

Review - Creely Glad

Creely
Glad to say that inn is still ship-shape

Eating out, Evening Express, July 2nd 2002

OVER the years I must have seen half a dozen Creel owners come and go. There's always a sense of expectation- as well as trepidation - about what changes they might introduce.

I'm happy to report that everything in this clifftop tavern is ship-shape as ever.

We decided on the restaurant, which not only commands spectacular sea views but provides in-house spyglasses to enjoy them with.

The food formula hasn't changed much. Seafood is still the main attraction with everything from humble haddock at £8.50 to fresh lobster at £19 a pound.

I went for chalkboard choices starting with a piping pyramid of local mussels (£5.25) paddling in an excellent cider and cream broth. I followed this with a brace of lightly grilled seabass in a delicate crab sauce (£12.50) topped with sun-dried tomato.

My wife's starter was tipsy mushrooms (£3.75). They came pan-fried on a bread base with crispy bacon smothered in red wine mustard and cream sauce. Her trio of marinated lamb cutlets (£8.65) would have been crowned top of the chops, but for an over-salty onion gravy.

One of the best things about The Creel is that accompaniments are not charged as extra. Our main courses came with (wait for it) new and mashed potatoes, broccoli, butter beans, carrots, sweatcorn, and red cabbage !

This left little room for a shared portion of cheese and biscuits (£4.25).

With a cheery hubbub getting up and the new owners patrolling the tables to top up drinks, it had a real dinner party atmosphere.

As The Creel continues to grow in stature it would be nice to see linen napkins, pepper mills and perhaps little table lights.

Our bill including wine at £9.95, came to a reasonable £44. I'm really glad to see this seaside haven is in safe hands once again.

Neil Horne

Quality - 9, Value - 9, Atmosphere - 9, Service - 9.

Total 36/40