



# 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

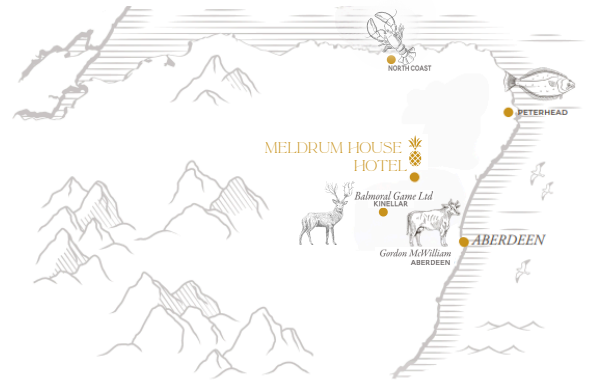
Pea <i>soup, smoked ham hock, onion seed croutons</i>	11
Mackerel - Peterhead <i>rhubarb, watercress &amp; crème fraiche</i>	14
Beef - Aberdeenshire <i>braised cheek, bourguignon, mushroom &amp; truffle</i>	13
Pork - Grantown on Spey <i>belly, langoustine, fennel &amp; kimchi</i>	15
Squash - Montrose <i>glazed, jam, pumpkin seed pesto, goats cheese espuma</i>	11

## TO FOLLOW

Cod- Peterhead <i>peas, salt &amp; vinegar, batter, lemon, tartare</i>	31
Lamb - Inverurie <i>loin, belly, shoulder, haggis, sweetbread, neep, jus</i>	33
Venison - Kinellar <i>loin, beetroot &amp; potato pressing, artichoke, cavolo nero, whisky</i>	34
Turbot - Peterhead <i>lobster bisque, goujon, Isle of Mull cheddar, spinach</i>	33

## DESSERT

Rhubarb <i>flavours of rhubarb &amp; custard</i>	13
Meringue <i>mango &amp; passionfruit</i>	9
Blood Orange <i>milk chocolate, sponge, sorbet</i>	9
Coffee <i>caramel, espresso cake, vanilla</i>	9
Cheese <i>Arran Kilbride Clava Brie Bonnet pickled apricots &amp; oatcakes</i>	12



## 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

Fillet 8oz	45
Sirloin 10oz	38
Lamb Cutlets	30

All served with caramelised onion puree, wild mushroom arancini & hand cut chips

Choose from - cajun & peppercorn, beef bourguignon, Guinness & mushroom

## SIDES

Truffle & parmesan fries	All 6
Cavolo nero, spinach & tenderstem	
Battered & breaded onion rings	
Beetroot & potato pressing, goats cheese espuma	
Turbot goujons, tartare sauce	
Caesar salad	

## LIQUEURS

Corney & Barrow Special Reserve Ruby Port <i>Wine &amp; 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.