

# FISH SHOP

RESTAURANT & FISHMONGERS

## CHEF'S MENU

*Celebrating our 3<sup>rd</sup> birthday this chef's menu features iconic Fish Shop dishes, curated in collaboration with our sister restaurant in Washington DC, who is celebrating their 1<sup>st</sup> birthday*

Macduff crab crumpet

Smoked mackerel tater tot

Cape Wrath oyster grilled with 'nduja

*Blanc de Blancs, Crémant d'Alsace, Domaine Schwach, Alsace, France NV*

Shetland coley ceviche with rhubarb, nashi pear and coriander

*Dão Branco, Duque de Viseu, Dão, Portugal 2024*

Macduff lobster tagliarini with chilli, garlic and chervil

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

Whole Shetland lemon sole with mussels and samphire

*Chardonnay, Danbury Ridge, Essex, England 2023*

Candied peanut tiramisu

*Delicado, Ximénez-Spinola, Jerez, Spain 2024*



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*Designed to be enjoyed by the table ~ menu 70pp with optional drinks pairing 60pp*

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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.