



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, shell fish 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 the 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.

Over the years we have increased our range of products to include local Scotch beef, lamb, pork and Perthshire game. We also offer a wide range of delicatessen and frozen shellfish. Our full product range is also available in our retail shop within our premises at Whitefriars Street.

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.

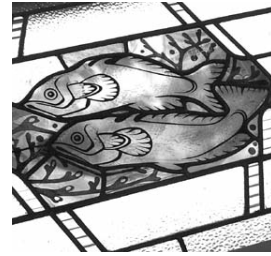


GEORGE CAMPBELL & SONS
SEAFOOD SPECIALIST

www.georgecampbellandsons.co.uk

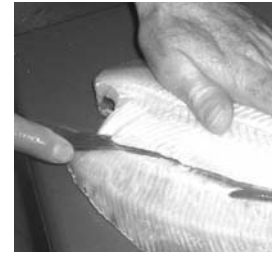
SALSA
Safe and Local Supplier Approval
Cert No. S-07-0065

6-8 Whitefriars Street, Perth PH1 1PP
Telephone 01738 638 454 Fax 01738 629 893
e-mail: sales@georgecampbellandsons.co.uk



WHOLE FISH

Arctic Char
Barracuda
Brill
Carp
Cod
Coley
Cuttle Fish
Dog Fish
Dover Sole
Grey Mullet
Grouper
Gurnard
Haddock
Hake
Halibut
Herring
John Dory
King Fish
Ling
Mackerel
Monk Fish
Octopus
Parrot Fish
Plaice
Pollan
Pollock / Lythe
Red Fish
Red Mullet
Red Snapper
Salmon - Farmed
Salmon - Wild
Salmon - Organic Farmed
Sardines
Sea Bass
Sea Bream
Seacat
Sea Trout
Sea Trout - Organic
Skate
Soles - Megrims
Soles - Witches
Soles - Dabs
Soles - Lemons
Sprats
Squid
Stone Bass
Trout, Tilapia
Trout, Rainbow - Golden
Trout - Golden
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
Mackerel Fillet
Marlin Loin
Megrim Fillet
Monk Fillet
Monk Tails fully trimmed
Monk Tails skin on
Pie Mix
Plaice Fillet
Pollock 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



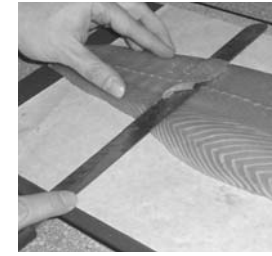
SHELLFISH

Buckies
Brown Shrimp
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
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



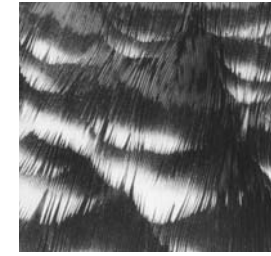
FROZEN FISH

Breaded Haddock
Clam meat
Cockle Meat
Cod loin portions
Cod portions, battered
Crabs, Soft shell
Crevettes, cooked
Dover sole IQF
Fish Fingers
Haddock fillet IQF
King prawn tails, raw, shell on IQF (various sizes)
King prawn tails, raw, shell off IQF (various sizes)
King prawn, raw, shell on, head on, block
King prawns in filo pastry
King prawns, breaded butterfly
King prawns tails, cooked & peeled IQF
Langoustines
Lobster meat cooked
Mussel meat
Mussels, greenlip, New Zealand
Octopus
Pangasius fillets
Plaice fillets
Potted shrimps
Prawns, cooked & peeled, cocktail
Prawns, shell on 80/120
Red Mullet fillets
Red Mullet, whole
Red Snapper fillets
Scallops, Queen
Seafood Mix
Squid rings, battered
Squid whole, baby
Squid tubes
Swordfish Steaks
Tuna Steaks
Whitebait



SMOKED & MARINATED

Finnan haddock
Finnan haddock, bone in
Gravadlax - whole slice
Gravadlax - sliced side
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 oysters
Smoked pollock
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 scallops
Smoked Sea trout
Smoked tiger prawns
Smoked trout
Smoked trout fillet
Smokies



BEEF, POULTRY & GAME

Beef fillet - Scotch
Beef Rib Eye - Scotch
Beef Striploin - Scotch
Beef Rump - Scotch
Chicken breast, steam cooked
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 smoked
Duck breast smoked, sliced
Duck legs
Grouse
Guinea fowl, oven ready
Guinea fowl, supreme
Hare saddle
Hare oven ready
Lamb leg - Scotch
Lamb rack - scotch
Lamb saddle - Scotch
Mallard
Mallard breast
Partridge
Partridge breast
Pheasant
Pheasant breast
Pigeon
Pigeon breast
Pork loin - Scotch
Pork rack - Scotch
Poussin
Quail
Quail, boned
Rabbit
Teal
Venison haunch
Venison haunch diced
Venison haunch steak
Venison haunch boneless
Venison mince
Venison saddle
Venison shoulder
Venison striploin
Venison hot smoked



DELICATESSEN

Anchovies in oil
Avruga
Black pudding
Caviar - sevruga
Cooking wine - red
Cooking wine - white
Crayfish tails in brine
Escargots
Fishcakes
Fish Dressing
Haggis
Haggis, vegetarian
Herring, various marinades
Herring, rollmop
Keta caviar
Salmon roe
Lumpfish roe - red and black
Mussels in Vinegar
Mussels in brine
Prawns in brine
Quail eggs
Quail eggs, pickled
Sampshire
Sardines in olive oil
Seafood salad in oil
Squid ink