



Rye Bay Scallop Week

25th February to 4th March 2012

www.ryebayscallops.co.uk



What's On?

FRIDAY 24th FEBRUARY

Ship Inn – Rye tel 01797 222233
“Never Mind The Scallops” Fishy Quiz & Fancy Dress Competition.

SATURDAY 25th FEBRUARY

Market Fisheries tel 01797 225175
Scallop shuckling demonstration and talk about Rye Bay Scallops
10am – 1pm. A taster sample of Scallop Leviche, marinated Scallop
with Lime, Chilli, Lemon Sea Salt.

SATURDAY 25th FEBRUARY & SUNDAY 26th FEBRUARY

Rye Bay Fish tel 01797 222377
Cooking Scallops outside on the Fishermans Quay, weather
permitting 11am – 2pm. Rye Lions will be serving Tea and Coffee.
Donations for Scallop Tasting and Drinks.

SUNDAY 26th FEBRUARY

The Ambrette in Rye tel 01797 222043
SIX COURSE SCALLOP EXTRAVAGANZA TASTER MENU
This includes a special Scallop extract brew and a stunning Scallop
dessert. The menu draws inspiration from different styles of Scallop
cooking around the World. The event starts at 7pm – £60 per head.

MONDAY 27th FEBRUARY

Webbe's at The Fish Cafe tel 01797 222226
Scallop Cookery School – £95 per day.

TUESDAY 28th FEBRUARY

Ship Inn – Rye tel 01797 222233
“Scallops of the World” Wines matched with Scallops – Tasting.

Webbe's at The Fish Cafe tel 01797 222226
Scallop Cookery School – £95 per day.

WEDNESDAY 29th FEBRUARY

The George in Rye tel 01797 222114
RYE SCALLOP WEEK TASTER EVENING
• Scallop Veloute
• Rye Bay Scallops, Skorthalia & Pickled Cauliflower
• Rye Bay Scallops, Crispy Seaweed & Honey Carrot Puree
• Rye Bay Sea Bass, Braised Chicory & Fennel Jam
• Blood Orange Pannacotta, Roast Rhubarb

Rye Farmers' Market www.ryemarket.org.uk
Cookery Demonstration – Strand Quay 10am – 12noon
Botterell's Fish, market regulars, will be cooking Rye Bay Scallops
with Black Pudding and Rye Bay Scallops with Streaky Bacon.
You will also be able to purchase fresh Scallops, Bacon and Black
Pudding to take home and try the recipe yourself!

Webbe's at The Fish Cafe tel 01797 222226
Scallop Cookery School – £95 per day.

THURSDAY 1st MARCH

The Gallivant Hotel and Beach Bistro tel 01797 225057
GOURMET ROMNEY MARSH SCALLOP TASTING DINNER
5 course scallop and seafood tasting dinner with everything coming
from within 15 miles of the bistro.

- Roast mussels, garlic, hazelnut and gruyere
- Rye Bay Scallop ceviche, Appledore herbs, Kent Rapeseed and
roast orange dressing
- Rye Bay scallops, local black pudding risotto cake, crispy pancetta
- Roast whole Rye Bay plaice, beurre noisette, braised endive in
Spitfire ale, brown shrimp potato cake
- Sussex Pond pudding, blackcurrant sorbet

SATURDAY 3rd MARCH

Market Fisheries tel 01797 225175
Scallop shuckling demonstration and talk about Rye Bay Scallops
10am – 1pm. A taster sample of Scallop Leviche, marinated Scallop
with Lime, Chilli, Lemon Sea Salt.

Ship Inn – Winchelsea Beach tel 01797 226767
GOURMET SCALLOP EVENING WITH WINE TASTING
Menu will be online – advanced booking advised.

Ship Inn – Rye tel 01797 222233
“Scallops On Stage” Special 4 Course Menu.

Webbe's at The Fish Cafe tel 01797 222226
Scallop demonstration and Four Course luncheon £35.

