



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
½ Spiced Chicken Tikka
Loin of Pork

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

MAIN

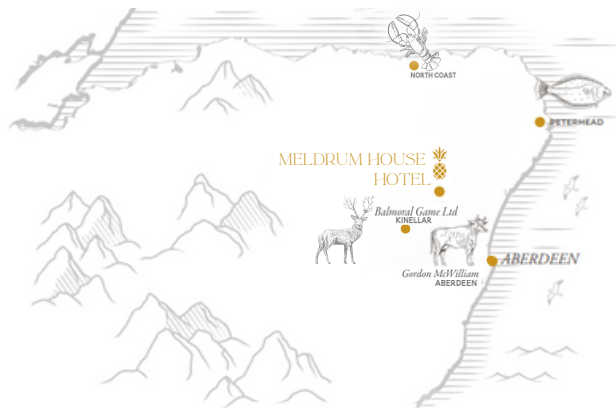
Meldrum House Signature Beef Wellington
roast potatoes, vegetables, jus

Halibut
crushed potatoes, creamed cabbage, tenderstem broccoli

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

Millionaire's Cheesecake
milk chocolate mousse, dulce de leche, shortbread, ice cream

Bramble & Lemon
lemon posset, bramble marshmallow

Brioche Suzette
caramelised oranges, Cointreau, crème anglaise

Banoffee
caramel, banana, chocolate, vanilla

Red Velvet Lava Cake
chocolate custard, clotted cream ice cream

TEA & COFFEE

Teas	4
<i>Breakfast, Earl Grey, Cranberry, Green, Chamomile</i>	
Coffees	4
<i>Columbian Coffee, Espresso, Macchiato, Cappuccino, Latte, Flat White</i>	
<i>Served with Scottish tablet</i>	

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

SERVED 12.30 - 3PM