

# FISH SHOP

RESTAURANT & FISHMONGERS

Thursday 29th January

## Aperitifs

Fish Shop negroni 12.00 ~ Gusbourne Brut, Kent 16.00 ~ 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 ~ Salt cod brandade toast 3.00 ~ East Coast cured fennel salami 5.50  
Sourdough and butter 3.50

Shetland coley crudo with blood orange, fennel and chilli	14.50
Warm Jerusalem artichoke salad with brussel sprouts and hazelnuts	12.00
Shetland mussels with 'nduja jam and white wine	12.25
Oban scallop ravioli with Winter truffle and hispi cabbage	19.00
Shetland squid ragu with polenta and pangritata	16.00

Roast monkfish with pickled mushroom and chicken butter sauce	45.00
Macduff lobster tagliarini with chilli, garlic and chervil	27.50
Invercauld Estate venison sausage with celeriac and radicchio	28.00
Roast Shetland plaice with caper and samphire brown butter	28.00
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

## Digestifs

Late Harvest Tokaji, Hungary 13.50 ~ GlenAllachie 15yo, Speyside 11.00 ~ Fonseca LBV Port, Portugal 7.00  
~ Mont Blanc; Espresso, PX Sherry, vodka, cream, orange 14.50

Warm pumpkin cake with miso butterscotch and vanilla ice cream	7.50
Malt treacle tart with clotted cream, lemon and ginger	8.50
Blue Murder with toasted cloutie dumpling and green 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. Please note, a discretionary 12.5% service charge will be added to the bill.

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.