



SPECIALIST & DELI RANGE

PRODUCT BROCHURE



OUR SPECIALIST & DELI RANGE

We have an extensive range of chilled and deli seafood products including fresh shellfish, smoked & cured fish, marinated seafood, roes and & caviars, seaweeds, sea vegetables and other specialist products.

For more information and prices, please contact your Account Manager.



CONTENTS

TITLE	PAGE
Our Specialist & Deli Range	2
Fresh Shellfish	3
Smoked & Cured	4
Marinated	5
Roe & Caviar	5
Seaweed & Sea Vegetables	6
Other	6

Fresh Shelffish

CRAB MEAT

- Crab: White Hand Picked
- Crab: Brown Hand Picked
- Crab: Blue Swimming Claw Meat
- Crab: Brown Pasteurised
- Crab: White Pasteurised
- Crab: 50/50 Pasteurised
- Crab: Hand Picked Dressed
- Crab: Pasteurised Dressed

OYSTER

- Oyster: Maldon Rock (Live)
- Oyster: Porthilly Rock (Live)
- Oyster: West Mersea Rock (Live)

OTHER

- Langoustine: Whole (Live)
- Langoustine: Whole
- Urchin: Sea Urchin (Live)
- Shrimp: Brown Peeled

MUSSEL

- Mussel: Cornish (Live)
- Mussel: Scottish (Live)

SCALLOP

- Scallop: Hand Dived (Live)
- Scallop: Half Shell
- Scallop: In Shell
- Scallop: Roe On
- Scallop: Roeless USA (MSC Available)
- Scallop: Empty Shells

COCKLE

- Cockle: Dorset (Live)

CLAM

- Clam: Palourde (Live)
- Clam: Razor (Live)
- Clam: Cherrystone (Live)

Our deli is home to a range of shelffish, including live and pre-prepared products. Crab meats are popular for sandwiches, Mussels take centre stage in Moules Marinière, Scallops are a much-loved starter and the likes of Cockles, Clams, Oysters and Langoustines are the perfect ingredients for a seafood platter.





Smoked & Cured

SALMON

- Smoked: D Cut
- Smoked: Beetroot D Cut
- Smoked: Long Cut
- Smoked: Unsliced
- Smoked: Trimmings
- Smoked: Traditional Oak Smoked
- Smoked: London Porter
- Smoked: Gin Cure
- Smoked: King Cure
- Smoked: Stout Cure
- Smoked: Treacle Cure
- Smoked: Whisky & Dill Cure
- Smoked: Hot Smoked
- Smoked: Hot Smoked Portion
- Smoked: Hot Smoked Flake
- Gravadlax: Loch Fyne
- Gravadlax: D Cut
- Gravadlax: Unsliced
- Gravadlax: Beetroot
- Gravadlax: Bergamot & Ginger
- Gravadlax: Orange & Tarragon

HADDOCK

- Smoked: Natural Smoked Fillet Skin On
- Smoked: Natural Smoked Fillet Skin Off
- Smoked: Diced
- Smoked: Smokies

OTHER

- Smoked: Cod Roe
- Smoked: Eel Fillet
- Smoked: Mackerel Fillet (MSC)
- Smoked: Mixed Fish Platter
- Smoked: Mussel
- Smoked: Shell On Prawn
- Smoked: Tuna Fillet
- Smoked: Whole Eel
- Smoked: Whole Kipper

TROUT

- Smoked: Fillet
- Smoked: Chalksteam Long Sliced
- Smoked: Chalksteam Unsliced & Trimmed
- Smoked: Chalksteam D Sliced
- Smoked: Chalksteam Gravadlax D Sliced
- Smoked: Hot Smoked Chalksteam Side

Marinated

ANCHOVY

- Anchovy: In Oil
- Anchovies: Hot Smoked In Oil
- Anchovies: In Garlic & Oil
- Anchovy: Oriental Fillet
- Anchovy: Salted

BRINE

- Tuna: In Brine
- Crayfish: In Brine
- Prawn: In Brine
- King Prawn: In Brine

OTHER

- Eel: Jellied
- Herring: Rollmop
- Seafood Salad: In Oil



Roe & Caviar

ROE

- Roe: Cod
- Roe: Lumpfish Black
- Roe: Lumpfish Red
- Roe: Tobiko Flying Fish Black
- Roe: Tobiko Flying Fish Green
- Roe: Tobiko Flying Fish Orange
- Roe: Tobiko Flying Fish Red
- Roe: Smoked Cod
- Roe: Sea Urchin

CAVIAR

- Caviar: Oscietra
- Caviar: Avruga
- Caviar: Exmoor
- Caviar: Trout Keta
- Caviar: Salmon Keta



Seaweed & Sea Vegetables

SEAWEED

- Seaweed: Dulse
- Seaweed: Edible Mixed
- Seaweed: Kombu
- Seaweed: Wakame
- Seaweed: Nori

SEA VEGETABLE

- Sea Vegetable: Sea Aster
- Sea Vegetable: Sea Beet
- Sea Vegetable: Sea Bucks Horn
- Sea Vegetable: Sea Purselane

SAMPHIRE

- Samphire: Farmed
- Samphire: Wild



Other

SQUID INK

- Squid Ink: Sachet
- Squid Ink: Jar

COOKING

- Cooking: Red Wine
- Cooking: White Wine
- Cooking: Port
- Cooking: Brandy
- Cooking: Marsala
- Cooking: Madeira

AMBIENT

- Salt: Coarse Sea Salt
- Meze: Taramasalata

SOUP

- Soup: Crab
- Soup: Fish
- Soup: Lobster

FISH

- Cod: Salted Loin

