

Thursday to Saturday Menu



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

Heritage Tomato, Goats Curd & Basil – Montrose	
<i>Bloody Mary consommé, watermelon, parmesan</i>	
Crab Butter & Sourdough – West Coast Scotland	+ 10
<i>white crab meat, butter sauce & fried sourdough</i>	
Belly of Pork – Grantown	
<i>apricot, roasted cauliflower & mussels</i>	
Scallop & Razor Clam – West Coast of Scotland	+ 9
<i>bubble & squeak, warm tartare sauce</i>	
Duck Egg – Odmoston Farm, Laurencekirk	
<i>Parma ham, hollandaise & garden pesto</i>	

TO FOLLOW

Chicken- Scottish Borders	
<i>cornfed, baby leek, sweetcorn, black pudding & jus</i>	
Sea Trout – Peterhead	
<i>fregola, mussels, buttermilk, asparagus, chive</i>	
BBQ Ribeye - Aberdeenshire	
<i>blue cheese, broccoli, smoked potato & red wine jus</i>	
Sole – Peterhead	
<i>gnocchi, brown shrimp, caper butter sauce</i>	

DESSERT

Strawberry	
<i>matcha, white chocolate & elderflower</i>	
Tart	
<i>lemon & blueberry, yoghurt sorbet</i>	
Peach	
<i>Pimms babà, vanilla</i>	
Raspberry	
<i>brown bread parfait, whisky</i>	
Goats Cheese	
<i>apricot & sesame fruit loaf</i>	



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	
Black Garlic Rump Steak 8oz	+ 5
Sirloin 10oz	+ 10
Fillet 8oz	+ 15
Cajun King Prawns	+ 4
BBQ Scallop	+ 8

All served with wedge salad, green goddess dressing, beef dripping skin on fries
Choose from – salsa verde, peppercorn, garlic butter

SIDES

Beef dripping and parmesan fries	all 6
Green beans, peas, broccoli & ricotta	
Battered tenderstem broccoli & harissa mayo	
Caesar salad	
Buttered, BBQ Asparagus	

LIQUEURS

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

1236

AT THE CAVE BAR

evening

THE CAVE BAR AT MELDRUM HOUSE IS PART OF THE ORIGINAL MANOR HOUSE'S RICH HISTORY, DATING BACK TO 1236.

Originally, this part of the building was a larder and storeroom. The area where the Whisky Club is now housed is where meat and fish, that would have come from the Estate and further afield, were hung and smoked. Until the 1950s, Meldrum House was a family home for generations, so we hope you enjoy your time here with family and friends...

Served 5pm-9pm

WEE PLATES

tom tom & toastie

roast tomato & basil soup, crème fraîche, grilled cheese toastie

watermelon sugar high

bao bun, chicken tenders, watermelon hot sauce, pickled veg

waffle on

confit duck, hen's egg

taco time

smoked salmon, avocado, cucumber & lime

pure mussel

moules, white wine sauce, onion & garlic, toasted loaf

BIG PLATES

something fishy

battered haddock, crushed minted peas, tartare sauce & seasoned skin-on fries

curry favour

breaded chicken breast, butter curry, 1236 naan bread

shall we tagliatelle?

tagliatelle, hot smoked salmon, king prawns, garlic & chilli cream sauce

the Meldrum mac

double-stacked steakette burgers, cheese, bacon, shredded lettuce, sesame seeded bun, skin-on fries

hail Caesar

grilled chicken, bacon, giant croutons, cos lettuce, parmesan, Caesar sauce

the cowboy

black garlic rump steak, heritage tomatoes, rocket, parmesan, garden pesto

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black garlic rump steak 8oz

+ £5

sirloin 10oz

+ £10

fillet 8oz

+ £15

cajun king prawns

+ £4

BBQ scallop

+ £8

all served with wedge salad, green goddess dressing, beef dripping skin on fries

choose from – salsa verde, peppercorn sauce or garlic butter

A BIT ON THE SIDE

beef dripping & parmesan fries

£6 each

mac 'n' cheese

green salad

fine beans, peas, broccoli & ricotta

battered tenderstem broccoli & harissa mayo

SWEET TREATS

gooey middle

chocolate fondant, caramel, popping candy

mint to be

homemade chocolate & mint viennetta

strawberry fields forever

strawberry tart, elderflower, clotted cream ice-cream

raspberry blower

asperry crème brûlée, dark chocolate shortbread

camembert dipper

+ £5

baked camembert, sunblush tomato & parmesan loaf, BBQ peach chutney

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sunday evening

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served from 5pm to 9pm

STARTER

tomato
roast tomato & basil soup, crème fraiche, grilled cheese toastie

salmon taco
smoked salmon, avocado, cucumber & lime

duck waffle
confit duck, hen’s egg

mussels
moules, white wine sauce, onion & garlic, toasted loaf

ROAST

Presly’s butcher roast rib of beef
½ roast tikka spiced chicken
slow roast belly of pork
roast potatoes, root vegetables, skirlie & Yorkshire pudding
choose from – pepper or gravy

MAIN

The ‘mac’ Meldrum
Presly’s steakette double stacked, cheese & bacon, shredded lettuce, sesame seeded bun, skin on fries

monkfish
cooked on the bone, crushed baby potatoes, watercress, butter sauce, summer greens

filo pie
cauliflower & mushroom, crushed potatoes, summer greens

tomato, peach & burrata salad
oregano, basil, sunflower seeds, pumpkin seeds, olive oil, balsamic

A BIT ON THE SIDE

£6 EACH

beef dripping fries, salt & vinegar
bone marrow butter focaccia
cauliflower & broccoli bake
honey & sea salt roasted root vegetables
peas, tenderstem broccoli, green beans & ricotta
Caesar salad

DESSERT

strawberry crumble
clotted cream ice-cream, custard
carrot cake
baked camembert
sunblush tomato & parmesan loaf, BBQ peach chutney
profiteroles
raspberry & white chocolate
key lime pie