



PINEAPPLE
GRILL | SEAFOOD

Amuse-bouche



Langoustine – Fraserburgh
tempura tail, lemon aioli

Crowdie – Knockraich Farm
whipped Crowdie, mushroom, fig jam

Seafood Chowder – Peterhead
roast tomato, Katy Rodgers crème fraiche, dill

Ham Hock – Grantown on Spey
pressed shank, leek & onion, hazelnuts



Monkfish – Peterhead
mussel butter sauce, crushed potato, wilted greens

Duck – Scottish Borders*
breast, confit leg, braised fennel, caramelised onion & balsamic jus

Beef – Aberdeenshire
head to tail of Aberdeenshire beef, baby potato, carrot, dark ale jus

Venison Loin 8oz – Deeside*
roasted root vegetables, celeriac, dauphinoise, bramble & balsamic jus

Ribeye 8oz
(£10 supplement per person)

mushroom, parmesan & truffle fries, dressed rocket
Choose from – pepper sauce, chimichurri or garlic butter

G McWILLIAM, ABERDEEN



Intermediate



Chocolate
dark chocolate creaux, blackberries, brown butter sponge & sorbet

Pineapple
taste of pineapple, French & Italian meringue, mint

Pumpkin
spiced tart, toasted barley & malt ice cream

Cheese
Lanark Blue – Lanarkshire
Ailsa Craig – Ayrshire
Arran Kilbride – Isle of Arran
oaties, grapes & quince

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

**some of our seasonal dishes can contain shot.*



MONDAY & TUESDAY

Amuse-bouche



King Prawns

satay sauce, chilli & coriander

Tian of Haggis

neeps & tatties, Bowmore whisky

Duck Liver Parfait

fig jam & warm brioche

Fennel & Mozzarella Bruschetta

olive oil & balsamic



Braised Beef Cheek Pie

skirlie, dauphinoise, carrot & dark ale jus

Balmoral Chicken

skirlie, baby potatoes, roasted root vegetables, Bowmore whisky sauce

Monkfish Curry

coconut, baby potatoes & coriander

Ribeye Steak

*mushroom, parmesan & truffle fries, dressed rocket
choice of one sauce: pepper sauce, chimichurri or garlic butter*



Intermediate



Sticky Toffee Pudding

rum butterscotch, tablet ice cream

Pecan Pie

maple syrup ice cream

Pear Brownie

dark chocolate, vanilla ice cream

Plum Crumble

custard & ice cream

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Amuse-bouche



Velouté of Roast Squash & Pumpkin
toasted pumpkin seeds & chilli oil

Haggis Bon Bons
whisky mayo

Breaded Scampi
tartare sauce, little gem lettuce

Breaded Brie
redcurrant jelly & balsamic

Chorizo Albondigas
tomato & chilli



Smoked Haddock Mornay
whipped potato, pancetta, wilted greens

Risotto
wild mushrooms, blue cheese, spinach & crispy onions, dressed rocket

Burger
Preslys steakette, smoked cheddar, onion rings, fries & toasted softie

Monkfish & Coconut Curry
baby potatoes & coriander

Sirloin of Aberdeen Angus Beef
Roast Breast of Cornfed Chicken
Loin of Pork
all served with roast potatoes, skirlie, Yorkshire pudding & gravy

Ribeye 8oz
mushroom ketchup, parmesan & truffle fries, dressed rocket
Choose from – diane, pepper, hollandaise or garlic butter



Intermediate



Sticky Toffee Pudding
boozy butterscotch, tablet ice cream

Pecan Pie
maple syrup ice cream

Brownie
dark chocolate & pear brownie, vanilla ice cream

Plum Crumble
custard & ice cream