



# 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
- Chicken Tikka
- Loin of Pork

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

## MAIN

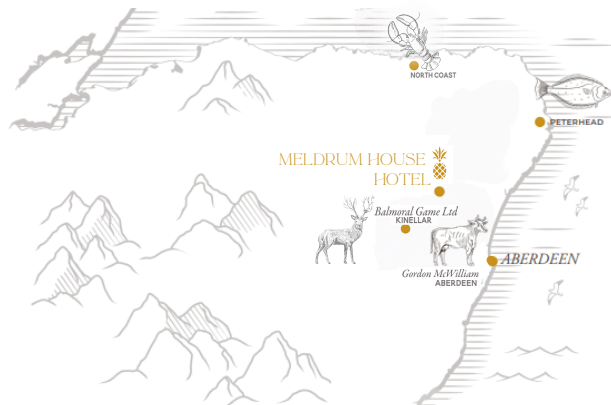
Meldrum House Signature Beef Wellington  
*roast potatoes, vegetables, jus*

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**