU

### DESSERTS

**Our Chef's Modern twist of an Eton Mess**

*A combination of strawberry, peach & passion fruit intertwined with fresh cream & meringue £6.95*

**Sticky Toffee Pudding**

*Served with a rich butterscotch sauce & homemade ice cream £6.95*

**Chocolate & Hazlenut Tart**

*Topped with a chocolate crumb & chocolate ice cream £6.95*

**Lemon & Raspberry Posset**

*served with a orange & almond shortbread biscuit £6.95*

**Warm Chocolate Brownie (VG)**

*Served with chocolate sauce & ice cream £6.95*

**Pancake Stack (VG)**

*Banana pancake stack topped with fresh berries, chocolate sauce & Ice Cream £6.95*

**Jam Roly Poly (VGO)**

*Served with creme anglaise £6.95*

**Scottish Cheeseboard Selection**

*Selection of Scottish cheese: Isle of Mull cheddar, Black Crowdie, Strathdon Brie & Clava smoked Brie with crackers & chutney £8.95*