

FISH SHOP

RESTAURANT & FISHMONGERS

Wednesday 14th October

Highlighted dishes have been inspired by 'A Cookbook for Iwan'

Aperitifs

Fish Shop negroni 12.00 ~ **Iwan's Twinkle 14.00** ~ Manzanilla, Barrero Gabriela, Jerez 5.00
recipe by Neil & Jane

Cape Wrath oysters

Natural: mignonette and lemon 4.50 ~ Dressed: elderflower and apple vinegar 4.50
Champagne tempura and mayonnaise 4.50

Snacks

Macduff crab crumpet 4.00 ~ Radish and beetroot with bagna càuda 6.50 ~ East Coast Cured fennel salami 5.50
Sourdough and butter 3.50

Shetland mussels with bacon and Thistle Cross cider	12.25
Wark Farm mutton mince on mutton fat toasted sourdough	12.50
Loch Leven surf clams with mojo verde and sourdough	17.50
'Açorda de Camarão', with Skye langoustines	19.50
<i>recipe by Claudia Delgado</i>	
Tempura Shetland monkfish with coronation sauce	14.50

Roast Shetland halibut fillet with white bean puree and mushrooms	42.50
Macduff lobster tagliarini with chilli, garlic & chervil	27.50
<i>recipe by Marcus and Jasmine Sherry</i>	
Invercauld Estate venison with roasted onion, beetroot and coppa	36.00
Roasted hake loin with muscade pumpkin, miso and cavolo nero	32.00
Whole Macduff shellfish by weight and market fish	see blackboard

Leaf salad with lemon and olive oil 5.50 ~ Seaweed buttered carrots 5.50 ~ Chips and mayonnaise 5.50

Strathdon blue with 'Fed's red pepper and chilli jam'	12.00
<i>recipe by Federica</i>	
Bramble choux bun with vanilla crème and oat crumble	7.50
Islands 70% dark chocolate ice cream with Blackthorn sea salt	7.50
Vanilla crème brûlée with Aboyne apple compote	6.50



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.