



SET DINNER MENU

Velouté

tomato, basil crisp, crème fraîche

Smoked Salmon

potato blinis, lemon & caper dressing

Mushrooms

ciabatta, pesto, poached egg

Tian of Haggis

neeps & tatties, whisky sauce



1236 Classic Burger

Presly's of Oldmeldrum beef, cheese, brioche bun, slaw, fries

Venison

haunch, piped mash, baby vegetables

Katsu Kracker

chicken, fragrant rice, sesame slaw

Blackened Hake

moules marinière, spinach & greens

Smoked Cheddar & Pancetta

tagliatelle, soft poached egg, parmesan crisp

Ribeye Steak from Presly Butcher of Oldmeldrum

flame-grilled, aged for 28 days & 8ozs

dressed rocket, crispy onion, parmesan & truffle fries

choice of one sauce: peppercorn, garlic butter or Café de Paris



Intermediate



Choux Bun

malt mousse, dark chocolate sauce, salted caramel ice-cream

Crumble & Custard

rhubarb compote, oats, rhubarb sorbet, custard

Banana

banana bread, banana ice-cream, butterscotch sauce

Cheese

Elrick goats'

Lockerbie cheddar

blue stilton

oaties, seasonal chutney, grapes



SUNDAY TO TUESDAY



PINEAPPLE

GRILL | SEAFOOD

SET DINNER MENU

Smoked Haddock – Peterhead
arancini, curried cauliflower velouté

Duck – Scottish Borders
confit leg, pomegranate, hoisin vinaigrette

Pithivier – Montrose
celeriac & black bomber, micro salad

Game Terrine – Scottish Borders
prune chutney, quail egg, beetroot loaf



Duck – Scottish Borders
wilted greens, soy, chilli & miso

Hake – Peterhead
moules marinière, spinach & greens

Seatrout – Peterhead
*crushed potato, white & brown crab, confit carrot
add scallops (£8 supplement per person)*

Oak Smoked Cheddar – Isle of Arran
tagliatelle, pancetta, soft poached egg, parmesan crisp

Ribeye Steak – Oldmeldrum
*flame-grilled, aged for 28 days & 8ozs
dressed rocket, crispy onion, parmesan & truffle fries
choice of one sauce: peppercorn, garlic butter or Café de Paris
(£10 supplement per person)*



Intermediate



Salted Caramel & Chocolate Fondant
caramel ice cream

Baked Vanilla Cheesecake
blood orange jelly, champagne sorbet

Crumble & Custard
rhubarb compote, oats, rhubarb sorbet, custard

Cheese
*Elrick goats'
Lockerbie cheddar
Blue stilton
oaties, seasonal chutney, grapes*



WEDNESDAY TO SATURDAY



PINEAPPLE

GRILL | SEAFOOD

TO START

Velouté <i>tomato, basil crisp, crème fraîche</i>	8
Smoked Salmon <i>potato blinis, lemon & caper dressing</i>	11
Mushrooms <i>ciabatta, pesto, poached egg</i>	10
Tian of Haggis <i>neeps & tatties, whisky sauce</i>	9
Satay Sticks <i>chicken, soused cucumber, sesame</i>	9

TO FOLLOW

1236 Classic Burger <i>Presly's beef, cheese, brioche bun, slaw, fries</i>	16
Venison <i>haunch, piped mash, baby vegetables</i>	19
Katsu Kracker <i>chicken, fragrant rice, sesame slaw</i>	18
Seatrout <i>honey & chilli sesame, miso broth, baby potatoes, wilted greens</i>	16
Blackened Hake <i>moules marinière, spinach & greens</i>	23
Smoked Cheddar & Pancetta <i>tagliatelle, soft poached egg, parmesan crisp</i>	15

SIDES

Tenderstem Broccoli <i>soy sauce & crispy onions</i>	5
Naked Fries	5
Parmesan & Truffle Fries	5
Rocket Salad	5

THE BUTCHERS

Aberdeenshire is famed for producing some of the best meat in the world. We work closely with our carefully chosen local craft butchers to ensure the best cuts of flame-grilled Aberdeen Angus from gate to plate.

PRESLY & CO., OLDMEYDRUM

Fillet	45
Sirloin	36
Ribeye	34

All steaks are served with truffle & parmesan fries, dressed rocket, crispy onion

Choose from – peppercorn, garlic butter or Café de Paris. All cut to 8oz, 28 days aged.

DESSERTS

Our talented Pastry Chef Alanna McCarthy, represented Scotland in the 2022 Culinary World Cup in Luxembourg. Winning 3 bronze medals with the team, this first dish on our menu was her award-winning mouth-watering dessert that makes her our Queen of Puddings.

Green Apple Bavaois <i>apple mousse, blackberry glaze, honey sponge, yogurt</i>	10
Choux Bun <i>malt mousse, dark chocolate sauce, salted caramel ice-cream</i>	9
Crumble & Custard <i>rhubarb compote, oats, rhubarb sorbet, custard</i>	9
Bananas <i>banana bread, banana ice-cream, butterscotch sauce</i>	9
Cheese <i>Elrick goats' Lockerbie cheddar Blue stilton oaties, seasonal chutney, grapes</i>	11

SUNDAY TO TUESDAY

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