

FISH SHOP

RESTAURANT & FISHMONGERS

GROUP SET MENU - £65 per person

Macduff crab crumpet

Sourdough and butter

Starters

Partan bree with Macduff crab, pickled mussels, oats and cream

Smoked haddock rarebit on brioche with shallot and parsley

Charred radicchio with marjoram and lentil vinegarette

Mains

Roast Shetland cod with creamed sprouts and bacon

Macduff lobster tagliarini with chilli, garlic and chervil

Pumpkin agnolotti with sage butter and pumpkin seeds

Sides served to share for the table

Ayrshire new potatoes with seaweed butter Chips and mayonnaise

Garden herbs and salad leaves Roasted hispi cabbage with anchovy and garlic

Choice of dessert

Mincemeat steam pudding with custard

Apple tart tatin with crème fraiche ice cream

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

CHEFS MENU- DESIGNED FOR GROUPS

Macduff crab crumpet

Cape Wrath oyster in Champagne tempura

Salt cod fritters with aioli

East Coast cured pork and fennel salami

Grains de Celles, Pierre Gerbais, Champagne, France NV

Partan bree with Macduff crab, pickled mussels, oats and cream

Sourdough and butter

Chasselas, Mont Sur Rolle Grand Cru, Maison Blanche, La Côte, Switzerland 2022

Warm salad of Jerusalem artichoke, kale and hazelnuts

Nerello Mascalese, Cirneco Etna Rosso, Terrazze dell'Etna, Sicily, Italy 2021

Macduff lobster tagliarini with chilli, garlic and chervil

Friulano, Specogna, Friuli-Venezia Giulia, Italy 2022

Roast Shetland halibut with charred leek and lentil

Chardonnay, Danbury Ridge, Essex, England 2022

Apple tart tatin with crème fraiche ice cream

Loin de L'oeil, VT, "Renaissance", Domaine Rotier, Gaillac, France 2018

£90 per person (optional wine pairing £70 per person)



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.