

istorically, 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 from Peterhead as well as locally produced meat from 2 renowned butchers from Aberdeenshire. We guarantee a culinary journey of local produce, created under the tutelage of our Executive Chef, Alan Clarke.

TO START

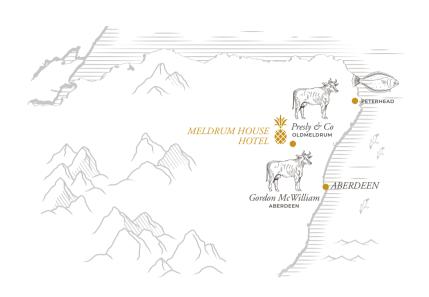
Scallop – Shetland	14
satay, coconut, coriander	
Smoked Haddock – Peterhead arancini, curried cauliflower velouté	11
Duck – Scottish Borders confit leg, pomegranate, hoisin vinaigrette	10
Pithivier – Montrose celeriac & black bomber, micro salad	9
Game Terrine – Scottish Borders prune chutney, quail egg, beetroot loaf	11

TO FOLLOW

Venison – Deeside Ioin, haunch hot pot, sloe gin jus	28
Duck – Scottish Borders wilted greens, soy, chilli & miso	24
Hake – Peterhead moules marinière, spinach & greens	23
Seatrout – Peterhead crushed potato, white & brown crab, confit carrot	29
add scallops	8
Oak Smoked Cheddar – Isle of Arran tagliatelle, pancetta, soft poached egg, parmesan crisp	15

DESSERT

Green Apple Bavarois apple mousse, blackberry glaze, honey sponge, yogurt	11
Salted Caramel & Chocolate Fondant caramel ice cream	9
Baked Vanilla Cheesecake blood orange jelly, champagne sorbet	9
Crumble & Custard rhubarb compote, oats, rhubarb sorbet, custard	9
Cheese Elrick goats' Lockerbie cheddar	12
Blue stilton	
oaties, seasonal chutney, grapes	



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., OLDMELDRUM

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.

SIDES

Tenderstem Broccoli	5
soy sauce & crispy onion	
Naked Fries	5
Parmesan & Truffle Fries	5
Rocket Salad	5

SHARING BOARD

70 for two

4oz sirloin, 4oz ribeye, 4oz fillet. Served with truffle & parmesan fries, dressed rocket, crispy onion & 3 sauces, peppercorn, garlic butter & Café de Paris.

LIQUEURS

Corney & Barrow Sauternes Maison Sichel, Bordeaux, France, 125ml	17
Corney & Barrow Special Reserve Ruby Port Wine & Soul, Douro, Portugal, NV, 50ml	5
Smith Woodhouse 10 Year Old Tawny Douro, Portugal, 50ml	7.5
Magnum Cream Liqueur, 50ml	6
The King's Ginger Liqueur, 50ml	6
Courvoisier XO, 25ml	25