



I order the grilled Pittenweem langoustines with garlic herb butter (£15) followed by the cioppino. Tonight, this hearty Italian-American fish stew contains hake, smoked haddock, sea trout and squid. It is also priced at £25.

Our starters arrive promptly and they are a sight to behold. My langoustines are so large that their claws hang off the edge of the plate.

While more compact, Georgina's oysters are no less striking – the well-browned seaweed crust contrasts beautifully with the nacreous shells.

In recent weeks, I have been served some seriously subpar side salads. Undressed, drab and wilted, they did nothing but take away from the dish.

The salad that accompanies my langoustines could not be more different.

The salad leaves are huge, fresh and covered in a bright dressing that perks me up immediately. Plump and astoundingly fresh, the local langoustines are even more impressive.

Because I am here on work duty, Georgina cannot stop me from sneaking one of her oysters. It is divine.

The oyster itself is barely cooked and the soft flesh contrasts beautifully with the aforementioned crust.

Because it contains so many elements, cioppino is one of those dishes that can quickly become muddled. Fortunately,

the chefs at The Dory know exactly what they are doing. Hake, smoked haddock, cod and sea trout all have their moment in the spotlight.

The flavour of each shines long enough that I can enjoy it but not too long that one seafood impinges on another. The tomato sauce – bright, fresh and slightly sweet – provides the perfect backdrop.

A pile of pak choi, cabbage and other green goodies sit in the middle of my dish like an island. They are an unexpected but wholly welcome addition.

Again, I nab some of Georgina's meal. The mackerel is an astounding piece of fish, but what really impresses are the vegetables.

After checking the menu, I learn that much of the fresh produce is grown in The Dory's own kitchen garden or sourced from East Neuk Market Garden. You can tell. Eating the beetroot is a near transcendent experience.

There are four desserts on the menu, including a gooseberry panna cotta with marigold meringue and fresh strawberries, as well as a black and white sesame ice cream with miso caramel and soy, ginger and honey pearls.

Delightful as these sound, the gluttons in us are drawn towards the chocolate and peanut butter fondant. It is served with Chantilly cream and a peanut brittle. It costs £9.50.

From top, the hearty cioppino fish stew; the bistro and art gallery's interior; and roast mackerel with crispy potatoes and summer vegetables.

We decide to share it and of that I am almost immediately grateful.

This fondant is so chocolatey that it raises my heart rate by 50 beats per minute. And yet, with the risk of cardiac arrest looming, I cannot stop digging my spoon in for more.

## THE VERDICT

Despite us visiting on one of the busiest days of the year, the team at The Dory turned out an impeccable service.

From the quality of the food to the knowledge of our servers, everything was above and beyond what any customer could expect to receive.

I cannot wait to come back and I am sure my next visit won't be during the festival. After all, a year is far too long to go without eating food this good.

**FOOD:** ★★★★★  
**SERVICE:** ★★★★★  
**SURROUNDINGS:** ★★★★★

## THE DORY

15 East Shore, Pittenweem, KY10 2NH  
 01333 311222  
 thedory.co.uk

**Price:** £104.50 for three drinks, two starters, two mains and a dessert

**Disabled access:** Yes

**Dog-friendly:** Only at lunch

