

# 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 36)**

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 19)**

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)**

Crabbie Crab Pasties & Crabbie Crab Samosas plus Crabbie Crab Pasties, plus a range of delicious hand made Fishcakes. Tartare Sauce & Mackerel Pate, Crab Arancini.

### **Fantastic Food Company, The (Stand 56)**

Whitby Scampi, Whitby Cod Goujons and Calamari

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### **Fire House Pizzeria (Stand 59)**

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.

### **Fully Loaded (Stand 57)**

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 64)**

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 20)**

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

### **Portland Paella (Stand 38)**

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

### **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 62)**

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.

### **Truckin Chefs (Stand 21)**

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.

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### **Vodra (Stand 12)**

Rollmops (pickled herring) and Szczeciński paprikash (fish and tomato pâté), served as part of a sharing platter alongside pickled delicacies, artisan cheeses and homemade accompaniments.

### **Weyfish (Stands 25 & 26)**

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 58)**

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 22)**

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

### **Fine Brownie Company, The (Stand 43)**

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 50)**

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

### **Purbeck Ice Cream (Stand 24)**

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.

### **Sunrise Patisserie (Stand 18)**

Traditional hand-baked Portuguese custard tarts.

### **Suzette's Pancakes (Stand 40)**

Hand-tossed pancakes with sweet and savoury fillings.

### **Rosegold Coffee**

Artisan barista coffee, premium teas, matcha, iced drinks and lemonade, alongside cinnamon buns, brownies, cookies, filled croissants, doughnuts and strawberry Dubai cups.

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