

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

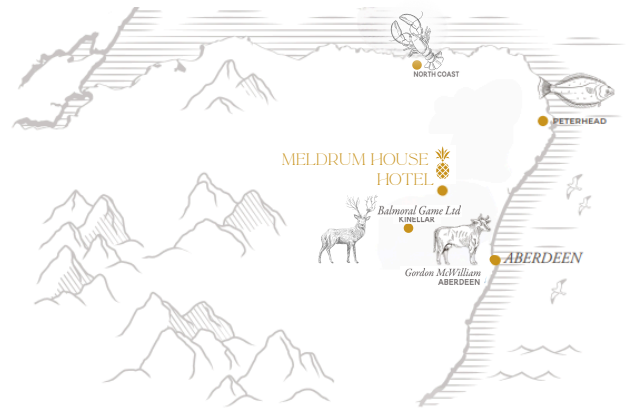
Cock-A-Leekie – Scottish Borders <i>leek, prune & rice</i>	13
Scallop – West Coast Scotland <i>tikka masala, puffed rice</i>	15
Belly of Pork – Grantown <i>tempura mussels, braised cheek, pickled carrot, jus</i>	14
Crab – West Coast Scotland <i>white crab meat, butter sauce, fried sourdough</i>	19
Pigeon – Ayrshire <i>potato, mushrooms</i> <i>may contain shot due to traditional sourcing</i>	13

TO FOLLOW

Cod – Peterhead <i>puy lentils, charred leek, mushroom butter sauce</i>	29
Venison – Kinellar <i>loin, sausage, haunch, celeriac & beetroot</i> <i>may contain shot due to traditional sourcing</i>	30
Sole – Peterhead <i>gnocchi, brown shrimp, caper butter sauce</i>	29
Duck – Scottish Borders <i>carrot tart tatin, kale, black pudding, redcurrant jus</i>	30

DESSERT

Apple <i>caramel mousse, oat crumble, compote, sorbet</i>	9
Chocolate <i>dark ganache, blackberries, sorbet</i>	11
Quince <i>custard tart, nutmeg, Chantilly</i>	10
Pineapple <i>frozen parfait, roasted, stem ginger</i>	9
Blue Cheese <i>Hebridean Blue, pear, port, rye bread</i>	14



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

Ribeye 10oz	39
Sirloin 10oz	39
Fillet 8oz	49

All served with macaroni cheese fritter, seasoned chef cut chips
Choose from - peppercorn sauce, sriracha hollandaise or cream of mushroom & garlic

SIDES

Chef cut chips, salt & vinegar	all 6
Deep fried macaroni cheese fritters	
Fine beans, peas, broccoli & ricotta	
Battered tenderstem & harissa mayo	
Patatas bravas, tomato & chilli sauce, chorizo, garlic aioli	

LIQUEURS

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

**May contain shot due to traditional sourcing*

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