

# **A la carte Menu**

**Menu subject to change 17/06/2015**

## **STARTERS**

- Curried fried baby Squid, yoghurt & coriander dip 6.50  
Monkfish Ceviche, pink grapefruit & fennel salad, cucumber and lime sorbet 8.00  
Scottish Salmon rilette, Arbroath Smokie & apple salad 7.50  
Home cured Sardine Brushetta, pepper & tomato salad 6.50  
Seared Campbeltown Scallops,  
cauliflower & horseradish puree, tempura cauliflower florets 9.00  
Pan fried Pigeon, sweet potato puree, lemon infused Israeli couscous 7.50

## **MAINS**

- Hand dived Orkney Scallops, Stornoway black pudding, rhubarb compote, crispy shallots,  
fennel crushed potatoes 21.00  
Pan fried Stone bass, home smoked Toulouse sausage, squid ink tagliatelle,  
tomato langoustine bisque 19.00  
Traunche of North Sea Hake, rainbow chard, sea purslane, girolles,  
brown shrimp beurre noisette 17.00  
Whole Scottish butterflied rainbow Trout, stuffed with beach coriander butter,  
warm ratte potato salad 20.00  
Thai Green curry, Coley & Prawn, Jasmine rice, prawn cracker & lime pickle 16.00  
Grilled fillet of Lemon Sole, petit pois a la francaise, red emmalie potatoes 18.50  
Scottish Spring Lamb cutlets, saffron quinoa,  
grilled aubergine & pomegranate salad, walnut pesto 18.50

## **SHARING DISHES**

- Paella 45.00 for two  
Langoustines, chorizo sausage, confit chicken legs, king prawns, mussels, surf clams  
Hot Shellfish Platter 40.00 for one / 80.00 for two  
Scottish Lobster, langoustines, crab claws,  
hand-dived scallops, grilled oysters, mussels, surf clams, razor clams  
potato & rocket salad

## **SIDE DISHES**

- Bowl of marinated olives 3.25  
Rocket & parmesan salad,  
balsamic dressing 4.25  
Mixed Salad 3.50  
Hand cut chips cooked in beef dripping,  
with lemon & rosemary  
salt & pepper 3.50  
Heritage tomato and baby  
mozzarella salad 4.50  
Roast Portobello mushroom,  
gremolata 4.00  
Fennel crushed new potatoes 3.50

*Please notify your server of any allergies or dietary restrictions*

*Discretionary service charge of 10% is added to the bill for groups of six or more.*

*All prices include 20% VAT. Tips are not included.*

## Fishers Favourites

**Menu subject to change 17/06/2015**

<b>Fishers Fish Soup</b> Salmon & smoked haddock, cream chowder Small 4.00 / Large 6.00	<b>Roasted tomato &amp; Red pepper soup</b> Small 3.50 / Large 5.00
<b>Fishcakes</b> with lemon & chive mayonnaise 6.50 / 10.75	<b>Pacific Rock Oysters</b> Loch Creran, Dunbeg, Scotland Natural Shallot vinegar Half dozen 11.50   Nine 17.00   Dozen 22.00
<b>Steamed Shetland Mussels</b> with a choice of sauces White wine, cream & garlic -or- Vietnamese broth 6.50 / 11.50	<b>Grilled</b> Fennel butter Half dozen 12.50   Nine 18.50   Dozen 24.00 <b>Tempura</b> Pickled veg & citrus mayonnaise Half Dozen 12.50   Nine 18.50   Dozen 24.00
<b>Chilled Scottish Seafood platter</b> Monkfish ceviche, hot smoked salmon, sliced gravadlax Scottish salmon rilette, home cured sardines apple & rocket salad, focaccia bread 10.00 / 19.50	
<b>Saffron Quinoa and Aubergine Salad</b> 6.50 / 12.00 With Scottish Crowdie cheese & Pomegranate dressing add Hot smoked salmon 8.50 / 16.00	
<b>Fishers Fish &amp; Chips with Belhaven Best beer batter</b> With hand cut chips & tartare sauce <b>Standard Fish &amp; Chips</b> 13.50 Two battered fillets of Scottish Haddock	
<b>Deluxe Fish &amp; Chips</b> 14.50 One battered fillet of Scottish Haddock & battered King Prawns	
<b>Tempura battered Scampi</b> 13.50 With hand cut chips & tartare sauce <b>Add mint crushed peas</b> 1.00	
<b>Borders reared matured prime SCOTCH BEEF</b> hung for a minimum of 24 days Served with chips, sautéed wild mushrooms & spinach <b>8 oz Rib eye Steak</b> 21.00 <b>8 oz Fillet Steak</b> 30.00 Choice of sauce for 1.50 Brandy & peppercorn, Blue cheese, Garlic & herb butter	



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## ***Fishers in the City***

SET LUNCH & PRE-THEATRE MENU  
2 courses @ 14.00 / 3 courses @ 17.00  
**Every day from 12:00 – 6:00pm**

(menu & offer subject to change, availability may vary)

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### **STARTERS**

Fishers Fish Soup

Roast Tomato & Red pepper soup

Curried fried Baby Squid, yoghurt & coriander dip

Scottish Salmon rilette, apple salad

### **MAINS**

Marinated Cod fillet, pak choi, Chinese cabbage, rice noodle soy broth

Thai Green Curry, Coley & Prawn, basmati rice

Pork loin chop, aubergine & quinoa salad, walnut pesto

### **DESSERTS**

Sticky Toffee Pudding, butterscotch sauce, cream

Pistachio Cake, lemon curd

Fruit Sorbets & Ice creams

Affogato

***Fishers in the City***  
**58 Thistle Street, Edinburgh EH2 1EN**  
**[www.fishersrestaurantgroup.co.uk](http://www.fishersrestaurantgroup.co.uk)**  
**0131 225 5109**



