



PINEAPPLE

GRILL | SEAFOOD

TASTING MENU

Bread & Butter

wholemeal honey & oat loaf, garlic & onion brioche, chicken skin butter



Crab - Fraserburgh

brown crab mousse, toast



Ham Hock - Grantown

smoked spring vegetable broth



Seatrout - Peterhead

scallop, squid ink mash, Champagne Beurre Blanc, braised hispi cabbage



Lamb - Aberdeenshire

*loin, braised shoulder, aged parmesan espuma, peas,
broad beans & asparagus, beignet*



Cheese

Clava Brie - Tain

served with truffle & honey Madeleine



Chocolate & Blackcurrant

*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*



Teas, Coffees & Petit Fours

*milk chocolate, seabuckthorn ganache
salted caramel truffle*

*70 per person
add wine pairing 34 per person*