

FISH SHOP

RESTAURANT & FISHMONGERS

Daily Menu Example

Aperitifs

Fish Shop negroni 12.00 ~ Gusbourne Brut, Kent 13.00 ~ Manzanilla, Barrero Gabriela, Jerez 5.00

Cape Wrath oysters

Natural: mignonette and lemon 4.50 ~ Dressed: rhubarb hot sauce 4.50
~ Champagne tempura and mayonnaise 4.50

Snacks

Macduff crab crumpet 4.00 ~ Smoked haddock bhaji with aioli 6.00 ~ East Coast cured fennel salami 5.50
Sourdough and butter 3.50

Whipped smoked cods roe with tattie scones and parsley salad	14.00
Braised Shetland squid with polenta and pangritata	14.50
Warm Jerusalem artichoke salad with brussel sprouts and hazelnuts	12.00
Shetland mussels with 'nduja jam and white wine	12.25
Fritto misto with lemon and garlic aioli	16.25

Harissa roasted monkfish tail with fennel salad	37.00
Macduff lobster tagliarini with chilli, garlic and chervil	27.50
Inverurie pork chop with crushed celeriac, lardo and radicchio	32.00
Roast Shetland halibut with mushroom ketchup and hash brown	45.00
Whole Macduff shellfish by weight and market fish	see blackboard

Charred kale with anchovy and rosemary dressing 5.50 ~ Seaweed buttered carrots 5.50
~ Chips and mayonnaise 5.50

Pumpkin cake with yoghurt and maple sorbet	7.50
Malt treacle tart with clotted cream, lemon and ginger	8.50
Blue murder with fried clootie dumpling and apple	11.00
Islands 70% dark chocolate ice cream with Blackthorns sea salt	7.50



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.