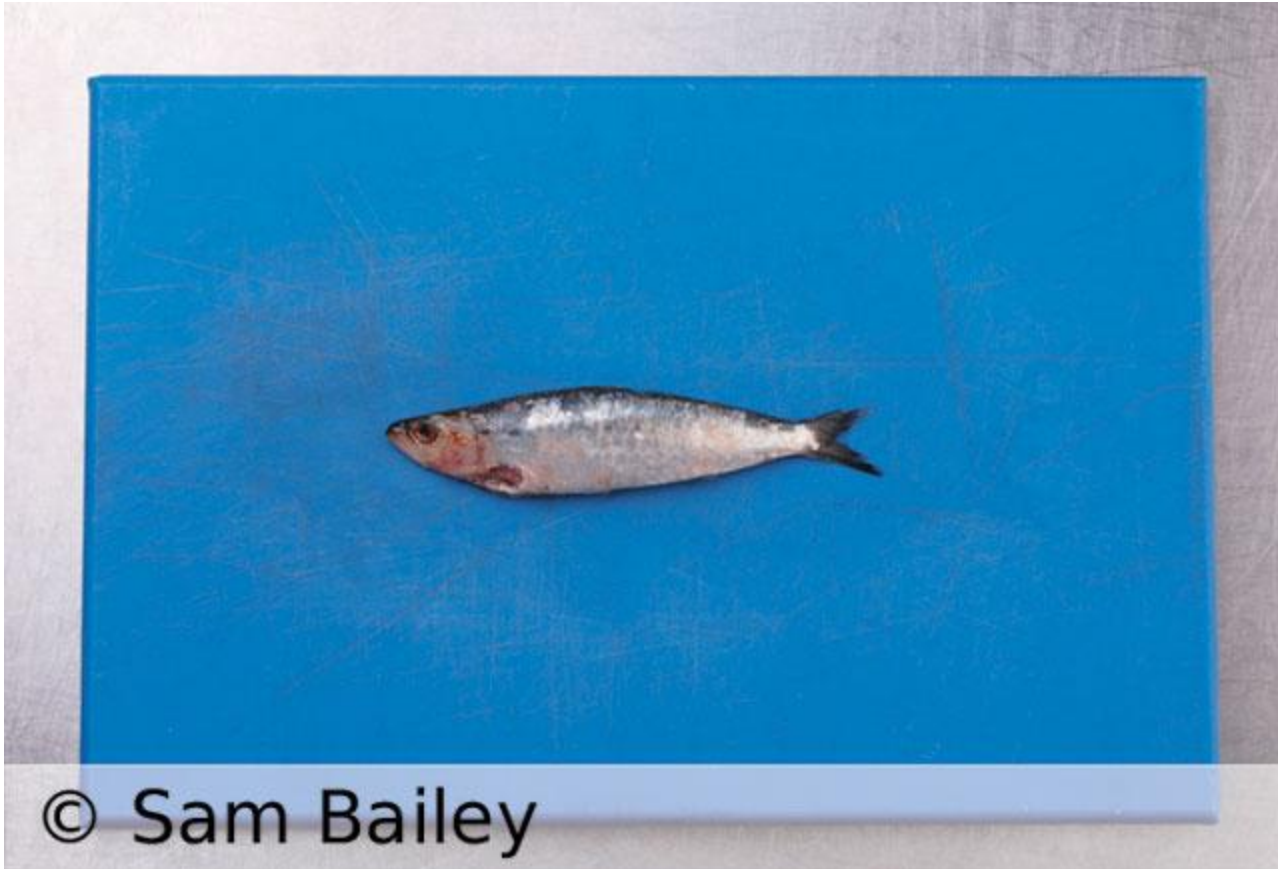


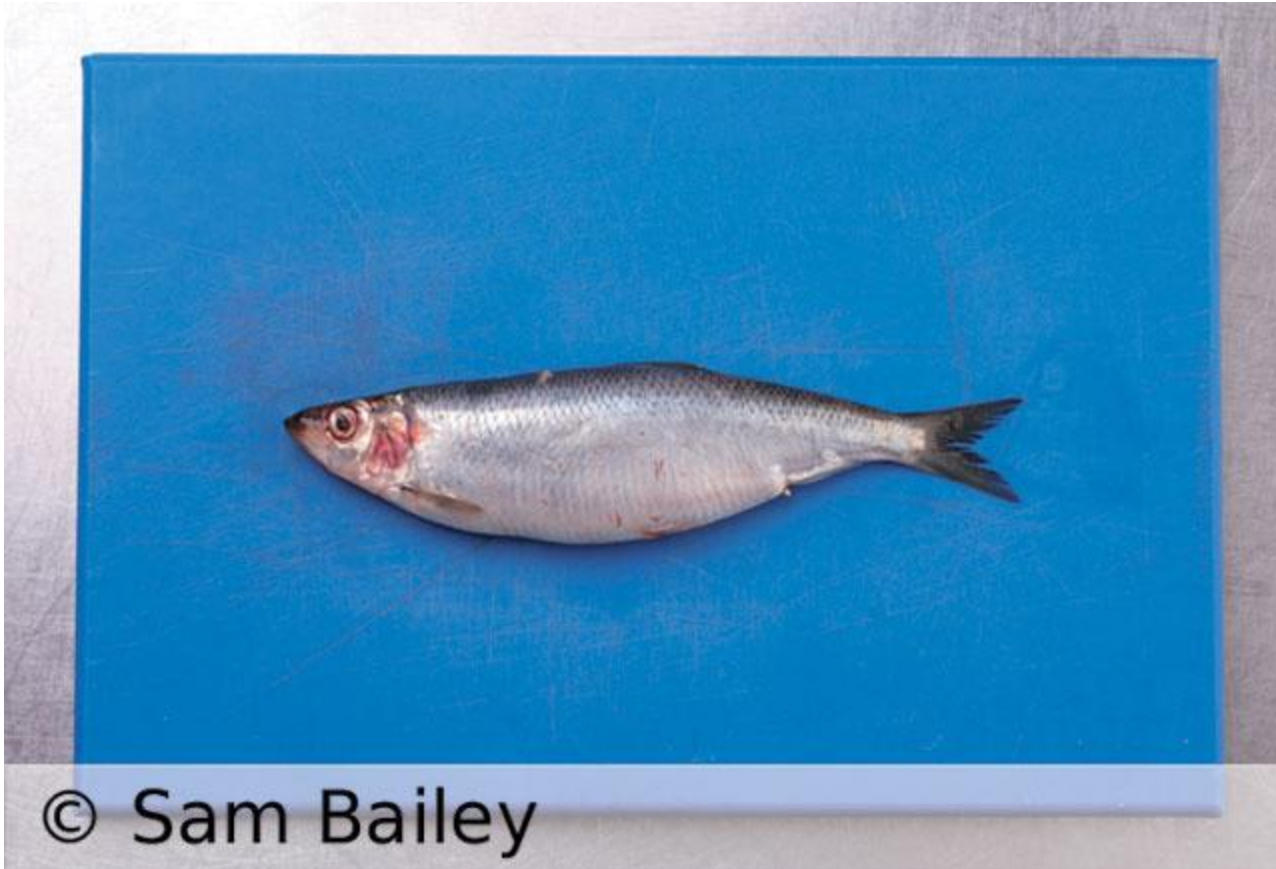
