

FROM EVERYDAY MOMENTS



to EXTRAORDINARY OCCASIONS

**LIGHT BITES AND SMALL PLATES**

<b>Soup of the Day (gf)</b>	<b>£4.25</b>
<b>Cullen Skink (gf)</b>	<b>£5.50</b>
<b>Pepperpot Soup (Vegan) (gf) v</b>	<b>£4.75</b>
<b>Trio of Melon with Buckie Fruit Sorbet (gf)</b>	<b>£5.75</b>
<b>Duck Liver Butter Parfait with Gooseberry Chutney &amp; Oatcakes</b>	<b>£5.95</b>
<b>Boddam Crab Cakes with Sweet Chilli Dip</b>	<b>£7.25</b>
<b>Classic Prawn Cocktail Marie Rose (gf)</b>	<b>£7.25</b>
<b>Garlic Croute of Creamy Mushrooms v</b>	<b>£5.95</b>
<b>Nachos with Salsa and Melted Cheese or Chilli &amp; Cheese</b>	<b>£5.25</b> <b>£6.25</b>
<b>Salt and Chilli Chicken Strips (gf)</b>	<b>£7.25</b>
<b>Moules Marinière with Skinny Fries (gf)</b>	<b>£9.50</b>
<b>Palace Hotel Club Sandwich</b>	<b>£9.50</b>
Triple decker of toast with chicken mayo, cheese, tomato and topped with crispy bacon	
<b>Steak Ciabatta</b>	<b>£12.50</b>
Char-grilled minute steak with sauté onions and creamy peppercorn sauce in a toasted ciabatta	

**PASTA & VEGETARIAN MAINS**

<b>Tagliatelle Carbonara</b>	<b>£12.00</b>
Pasta ribbons with pancetta, eggs and parmesan cream sauce	
<b>Tortellini with Pesto Cream v</b>	<b>£12.00</b>
Cheese filled pasta shapes in a basil infused cream sauce	
<b>Macaroni Cheese v</b>	<b>£9.50</b>
<b>Mediterranean Vegetable and Nut Casserole (Vegan) (gf)</b>	<b>£11.50</b>
<b>Mushroom Stroganoff with Patna Rice v (gf)</b>	<b>£11.50</b>

v Suitable for vegetarians

**PALACE CLASSICS**

<b>Haddock</b>	<b>£13.75</b>
Deep fried in beer batter or breadcrumbs and served with tartare sauce, peas, salad and French fries	
<b>Breaded Scampi</b>	<b>£14.50</b>
Whole tail local breaded scampi with salad, peas and chips	
<b>Ranch Chicken (gf)</b>	<b>£13.50</b>
Grilled chicken breast with bacon, smoky barbeque sauce and cheese served with salad and creamy coleslaw	
<b>Palace Chicken</b>	<b>£13.50</b>
Breaded chicken breast with cheese and ham sauce served with Patna rice	
<b>Chilli Bowl with Rice (gf)</b>	<b>£12.00</b>
Hot 'n' spicy beef chilli topped with melted cheddar on a bed of rice	
<b>Beefsteak Pie</b>	<b>£13.50</b>
Prime Scotch beef slowly braised in rich gravy topped with flaky pastry served with vegetables and your choice of potatoes	
<b>Ham 'n' Haddie (gf)</b>	<b>£13.95</b>
Smoked haddock with rich cheese sauce and chargrilled gammon steak, topped with fried egg	

**FAJITAS**

Served on a sizzle platter in a fiery blend of Mexican spices, sweet peppers and onions, with flour tortillas, salad and cucumber, creamy chilli and salsa dips

<b>Chicken</b>	<b>£15.00</b>	<b>Vegetable v</b>	<b>£14.50</b>
<b>Steak</b>	<b>£16.50</b>	<b>Mixed Meat</b>	<b>£16.50</b>

