CATCH

AT THE OLD FISH MARKET

Menu 65
Four glass wine pairing 45

Portland brown crab & crispy potato
Aaron Quinn, Sea Quinn PO29

Scallop, burnt apple & café de Paris
Guy Hawkins & Rob Theakstone, Cavalier CS248

Seaweed focaccia

Crab oil & elderberry vinegar

Trout pastrami & tuna Nduja
Houghton Springs Farm, Blandford Forum

Red mullet, pickled butternut squash & fermented chilli
Phil Taylor, Surprise FY795

Tuna Loin, celeriac, cep mushrooms & peppercorn sauce
Joe Lynch, Fair Maiden, PH1026

Selection of regional cheeses
As an additional course
3 cheeses +16 / each additional cheese +4

Apple tart & Pomona sorbet
Meadows, Radipole - Somerset Cider Brandy Company
