

# FISH SHOP

RESTAURANT & FISHMONGERS

## HOGMANAY MENU 2025

Macduff crab crumpet

Anchovy toast with confit garlic

Smoked haddock bhaji

Isle of Mull cheddar palmier

*Gusbourne Brut, Kent, England 2021*

*\* Grains de Celles, Pierre Gerbais, Champagne, France NV*

Cured Shetland halibut with sea buckthorn and radicchio

*Pecorino, 'Tribùm', Feudo Antico, Abruzzo, Italy 2024*

*\* Cuvée César, Domaine Roche-Audran, Côtes du Rhône, France 2023*

Scallop tortellini with a shellfish broth

*Vermentino di Sardegna, Antonella Corda, Sardinia, Italy 2024*

*\* Bianco di Merlot, "Bourrée", Urs Hauser, Ticino, Switzerland 2023*

Macduff lobster butter poached with carrot and ginger

*Chardonnay, Danbury Ridge, Essex, England 2022*

*\* Saint-Aubin "Luce", Marc Colin, Burgundy, France 2022*

Sticky toffee pudding with whisky butterscotch  
and vanilla ice cream

*Loupiac, "Cuvée d'Or", Château Dauphiné-Rondillon, Bordeaux, France 2015*

*\* Beerenauslese, Heidi Schröck & Söhne, Burgenland, Austria 2022*

Coffee service with petit fours



*£100 per person – 1st seating*

*£115 – 2nd seating, includes champagne at the bells*

*£65.00 – wine pairing*

*\* £85.00 – premium wine pairing*



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.