



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.

TO START

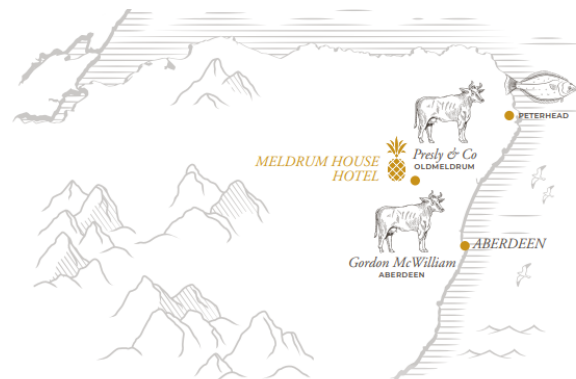
Ham Hock - Grantown <i>smoked spring vegetable broth</i>	10
Duck Egg - Castleton <i>fried, asparagus, parma ham & sauce Maltaise</i>	11
Monkfish - Peterhead <i>tempura, lemon aioli</i>	13
Crab - Fraserburgh <i>brown crab sabayon, toast</i>	17
Rabbit - Scottish Borders <i>loin, confit leg, carrot & raisin</i>	14

TO FOLLOW

Lamb - Aberdeenshire <i>loin, braised shoulder, aged parmesan espuma, peas, broad beans & asparagus, Jersey Royal beignet</i>	32
Seatrout - Peterhead <i>scallops, squid ink mash, Champagne Beurre Blanc, braised hispi cabbage</i>	31
North Coast Lobster* - Fraserburgh <i>grilled thermidor, hand cut chips</i>	65
Wood Pigeon - Scottish Borders <i>roast breast, confit leg pithivier, wild mushroom, onion puree, cooking jus</i>	26
Beef - Aberdeenshire <i>beer braised cheek, fillet, smoked mash, wild garlic, ale jus</i>	29

DESSERT

Chocolate & Blackcurrant <i>Highlights from our award-winning Head Pastry Chef's dessert from the Culinary Olympics in Stuttgart this year, dark chocolate mousse, brown sugar choux bun, honey & blackcurrant ripple ice cream</i>	15
Pineapple <i>our signature Pineapple dessert, baked Alaska, meringue & vanilla</i>	12
Apple <i>classic apple tarte tatin, Calvados ice cream</i>	12
Carrot <i>cream cheese, walnut, sultana & caramel</i>	11
Cheese <i>Arran Kilbride Cheddar - Isle of Arran Strathdon Blue Cheese - Tain Caboc - Highlands quince, oaties, celery & grapes</i>	14



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	38
Beef Tomahawk 24oz	75

Served with hand-cut chips, truffle & parmesan mayonnaise, "fried onions"

Choose from - blue cheese butter, mushroom & garlic, peppercorn or cajun butter

SIDES

Hand-Cut Chips, Truffle & Parmesan Mayonnaise
Baby Caesar Salad
Wilted Greens & Braised Hispi Cabbage
Smoked Mash, Aged Parmesan Espuma
Buttered Asparagus
Onion Rings

All 6

SHARING BOARD

85 for two

Marinated Rump 5oz, Butter-Aged Sirloin 5oz, Flat Iron Steak 5oz.
Served with bone marrow garlic butter, hand-cut chips, truffle & parmesan mayonnaise, fried onions & choice of 3 sauces, blue cheese butter, mushroom & garlic, peppercorn or cajun butter.

Make it surf & turf
add lobster* or scallops 10

LIQUEURS

Corney & Barrow Special Reserve Ruby Port <i>Wine & Soul, Douro, Portugal, NV, 50ml</i>	5
Smith Woodhouse 10 Year Old Tawny <i>Douro, Portugal, 50ml</i>	7.5
Baileys, 50ml	5
Highland Nectar, Scottish Drambuie 25ml	5
Courvoisier XO, 25ml	25

*Subject to weather, ask your server if the boat came in

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