

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

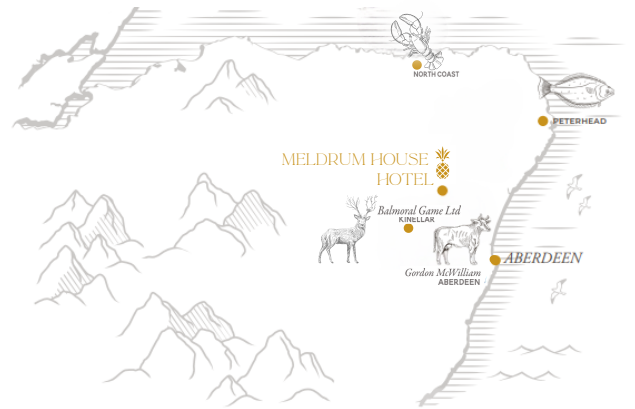
Northeast Chowder - Peterhead <i>crab & Isle of Mull cheddar 'toastie'</i>	17
Scallop - West Coast Scotland <i>tikka masala, puffed rice</i>	15
Belly of Pork - Grantown <i>tempura mussels, braised cheek, pickled carrot, jus</i>	14
Beetroot Cured Salmon - Peterhead <i>yoghurt, horseradish, apple</i>	16
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 - Udney <i>loin, sausage, haunch pot, beetroot chutney, slowe gin jus</i>	31
Sea Bream - Peterhead <i>butternut squash, gnocchi, brown butter vinaigrette, pumpkin seeds</i>	29
Roast Breast of Duck - Scottish Borders <i>carrot, confit leg, kale, black pudding, redcurrant jus</i>	30
Turkey wellington - Scottish Borders <i>sage, onion, roasted roots, potatoes, cranberry, jus</i>	30

DESSERT

Cherry <i>dark chocolate ganache, sponge, vanilla</i>	11
Caramel <i>burnt orange parfait, cinnamon</i>	10
Apple <i>mulled cider, baba, compote, crème brûlée ice-cream</i>	9
Cranberry <i>eggnog tart, nutmeg ice-cream</i>	10
Cheese <i>baked goats cheese, spiced plum chutney</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

Sirloin 10oz	39
Fillet 8oz	49
T-bone 16oz	55

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
Pigs in blankets	
Fine beans, peas, broccoli, ricotta	
Battered tenderstem & harissa mayo	
Patatas bravas, tomato & chilli sauce, chorizo, garlic aioli	
Honey root vegetables	

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
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.