

# FISH SHOP

RESTAURANT & FISHMONGERS

Sunday 23rd March

## Aperitifs

Fino, Hidalgo La Panesa, Jerez 11.00 ~ Fish Shop negroni 12.00 ~ Gusbourne Brut, Kent 13.00

## Cape Wrath oysters

Natural: mignonette and lemon 4.00 ~ Dressed: fermented green chilli 4.00 ~ Champagne tempura and mayonnaise 4.00

## Snacks

Macduff crab crumpet 4.00 ~ Smoked haddock bhajis with aioli 6.00 ~ East Coast Cured fennel salami 5.50

Haggis bon bons with plum ketchup 2.50 ~ Sourdough and butter 3.50

Warm salad of Jerusalem artichokes, variegated kale and hazelnut	9.50
Shetland mussels with East Coast cured 'nduja	11.25
Whipped cods roe with pickled radish and sourdough	14.50
Loch Leven surf clams with mojo verde and sourdough	16.50
Fritto misto with lemon and garlic mayonnaise	16.25
Roast hispi cabbage with pumpkin seeds, crisp shallots and garlic	21.00
Macduff lobster tagliarini with chilli, garlic and chervil	27.50
Roast Shetland halibut with braised leeks and monks' beard	36.00
Braised Highland lamb shoulder with an almond and kale pesto	34.00
Shetland cod with slow cooked peas and preserved lemon	28.00
Whole Macduff lobsters by weight and market fish	see blackboard

Seaweed buttered potatoes 5.50 ~ Cauliflower with sunflower seed yoghurt 5.50 ~ Chips and mayonnaise 5.50

Garden herbs and salad leaves 5.50

70% Island dark chocolate ice cream and Blackthorn sea salt	7.00
Orange and almond cake with Katy Rogers crème fraiche	7.00
Blue murder cheese with quince paste and oatcakes	11.00
Yoghurt panna cotta with Deeside honey and shortbread	7.00



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.