



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 sirloin of Beef
Turkey & all the trimmings
Loin of Pork

*roast potatoes, root veg, skirlie & Yorkshire pudding
choose from - pepper sauce or gravy*

MAIN

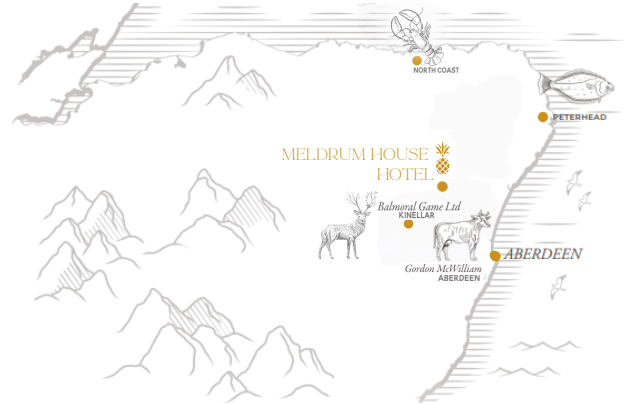
Meldrum House Signature Beef Wellington
roast potatoes, vegetables, jus

Fillet of Cod
crushed baby potatoes, sauteed greens, butter sauce

Filo Pie
cauliflower & mushroom, crushed potatoes, winter greens

SIDES

Salt & vinegar skin-on fries 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



DESSERT

Apple
apple & maple pavlova
Cherry
dark chocolate sponge, cherry compote, Chantilly cream
Pear
pear & cranberry crumble, custard
Cinnamon
warm cinnamon swirl, vanilla ice-cream
Cheese + 5
cheddar, brie, spiced cranberry chutney, oaties

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