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## **Vegetarian Menu**

Roasted tomato & Red pepper soup

Small 3.50 / Large 5.00

Heritage tomato & baby mozzarella salad

Starter 6.00

Scottish Crowdie, Saffron Quinoa and aubergine salad  
With pomegranate dressing

Starter 6.50 / Main 12.00

Pan fried samphire, spinach, spatzle, wild mushroom butter sauce

Starter 6.50 / Main 12.00

Vegetable Korma curry, basmati rice, papadum & lime pickle

Starter 6.00 / Main 12.00

### **SIDE DISHES**

Bowl of marinated olives 3.25

Rocket & parmesan salad

Balsamic dressing 4.25

Mixed Salad 3.50

Roast Portobello mushroom  
gremolata 4.50

Fennel crushed potatoes 3.50

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## DESSERTS

Menu subject to change 24/06/2016

Sticky toffee pudding, butterscotch sauce, cream or vanilla ice cream (or both) 5.50

Pistachio cake, preserved raspberries, lemon curd, mascarpone cream 5.50

Vanilla Crème brulee, shortbread 5.50

Scottish Strawberry & chocolate tart, strawberry salad 5.50

## SELECTION OF CHEESE

Smoked apple chutney, oatcakes, Peters' Yard crisp bread

Three for 8.75 - or - Five for 12.25

Ardmore cheddar, Ben Romach, Scotland - cheddar made with Ardmore whisky

Fearn Abbey Brie, Tain, Scotland - Sheeps milk, subtle, milky & sweet

Bleu d'Auvergne, Auvergne, France - buttery, creamy, grassy & tangy

Golden Cernarth, Wales - washed rind, semi soft unpasteurised organic cows milk

Rachel, Somerset, England - sweet & nutty goats' cheese

## ICE CREAMS & FRUIT SORBETS

From Farmhouse Ice cream, Over Langshaw

Ice cream 4.00

Vanilla - or - Tiramisu

Sorbet 4.00

Gooseberry & elderflower - or - Rhubarb & strawberry

## AFFOGATO 4.00

with a shot of Frangelico 7.50

## COFFEE LIST

Americano	2.20	Latte	2.50
Espresso	1.60	Cappuccino	2.50
Double Espresso	2.20	Flat white	2.50
Macchiato	1.60	Extra shot	0.60
Tea	1.95	Hot Chocolate	2.50

Selection of Liqueur coffee 6.50

## PUDDING WINES

Pedro Ximenez Dessert Sherry, Spain	50ml 3.20
Trentham Estate Noble Taminga, 2006, Australia	375ml 17.50 / 125ml 6.15
Sauternes, Chateau La Chartreuse, 2005, Bordeaux, France	375ml 25.50 / 125ml 9.75
Chateau Tirecul La Graviere, Cuvee Madame, 2001, France	500ml 77.00

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**Menu subject to change 10/01/2015**

**Hot Shellfish Platter**

Scottish lobster, langoustines,  
hand dived scallops, grilled oysters,  
mussels, cockles, potato & rocket salad

40.00 for one / 80.00 for two

**Surf and Turf**

6oz or 8oz Ribeye steak  
with ½ Lobster or Langoustines,  
garlic & herb butter, chips & salad

½ Lobster – 6oz 35.00 / 8oz 40.00  
Langoustines – 6oz 33.00 / 8oz 36.00

8oz Flat Iron Steak  
½ Lobster 30.00 / Langoustines 24.00

**Scottish Lobster**

Garlic & herb butter, chips  
Half 20.00 / Whole 39.00

Thermidor sauce, chips  
Half 21.00 / Whole 40.00

**Whole Scottish Langoustines**

potato & rocket salad,  
Tarragon mayonnaise

4 for 16.00 / 6 for 22.00 / 8 for 28.00

**Hand dived Orkney Scallops,  
with ½ Lobster or 3 Langoustines**  
garlic & herb butter, rocket salad

½ Lobster 30.00 / 3 Langoustines 25.00



SOUTH AFRICA

Hand Made

**#3 Hand Made, Sauvignon Blanc, Stellenbosch, 2013**

Fruit driven, clean and ripe. A shining light when all around is in the dark!

**Glass 5.60/Bottle 23.00**

**#8 Hand Made, Chenin Blanc, Stellenbosch, 2012**

Terrific clean and intensely flavoured white from Stellenbosch with plenty of ripe citrus and guava fruit.

**Glass 5.40/Bottle 21.50**

**Something Special?**

**#110 Ernie Els Signature, Stellenbosch, South Africa, 2011**

Fantastic rich and sweet fruit on the nose. With a fresher firmer feel at the back. Cassis, black plum and ripe tannins give mid richness and suppleness. A majority Cab Sauv and Shiraz Blend.

**Bottle 100.00**

**#48 Amarone Della Valpolicella, Tomassi, 2009**

\*One of Italy's most profound wines, Amarone is made from grapes which are left to dry and become raisin-like. This process gives the wine incredible body and concentration. This has dense, rich, chocolatey flavours with fabulous texture, length and complexity. A wine of great individuality and depth.

**Bottle 60.00**