



PINEAPPLE

GRILL | SEAFOOD

TO START

Duck Egg - Castleton <i>Fried, asparagus, sauce Maltaise</i> V, GF	11
Ham Hock - Grantown on Spey <i>Smoked spring vegetable broth</i> GF	10
Tenderstem - Montrose <i>Tempura broccolli, lemon & chilli</i> V, Ve, DF, GF	9
Spring vegetables - Montrose <i>Warm broth, hispi cabbage</i> V, Ve, DF, GF	9
Tomato - Montrose <i>Toasted bruschetta, garden pesto, rocket & balsamic</i> V, Ve, DF, GF	8

TO FOLLOW

Seatrout - Peterhead <i>Scallops, squid ink mashed potato, champagne beurre blanc, braised hispi cabbage</i> GF	28
Wood Pigeon - Scottish borders <i>Roast breast, confit leg pithvier, wild mushrooms, tenderstem, cooking jus</i> DF	26
Gnocchi <i>Wild mushrooms, garlic & spring vegetables</i> V, Ve	18
Caesar <i>Cos lettuce, croutons, parmesan, Caesar dressing</i> V, GF	16
Haddock <i>Grilled haddock, dressed white crab, spinach & wilted greens</i> GF, DF	24

DESSERT

Chocolate & Blackcurrant <i>Dark chocolate mousse, honey & blackcurrant ripple ice cream</i> V, GF	15
Pineapple <i>Baked Alaska, meringue, vanilla</i> V, GF, DF	12
Cheese <i>Arran Kilbride Cheddar - Isle of Arran Strathdon Blue Cheese - Tain Caboc - Highlands quince, oaties, celery & grapes</i> V, GF	14
Apple <i>Classic apple tarte tatin, dairy free ice cream</i> V, Ve, DF	12
Carrot <i>Walnut, sultana, caramel</i> V, Ve, DF	11

SIDES

Hand cut chip V, Ve, GF, DF	All 6
Baby Caesar salad GF	
Wilted greens & braised hispi cabbage V, Ve, GF, DF	
Skin on fries, salt and vinegar V, Ve, GF, DF	
Onion rings V	

DIETARIES

- V - vegetarian
- Ve - vegan
- DF - dairy free
- GF - gluten free
- * - altered accordingly