



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

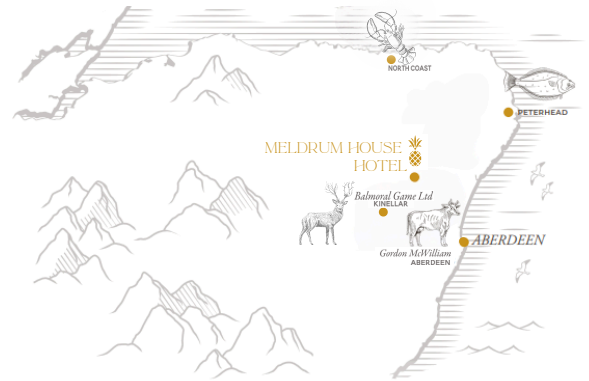
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| Salmon - Peterhead <i>gin & tonic cured, cucumber relish, buttered brown loaf</i> | 13 |
| Seafood Chowder - Peterhead <i>roast tomato, Katy Rodgers creme fraiche & dill</i> | 11 |
| Beef - Aberdeenshire <i>ale braised cheek, aged parmesan espuma & pickled onion</i> | 10 |
| Scallop - Orkney <i>katsu, fried chicken wing & cauliflower</i> | 15 |
| Wood Pigeon - Scottish Borders <i>miso broth, bok choy</i> | 13 |

TO FOLLOW

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| Beef - Aberdeenshire <i>head to tail, potato fondant, celeriac & pickled prune</i> | 32 |
| Monkfish - Peterhead <i>Shetland mussels, butter sauce</i> | 29 |
| Venison - Kinellar <i>loin, bacon, haunch hot pot, beetroot chutney & sloe gin jus</i> | 33 |
| Halibut - Peterhead <i>chorizo, pea & leek risotto, sauce Jacqueline & Shetland scallop</i> | 28 |
| Turkey Wellington - Scottish Borders <i>cabbage & bacon bon bon, mash, honey glazed carrots, cooking jus</i> | 29 |

DESSERT

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| Plum <i>roasted plums, eggnog mousse, lemon</i> | 8 |
| Pear <i>panettone pain perdu, poached pears, cinnamon</i> | 9 |
| Mincemeat <i>apple, cranberry & mincemeat tart, brandy ice cream</i> | 9 |
| Chocolate <i>malted chocolate ganache, streusel crumble, vanilla</i> | 10 |
| Cheese <i>gouda - Ardersier Paddy's milestone - Ayrshire blue - Tain pickled pears, raisin oatcakes</i> | 13 |



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

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| Fillet 8oz | 45 |
| Ribeye 10oz | 38 |
| Chateaubriand 16oz (sharing for 2) | 65 |
| <i>hand-cut chips, truffle & parmesan, cauli bhaji</i> | |
| <i>Choose from - peppercorn, blue cheese, mushroom & garlic</i> | |

SIDES

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| <i>charred brussel sprouts & nduja</i> | All 6 |
| <i>cauliflower cheese</i> | |
| <i>honey glazed vegetables</i> | |
| <i>hand-cut chips</i> | |
| <i>rocket salad, balsamic & winter pesto</i> | |

LIQUEURS

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| Corney & Barrow Special Reserve Ruby Port <i>Wine & Soul, Douro, Portugal, NV, 50ml</i> | 5 |
| Smith Woodhouse 10 Year Old Tawny <i>Douro, Portugal, 50ml</i> | 7.5 |
| Baileys, 50ml | 5 |
| Highland Nectar, Scottish Drambuie 25ml | 5 |
| Courvoisier XO, 25ml | 25 |

*Subject to weather, ask your server if the boat came in

If you have any food allergens or intolerances, please inform a member of our staff about your requirements.