# Whitebait



# Sardine

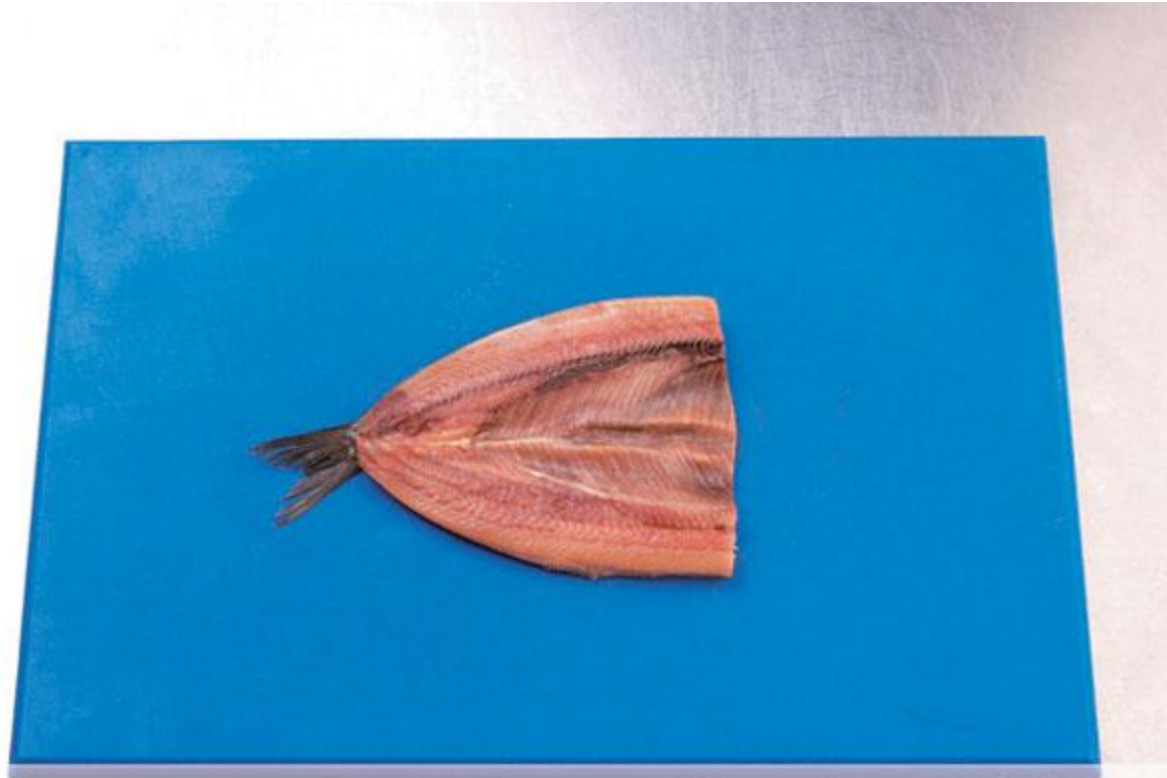


# Herring



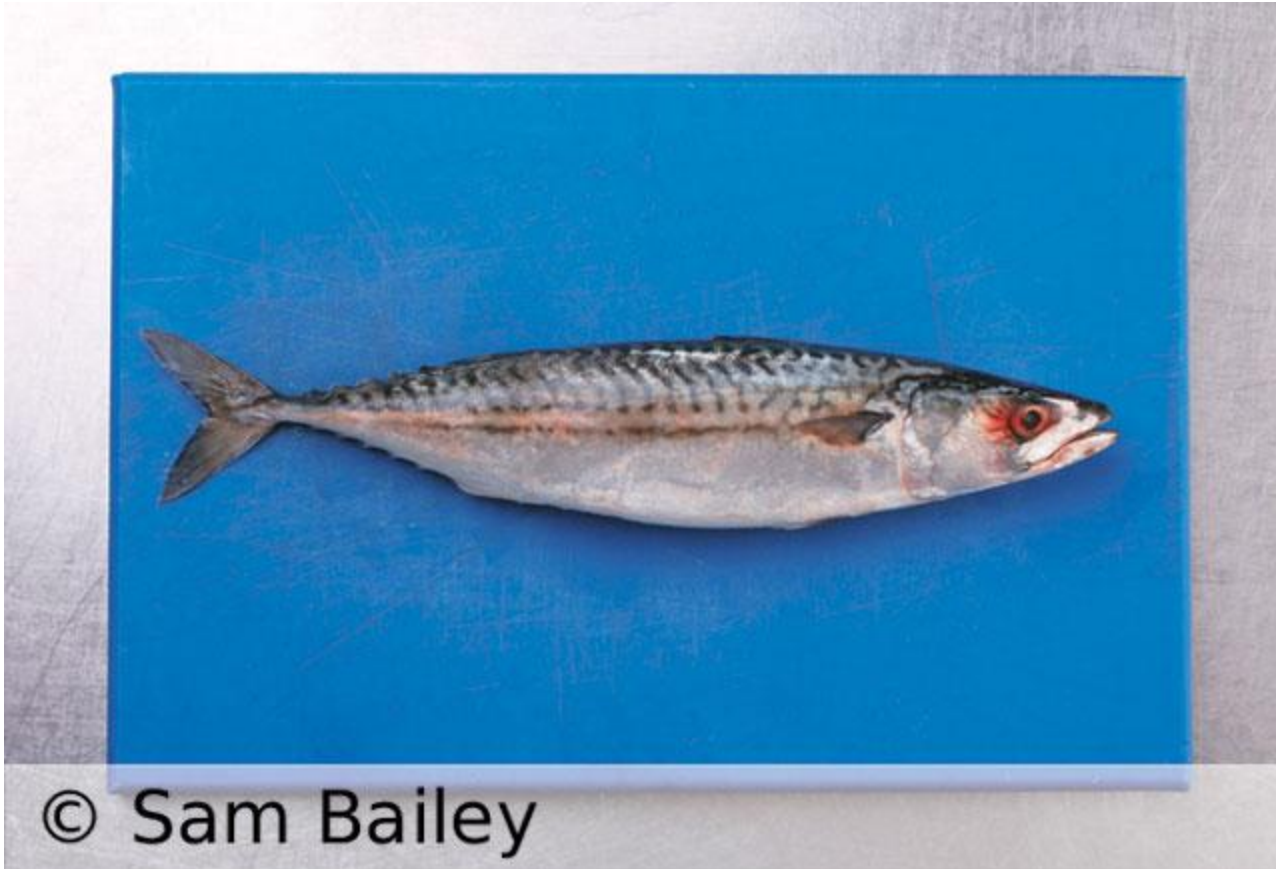
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# Herring (Smoked Kipper)



