



# 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 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.

## STARTER

Scotch Broth

*braised beef cheek*

Haggis Bon Bons

*neeps & tatties, whisky sauce*

Fish Cakes

*smoked haddock, warm tartare sauce, crab*

Chicken Liver Parfait

*oaties & red onion marmalade*

Whipped Feta

*honey & toasted oats*

## MAIN

Half Roast Chicken - Breast & Thigh

Honey & Maple Glazed Gammon

Presly's Sirloin of Beef

*all served with roast potatoes, Yorkshire pudding, skirlie, pepper sauce or gravy*

Halibut

*whipped mashed potato, wilted greens, mornay sauce, poached egg*

Risotto

*wild mushroom, blue cheese, rocket & crispy onions*

## DESSERT

Sticky Toffee Pudding

*rum butterscotch sauce, ice cream*

Apple & Cinnamon Crumble

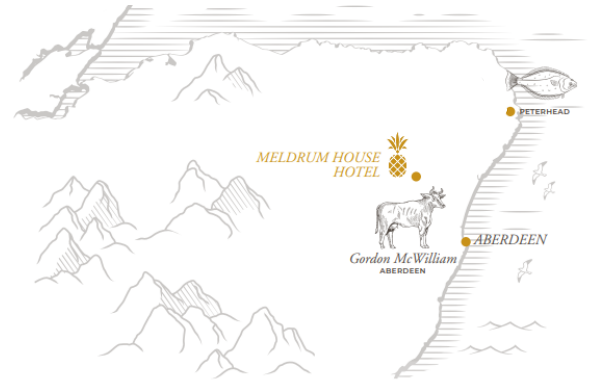
*custard & ice cream*

Cheese

*celery, grapes & oaties*

Crème Brulee

*white chocolate, brown sugar shortbread*



## SIDES

Roasted potatoes

6 each

Roasted Root Vegetables

Baby Caesar Salad

Cauliflower Cheese

Sauteed Greens

## TEA & COFFEE

Teas

4

*Breakfast, Earl Grey, Cranberry, Green, Chamomile*

Coffees

4

*Columbian Coffee, Espresso, Macchiato, Cappuccino, Latte, Flat*

*White Served with sweet treat*

2 COURSES 30 / 3 COURSES 35

SERVED 12.30-3PM