

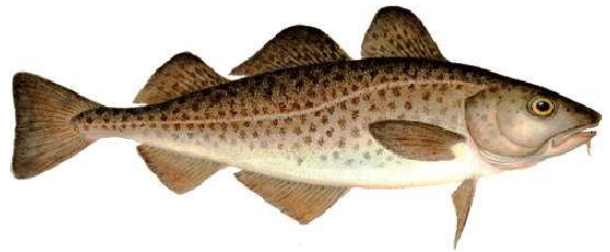


Fish Menu

Cod

Gadus morhua

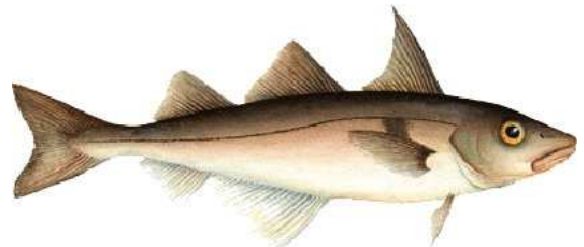
Cod's lean, moist white flesh has a flaky texture. The large tender flakes have a mild, delicate and sweet flavour. A characteristic white line runs along the skin of the fillet.



Haddock

Melanogrammus aeglefinus

Haddock is similar to Cod but slightly stronger in flavour with moderate- to firm-textured flesh. A real taste of the sea. A characteristic black line runs along the skin of the fillet.



Rock

Squalus acanthias

Rock fillets are sturdier than those of Cod and Haddock, with a meatier texture and a taste similar to fresh Salmon. A thick bone runs along the centre of the fillet.



Plaice

Pleuronectes platessa

Plaice is a flat fish with soft flesh and a subtle but distinctive flavour, which is well complimented with a slice of lemon. Plaice is recognisable by orange spots on its skin.



Scampi

Nephrops norvegicus

Scampi is the fleshy tail of the Norway lobster (sometimes called Dublin Bay prawn) coated in breadcrumbs. Scampi is closer in both taste and texture to Lobster than Prawn or Shrimp.

