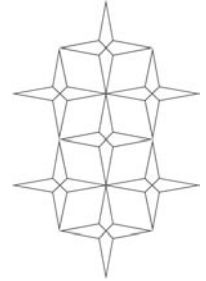


# THE SHIP INN

THE SCALLOP TASTING MENU WILL CHANGE DAILY BUT WILL BE SIMILAR TO THIS EXAMPLE. IF YOU'RE A SERIOUS FAN AND WILLING TO MAKE A REAL COMMITMENT TO THE SCALLOP, THEN THIS IS FOR YOU.... (BEST TO BOOK)



## SCALLOP WEEK TASTING MENU



### TO START

Leek & potato veloute with seared scallop crouton  
(try with a glass of Prosecco Extra Dry Frasinelli 125ml £4.00)

ALL OUR SCALLOPS ARRIVE  
FRESH OUT OF RYE BAY, MANY  
COME OF THEIR OWN ACCORD,  
OTHERS ARE HELPED HERE BY  
LOCAL FISHERMEN

### FOLLOWED BY...

Coquille St Jacques – gratinee in the shell with  
creamy mash, Gruyere & spinach  
(try with the Sauvignon de Tourraine, Chateau de la Presle 2007,  
125ml £4.00)

### AND THEN...

Scallops with black pudding, pea mousse &  
crispy bacon lardons  
(try with the Dolcetto d'Alba 2007, Luigi Baudana 125ml £4.50)

**THE PRICE IS £22.50 FOR 3 COURSES**

**WINE IS CHARGED SEPARATELY**