SATURDAY 3rd MARCH & SUNDAY 4th MARCH

Rye Bay Fish tel 01797 222377
Cooking Scallops outside on the Fishermans Quay, weather
permitting 11am – 2pm. Rye Lions will be serving Tea and Coffee.
Donations for Scallop Tasting and Drinks.

SUNDAY 4th MARCH

The Ambrette in Rye tel 01797 222043
SIX COURSE SCALLOP EXTRAVAGANZA TASTER MENU
This includes a special Scallop extract brew and a stunning Scallop
dessert. The menu draws inspiration from different styles of Scallop
cooking around the World. The event starts at 7pm – £60 per head.

Ship Inn – Rye tel 01797 222233
“What a Load of Scallops Race”.

Webbe's at The Fish Cafe tel 01797 222226
Scallop demonstration and Four Course luncheon £35.

MONDAY 5th MARCH

Webbe's at The Fish Cafe tel 01797 222226
Scallop demonstration and Four Course luncheon £35.

TUESDAY 6th MARCH

Webbe's at The Fish Cafe tel 01797 222226
Scallop demonstration and Four Course luncheon £35.

Who's taking part?

The Ambrette at Rye

24 High Street, Rye TN31 7JF

tel 01797 222043

e-mail info@theambrette-rye.co.uk

web www.theambrette-rye.co.uk

- Fresh Rye Bay Scallops in an exotic paté of garlic, coriander and hazelnut slow roasted in the shell.
- Gently Pan Fried with warm South Indian spices and served with an aromatic sauce of Mustard and Root Ginger.

Baileys of Rye

The Strand, Rye TN31 7DB

tel 01797 229290

e-mail info@baileysofrye.co.uk

web www.baileysofrye.co.uk

- £2.50 Tasters available daily.
- Rye Bay Scallop Fritters served with Soy Sauce and Mixed Leaf Salad.
- Pan Fried Rye Bay Scallops with Smokey Bacon and Black Pudding.

Carey's Seafood & Steak Bar

The Strand, Rye TN31 7DB

tel 01797 224783

- King Scallops served with shredded chorizo on a bed of parsnip puree.
- King Scallops and Parma Ham served on a bed of rocket with parmesan and a balsamic dressing.
- King Scallops and Mussel Medley, finished with a parsley cream, served on baby asparagus spears.
- Seared King Scallops served with Buckshot Puree and Black Pudding.

The Curlew

Junction Road, Bodiam, TN32 5UY

tel 01580 861394

e-mail enquiries@thecurlewrestaurant.co.uk

web www.thecurlewrestaurant.co.uk

- Starter: Rye Bay Scallops, cauliflower puree, raisins, curry spices.

Flackley Ash Hotel

Main Street, Peasmarsh, Rye TN31 6YH

tel 01797 230651

e-mail enquiries@flackleyashhotel.co.uk

web www.flackleyashhotel.co.uk

- Oven Roasted Scallops served in the shell with Chilli, Garlic and Ginger Butter.
- Scallop and Corn Chowder with spicy Chorizo served with warm crusty bread.
- Pan Seared Scallops wrapped in Pancetta served on Black Pudding with local baby leaf salad.
- Tempura Scallops with homemade lemon aioli and dressed rocket, served with skinny fries.

The Gallivant Hotel and Beach Bistro

New Lydd Road, Camber, Rye, TN31 7RB

tel 01797 225057

e-mail enquiries@thegallivanhotel.com

web www.thegallivanhotel.com

- Rye Bay Scallops, Local Smoked Bacon, Mussels, Roast Hazelnuts, Biddenden Cider.
- Rye Bay Scallop Ceviche, Appledore Herbs, Kent Rapeseed and Orange.
- Rye Bay Scallops, Local Black Pudding Risotto Cake, Crispy Pancetta.

