

FISH SHOP

RESTAURANT & FISHMONGERS

GROUP MENU

£55 per person

Selection of Cape Wrath oysters
supplement £10pp

Starters to share

Macduff crab crumpet
East Coast Cured fennel salami
Sourdough and butter
Sound of Mull scallops roasted with chilli and garlic oil

Choice of main course

Miso glazed Isle of Wight aubergines with yoghurt and furikake
Macduff lobster with homemade tagliarini, chilli, garlic and chervil
Shetland plaice fillets with capers and brown butter
Roast Shetland cod with foraged mushrooms and coco beans
BBQ Invercauld Estate partridge with beetroot and radicchio

Sides for the table

Ayrshire new potatoes with seaweed butter Chips and mayonnaise
Garden herbs and salad leaves Roasted hispi cabbage with anchovy and garlic

Blue murder cheese with Victoria plum chutney and oatcakes
supplement £6pp

Choice of dessert

Fife bramble and almond friand with whipped crème fraiche
70% Island dark chocolate ice cream and Blackthorn sea salt



We are committed to serving sustainably sourced fish and shellfish from Scotland and around the British Isles. Scan the QR code for more information.

If you have a food allergy or intolerance, please let us know before ordering. Prices are in £GB and include VAT at current rate.

We are proud to support the Ocean Recovery Project and invite you to support their efforts to improve oceans for future generations with a discretionary £1 donation added to your bill. For more information, please ask one of our team.

FISH SHOP

RESTAURANT & FISHMONGERS

GROUP SET MENUS

£75 per person – all designed to share

Selection of Cape Wrath oysters
supplement £10pp

Macduff crab crumpet
East Coast Cured fennel salami
Sourdough and butter

Roast heirloom pumpkins with chilli, marjoram and labneh
Macduff lobster with homemade tagliarini, chilli, garlic and chervil

Roasted Sound of Mull scallops with chilli and garlic
Shetland mussels with cider and bacon
Roasted Macduff crab claws with garlic butter
Rack of halibut with charred alliums

Ayrshire new potatoes with seaweed butter Chips and mayonnaise Garden herbs and salad leaves
Roasted hispi cabbage with anchovy and garlic

Blue murder cheese with Victoria plum chutney and oatcakes
supplement £6pp

Apple tart tatin with crème fraiche
Coffee & tea



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