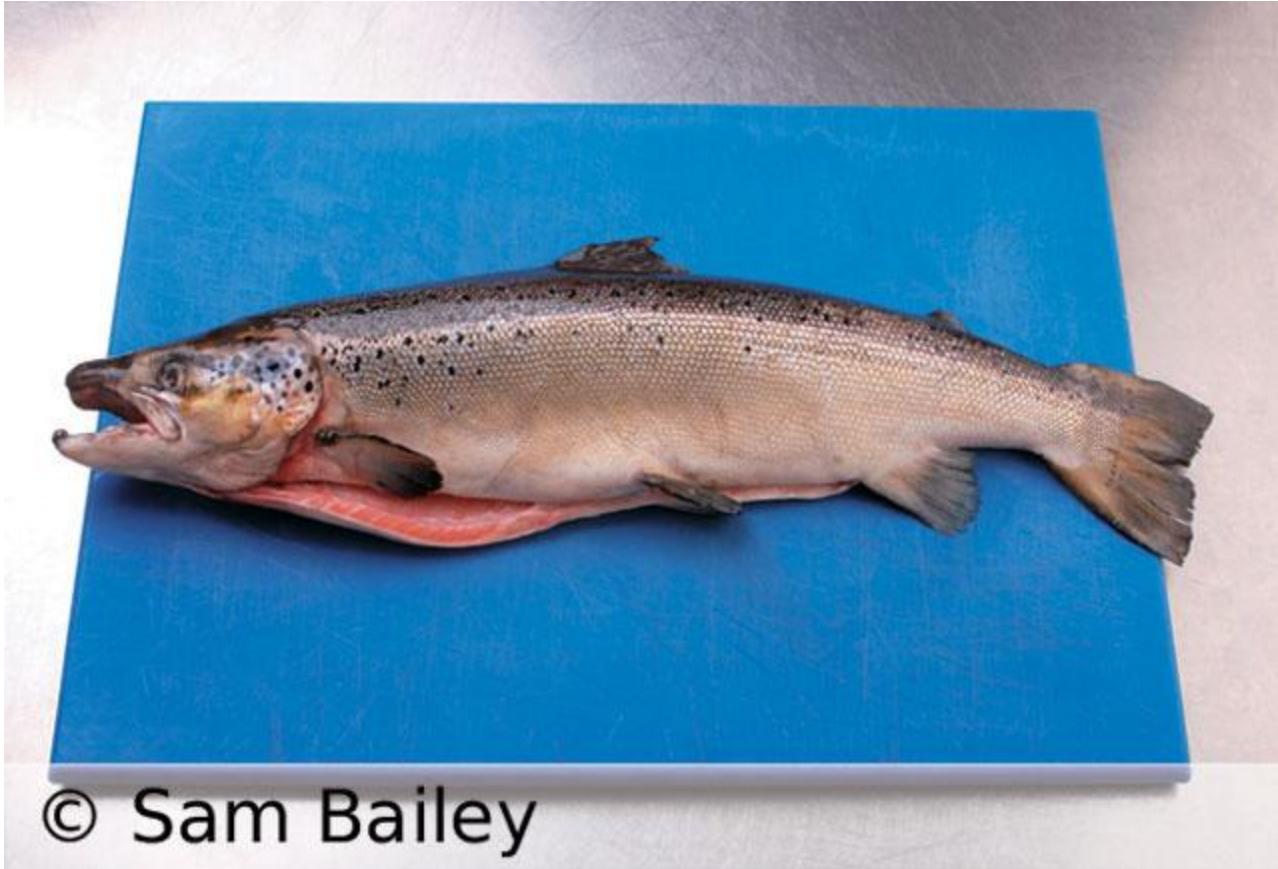
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# Mackerel



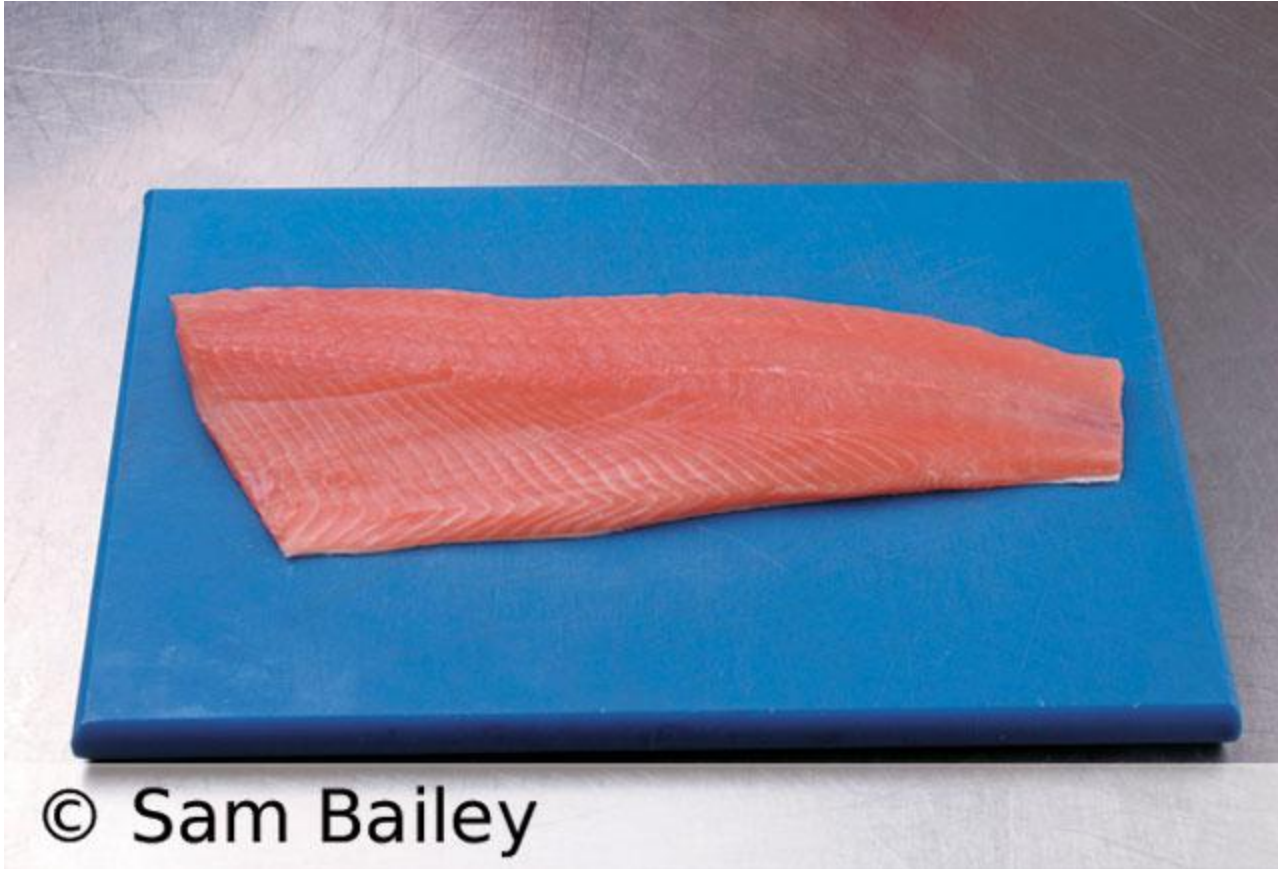
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# Salmon



