



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

Neep & Tattie Broth	9
Aberdeen rowie	
Crab & Crumpet	17
poached white crab, butter sauce	
Potato Rosti	13
pulled beef cheek, garlic mayo	
Mushroom Velouté	11
arancini, shaved Parmesan	

ROAST

Presly's Sirloin of Beef	25
½ Spiced Chicken Tikka	25
Loin of Pork	25
roast potatoes, root veg, skirlie & Yorkshire pudding choose from - pepper or gravy sauce	

MAIN

Presly's Steakette Burger	19
cheddar, bacon, fried pickle, sweet & spicy fries	
Halibut	29
crushed potatoes, creamed cabbage, tenderstem broccoli	

Filo Pie	16
cauliflower & mushroom, crushed potatoes, winter greens	

SIDES

Salt & vinegar skin-on fries	6 each
Bone marrow butter focaccia	
Cauliflower & broccoli bake	
Honey & sea salt roasted root vegetables	
Peas, tenderstem broccoli, green beans, ricotta	



DESSERT

Millionaire's Cheesecake	9
milk chocolate mousse, dulce de leche, shortbread, ice cream	
Bramble & Lemon	13
lemon posset, bramble marshmallow	
Brioche Suzette	14
caramelised oranges, Cointreau, crème anglaise	
Banoffee	9
caramel, banana, chocolate, vanilla	

Red Velvet Lava Cake	11
chocolate custard, clotted cream ice cream	

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