

# FISH SHOP

RESTAURANT & FISHMONGERS

## CHEF'S MENU

*In celebration of International Women's Day, this week's chef's menu has been designed by our sous chef Lucy Bednarczyk and drinks paired by our sommelier Laura Martin. Each dish and pairing celebrating a local female farmer, supplier and maker.*

Macduff hen crab crumpets

Lucy's Cape Wrath oysters with elderflower and apple

*Bacchus, Maid of Bruton, Somerset, England 2022*

Cured Shetland coley, blood orange, radicchio, Urfa chilli dressing

*Vermentino di Sardegna, Antonella Corda, Italy 2023*

Macduff lobster tagliarini with chilli, garlic and chervil

*Chablis 'Les Serres,' Domaine Oudin, Burgundy, France 2022*

Roast Shetland cod, Louise's Farm cured pork, capers, mushroom, sage

*Pinot Meunier, Gusbourne Brut, Kent, England 2022*

Nc'Nean whisky baba, Deeside honey crème, thyme

*Nc'Nean, organic single malt, Drimnin, Highlands*



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*Designed to be enjoyed by the table ~ menu 65.00pp with optional drinks pairing 55.00pp*

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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.