



# 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

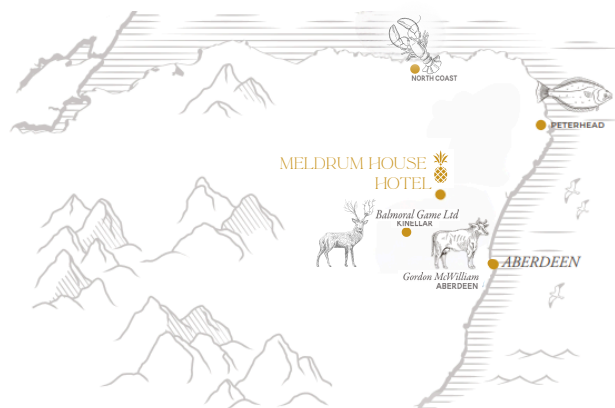
Heritage Tomato, Goats Curd & Basil – Montrose <i>Bloody Mary consommé, watermelon, parmesan</i>	16
Crab Butter & Sourdough – West Coast Scotland <i>white crab meat, butter sauce &amp; fried sourdough</i>	19
Belly of Pork – Grantown <i>apricot, roasted cauliflower &amp; mussels</i>	14
Scallop & Razor Clam – West Coast of Scotland <i>bubble &amp; squeak, warm tartare sauce</i>	19
Duck Egg – Odmoston Farm, Laurencekirk <i>Parma ham, hollandaise &amp; garden pesto</i>	12

## TO FOLLOW

Chicken- Scottish Borders <i>cornfed, baby leek, sweetcorn, black pudding &amp; jus</i>	27
Sea Trout – Peterhead <i>fregola, mussels, buttermilk, asparagus, chive</i>	31
BBQ Ribeye - Aberdeenshire <i>blue cheese, broccoli, smoked potato &amp; red wine jus</i>	30
Sole – Peterhead <i>gnocchi, brown shrimp, caper butter sauce</i>	29

## DESSERT

Strawberry <i>matcha, white chocolate &amp; elderflower</i>	11
Tart <i>lemon &amp; blueberry, yoghurt sorbet</i>	10
Peach <i>Pimms babà, vanilla</i>	9
Raspberry <i>brown bread parfait, whisky</i>	9
Goats Cheese <i>apricot &amp; sesame fruit loaf</i>	12



## 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	29
Sirloin 10oz	39
Fillet 8oz	46
+ 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 & 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
Wine & Soul, Douro, Portugal, NV, 50ml	
Smith Woodhouse 10 Year Old Tawny	7.5
Douro, Portugal, 50ml	
Baileys, 50ml	5
Highland Nectar, Scottish Drambuie 25ml	5
Courvoisier XO, 25ml	25



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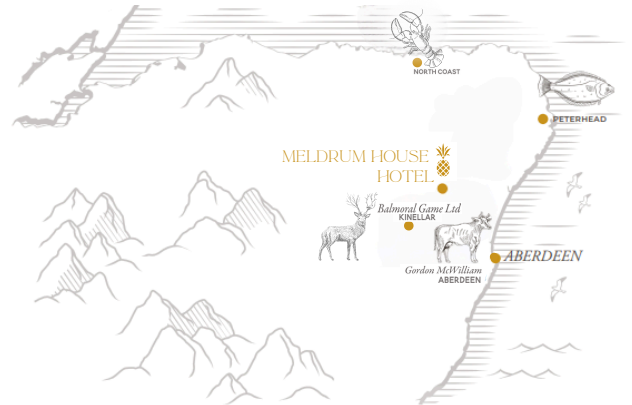
Heritage Tomato & Basil – Montrose <i>Bloody Mary consommé, watermelon</i> <b>V, Ve, GF, DF</b>	13
Duck Egg & Parma Ham - Montrose <i>summer dressing, asparagus</i> <b>GF, DF</b>	10
Scallop & Razor Clam – West Coast Scotland <i>warm tartare sauce, asparagus</i> <b>GF</b>	16
Belly of Pork Grantown <i>apricot, roasted cauliflower &amp; mussels</i> <b>GF, DF</b>	12

## TO FOLLOW

Sole – Peterhead <i>crushed potato, brown shrimp, lemon &amp; capers</i> <b>GF, DF</b>	25
Chicken- Scottish Borders <i>cornfed, baby leek, sweetcorn, jus</i> <b>GF</b>	24
Pea & Mint Ravioli <i>salsa verde &amp; toasted pumpkin seeds</i> <b>V, Ve, DF</b>	19
Cauliflower Steak <i>salsa verde, skin on fries &amp; dressed rocket</i> <b>V, Ve, GF, DF</b>	16

## DESSERT

Strawberry <i>matcha, roasted strawberries &amp; elderflower</i> <b>V, Ve, GF, DF</b>	11
Tart <i>lemon &amp; blueberry, yoghurt sorbet</i> <b>V, GF</b>	10
Peach <i>poached peaches, raspberry, vanilla</i> <b>V, Ve, GF, DF</b>	9
Raspberry <i>brown bread parfait, whisky</i> <b>V</b>	9
Goats Cheese <i>apricot &amp; toasted loaf</i> <b>V, GF</b>	12



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G McWILLIAM, ABERDEEN

Sirloin 10oz	<b>GF, DF</b>	39
Fillet 8oz	<b>GF, DF</b>	46
+ Cajun King Prawns	<b>GF, DF</b>	4
+ BBQ Scallop	<b>GF, DF</b>	8

All served with wedge salad, lemon dressing (**GF, DF**), beef dripping skin on fries

Choose from – salsa verde **V, Ve, GF, DF**  
peppercorn **V, GF**  
garlic butter **V, GF**

## SIDES

Beef dripping & parmesan fries	<b>V, GF</b>	all 6
Green beans, peas, broccoli & ricotta	<b>V, GF</b>	
Battered tenderstem broccoli & harissa mayo	<b>V, DF</b>	
Caesar Salad	<b>V</b>	
Buttered, BBQ Asparagus	<b>V, GF</b>	

## DIETARIES

<b>V</b>	Vegetarian
<b>Ve</b>	Vegan
<b>DF</b>	Dairy free
<b>GF</b>	Gluten free
<b>*</b>	Altered accordingly

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.