



AT THE OLD FISH MARKET

Menu 55

**Oyster, pickled shallot & hot sauce**

Portland - The Veg Lady, Chettle

Three at 12 / Six at 22 / Nine at 30

*125ml Classic Cuvee, Furleigh Estate, Dorset, England 2019 +15*

**Seaweed focaccia**

**Crab oil & elderberry vinegar**

**Trout pastrami & smoked mackerel**

Houghton Springs Farm, Blandford Forum

**Confit tuna belly, tomato, fennel pollen & green sauce**

Edgar Moxom, Ocean Echoes WH66

*125ml Pinot Gris, Calancombe Estate, Devon, England 2023 +9*

**Skate wing, café de Paris butter & Padron peppers**

Pete Eggleton, Moby Dick PH326

**Pink fir potato & seaweed butter**

**Hispi cabbage, salted sea bass & pecorino**

The Veg Lady, Chettle

*125ml Bal da Madre, Mitis Vitis, Beira Interior, Portugal 2022 +10*

**Selection of regional cheeses**

*As an additional course*

*3 cheeses +16 / 5 cheeses +24*

**Dark chocolate choux, blackberry & fig leaf**

70% Gola Rainforest, Chocolarder Cornwall

*75ml Late Harvest Tokaji, Kikelet, Tokaji, Hungary 2023 +11*

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