

FISH SHOP

RESTAURANT & FISHMONGERS

CHEF'S MENU

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, roasted mushroom puree, sage

Pinot Meunier, Gusbourne Brut, Kent, England 2022

Nc'Nean whisky baba, Deeside honey crème, thyme

Nc'Nean, organic single malt, Drimnin, Highlands



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



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.