

# FISH SHOP

RESTAURANT & FISHMONGERS

## CHEF'S MENU

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

Macduff crab crumpet

*'The biscuits' with mackerel pate' recipe by Kris Tominaga*

Cape Wrath oyster with elderflower and apple vinegar

*Iwan's Twinkle recipe by Neil & Jane*

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*'Açorda de Camarão', with Skye langoustines recipe by Claudia Delgado*

*Loureiro, Quinta de Azevedo, Minho, Portugal 2024*

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*Macduff lobster tagliarini with chilli, garlic & chervil  
recipe by Marcus and Jasmine Sherry*

*Vermentino di Sardegna, Antonella Corda, Sardinia, Italy 2025*

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Roasted hake loin with muscade pumpkin, miso and cavolo nero

*Chardonnay, Sous les Rochers La Vigne, Domaine Bärtschi, Savoie, France 2022*

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Vanilla crème brûlée with Aboyne apple compote

*Petit Manseng, Cuvée Gaston Phoebus, Domaine de Cabidos, Bearn, France 2016*

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*'Auchallater crisps' recipe by Aileen*

*Tea & Coffee*

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



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.