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# ROADSIDE GASTRO GUIDE

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FROM

**Europcar**

IN ASSOCIATION WITH



THE GUILD OF  
FOOD WRITERS

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British restaurant food has improved tremendously in recent years, but roadside catering has lagged woefully behind. It's hardly any wonder that so many motorists choose to go hungry rather than eat the mediocre, poor-value fare offered at most motorway restaurants.

The Guild of Food Writers, Britain's leading organisation of writers and broadcasters on all matters relating to food, knows that we can eat better while travelling. Motorway catering may be the pits for pit stops, but outstanding food can be found with just a short detour from many main roads. That's why we are delighted to work with Europcar, the largest car hire company in the UK on this Roadside Gastro Guide: 20 restaurants of high quality that motorists can enjoy by driving no more than 20 minutes from a main road.

The establishments here cover a fantastic range from roadside stands to stately homes. They swathe much of the country, and include both celebrated restaurants and little gems known largely to locals. I hope they convey the message that being in your car doesn't mean giving up good food. You just need to know where to look – and our Roadside Gastro Guide is the perfect place to start.

**Clarissa Hyman – Chair of the Guild of Food Writers**



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# House of Bruar

## Liz Ashworth

Liz Ashworth has worked in the food industry for more than 40 years. She is a freelance writer and development consultant to Scottish Food companies, and takes part in many of Scotland's festivals. [www.lizashworth.co.uk](http://www.lizashworth.co.uk)



## House of Bruar

By Blair Atholl  
Perthshire  
PH18 5TW

 01796 483236

 [Retail@houseofbruar.com](mailto:Retail@houseofbruar.com)

 [www.houseofbruar.com](http://www.houseofbruar.com)

House of Bruar epitomises the best of Scottish hospitality. It was opened in 1995 by Mark and Linda Birkbeck, who were inspired by their love of Scotland and their passion for fly fishing there. Over the years their vision has grown, through hard work, into a unique welcome to the Highlands of Scotland. Situated in the wild grandeur of Perthshire, House of Bruar is open seven days a week (excluding Christmas and New Years Day) to enjoy eating freshly prepared, high-quality Scottish produce.

This is eating for throughout the day, from breakfast through home-made soups, salad and seafood bars, the carvery, daily special main courses and delightful puddings. Home baking is emphasised, and in the fabulous food shop you can buy Scottish fare to remind you of your visit. There is even a butcher in house to prepare your choice of prime Scottish meat.

## Opening Times:

Summer opening - 24/5/10 - 14/11/10  
Restaurant 08:30 - 18:00

Winter opening - 15/11/10 - 22/5/11  
Restaurant 09:30 - 17:00

## Directions:

10 miles north on the A9 from Pitlochry look for a sign posted Bruar B8079/House of Bruar. Turn right off the A9 and up a short hill to find plenty of disabled parking and easy access.




# The Skyreburn Teapot

## Bill Buckley

Bill has cooked professionally on television, on Five's Open House with Gloria Hunniford and several times on the Carlton Food Network. You can read various examples of his work including his report on New York's fine dining scene in Yes, Chef! magazine, on the site's writing page. He regularly reviews restaurants for [viewlondon.co.uk](http://viewlondon.co.uk).

## The Skyreburn Teapot

Cardoness  
Gatehouse of Fleet  
Castle Douglas  
Kirkcudbrightshire  
DG7 2EP

 07845 722843



It started 45 years ago as a caravan with a teapot on top, then became a recycled railway carriage. Eight years ago, the Skyreburn Teapot transmogrified again into today's modest, wooden roadside café.

It may appear little more than an overgrown garden shed but appearances deceive. Inside, friendly staff serve outstanding cooked breakfasts, filled baked potatoes, sandwiches and cakes, and high-quality coffee. The full fry-up features locally reared bacon and sausages, free-range Auchtralure Farm eggs from nearby Stranraer, grilled tomato, baked beans, black pudding, and both toast and potato scones. At lunchtime, if usual fillings like tuna, cheese or baked beans don't appeal, try your jacket spud stuffed with haggis.

