



'THE FISHMARKET'

NEWHAVEN

OYSTER BAR

- OYSTER SELECTION
Shallot vinegar & lemon Each 2.5
DRESSED BROWN CRAB *Newhaven* 14
EAST COAST LOBSTER *Dunbar*
Mayonnaise *half/whole* 18 / 36

CRISPY

- Vietnamese Dipping Sauce
SQUID Battered *Peterhead* 10
CRAB CLAWS *Peterhead* 11
SCAMPI Battered *Scrabster* 10
MONKFISH Battered *Peterhead* 10

CHOWDER

- SMOKED HADDOCK 8
Served with 12 triangles sourdough

LA PLANCHA

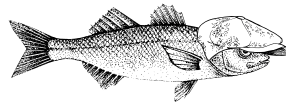
- All Wild garlic butter
HALF SHELL DIVER SCALLOPS Each 6
EAST COAST NATIVE LOBSTER
Half /whole 18 / 36

FISH BURGER

- Toasted brioche bun
Hot relish and crisp lettuce 12

PROPER FISH & CHIPS

- FILLETED HADDOCK
From Peterhead, served battered or breaded
Medium 10 Large 11 Whale 12



- COD FILLET 11
LEMON SOLE OR GOUJONS 12
All above dishes come with chips

FISH N' KIDS

- WEE HADDOCK OR SOLE GOUJONS
ALL SERVED WITH CHIPS 7

EXTRA CHIPS & SAUCES

- Chips *small* 3 Chips *large* 4 Roll *battered* 1
Tartare, Garlic mayo, Mushy peas, Vietnamese,
Curry sauce, Chippy sauce - Each 1

FRUITS OF THE SEA

- A selection of today's fresh seafood,
served over ice with lemon & mayonnaise
See blackboard for details & price

DESSERTS

- LEMON POSSET 5
LITTLE CHOCOLATE POTS 5
ORANGE AND ALMOND CAKE 5
ICE CREAM SELECTION 5

SPARKLING

- PROSECCO Veneto 5.5/30
MIRGIN RESERVA Alta Atella, Spain 40
JANISSON TRADITION BRUT France 9.5/55
CREMANT DE LOIRE ROSÉ France 40

WHITE

- LA RAIA GAVI Piemonte, Italy 8/48
MACON FUISSE Burgundy, France 7/43
MUSCADET SUR LIE Loire, France 4.5/26
CHARDONNAY Samuray, South Australia 5.5/32
SAUVIGNON BLANC Marlborough, New Zealand 6/35
ALBARINO O ROSAL Terras Gauda, Spain 7.5/45
VIOGNIER Le Paradou, Vin De France 5.5/30
PICPOUL de Pinet, Languedoc, France 5/30

ROSÉ

- SYRAH ROSE Pays d'Oc 5/30

RED

- PINOT NOIR Calusari, Romania 4/18
TEMPRANILLO Castilla, Spain 4.5/22
FABULAS Montepuliciano, Abruzzo, Italy 6.5/36
PARVUS Syrah, Alta Alella, Spain 7/45

ASK ABOUT OUR BEER, CIDER,
TEA & COFFEE.