



# 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.

## ROAST

Presly's Butcher Roast Rib of Beef

½ Roast Tikka Spiced Chicken

Slow Roast Belly of Pork

*roast potatoes, root veg, skirlie & Yorkshire pudding*

*Choose from – pepper or gravy*

## MAIN

Meldrum House Signature Beef Wellington

*roast potatoes & vegetables*

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*

## SIDES

Beef dripping fries, salt & vinegar

£6 each

Bone marrow butter focaccia

Roasted hispi cabbage, bacon & cream

Lobster mac & cheese

Cauliflower & broccoli bake

Chorizo & garlic roasted potatoes

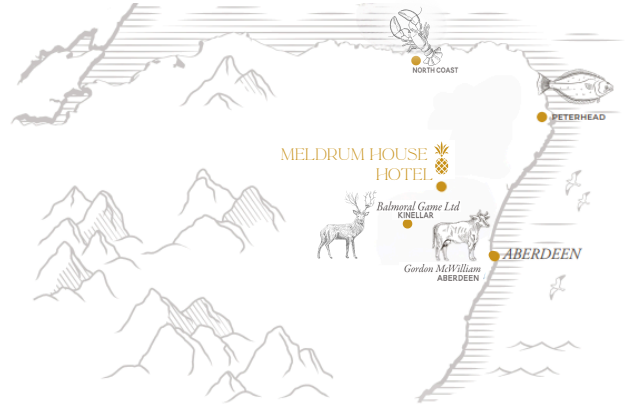
Honey & sea salt roasted root vegetables

Peas, tenderstem broccoli, green beans & ricotta

Tomato, peach & burrata salad

*oregano, basil, sunflower seeds, pumpkin seeds, olive oil, balsamic*

Caesar salad



## DESSERT

Strawberry Crumble

*clotted cream ice-cream, custard*

Carrot Cake

Baked Camembert

+ £5

*sunblush tomato & parmesan loaf, BBQ peach chutney*

Profiteroles

*raspberry & white chocolate*

Key Lime Pie

## TEA & COFFEE

Teas

£4

*Breakfast, Earl Grey, Cranberry, Green, Chamomile*

Coffees

£4

*Columbian Coffee, Espresso, Macchiato, Cappuccino, Latte, Flat White*

*Served with Scottish tablet*

1 COURSE **25** / 2 COURSES **30**

**SERVED 12.30 - 3PM**

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



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## ROAST

Presly's Butcher Roast Rib of Beef

½ Roast Tikka Spiced Chicken

Slow Roast Belly of Pork

**ALL GF, DF**

*roast potatoes, root veg, skirlie*

Choose from – pepper or gravy **BOTH GF, DF**

## MAIN

Veggie Haggis & Squash Wellington

*roast potatoes, root veg, skirlie*

**V, Ve, DF**

Monkfish

*cooked on the bone, crushed baby potatoes, watercress, lemon dressing, summer greens*

**GF, DF**

Tomato, Peach & Burrata Salad

*oregano, basil, sunflower seeds, pumpkin seeds, olive oil, balsamic*

**V, GF**

## SIDES

Skin on fries, salt & vinegar

**GF, DF**

Mac & cheese

**V**

Cauliflower & broccoli bake

**V**

Garlic roasted potatoes

**V, Ve, GF, DF**

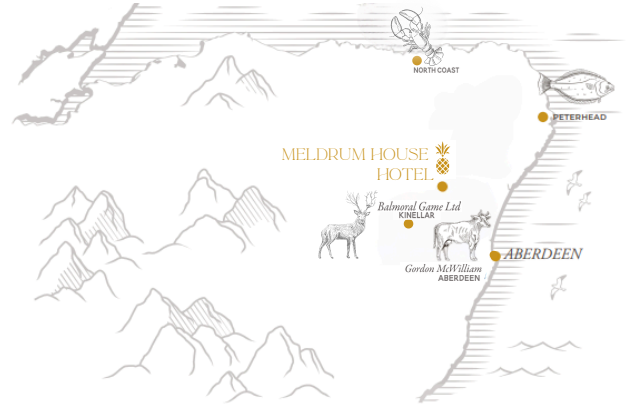
Sea salt roasted root vegetables

**V, Ve, GF, DF**

Green salad

**V, Ve, GF, DF**

£6 each



## DESSERT

Strawberry Crumble

*clotted cream ice-cream, custard*

**V, Ve, GF, DF**

Carrot Cake

**V, Ve, GF, DF**

Baked Camembert

*sunblush tomato & parmesan loaf, BBQ peach chutney*

**V, GF**

Profiteroles

*raspberry & white chocolate*

**V, GF**

Key Lime Pie

**V**

+ £5

## DIETARIES

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

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