

# 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 head 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 crumpet

Katy's devilled egg

Ballater Gin cured coley on rye cracker

*Ballater gin spritz*

Hand-dived Oban scallop, with Wark Farm hogget bacon, capers and sage

*Gusbourne Rosé, Kent, England 2017*

Macduff lobster tagliarini with chilli, garlic and chervil

*Vermentino di Sardegna, Antonella Corda, Italy 2024*

Baked Shetland pollock with slow cooked leeks and smoked Cape Wrath oyster sauce

*Rully 'Montmorin', Domaine Chartron, Burgundy, France 2020*

NcNean whisky baba with burnt orange crème and Deeside honey

*NcNean whisky, orange, bitters*



*Designed to be enjoyed by the table ~ menu 70pp with optional drinks pairing 55pp*



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.