The Globe Inn

20 Military Road, Rye TN31 7NX

tel 01797 227918

e-mail info@theglobe-inn.com

web www.theglobe-inn.com

- Pan Fried Scallops, Cauliflower Puree, Mornay Sauce with Prawn Reduction Coriander oil.
- Twice Baked Scallop and Smoked Haddock Souflé, Chive and Lemon Cream Sauce.
- Scallop Linguine, Alfredo sauce.
- Traditional Coquilles St. Jacques.

The George in Rye

98 High Street, Rye TN31 7JT

tel 01797 222114

e-mail stay@thegeorgeinrye.com

web www.thegeorgeinrye.com

- Rye Bay Scallops, Skorthalia and Pickled Cauliflower.
- Rye Bay Scallops, Crispy Seaweed and Honey Carrot Puree.

Landgate Bistro

5 Landgate, Rye, TN31 7LH

tel 01797 222829

web www.landgatebistro.co.uk

- Scallops wrapped in home-cured bacon, served with a sherry and shallot sauce.
- Scallops marinated in lime sauce and coriander
- Honey-glazed Scallop with roasted pepper sauce.

EVENT: Every day during the festival.

Trio of Scallops, served with three matching fortified wines

Mermaid Inn

Mermaid Street, Rye TN31 7EY

tel 01797 223065

e-mail info@mermaidinn.com

web www.mermaidinn.com

- Pan Fried Scallop, Creamed Potatoes, Bacon Crisps and Cauliflower Puree.
- Duo of Scallops, Scallop Mousse and Tempura Scallop with a Thai Style Broth.
- Smoked Scallop, Black Pudding Croquettes and Roasted Apple Puree.

Monastery Restaurant

6 High Street, Rye TN31 7JE

tel 01797 223272

e-mail leeleary@gmail.com

web www.themonasteryrestaurant.co.uk

- Lightly Seared Rye Bay Scallops, topped with crispy Pancetta and White Truffle oil.
- Rye Bay Scallops and Chorizo topped with a Garlic, Chilli and Coriander dressing.

The New Inn, Winchelsea

German Street, Winchelsea, TN36 4EN

tel 01797 226252

e-mail the_new_inn@live.co.uk

web www.newinnwinchelsea.com

- Scallops Aioli: Pan-Seared Scallops in Garlic, White Wine and Cream, served with Rustic Bread.
- Scallops Cacciatore: Pan-Seared Scallops in Tomato, Garlic and Herb Sauce, served with Rustic Bread.

Ye Olde Bell

33 The Mint, Rye, TN31 7EN

tel 01797 223323

e-mail paul.ferry@live.co.uk

web www.yeoldebellsrye.co.uk

- Scallops with Chorizo and Cauliflower Puree.
- Thai scented Scallops, Pea Puree and Rice Timbalé.
- Scallops, Pork Belly and Savoy Cabbage.

Who's taking part?

Playden Oasts Inn

Rye Road, Playden, Rye TN31 7UL **tel** 01797 223502

e-mail info@playdenoast.co.uk **web** www.playdenoast.co.uk

- Scallop skewer with black pudding, mushrooms, apple and smoked bacon, served on a bed of wild rice.
- Traditional Scallop Mornay.
- Queen Scallops wrapped with Parma Ham in a lightly curried tempura batter.

All served as a starter for £7.50, or as a main for £15.50.

River Haven Hotel & Restaurant

Winchelsea Road, Rye, TN31 7EL **tel** 01797 227982

e-mail info@riverhaven.co.uk **web** www.riverhaven.co.uk

- Pan Fried Scallops with Mango and Advacado served on a bed of Watercress Salad.
- Pan Fried Scallops with a Bacon and Stilton Salad.

