



PINEAPPLE GRILL & SEAFOOD SET DINNER MENU

Amuse-bouche

Salt-baked Celeriac - Montrose

Strathdon cheese beignet, roasted beetroot

Wood Pigeon – Scottish Borders

roasted artichoke, spinach, jus

Smoked halibut – Peterhead

lemon, capers & shallots

Jacob's ladder - Banchory

parsley relish, black garlic, pomme puree

Intermediate

Pheasant - Deeside

smoked pancetta, blue cheese barley

Hake – Peterhead

Shetland mussel & chorizo broth

Cauliflower - Montrose

roasted curried florets, tempura, pickled

Head to Tail of Highland Beef

rump, tail & cheek, celeriac & red cabbage

Temperatures & textures of banana

Bailey's chocolate fondant

vanilla ice cream

Signature Pineapple

baked Alaska

Cheese

oatcakes, frozen grapes, quince