No fewer than two dozen homemade cakes and tray bakes are offered daily. The cakes could be orange, coffee, banana, carrot or ginger; the tray bakes anything from sultana/cranberry/white chocolate to the more

homely flapjack. A freezer contains tubs of multi-award-winning Cream O'Galloway ice cream made three miles away, with intriguing flavours like caramel shortbread and banoffee.

The café is on the shore of Skyreburn Bay, so sit out back and take in the breathtaking view across Solway Firth to Sandgreen. When you leave, stock up on bags of sweeties or fresh fruit for the ongoing journey.

## Directions:

The café is in a lay-by off the A75 at Cardoness.

## Opening Times:

07:00 - 19:00 every day but Christmas Day & New Year's Day

# The Black Horse Inn

## David Hall

David Hall is a self-taught cook, freelance food writer and teacher who writes and educates on the subject of food.

[www.davidhall.co.uk](http://www.davidhall.co.uk) / [www.bookthecook.blogspot.com](http://www.bookthecook.blogspot.com)



## The Black Horse Inn

Rectory Bank  
West Boldon  
South Tyneside  
NE36 0QQ

 0191 5361814

Nestled on top of a bank in the village of West Boldon in South Tyneside, the Black Horse Inn looks like a typical country pub. Inside it is cosy and welcoming, with leather sofas and wooden tables blending with retro bric-a-brac and the owner's own black-and-white photographs adorning every wall.

The food choice is modern European with a slant on seasonal British classics. Dishes such as crab lasagne and pressed belly pork with black pudding are always fresh and plentiful, while ever-changing specials boards emphasise seasonal produce. And no meal here is complete without the signature Cinder Toffee Eton Mess, a dessert guaranteed to make you smile.

'Soup and Steak' evenings on Thursdays are always popular due to the amazing price. Live music is played twice a week with an emphasis on folk and acoustic sounds, at volume levels that never make it off-putting to diners.

## Opening Times:

Monday - Thursday 12:00 - 21:00  
Friday - Saturday 12:00 - 22:00  
Sunday 12:00 - 16:00

## Directions:

From the A19, take the A184 signposted Boldon/Sunderland. On the A184 drive approximately a quarter of a mile and take the first left on reaching West Boldon (Rectory Bank).



# George & Dragon

## Jill Turton

Jill Turton is a freelance food and travel writer. Her latest book, *The Lake District*, was published by Time Out in June 2010.



## George & Dragon

Clifton  
Cumbria  
CA10 2ER

 01768 865381  
 [www.georgeanddragonclifton.co.uk](http://www.georgeanddragonclifton.co.uk)

The Lowther family, Cumbria's largest land-owning dynasty, own some 70,000 acres of prime Cumbrian land and farm 4,000 of those acres themselves. So in 2008 when Charles Lowther, the youngest son of the late Earl of Lonsdale, transformed this roadside boozier, on the northeast fringe of the Lake District, into a stylish pub with rooms, he was impeccably placed to offer a menu happily laden with regional produce.

And what produce! There's the Shorthorn beef he breeds himself; there's lamb, pork, free range chicken, game, venison, eggs, organic vegetables all sourced from Lowther land. Salmon and trout come from the rivers Lowther and Eden and fish from nearby Whitehaven. This fabulous local larder is transformed on the plate by Geordie chef Paul McKinnon, who keeps everything admirably simple. Shorthorn beef burger with chips, beer battered fish and mushy peas, lemon and lime risotto and the never-off-the-menu sticky toffee pudding, are all staples. Specials are based on what

comes through the kitchen door but might include venison with mash or Shorthorn sirloin steak and chips.

