



The Place
at the beach
HOTEL & BRASSERIE

Rye Bay Scallop Festival

20th – 28th February 2010

Starters

all at £7.50

Pan fried scallops with a sussex braeburn apple and hazelnut salad

Grilled scallops simply grilled in their shells with a brown butter

Scallop and Rye Bay fish veloute with scallop tartare

Mains

all at £13.50

Roast scallops with a fresh tomato and garden herb pasta

Pan fried scallops with a sussex braeburn apple and hazelnut salad

Scallop and Rye Bay fish pie with a watercress salad

Everything is prepared from scratch in our kitchens. Where possible we use ingredients sourced within 30 miles of our Dining Room. Meat from local farmers sourced by Jamie Wickens in Winchelsea, fish from boats in Hastings and Rye and fruit and vegetables freshly grown around us.

All prices include VAT. An optional 10% service charge will be added to your bill.