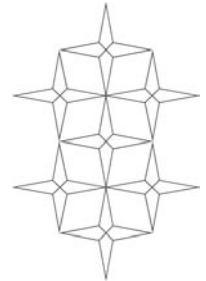


THE SHIP INN

SCALLOP SPECIALS ARE ON THROUGHOUT THE WEEK BUT IF YOU'RE A SERIOUS FAN AND WILLING TO MAKE A REAL COMMITMENT, 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
MARKET FISHERIES

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

