



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

Minestrone

rigatoni, bacon, tomato & spring vegetables

Camembert

baked, harissa honey & toasted loaf

Salmon

hot smoked pate, beetroot, oaties

Trio of Puddings

haggis, black & white, neeps & tatties, whisky sauce

Tear & Share

Italian meats, tomato & mozzarella to share

MAIN

Roast Aberdeenshire Sirloin of Beef

Porchetta, spring garden pesto

Spatchcock 1/2 roast chicken to share

sea salt roast potatoes, honey glazed root vegetables, skirlie, Yorkshire pudding

Sailor's Pie

*poached fish, creamy white wine sauce, whipped mashed potatoes & herb crust
ask server for today's catch

Steak & Haggis

puff pastry, neeps & tatties

Tartlet

braised red onions, yoghurt, barley, wilted greens

DESSERT

Lemon

syrup sponge, vanilla ice cream

Apple

apple & rhubarb crumble, custard

Crème Brulee

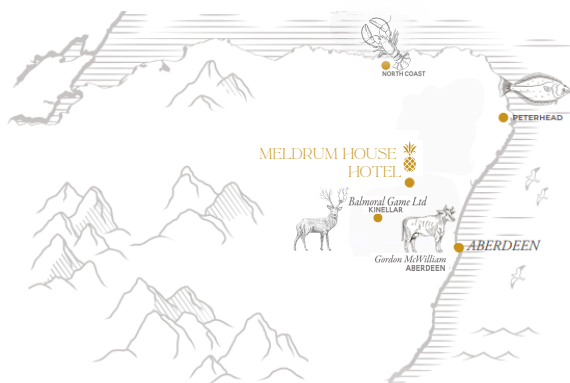
vanilla cheesecake, raspberry sorbet

Passionfruit

meringue tart, mango sorbet

Small Cheeseboard

cheddar & brie, grapes, oatcakes



SIDES

Bubble & squeak

Roasted nduja, sprouts & pomegranate

Honey roast vegetables

Wilted greens

Rosemary & thyme roast potatoes

6 each

TEA & COFFEE

Teas

Breakfast, Earl Grey, Cranberry, Green, Chamomile

Coffees

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

4

Served with Scottish tablet

4

2 COURSES 30 / 3 COURSES 35

SERVED 12.30-3PM

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