



# 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

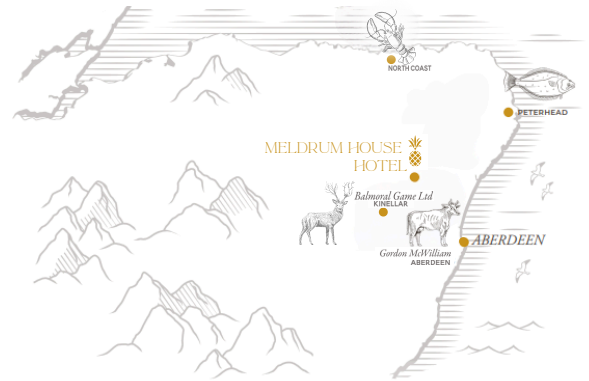
Sea trout - Peterhead <i>red cabbage cured, orange, fennel, dill &amp; cucumber tea</i>	12
Lamb - Aberdeenshire <i>shoulder, peas, goats' cheese, salsa verde, fried capers</i>	12
Crab - Fraserburgh <i>brown &amp; white, burnt butter rosti</i>	17
Mushroom - Montrose <i>sour dough, hollandaise espuma, burnt onion powder</i>	12
Seabass - Peterhead <i>potato, courgette, chilli, orange, vanilla</i>	12

## TO FOLLOW

Beef - Aberdeenshire <i>treacle cured sirloin, cheek, miso &amp; yuzu gel, honey carrots, beef fat espuma, yeast crumb</i>	35
Monkfish - Peterhead <i>mussels, wild mushrooms, spinach, seaweed butter, parsley oil</i>	30
Halibut - Peterhead <i>halibut, scallops, crispy chicken wing, garlic mash, saffron fish sauce</i>	32
Venison - Kinellar <i>Venison loin, braised haunch pie, Swiss chard &amp; raspberry jus</i>	32
Lobster - North Coast* <i>lobster, nduja butter, lemon, rocket salad, saffron aioli</i>	48

## DESSERT

Pineapple <i>white chocolate mousse, pineapple, coconut cremeux, coriander</i>	10
Strawberry <i>parfait, macerated strawberries, gingerbread</i>	10
Raspberry & Chocolate <i>dark chocolate, raspberry, sorbet</i>	11
Apricot <i>honey, roasted apricots, yoghurt</i>	9
Cheese <i>Red Anster - Fife Bonnet - Ayrshire Minger - Highlands lavender honey, bee pollen oatcakes, grapes &amp; celery</i>	13



## 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 9oz	45
Sirloin 11oz	38
Porterhouse 24oz	65

Served with hand-cut chips, truffle & parmesan, cauli bhaji  
Choose from - pepper, garlic butter mushrooms, chimichurri, Café de Paris butter

## SIDES

Hand-cut chips, truffle & parmesan	All 6
Baby Caesar	
Wilted greens	
Roast garlic mash, smoked cheddar, crispy onions	
Roast cauliflower, hollandaise espuma	

## SHARING BOARD

85 for two

Black Garlic Rump 5oz, Sirloin 5oz, Bavette 5oz.  
Served with beef fat espuma, hand-cut chips, truffle & parmesan, cauli bhaji & choice of 2 sauces, pepper, garlic butter mushrooms, chimichurri, Café de Paris butter

## LIQUEURS

Corney & Barrow Special Reserve Ruby Port <i>Wine &amp; 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.