

DORSET SEAFOOD FESTIVAL MENU

It's what we're all here for...

Menus are subject to availability. Please check with stallholders if you have any allergies.

SEAFOOD & FISH

Afghan Grill (Stand 34)

Fish pakora, chilli fish, grilled fish, masala fish, calamari rings, crispy battered fish strips. Meat and vegetarian options available.

Bao Beast, The (Stand 55)

Prawn tempura bao buns with pickled cucumber and dynamite marie rose sauce. Fish goujon bao buns with lemon mayo and cucumber pickle. Prawn har gow and pork and prawn siu mai dim sum box. Meat and vegetarian options available.

Brancaster Bay Shellfish (Stand 16)

Brancaster mussels served six ways: moules marinière, moules frites, Thai-style with coconut cream and sriracha, mussels in cider with bacon and crème fraîche, Marseille-style with Ricard and Cointreau, and half-shelled in garlic butter. Completely gluten free, dairy free option available.

Crab House Café (Stand 65)

Portland Pearl oysters, au naturel from the Fleet. Garlic mussels.

Dorset Shellfish (Stand 18)

Crab macaroni cheese, lobster macaroni cheese, grilled lobster with garlic butter, dressed crabs, prawns and cockles, piri piri octopus salad.

Fabulous Catch Company, The (Stand 17)

Fish finger sandwich, fishcake and salad, lobster and salad, crab arancini with basil dip. Cold counter: fishcakes, tartare sauce, mackerel pâté, kedgeree eggs, crab pasty, lobster and prawn börek, lobster thermidor tart.

Fire House Pizzeria (Stand 57)

Spicy prawn pizza with garlic and chilli prawns, roasted peppers, mozzarella and rocket. Little Fishy pizza with tuna, anchovies, olives, onion and mozzarella. Meat and vegetarian options available.

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Foodie Brothers (Stand 52)

Mixed seafood curry with fresh, responsibly caught Dorset seafood. Malaysian seafood mix with prawns, squid and mussels in a fragrant sambal with lemongrass, garlic and coconut. Meat options available.

Fully Loaded (Stand 56)

Tempura prawns with sweet chilli sauce, crunchy slaw and jalapeños. Mango, chilli and lemongrass prawns with hot honey drizzle. Bubble bobble jumbo red shrimp with sweet chilli sauce. Meat and vegetarian options available.

Kraken Seafood Company (Stand 54)

Crispy squid. Crab and chorizo loaded fries.

Mexbox (Stand 63)

Seared king scallops with chorizo, samphire and Dorset mixed leaf salad. Freshly picked crab meat with dressed Dorset mixed leaf and samphire. Freshly cooked sea bass fillets with salad and brioche bun.

Montien Thai (Stand 58)

Authentic Thai classics including prawn pad thai, mussels in black bean sauce, fried fish with chilli sauce (Thai style) and prawn tempura. Meat and vegetarian options available.

Nordic Smokery, The (Stand 19)

Nordic-inspired wood-fired flammklachs and local Dorset rainbow trout, cooked over an open flame.

Portland Paella (Stand 36)

Seafood paella with local mussels, local squid and prawns. Taster portions also available along with meat and vegetarian options.

Prawn Star (Stand 59)

Fresh Cornish seafood with an American twist. Signature seafood boils cooked to order, lobster rolls with locally sourced lobster, and stacked American-style sandwiches made with local ingredients.

Salt & Pepper Squid (Stand 53)

Salt and pepper squid, squid with chorizo and chilli, squid with parmesan and spring onions.

Smoke Hut Kitchen & Grill, The (Stand 55a)

Fritto misto: crispy Italian-style gluten-free seafood with mussels, calamari, whitebait and king prawns.

Tastes of the Mediterranean (Stand 8)

Olives, baklava and Turkish delight, including nut varieties.

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Truckin Chefs (Stand 20)

Fresh local fish in a light crispy seaweed panko with chunky samphire, tartare sauce, crushed minted peas and house fries. The 'Chip Shop' cob: crispy golden fried fish fingers in a crusty roll with tartare sauce and crushed peas. Dorset Dust fries with Dorset Spice Shed Viking sea salt.

Weyfish (Stands 24 & 25)

BBQ lobster, scallops with salsa verde, freshly shucked oysters.

Weyfish Seafood Shack (Stand 35)

Cockles, whelks, prawns, crayfish, jellied eels, whole crab and lobster, fresh fish.

SWEET TREATS & DESSERTS

Adrianos Gelato (Stand 62)

Artisan gelato and sorbet with over 65 Great Taste Awards to its name. Also serving Dubai sundaes, chocolate strawberries and affogato.

Bella Cannoli (Stand 11)

Fresh, authentic Sicilian cannoli in a range of flavours, including gluten-free options. Also serving traditional Italian spreads.

Champion Churros (Stand 21)

Churros and filled porras with British-inspired twists including Eton Mess, Sticky Toffee and Jam Roly Poly.

Fine Brownie Company, The (Stand 42)

Handmade brownies and blondies in a wide range of flavours, including vegan options.

Flo and Frankie's Fudge, (Stand 9)

Handmade fudge and confectionery in a wide range of flavours, made the traditional way with no artificial additives or preservatives.

Homemade Brownie Company, The (Stand 49)

Gluten-free award-winning chocolate brownies in over 20 flavours, baked in Hampshire.

Purbeck Ice Cream (Stand 23)

Real dairy ice cream made with Purbeck milk and Dorset double cream, fresh fruit sorbets and dairy-free alternatives. Also serving Pawbeck, an iced treat for dogs.

Rosegold Coffee (Stand 66)

Cinnamon buns, pistachio cookies, fudgy brownies, pistachio and chocolate cream-filled croissants, Belgian chocolate doughnuts and fresh strawberry Dubai cups. Barista coffee and drinks also available.

Sunrise Patisserie (Stand 64)

Traditional hand-baked Portuguese custard tarts.

Suzette's Pancakes (Stand 38)

Hand-tossed pancakes with sweet and savoury fillings.

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