



# PINEAPPLE

GRILL | SEAFOOD

Historically, the pineapple symbolises welcome, friendship and great hospitality. Keeping food miles as short as possible, the menu will bring together the very best fresh seafood, meat and vegetables that we can source. We guarantee a culinary journey of local produce, created under the tutelage of our Executive Chef, Alan Clarke.

## STARTER

Cream of Broccoli & Stilton Soup

Posh Prawn Cocktail

*duo of prawns, smoked salmon, marie rose*

Baked Camembert

*cranberry relish & micro salad*

Haggis Bon Bons

*whisky glaze*

Duck Liver Parfait

*orange marmalade & toasted brioche*

## MAIN

Traditional Roast Turkey

Presley's of Oldmeldrum Sirloin of Beef

Maple Glazed Gammon

*all roasts come served with roast potatoes, skirlie, Yorkshire pudding, gravy*

Honey & Chilli Sesame Salmon

*roasted potatoes, tenderstem broccoli*

Winter Squash Risotto

*crispy sage, roasted pumpkin seeds, balsamic, micro salad*

## DESSERT

Sticky Toffee Pudding

*winter spiced, vanilla ice cream*

Pavlova

*kiwi, pomegranate & chantilly cream*

Chocolate

*billionaires cheesecake, brownie, popcorn & honeycomb*

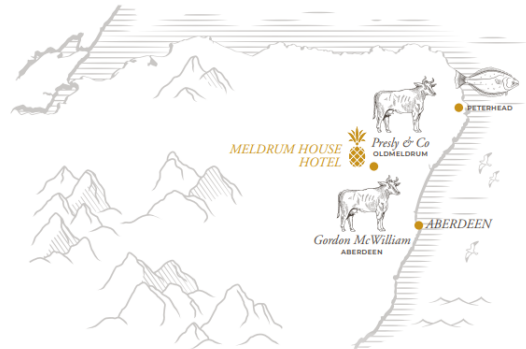
Cheeseboard

*Loch Arthur Cheddar – Dumfries, Scotland*

*Blue Murder – Tain, Scotland*

*Clava Brie – Inverness, Scotland*

*chutney, chilled grapes, oatcakes*



## SUNDAY SHARING

Our Sunday sharing board includes a choice of each meat, roast potatoes, skirlie, Yorkshire pudding, 2 extra side orders as well as 3 sauces.

Supplement for sharing board £5 per person.

Traditional Roast Turkey

Presley's of Oldmeldrum Sirloin of Beef

Maple Glazed Gammon

### SAUCES

Peppercorn	3
Red Wine Jus	3
Béarnaise	3

### SIDES

Roast Potatoes	5
Honey Glazed Root Veg	5
Wilted Greens	5
Skirlie	5
Cauliflower Cheese	5
Chipolatas	5

## TEA & COFFEE

Teas 4  
*breakfast, earl grey, green, chamomile, peppermint, cranberry & apple*

Coffees 4  
*espresso, americano, flat white, cappuccino, latte, macchiato*

French Press Coffee 5  
*served with a homemade treat*

2 COURSES 30 / 3 COURSES 35

SERVED 12.30-3PM

*If you have any food allergens or intolerances, please inform a member of our staff about your requirements.*