

Sturgeon Product List

Sturgeon meat is a rarity, just like caviar. This fish fillet is sliced very thin and has a beautiful aroma released by the natural fat of the sturgeon. Each piece is filleted by hand.

Sturgeon fillets are naturally boneless (like sharks, sturgeon have cartilaginous skeleton) and are cold or hot smoked over beech wood chips. They contain no artificial colouring or preservatives. Sturgeon fillets have a firm texture similar to pork and usually a mild smokey flavour. They are hand sliced before being vacuum packed in oxygen permeable bags, and are presented ready to eat.

Smoked sturgeon can be refrigerated for up to 10 days or can be stored frozen for up to 6 months. Freezing does not significantly change the quality and texture; thaw overnight in refrigerator.

We only sell frozen fish. We guarantee that it is of the highest quality and we will refund your money if you do not agree. "Highest quality" means that we select higher grades of fish and that it was very fresh at the point of freezing.

We believe our sturgeon meats will give you a superior eating experience - as good if not better than buying a fish straight from the trawlerman and eating it by the quayside.

Frozen fish is highly convenient and unlike fresh fish, does not need to be eaten immediately. It is a myth that frozen fish is inferior to fresh (although the myth is perhaps logical). What really counts is the quality of the fish that was frozen.

Roasted Sturgeon with Maple Syrup and Pepper

£9.00 GBP incl VAT

Smoked Sturgeon with Provencal Herbs

£9.00 GBP incl VAT

Hot Smoked Sturgeon "Nori"

£9.00 GBP incl VAT

