



In the City of Edinburgh in 1872 a young man by the name of George Campbell opened his door for business. His ambition was to create a reputation for providing the finest fresh and smoked fish. Successive generations of Campbells have followed the same ideals. Today you've only to ask anywhere in Scotland to find that George Campbell's ambition has been more than realised.

George Campbell & Sons premises are in Leith, Edinburgh, only minutes from Newhaven Fish Market. It is a beautiful traditional fishmongers shop, combining terrazzo slabs, stained glass windows and inspirational window displays with storage and preparation areas for the 21st century, meeting the high standards expected from the general public and caterers alike.

In Perth, George Campbell & Sons, fillets, prepares and smokes fish, which arrives from markets all over Scotland, including Scrabster, where we have our own premises at the market, which is then supplied to hotels and restaurants and served through our shops in Perth and St. Andrews.

The aroma of smoke from the kilns in the shop, skilled fishmongers filleting, steaking, skinning; preparing your order exactly the way you want it.



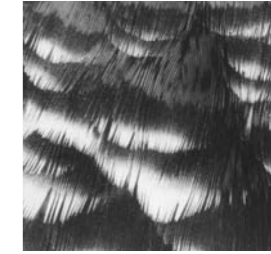
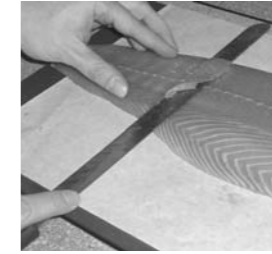
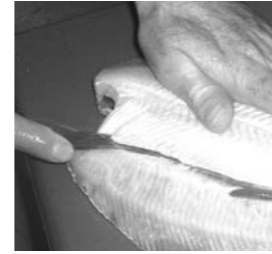
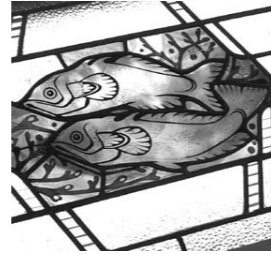
GEORGE CAMPBELL & SONS
SEAFOOD SPECIALIST

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WHOLE FISH

- Arctic Char
- Barracuda
- Brill
- Carp
- Cod
- Coley
- Cuttle Fish
- Dog Fish
- Dover Sole
- Grouper
- Gurnard
- Haddock
- Hake
- Halibut
- Herring
- John Dory
- Ling
- Mackerel
- Monk Fish
- Octopus
- Parrot Fish
- Plaice
- Pollock / Lythe
- Red Fish
- Red Mullet
- Red Snapper
- Salmon - Farmed
- Salmon - Wild
- Salmon - Organic Farmed
- Sardines
- Sea Bass
- Sea Bream
- Seacat
- Sea Trout
- Skate
- Soles - Megrim
- Soles - Witches
- Soles - Dabs
- Soles - Lemons
- Sprats
- Squid
- Tilapia
- Trout
- Turbot
- Whitebait

FILLETS & CUTS

- Brill Fillet
- Cod Fillet
- Cod Portions
- Coley Fillet
- Dab sole Fillet
- Dog Fish Fillet
- Dover Sole Fillet
- Dover Sole Larder Trim
- Grouper Fillet
- Gurnard Fillet
- Haddock Fillet
- Hake Fillet
- Halibut Fillet
- Herring Boned
- John Dory Fillet
- Kingfish Fillet
- Lemon Sole Fillet
- Ling Fillet
- Lythe Fillet
- Mackerel Fillet
- Marlin Loin
- Megrim Fillet
- Monk Fillet
- Monk Tails fully trimmed
- Monk Tails skin on
- Pie Mix
- Plaice Fillet
- Red Fish Fillet
- Red Mullet Fillet
- Red Snapper Fillet
- Salmon - Steaks
- Salmon Fillet - skin on
- Salmon Fillet - skin off
- Salmon - portions
- Sardine Fillet
- Sea Bass Fillet
- Sea Bream Fillet
- Seacat Fillet
- Sea Trout Fillet
- Shark Steaks
- Skate Wings
- Squid cleaned
- Swordfish Loin
- Trout Fillet
- Tuna Loin - whole
- Tuna Loin - cut
- Turbot Fillet
- Whiting Fillet
- Witch Sole Fillet