Royal Oak at Brookland

High Street, Brookland, TN29 9QR **tel** 01797 344215

e-mail info@royaloakbrookland.co.uk

web www.royaloakbrookland.co.uk

- Roasted Rye Bay Scallops, served in their shells with a chilli, ginger, garlic and soy butter.
- Coquilles St Jaques: Lightly poached Rye Bay Scallops in a rich white wine, mushroom, cream sauce served in their shell, topped with piped mashed potato.
- Pan Fried Rye Bay Scallops, wrapped in pancetta, served on a baby leaf salad, with crumbled black pudding.

Rye Lodge Hotel

Hilder's Cliff, Rye, TN31 7LD **tel** 01797 223838

e-mail info@ryelodge.co.uk **web** www.ryelodge.co.uk

A SCALLOP AND CHAMPAGNE SNACK

3 fresh, lightly seared Rye Bay Scallops served in a warm Champagne cream sauce with parsley and shallots presented in a Scallop Shell with wholemeal toast fingers and a glass of Champagne – £14.00

The Ship – Winchelsea Beach

Sea Road, Winchelsea Beach, TN36 4LH **tel** 01797 226767

e-mail crew@shipwinchelseabeach.com

web www.shipwinchelseabeach.com

- Sauteed Rye Bay Scallops with Seared with Foie Gras and Sauternes Jelly.
- Smoked Rye Bay Scallops Chowder with Fresh Sorrel Dressing.
- Oven Roast Scallops 'Pressed Pork Belly' Artichoke Puree, Black Pudding, Light Spiced Sauce Americane.

The Ship Inn – Rye

The Strand, Rye, TN31 7DB **tel** 01797 222233

e-mail info@theshipinnrye.co.uk **web** www.theshipinnrye.co.uk

- Seared Scallops, Jerusalem Artichoke and Seared Ham Puree with Squid ink Sauce.
- Coquille St. Jacques.
- Scallops, Black Pudding, Pea Puree.

Simply Italian

The Strand, Rye, TN31 7DB **tel** 01797 226024

e-mail info@simplyitalian.co.uk **web** www.simplyitalian.co.uk

- Starter: Pan-Fried Scallops with Pancetta and Savoy cabbage.
- Main: Butternut Squash Risotto with Pan-Fried Scallops and crispy sage.

The Standard Inn

The Mint, Rye, TN31 7EN **tel** 01797 225996

e-mail info@standardinn.net **web** www.standardinn.net

- Scallops with bacon and Guinness served with game chips.
- Seared scallops served with king prawns fried with lemon grass paste, served with Mediterranean roast vegetables and golden rice.
- Scallops flash fried in fresh lime juice, served with fresh baby spinach and chili oil.
- Scallops cooked in white wine with cream and mushrooms, served with a quinnell of buttery mashed potato.

Strand House

Tanyards Lane, Winchelsea, TN36 4JT **tel** 01797 226276

e-mail info@thestrighthouse.co.uk **web** www.thestrighthouse.co.uk

- SCALLOPS FOR BREAKFAST:
Scallops, black pudding and smoked bacon.
- DINNER:
Scallops with dill, parsley, brandy and cream.
Scallops wrapped in Parma Ham on a bed of Roquet and shaved Duddleswell sheeps cheese.

Scallop themed weekend accomodation and a five-course dinner.

Webbe's at the Fish Café

17 Tower Street, Rye TN31 7AT **tel** 01797 222226

e-mail info@webbesrestaurants.co.uk

web www.webbesrestaurants.co.uk

Seven Course Taster Menu Rye Bay Scallops £39.00

Available for Dinner throughout the festival

White Dog Inn

Village Street, Ewhurst Green, TN32 5TD **tel** 01580 830264

e-mail info@thewhitedogewhurst.co.uk

web www.thewhitedogewhurst.co.uk

- Steamed Rye Bay Scallops in the shell with a ginger, chilli, soy and garlic butter.
- Coquilles St Jacques: Rye Bay Scallops in a rich cream and white wine sauce.
- Pan Fried Rye Bay Scallops wrapped in pancetta served with baby leafs and crumbles black pudding .
- Pan seared Rye Bay Scallops served on a bed of pea and mint puree.

