

TRAVEL • HOMES • STYLE • PROPERTY • FOOD • CRAFTS

coast

APRIL 2015 £3.99

BECAUSE LIFE IS BETTER BY THE SEA

BEST BRITISH BREAKS

Learn to swim in Cornwall... Sail around the Isle of Wight... Relax in a Devon spa

WIN A
LUXURY
WEEKEND IN
NORFOLK

COOKING AT
HOME WITH
MARK HIX

MY COAST

Mitch Tonks on his love of Dartmouth

Discover...

GLORIOUS GLAMPING

Seaside holidays on a Scottish estate



COOL CAFÉ

Every month, coast contributors recommend their favourite eateries. Here, Alex Fisher visits The Gallivant, Camber Sands

DISH OF THE MONTH

A hearty feast for your whole family



PAN-FRIED SCALLOPS WITH TRUFFLE MASH

Serves 4

- 4 large potatoes, peeled
- 8 slices pancetta
- 1 clove garlic, crushed
- 200g butter
- Truffle oil
- Double cream
- Olive oil
- 16 scallops
- ½ lemon, juiced
- Handful wild rocket

- 1 Boil the potatoes until soft, then drain. Leave for a few minutes, then mash until light and fluffy. Set aside in a warm place. Preheat a hot grill.
- 2 Lay the pancetta slices out on a tray and grill until crisp. Set aside in a warm place. Combine the garlic with 150g butter and set aside.
- 3 Preheat two heavy-bottomed frying pans – one of which needs to be very hot. Put the mashed potato into the cooler pan with a knob of butter, a drizzle of truffle oil and a splash of double cream. Keep stirring the mash until it's piping hot, then turn the heat right down; season.
- 4 Oil and season the scallops, then place in the other hot frying pan. Arrange in a clockwise direction, remembering your starting point. After about 90 seconds, turn the scallops over in the same order. Add the garlic butter and lemon juice to the scallops pan. Remove the pan from the heat as soon as the butter has melted.
- 5 Place the truffle mash in a large serving bowl, arrange the scallops on top and finish with wild rocket and the pancetta slices. Drizzle over the pan juices. Serve immediately.

WHET MY APPETITE Owner Harry Cragoe has transformed this restaurant with rooms since he took it over. A strong advocate of local, seasonal, high quality food, the team works closely with local fishermen and farmers to produce dishes that truly reflect the region. Chef Daniel Perjesi (The Capital, Club Gascon, The Hambrough) has created a menu where 95 per cent of the ingredients come from a 15-mile radius. The restaurant has a programme of special foodie events throughout the year, which includes visiting Michelin-starred chefs and a Rioja evening.

WHAT'S ON THE MENU? Their tasting menu includes pan-fried Dungeness cod, roasted squash purée, red wine, shallot and ham reduction, and, for dessert, a sweet chestnut cream served

with quince and marron glacé. The regular menu offers rabbit terrine, celeriac, local sand carrots as a starter, and catch of the day in a bean cassoulet as a main.

HOW'S THE MOOD? Chic but relaxed. The restaurant has a coastal-influenced dining room and lounge, with whitewashed boards, a real fire and sheepskin rugs.

CAN I SEE THE SEA? Not from the restaurant itself, but the sand dunes are just two minutes' walk away.

WHAT'S THE DAMAGE? Starters are around £6, mains range from £12 to around £20, and desserts are £6.50.

OPENING TIMES Supper is served from 6-9.30pm everyday. Lunch is 12-2.30pm. From October to April, the restaurant does not open for lunch on Monday to Wednesday. To book, call 01797 225057 or visit thegallivant.co.uk.



RECIPE TAKEN FROM THE HIVE BEACH CAFÉ FAMILY COOKBOOK, EDITED BY RUFUS PURDY AND SARAH MABER, PUBLISHED BY BRISTLEBIRD BOOKS (£16.99) PHOTOGRAPH COLIN CRABB