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# Side of fresh Salmon



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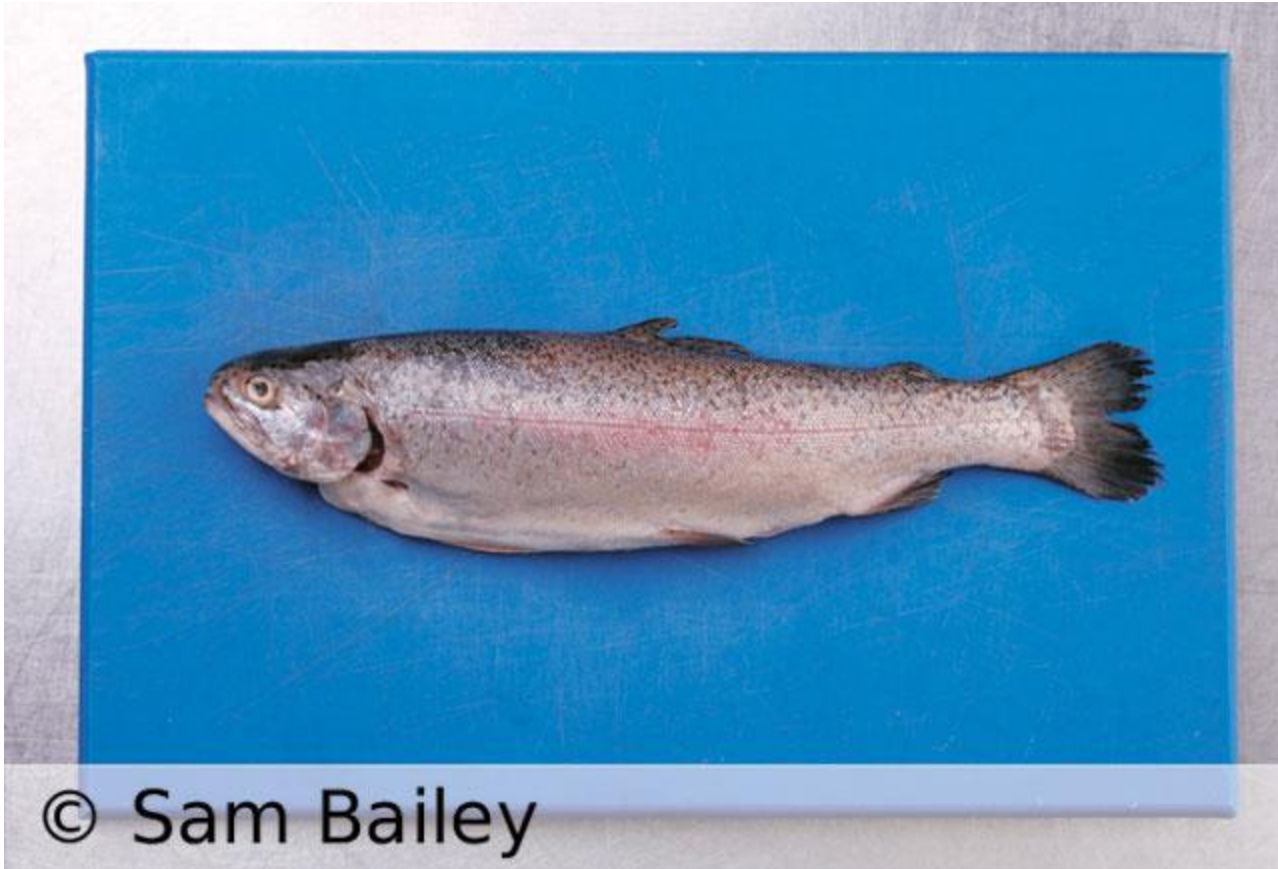
# Side of Smoked Salmon



