



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 fish, shellfish and smoked fish in Scotland. Four 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 the heart of Scotland, in the City of Perth. Here, our fishmongers work through the night and early hours, receiving fish from boats landing at markets all over Scotland. Filleting and portioning, preparing and smoking the finest fish, landed daily. Then, in our own fleet of refrigerated vans, we deliver to hotels, restaurants and caterers throughout Scotland.

At George Campbell and Sons we are passionate about fish; our buyers, production team and sales team have a wealth of experience in the fish trade, which makes us ideally suited to give our customers information on seasonality and sustainability.

We are committed to supporting a responsible and efficient fishing industry that balances consumer demand with the conservation of fish stocks for future generations.



www.georgecampbellandsons.co.uk

SALSA
Safe and Local Supplier Approval
Cert No. S-07-0065

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FRESH FISH & SHELLFISH

- Clams, Razor
- Clams, Surfs
- Cockles
- Cod Fillet
- Coley Fillet
- Crevettes, Raw, 20/30
- Farmed Halibut
- Farmed Sea Trout
- Fish Pie Mix
- Haddock
- Hake Fillet
- Langoustines
- Lemon Sole
- Lobster, Scottish
- Mackerel
- Monk Cheeks
- Monk Tails
- Mussels, Shetland
- Oyster
- Plaice
- Salmon
- Salmon Off Cuts
- Scallop in Shell
- Scallop Meat
- Sea Bass 400/600
- Sea Bream 400/600
- Squid
- Stone Bass
- Witch Sole



FROZEN

- 30/40 Cooked Crevettes
- Baby Squid Tubes
- Breaded Haddock
- Breaded Lemon Goujons
- Breaded Scampi
- Breaded Scampi XL
- Clam Meat
- Cockle Meat
- Cooked Mussels in Shell
- Fishcakes g/f – Smoked Haddock, Mozz, Spring Onion
- Fishcakes g/f – Thai Cod and Prawn
- Greenlip Mussels
- Jumbo Scampi
- King Prawns – Shell on Tails
- King Prawns – Whole
- King Prawns – cooked and peeled
- King Prawns – Raw, peeled, deveined
- Langoustine (16/20)
- Langoustine Bodies
- Mussel Meat
- North Atalantic Prawns
- Queenie Meat 40/60
- Queenies in Half Shell
- Red Snapper Portions
- Salt & Pepper Squid
- Seafood Mix
- Smoked Haddock Off Cuts
- Soy & Chilli Squid
- Squid Tubes
- Swordfish Portions (10)
- Tuna Portions (10)



SMOKED / DELI

- Anchovies in Oil
- Avruga
- Black Pudding
- Brown Shrimp 100g
- Cooking Wine – Red
- Cooking Wine – White
- Crab Meat, Brown
- Crab Meat, Pasteurised
- Crab Meat, White
- Crayfish Tails in Brine
- Dressed Crab
- Gravadlax – Sliced side
- Kippers, Natural
- Herring – Rollmop, Sweet, Dill
- Keta Caviar
- Lumpfish Roe – Red and Black
- Panko Breadcrumbs
- Prawns in Brine
- Quail Eggs
- Ruskoline
- Samphire
- Smoked Haddock
- Smoked Mackerel – Peppered
- Smoked Mackerel - Plain
- Smoked Salmon – Long Slice Side
- Smoked Salmon – Pre-sliced side D-Cut
- Smoked Salmon – Trimmed Side
- Smoked Salmon – Trimmings
- Smoked Salmon Hot Smoked
- Smoked Trout Fillet
- Smokies
- Squid Ink
- Trout roe



KITCHEN

- Chunky Fish Soup
- Cooked Cod Roe
- Cooked Crab
- Cooked Crevettes
- Cooked Langoustines
- Cooked Lobster
- Coquille St Jacques
- Cullen Skink
- Fish Pie
- Fish Stock
- Hot Smoked Pate
- Hot Smoked Salmon
- Prawn Cocktail
- Roast Smoked Salmon
- Smoked Haddock Fishcakes
- Smoked Haddock Quiche
- Smoked Salmon Quiche
- Timbales