**THE SPICE CORNER**

<b>Yellow Seafood Curry (gf)</b>	<b>£13.95</b>
Choice white fish cooked in our turmeric infused medium curry sauce, served with Patna rice	
<b>Beef Stroganoff (gf)</b>	<b>£14.50</b>
Tender strips of beef and sliced mushrooms in a creamy paprika sauce, served with vegetables and rice	
<b>Keralan Madras Beef Curry (gf)</b>	<b>£14.50</b>
Classic medium strength Indian beef curry with naan bread and Patna rice	
<b>Thai Green Chicken Curry (gf)</b>	<b>£13.50</b>
Hot Thai spices cooled with coconut milk, pineapple and banana, served with rice	
<b>Cajun Chicken with Dixie Sauce (gf)</b>	<b>£13.50</b>
Sliced chicken breast coated in a Deep South seasoned crust served with hot Dixie sauce, rice and salad	

**BURGERS**

All our burgers are made in house using locally sourced meats. Served in a sesame bun with relish, lettuce and tomato and chips or twister fries

<b>8oz Prime Buchan Beef Burger</b>	<b>£10.75</b>		
<b>Pure Chicken Breast</b>	<b>£10.75</b>		
<b>Lamb Chilli Burger</b>	<b>£11.75</b>		
2 of our own 4oz spicy burgers with salsa and toasted brioche bun			
<b>Butternut Squash and Quinoa Burger (Vegan)</b>	<b>£9.50</b>		
<b>Burger Toppings</b>			
<b>Double Burger</b>	<b>£6.00</b>	<b>Sauté Onions</b>	<b>£1.00</b>
<b>Cheese</b>	<b>£1.50</b>	<b>Fried Egg</b>	<b>£1.00</b>
<b>Bacon</b>	<b>£1.50</b>	<b>Chilli Con Carne</b>	<b>£2.00</b>
<b>Barbeque Sauce</b>	<b>£1.00</b>		

• CHILDREN'S MENU AVAILABLE •

**FROM THE CHARGRILL**

10oz Ribeye	£22.50
10oz Sirloin	£22.50

Served with grilled tomato, sauté mushrooms, battered onion rings and chips (gf)

Sauces: Diane, Creamy Peppercorn, Bonnie Prince Charlie or Garlic Cream (gf)	£3.25
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**SIDE DISHES**

Chips	£2.95
Twister Fries	£3.50
Chips and Cheese	£3.75
Twisters and Cheese	£4.30
Garlic Bread	£2.80
Garlic Bread and Cheese	£3.60
Battered Onion Rings	£2.90
Sauté Mushrooms	£2.95
Mixed Salad Bowl	£3.25
Coleslaw	£1.80
Potatoes (Boiled, Baked or Mashed)	£3.25

**SWEETS**

Cheesecake of the Day	£6.25
Dessert of the Day	£6.25
Sticky Toffee Pudding	£6.25
Honeycomb Rocher	£6.25
Banana Loaf with Toffee Custard	£6.25
Chocolate Profiteroles with Dairy Ice Cream	£6.25
Buckie Ice Cream Selection	£5.75
3 scoops of Simpson's finest ice cream or sorbet	
Selection of Cheese and Biscuits	£8.25

**TEA & COFFEE**

Tea	£2.30
Speciality Tea (ask for our selection)	£2.95
Hot Chocolate	£3.50
Mocha	£3.25
Espresso	£2.95
Americano Coffee	£2.95
Regular Cappuccino	£3.25
Latte	£3.25
Syrup Shots	£0.50

**WINES****WHITE WINES**

Sauvignon Blanc 'Alba', Santa Luz, Valle Central, Chile 2020 (75cl) - £17.95  
175ml - £4.95, 250ml - £6.50

Pinot Grigio, La Delfina Veneto, Italy 2019 (75cl) - £18.95  
175ml - £5.25, 250ml - £6.75

Chardonnay, Santa Helena Valle Central, Chile 2019 (75cl) - £21.95  
175ml - £5.75, 250ml - £7.75

**RED WINE**

Merlot 'Alba', Santa Luz, Valle Central, Chile 2019 (75cl) - £17.95  
175ml - £4.95, 250ml - £6.50