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# Trout



# Smoked Trout



# Halibut



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# Smoked Halibut



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# Plaice



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# Dover Sole



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# Lemon Sole



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# Brill



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# Turbot



# Skate



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# Cod



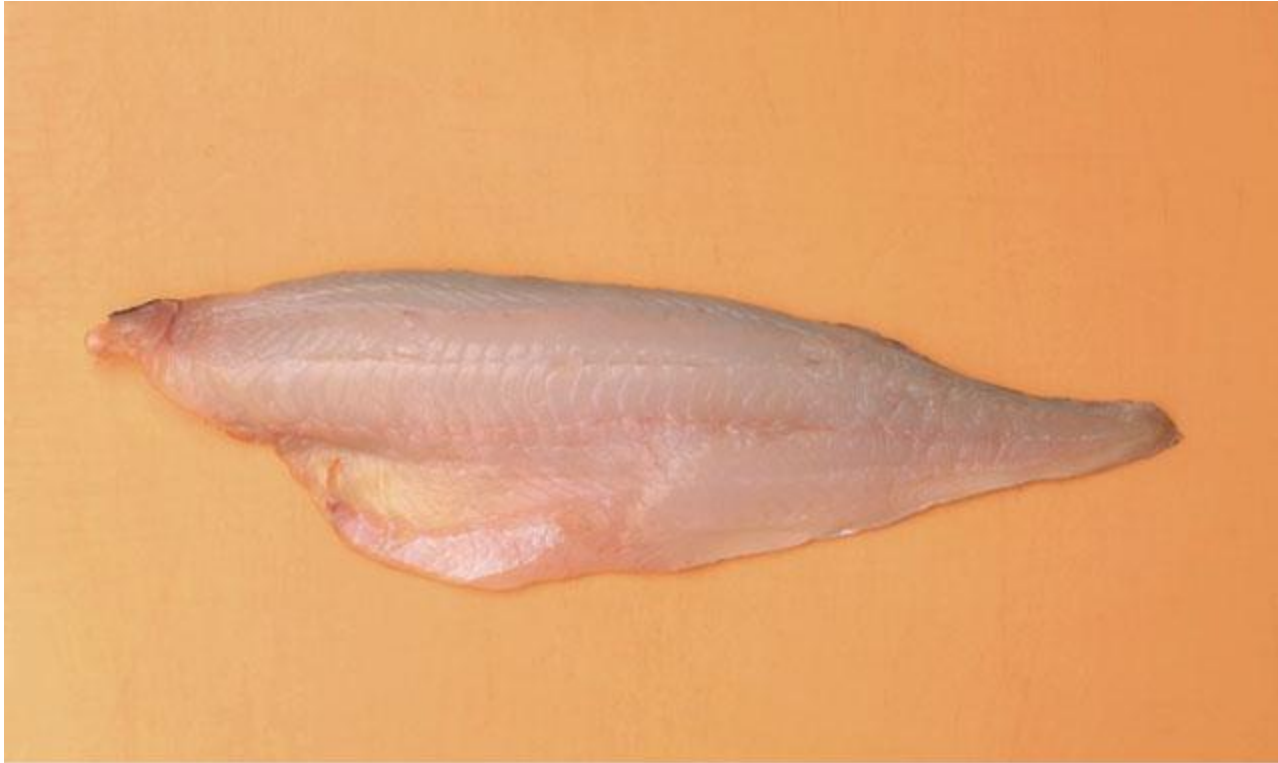
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# Hake



