



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.

STARTER

Chicken Broth
warm baker's roll

Breaded Brie
cranberry & orange chutney

Scampi
tartare sauce

Garlic Mushrooms
toasted loaf, poached egg & hollandaise

Posh Cocktail
duo of prawns & John Ross salmon, boozy rose

MAIN

Roast Aberdeenshire Sirloin of Beef
Roast Turkey
Honey & Maple Spiced Gammon
sea salt roast potatoes, honey glazed root vegetables, skirlie, kilted chipolatas, Yorkshire pudding

Meldrum Cottage Pie
slow braised & minced, roast potatoes, vegetables

Smoked Haddock Mornay
leek & cheddar mash, cabbage & bacon bon bon, wilted greens

Bang Bang Cauliflower Bolognese
tagliatelle, shaved parmesan, garlic bread

DESSERT

Sticky Toffee Pudding
biscoff, butterscotch sauce & vanilla ice cream

Rice Pudding
mixed berry jam & brown sugar shortbread

Apple & Pear Crumble
custard & vanilla ice cream

Tiramisu
chocolate & popping candy

Small Cheeseboard
*cheddar & brie
quince, grapes & oaties*



SUNDAY SHARING

Our Sunday sharing board includes a choice of each meat, roast potatoes, Yorkshire pudding, skirlie, 2 extra side orders as well as 3 sauces.

Supplement for sharing board £5 per person

Roast Aberdeenshire Sirloin of Beef
Roast Turkey
Honey & Maple Spiced Gammon

SAUCES

Pepper Sauce 3 each
Honey & Wholegrain
Gravy

SIDES

Kilted chipolatas, honey & mustard 6 each
Sea salt roast potatoes
Roasted root vegetables
Cauliflower cheese
Skirlie

TEA & COFFEE

Teas 4
Breakfast, Earl Grey, Cranberry, Green, Chamomile

Coffees 4
Columbian Coffee, Espresso, Macchiato, Cappuccino, Latte, Flat White

Served with Scottish tablet

2 COURSES 30 / 3 COURSES 35
SERVED 12.30-3PM