



Kingfisher
Brixham



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 Shellfish

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

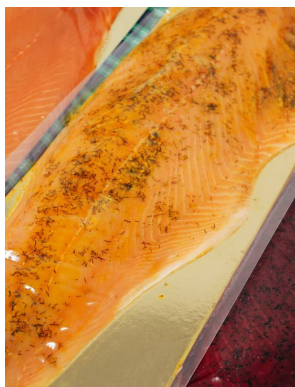
Clam: Palourde (Live)

Clam: Razor (Live)

Clam: Cherrystone (Live)

Our deli is home to a range of shellfish, 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

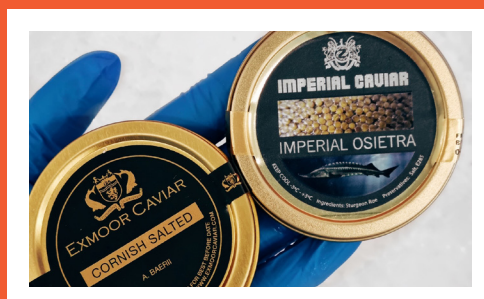
Caviar: Oscietra

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