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# Smoked Haddock



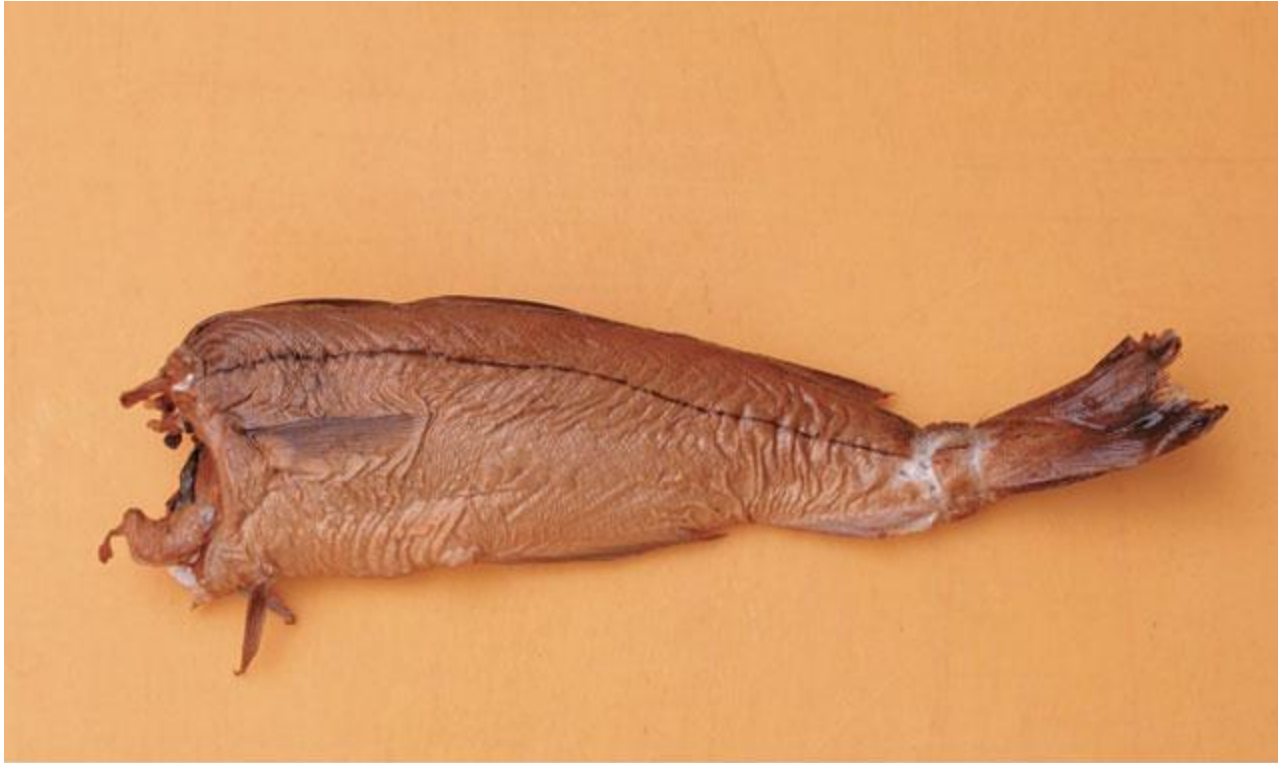
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# Gurnard



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# Arbroath Smokie



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# John Dory



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# Monkfish



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# Monkfish tail Prepared



© Sam Bailey

# Red Mullet



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# Snapper



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# Crab



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# Crayfish



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# Lobster Raw



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# Langoustine



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# Clams



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# Mussels



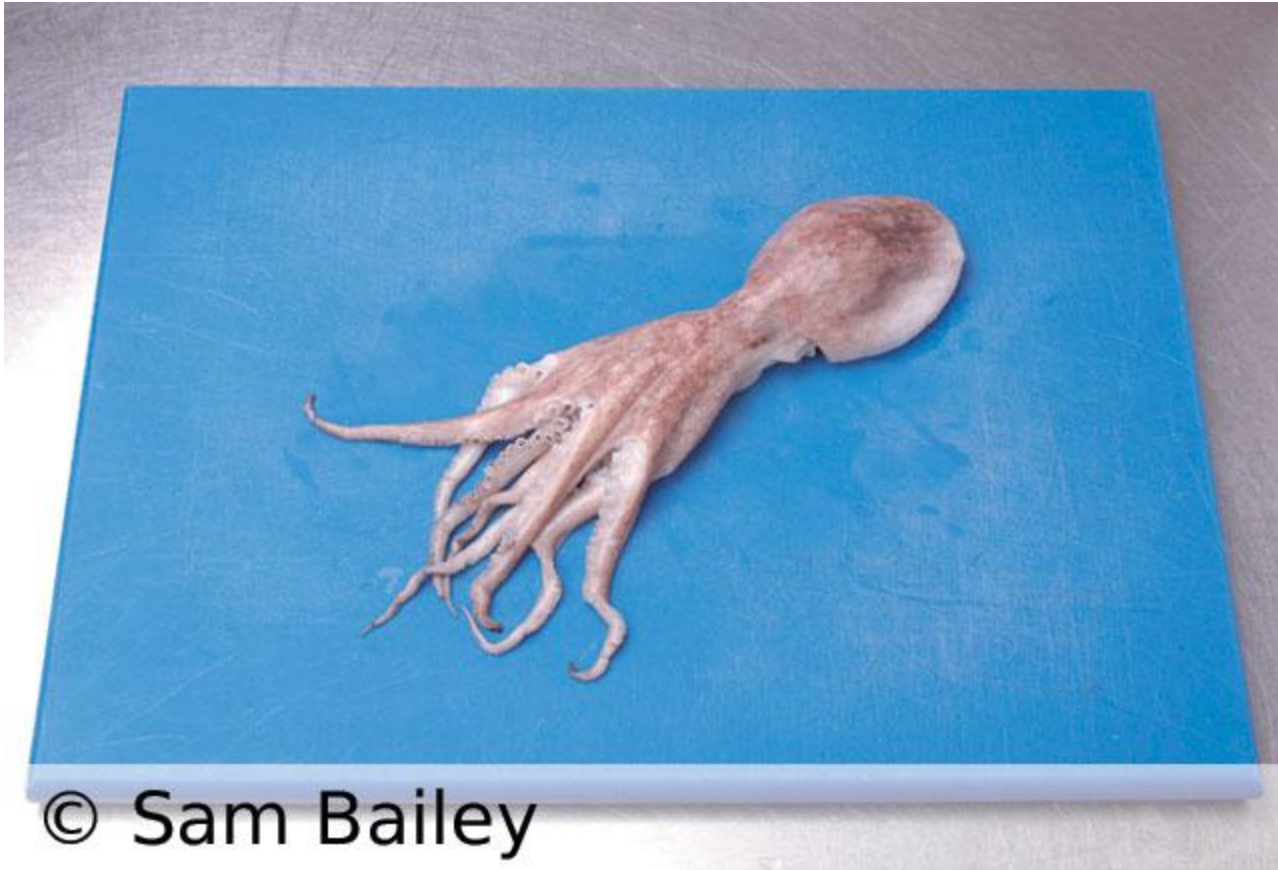
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# Scallops



