

FISH STALL NETS SUCCESS



LOCALLY SOURCED:
From the day boat,
Sussex sea bass



CATCH OF THE DAY:
Fresh and naturally chilled
fish at Priory Farm

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MELLS of the seaside welcomed visitors to Priory Farm at the weekend as it laid out its new fresh fish stall. Extra ice was not needed on Saturday – one of the coldest days of the year – when the Nutfield farm's very own fishmonger opened for business.

Shoppers braved icy weather to visit the Sandy Lane shop where they could net their catch of the day.

The family-owned farm has collaborated with Veasey and Sons, an award winning fishmonger which owns a boat fishing off the Sussex coast.

Despite a challenging month for small boats, the first selection on Saturday included Beachy Head crab, South Coast sea bass and freshly prepared Sussex squid.

From further afield, hand-dived scallops from Shetland, sushi-grade tuna from the Indian Ocean and giant warm water prawns from Morocco also delighted customers.

Chef-turned-fishmonger Charlie Passant said: "We're passionate about fish and like to see good fish caught sustainably and at its best."

Priory Farm's general

manager Will Edwards said: "This fish is amazingly fresh. Veasey and Sons operates from a day boat, which couldn't be more different from the big vessels that supply supermarkets. Those are routinely at sea for two weeks and then the fish is sent for processing, whereas the fish Veasey and Sons lands is brought home that same day."

If the stall is a success, Mr Edwards would like to see the opening hours extended. He added: "If the demand is there, we will discuss opening during the week as well."

"Charlie is a highly skilled fishmonger and can prepare the fish any way our customers like."

"The seasonality is really exciting and we're looking forward to seeing what each week's catch reels in."

"The early signs are very promising and we're hoping people will really get behind this and celebrate the harvest of the English Channel which is, after all, only an hour's drive away."

Customers on Saturday included Katherine Reeve from Lower Kingswood who said: "I came down especially as I love the idea of supporting a fisherman who's fairly local."

Linda and Michael Greener from Maidenbower bought lemon sole for dinner. Mrs Greener said: "I'm delighted to



DELICACIES: Hand-dived scallops from Shetland sold at Priory Farm see a fishmonger because there isn't anyone locally, and it's good that it's on a Saturday. It's a great selection.



HAPPY CUSTOMER: Linda Greener from Maidenbower has shopped at Priory Farm for seven years

The fishmonger stall will be open at the Priory Farm Shop every Saturday between 9.30am and 2.30pm. Orders can be placed

with Veasey and Sons for collection from Priory Farm by ringing their Forest Row shop on 01342 822906.



NEW VENTURE: Chef turned fishmonger Charlie Passant prepares lemon sole at Priory Farm