



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

Spring Vegetable Broth
peas, broads, greens
add shredded roast chicken £4

Ham Hock
smoked ham & cheddar quiche

Bao Bun
crispy pork belly, sweet & sour

Baked Camembert
sweet chilli, toasted loaf

Scampi
tartare sauce

MAIN

Roast Aberdeenshire Sirloin of Beef
Rosemary & Thyme Rolled Leg of Lamb
Grilled Pork Chops, Chilli & Pineapple
all served with roast potatoes, Yorkshire pudding, skirlie, pepper sauce or gravy

Chicken, Ham & Leek Filo Pie
creamy sauce, whipped potato & greens

Ricotta Gnocchi
wild mushroom, garlic & spring vegetables

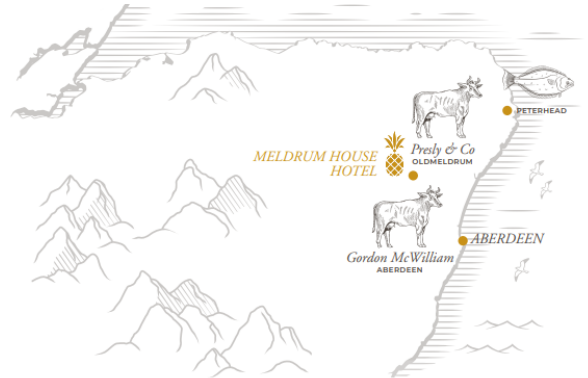
DESSERT

Pavlova
pineapple, kiwi & coconut ice cream

Banoffee Pie
caramel, chocolate, banana ice cream

Apple
crumble, Calvados ice cream

Cheese
cheddar & blue, oaties, quince, grapes



SUNDAY SHARING

Our Sunday sharing board includes a choice of each meat, roast potatoes, Yorkshire pudding, skirlie, 2 extra side orders as well as 3 sauces.

Supplement for sharing board £5 per person

Roast Aberdeenshire Sirloin of Beef
Rosemary & Thyme Rolled Leg of Lamb
Grilled Pork Chops, Chilli & Pineapple

SAUCES

Pepper Sauce 3 each
Honey & Wholegrain
Gravy

SIDES

Goose-Fat Roast Potatoes 6 each
Maple Glazed Root Vegetables
Cauliflower & Broccoli Gratin
Baby Caesar Salad
Wilted Greens & Braised Hispi Cabbage

TEA & COFFEE

Teas 4
Breakfast, Earl Grey, Cranberry, Green, Chamomile

Coffees 4
Columbian Coffee, Espresso, Macchiato, Cappuccino, Latte, Flat White

Served with Scottish tablet

2 COURSES 30 / 3 COURSES 35
SERVED 12.30-3PM