

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 renowned butchers from Aberdeenshire. We guarantee a culinary journey of local produce, created under the tutelage of our Executive Chef, Alan Clarke.

TO START

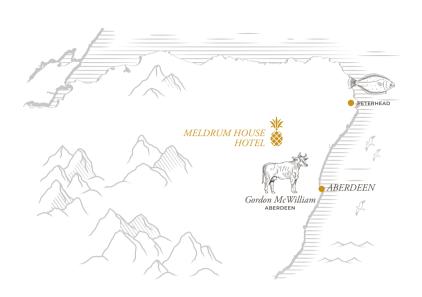
Carrots – Montrose spiced carrot & lentil soup, soured cream, chives	7
Haddock – Peterhead smoked rarebit, leek & onion	11
Pork – Grantown on Spey belly of pork, black pudding, apple, crackling	12
Duck – Scottish Borders parfait, orange & mincemeat loaf	9

TO FOLLOW

Beef – Aberdeenshire	28
cheek & fillet, roast onion mash, squash, skirlie bonbon, garlic mushrooms	
Venison – Deeside Ioin, haunch, celeriac, puy Ientils, beetroot	29
Turkey – Aberdeenshire all the trimmings	17
Halibut – Peterhead chorizo, pea & leek risotto, sauce Jacqueline	24

DESSERT

Chocolate caramelised white chocolate mousse, choux bun, Baileys ice cream	9
Cherry black cherry parfait, dark chocolate, vanilla, kirsch	10
Toffee toffee apple crumble, custard & Scottish tablet ice cream	9
Cheese Blue Murder - Tain Arran Kilbride - Arran Clava Brie - Inverness celery, chutney, oaties, grapes	12



BUTCHER'S BLOCK

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

G McWILLIAM, ABERDEEN

Fillet 8oz	45
Sirloin 10oz	36
Ribeye 10oz	36

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

Choose from – pepper sauce, mushroom sauce or garlic butter.

SIDES

Roast Potatoes	All 6
Honey Glazed Root Vegetables	
Cauliflower Cheese Gratin	
Parmesan & Truffle Fries	
Kilted Chipolatas	

SHARING BOARD

65 for two

4oz venison loin, 4oz beef fillet, 4oz black garlic rump. Served with parmesan & truffle fries, onion rings, dressed rocket & 3 sauces pepper sauce, mushroom or garlic butter.

LIQUEURS

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