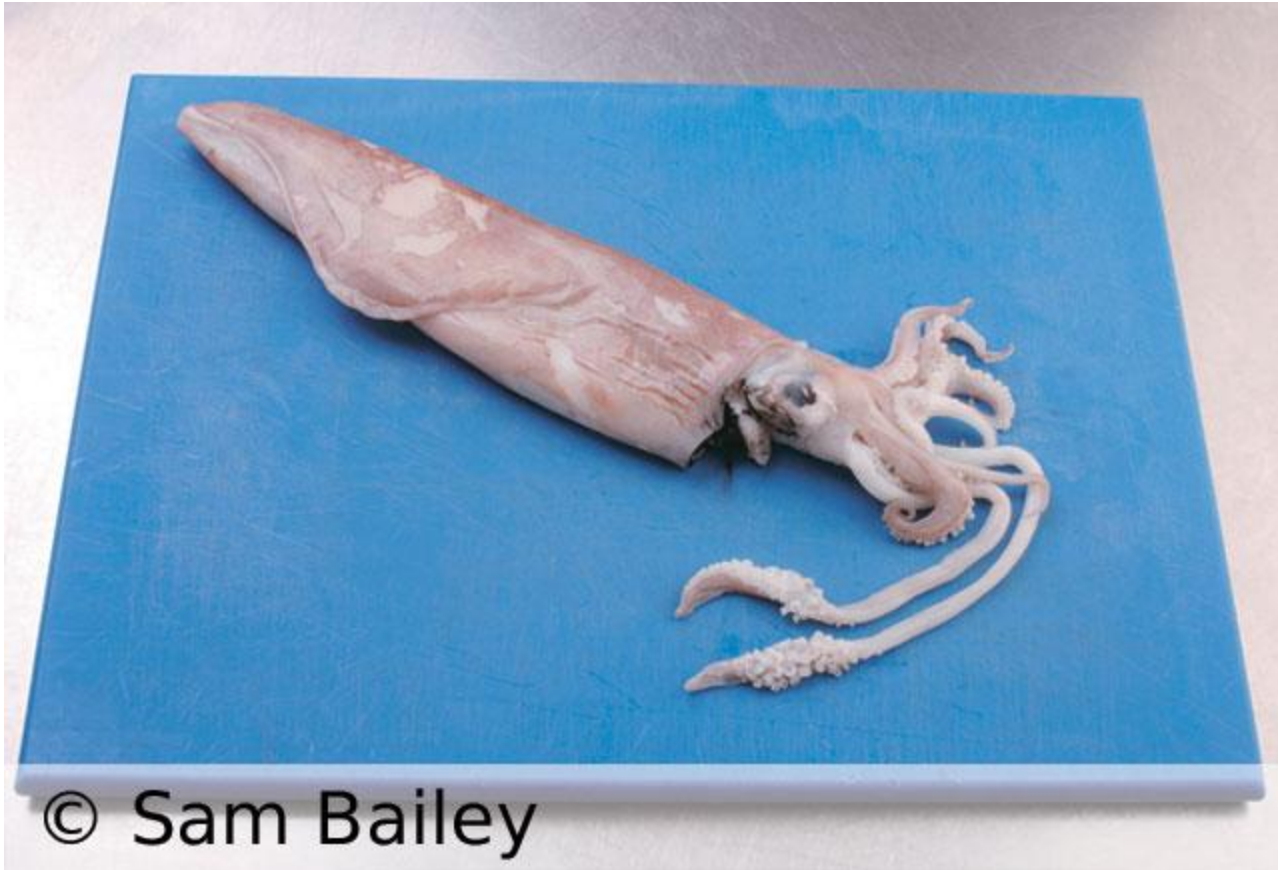
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# Octopus



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# Squid



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