Cabernet Sauvignon, 'Alba' Santa Luz, Valle Central, Chile 2019 (75cl) - £18.95  
175ml - £5.25, 250ml - £6.75

Rioja Crianza "Banda Azul" Paternina, Spain 2016 (75cl) - £22.95  
175ml - £5.75, 250ml - £7.75

**ROSÉ WINES**

Rosé 'Alba', Santa Luz, Valle Central, Chile 2019 (75cl) - £18.95  
175ml - £5.25, 250ml - £6.75

White Zinfandel Rosé Compass Point, California 2018 (75cl) - £19.95  
175ml - £5.50, 250ml - £7.25

**SPARKLING WINES**

Prosecco Spumante, Lamberti, Veneto, Italy NV 75cl - £27.50, 20cl - £7.50

Prosecco Rosé Spumante, Lamberti, Veneto, Italy NV 75cl - £27.50

Prosecco Villa Sandi Rosé, Treviso, Italy NV 20cl - £7.50

**CHAMPAGNE**

Veuve Clicquot Yellow Label France NV - £59.95

Veuve Clicquot Rosé France NV - £64.95

• FULL WINE LIST AVAILABLE ON REQUEST •

**CLASSIC COCKTAILS**

MANGO DAIQUIRI - Bacardi, Sours, Mango Coulis	£7.00
COSMOPOLITAN - Absolut Citron, Cointreau, Lime and Cranberry Juice	£7.00
SEX ON THE BEACH - Vodka, Peach Schnapps, Cranberry and Orange Juice	£7.00
FRENCH MARTINI - Stoli Raspberry, Chambord and Pineapple Juice	£7.00
ESPRESSO MARTINI - Vanilla Vodka, Kahlua, Chocolate Syrup, Espresso	£7.00
KAMIKAZE - Vodka, Triple Sec, Lime Juice	£7.00
MIDORI SOURS - Midori, Sours Mix	£7.00
MARGARITA - Tequila, Cointreau, Lime Juice, Sours Mix	£7.00
MOJITO - Mount Gay Rum, Sugar Syrup, Lime Wedges, Soda Water, Fresh Mint	£7.00
PINK GIN FIZZ - Gin, Lemon Juice, Sugar Syrup, Grenadine, Soda Water	£7.00
STRAWBERRY MOJITO - Bacardi, Sugar Syrup, Lime Wedges, Strawberries, Soda Water, Fresh Mint	£7.00
APEROL SPRITZ - Aperol, Prosecco and Soda	£7.00
BAY BREEZE - Malibu, Pineapple and Cranberry Juice	£7.00
PORNSTAR MARTINI - Vodka, Vanilla, Passionfruit	£8.50

**SOFT DRINKS**

FRESH ORANGE JUICE	£1.25
CRANBERRY	£2.00
BRITVIC ORANGE 55	£2.20
BRITVIC APPLE 55	£2.20
PEPSI PINT/HALF	£2.40/£1.20
BRITVIC ORANGE PASSION FRUIT J20	£2.20
BRITVIC APPLE & RASPBERRY J20	£2.20
STRATHMORE STILL MINERAL WATER	£1.50
STRATHMORE SPARKLING	£1.50

If you don't see what you're looking for on this list please ask.

**OUR SUPPLIERS**

As Europe's largest white fish and pelagic port, we are truly spoilt for choice. Our seafood is supplied daily and is of the highest quality with many of our customers being responsible - be they the skippers, crew or processors.

Our smoked fish is prepared by the historic Ugie Smoke House in town. Our meats are selected and prepared by McWilliams of Aberdeen, ensuring that we have local rearing and accredited husbandry of the Scottish beef, pork and poultry we use.

All our fruit and vegetables are supplied by Turriffs guaranteeing the use of locally grown as well as seasonal produce. Ice cream and sorbet is made by Simpsons of Buckie. Artisan cheeses are provided by the Devenick Dairy.

We also use local shops on a daily basis to supply us with breads and various other sundries as needed.