Ypres Castle Inn

Gun Gardens, Rye TN31 7HH **tel** 01797 223248

e-mail info@yprescastleinn.co.uk **web** www.yprescastleinn.co.uk
(see website for full menu details)

- White Onion Soup with Chorizo Oil and Seared Scallop.
- Plain seared Scallops with Saffron Rice and Chilli and Tomato Salsa.
- Seared Scallops wrapped in Parma Ham with Minted Pea Puree and Balsamic Glaze Parmesan Garnish,
- Seared Scallops on Black Pudding OR Chorizo Sausage with Crushed New Potatoes,

Where can we stay?

- Flackley Ash Hotel (Ask about our Scallop Week special offer)**
Main Street, Peasmarsch, Rye TN31 6YH **tel** 01797 230651
e-mail enquiries@flackleyashhotel.co.uk
web www.flackleyashhotel.co.uk
- The Gallivant**
New Lydd Road, Camber TN31 7RB **tel** 01797 225057
e-mail enquiries@thegallivanthotel.com
web www.thegallivanthotel.com
- The George in Rye**
98 High Street, Rye TN31 7JT **tel** 01797 222114
e-mail stay@thegeorgeinrye.com **web** www.thegeorgeinrye.com
- Haydens**
108 High Street, Rye TN31 7JE **tel** 01797 224501
e-mail info@haydensinrye.co.uk **web** www.haydensinrye.co.uk
- The Hope Anchor Hotel and Restuarant**
Watchbell Street, Rye TN31 7HA **tel** 01797 222216
e-mail info@thehopeanchor.co.uk **web** www.thehopeanchor.co.uk
- Jeakes House**
Mermaid Street, Rye TN31 7ET **tel** 01797 222828
e-mail stay@jeakeshouse.com **web** www.jeakeshouse.com
- The Mermaid Inn**
Mermaid Street, Rye TN31 7EY **tel** 01797 223065
e-mail info@mermaidinn.com **web** www.mermaidinn.com
- Old Borough Arms**
The Strand, Rye TN31 7DB **tel** 01797 222128
e-mail info@oldborougharms.co.uk **web** www.oldborougharms.co.uk
- Playden Oasts Inn (Ask about our Scallop Week special offer)**
Rye Road, Playden, Rye TN31 7UL **tel** 01797 223502
e-mail info@playdenoast.co.uk **web** www.playdenoast.co.uk
- The Rise Bed & Breakfast**
82 Udimore Road, Rye TN31 7DY **tel** 01797 222285
e-mail theriserye@aol.com **web** www.therise-rye.co.uk
- River Haven Hotel & Restaurant**
Quayside, Winchelsea Road, Rye TN31 7EL **tel** 01797 227982
e-mail info@riverhaven.co.uk **web** www.riverhaven.co.uk
- Rye Lodge Hotel (Ask about our Scallop Week special offer)**
Hilder's Cliff, Rye TN31 7LD **tel** 01797 223838
e-mail info@ryelodge.co.uk **web** www.ryelodge.co.uk
- Rye Windmill Bed & Breakfast**
off Ferry Road, Rye TN31 7DW **tel** 01797 224027
e-mail info@ryewindmill.co.uk **web** www.ryewindmill.co.uk
- Saltcote Place**
Saltcote Lane, Playden, Rye TN31 7NR **tel** 01797 222220
e-mail stay@saltcote.co.uk **web** www.saltcote.co.uk
- Strand House**
Tanyards Lane, Winchelsea, Nr Rye TN36 4JT **tel** 01797 226276
e-mail info@thestrandhouse.co.uk **web** www.thestrandhouse.co.uk
- Willow Tree House**
113 Winchelsea Road, Rye TN31 7EL **tel** 01797 227820
e-mail info@willow-tree-house.com **web** www.willow-tree-house.com

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www.ryebayscallops.co.uk