SHELLFISH

- Buckies
- Clams, armande
- Clams, razor
- Clams, surf
- Cockles
- Crabs
- Crab claws
- Crab meat, white
- Crab meat, brown
- Crab meat, 50/50
- Crab meat, Pasteurised
- Crab meat, Tins
- Crayfish tails in brine
- Crevettes cooked
- Crevettes, raw, 20/30
- Crevettes, raw, U/10
- Dressed crab
- Langoustine
- Lobster, Canadian
- Lobster, Scottish
- Lobster, cooked
- Mussels
- Oysters
- Scallop in shell
- Scallop meat in tubs (dry)
- Scallop, queen meat
- Scallop, queens in shell
- Shrimps
- Velvet crabs
- Whelks
- Winkles

FROZEN FISH

- Clam meat
- Crevettes, cooked
- Dover sole IQF
- King prawn tails, raw, shell on - 8-12 IQF
- King prawn tails, raw, shell on - 16-20 IQF
- King prawn tails, raw, shell on - 13-15 block
- King prawns in filo pastry
- King prawns, breaded butterfly
- King prawns, whole - 11-15
- King prawns, cooked & peeled
- King prawns, raw, peeled 15/30
- King prawns, raw, peeled block
- Lobster meat cooked
- Mussel meat
- Mussels, greenlip, New Zealand
- Potted shrimps
- Prawns, cooked & peeled, cocktail
- Prawns, shell on 80/120
- Scallops, Queen
- Seafood Mix
- Squid whole, baby
- Squid tubes
- Whitebait

SMOKED & MARINATED

- Finnan haddock
- Finnan haddock, bone in
- Kippers, natural
- Kippers, boned
- Potted herring
- Salt herring
- Salt cod
- Smoked cod fillet
- Smoked cod roe
- Smoked eel fillets
- Smoked haddock
- Smoked haddock - seconds
- Smoked halibut
- Smoked mackerel
- Smoked mackerel - peppered
- Smoked mussels
- Smoked salmon - pre-sliced side
- Smoked salmon - trimmed side
- Smoked salmon - long slice side
- Smoked salmon - long slice pack
- Smoked salmon - hand sliced d-cuts
- Smoked salmon trimmings
- Smoked salmon hot smoked
- Smoked trout
- Smoked trout fillet
- Smokies
- Gravadlax - whole side
- Gravadlax - sliced side

GAME

- Grouse
- Hare saddle
- Hare oven ready
- Mallard
- Mallard breast
- Partridge
- Partridge breast
- Pheasant
- Pheasant breast
- Pigeon
- Pigeon breast
- Rabbit
- Teal
- Venison haunch
- Venison haunch diced
- Venison haunch steak
- Venison haunch boneless
- Venison mince
- Venison saddle
- Venison shoulder
- Venison striploin
- Venison hot smoked

POULTRY

- Chicken supremes
- Chicken supreme, corn fed
- Chicken oven ready, corn fed
- Chicken smoked whole
- Chicken smoked breast
- Chicken smoked sliced breast
- Duck oven ready
- Duck, Barbary, oven ready
- Duck breast, Barbary
- Duck breast smoked
- Duck breast smoked, sliced
- Duck legs
- Guinea Fowl, oven ready
- Guinea Fowl supreme
- Poussin
- Quail, bone in
- Quail, boned
- Quail Eggs

DELICATESSEN

- Anchovies
- Avruga
- Baby clams
- Caviar
- Clam Meat
- Cray fish in chilli sauce
- Fishcakes
- Haggis
- Haggis, vegetarian
- Herring, various marinades
- Herring, rollmop
- Keta caviar
- Lumpfish roe
- Mussels in Vinegar
- Mussels in brine
- Quail eggs
- Salt cod
- Samphire
- Sardines in olive oil
- Seafood salad in oil
- Smoked mussels
- Smoked oysters
- Squid ink