



AT THE OLD FISH MARKET

Menu 95

Five glass wine pairing 55

Lobster claw & crispy potato

Aaron Quinn, Sea Quinn PO29

Scallops, burnt apple & café de Paris

Guy Hawkins & Rob Theakstone, Cavalier CS248

Cockles, pickled cucumber & verbena pepper

Poole Harbour

Seaweed focaccia

Crab oil & elderberry vinegar

Trout pastrami & smoked mackerel

Houghton Springs Farm, Blandford Forum

Sea bass, cucumber & almond gazpacho

Ashley Harris, Aurelia-J WH49

Lobster tail, tomato & sweetcorn

Aaron Quinn, Sea Quinn PO29

Tuna loin, peppercorn sauce & Shishito pepper

Edgar Moxom, Ocean Echoes WH66

Selection of regional cheeses

As an additional course

3 cheeses +16 / 5 cheese +24

Cantaloupe melon & lemon verbena

The Veg Lady, Chettle

Apple tart & Pomona sorbet

Meadows, Radipole - Somerset Cider Brandy Company
