



FISH SHOP

RESTAURANT & FISHMONGERS



Fish Shop Ballater

In developing Fish Shop we set out to create a genuinely low-waste restaurant and fishmonger, whilst sourcing the freshest, ethically-sourced seafood and showcasing the finest Scottish craftsmanship.

Everything from fit-out to furniture, packaging to waste, has been carefully considered.



Sustainable Design

All aspects of both the restaurant and fishmonger have been designed to have the highest possible eco credentials. These include:

The bar top is made from layers of recycled glass (beer and wine bottles), ground down and reheated to create sediment type layers.



Our banquette and bar stools were hand crafted in East Lothian and are covered by low-carbon leather from Muirhead near Glasgow, using hides that are the by-products of the meat and agricultural industry.

The boat table at the back of the restaurant uses a small tender boat salvaged from the West coast of Scotland. In storage for over the 20 years, it was pulled along behind an old fishing boat called Avail and has travelled around the most Westerly point of mainland Great Britain (Ardnamurchan) and the Western Isles of Scotland.



Dining tables have been made from 100% chemically inert recycled plastic yoghurt pots and are also recyclable at the end of their life.

The Bar top table lamps are a bespoke design made of cast recycled glass in Edinburgh.

Our timber floors and joinery are all FSC certified.

The curtain fabric is made from undyed natural Scottish linen and cotton manufactured in Ayrshire.



The timber dining tables were handmade in Somerset from FSC timber veneer and feature a sealed, aged banding to the edges created from old beer barrels.

The dining chairs have been hand-crafted and hand-finished in North Yorkshire using traditional techniques handed down through generations, using timber sourced from sustainable woodland.

Decorative wall lights and doorway portholes have been salvaged from a variety of ships.





Sustainable produce

Our restaurant menu focuses on Scottish shellfish from Cape Wrath, Macduff and other small fishing villages, with additional seafood coming from waters around the British Isles. We source line-caught fish from the South Coast rather than trawled fish from boats that spend multiple days at sea. This is also more carbon efficient.

Our fish arrives at the shop early each morning and is always the very best and freshest available. Seasonality is key, meaning availability changes from day to day. We also use bycatch from our selected boats to minimise unnecessary waste or damage to the ecosystem.

All our seafood is fully traceable, and the fishermen we work with follow strict guidelines regarding both sourcing and stock levels.

We have also made a conscious decision not to supply salmon. Wild salmon is all but illegal to buy, and the farmed salmon industry is, for the most part, environmentally ruinous.

All our meat is free-range, and sourced, along with game and vegetables, from neighbouring estates and farms.

Our Biodynamic and low carbon footprint wines are chosen from British and European vineyards, including Maid of Bruton Rosé, Bacchus and Sparkling Rosé from our vineyard in Somerset, with many spirits and beers coming from micro-breweries and distilleries within Scotland.



Art

Local basketmaker Helen Jackson was commissioned to create a 133 basket-weave fish shoal suspended from the ceiling, floating above the dining room, using willow she has grown herself in nearby Banchory. The willow, an organic and sustainable material, is soaked in water for over a week and then mellowed to make it pliable. The fish are then suspended using nylon fishing wires delicately threaded through the ceiling.



Artist Gideon Summerfield has painted portraits referencing several well-known faces within the Aberdeenshire fishing community. (picture) and throughout the restaurant you will also find portraits and photographs reflecting Scotland's rich fishing history and sustainable practices of fishing.

Our plates have been created by Kevin Andrew Morris, a young Aberdeen based ceramicist. He used a reactive glaze, firing the items with wood, giving the pieces varied patination and movement inspired by the tones found on fish skin.

Our chopping boards use wood from trees that fell during Storm Arwen in 2021.





Charity

We are proud to support The River Dee Trust in their endeavours to improve the rivers for future generations. With each bottle of Macbeth Pale Ale sold, £1 will go to The River Dee Trust to directly support the planting of One Million Trees. These trees will encourage healthy salmon stock and wildlife, by preventing high river temperatures and providing food and shelter. One tree costs £2.

Menus

Our menus and other printed materials use a pioneering paper that uses disposable paper coffee cups destined for landfill. Using CupCycling™ technology, 90% of the waste from each cup is converted back into FSC certified paper fibre. Old menus are then shredded and used as packaging in our fishmonger.

Power

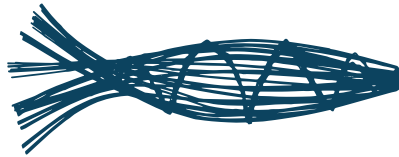
All power to site is comes from renewable sources.

FISHMONGER

Tuesday – Saturday: 10.00 – 16.00

RESTAURANT

Wednesday - Sunday: 12.00 – 15.00 and 18.00 – late



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fishshopballater.co.uk