Décor is elegantly low key with a rash of natural materials: oak tables, schoolroom chairs, restored flagstones, leather sofas, baskets, candles and a palette of contemporary chalky hues. And if all the eating and drinking becomes too sybaritic, you can check in to one of the ten crisply decorated bedrooms.

## Directions:

The George & Dragon is an approximately five minute drive from Junction 40 of the M6 south of Penrith. Leave the M6 at Junction 40 and take the A66 east. At the next roundabout take the fourth exit onto the A6. Continue south through Eamont Bridge to Clifton. The George and Dragon is on the left.

## Opening Times:

Every day 12:00 - 14.30 & 18:00 - 21:00  
Booking advisable

# The Aldwark Arms

## Elaine Lemm

Elaine Lemm is a restaurant critic for the Yorkshire Post newspaper and writes the New York Times' About British and Irish food website [www.britishfood.about.com](http://www.britishfood.about.com).



## The Aldwark Arms

Aldwark  
North Yorkshire  
YO61 1UB

☎ 01347 838324

✉ [enquiries@aldwarkarms.co.uk](mailto:enquiries@aldwarkarms.co.uk)

🖱 [www.aldwarkarms.co.uk](http://www.aldwarkarms.co.uk)

The Aldwark Arms is a charming, family-owned pub-restaurant sitting at the heart of a pretty North Yorkshire village. You can enjoy it in two contrasting forms. One is the welcoming bar, complete with blazing fire, bar menu, cask and guest ales, where you're likely to dine alongside the locals. The other is the more formal conservatory restaurant, chic and smart, the tables outside have lovely views across open countryside.

Aldwark's comprehensive à la carte menu is laden with local and regional produce. It twists and turns through the seasons and the region, and though steeped in classical cooking, it takes an appropriate modern approach. There's a traditional British menu with all the likely culprits – think prawn cocktail, fish and chips, steak, ale and onion pie et al. A daily specials board, vegetarian and kids menu bring added choice making it hard not to find something you fancy.

## Opening Times:

Mon - Fri 12:00 - 15:00 & 17:30 - 23:00  
Sat & Sun 12:00 - 23:00

## Directions:

The Aldwark Arms sits in the centre of a rectangle bordered by the A1(M) to the West, the A168 Thirsk road to the North, the A19 to the East and the A59 York-Harrogate road to the South. From York, Thirsk, the East or North East, follow the A19 to the Easingwold area, turning off and following signs to Raskelf or Tollerton. From the A1(M), Leeds and Harrogate follow the A59 towards York, turn off onto the B6265 through Little Ouseburn and over the 40p toll bridge to Aldwark.



# The Wortley Arms & Montagu's

## Carol Bowen Ball

Carol Bowen Ball is a freelance food writer and the author of over 80 books. [www.bariatriccooking.com](http://www.bariatriccooking.com)



## The Wortley Arms & Montagu's

Halifax Road  
Wortley  
Sheffield  
South Yorkshire  
S35 7DB

☎ 0114 2888749

🖱 [www.wortley-arms.co.uk](http://www.wortley-arms.co.uk)

The Wortley Arms and Montagu's are truly a hidden gem, ideally situated to make the most of Yorkshire's attractions yet close to the M1 motorway north of Sheffield. Long popular with locals, young and old, they also welcome visitors who chance upon this very pretty village.

The Wortley Arms is a traditional pub in a historic building that retains immense character, with solid oak beams, revolving doors and a wood-burning fire. Food is also traditional, based on locally-sourced ingredients along with local cask ales. The menu has something for everyone, including children. Do ask about the 'Wortley Wedge' – a beast of a sandwich made from the roast of the day on the bread of your choice – or order the Wortley venison pie with roast root vegetables.

Upstairs is now the home of Montagu's, much more of a fine dining experience. The menu here changes regularly to take advantage of the best seasonal produce,

supplied within a 20-mile radius. This may include dishes using grouse, wood pigeon, wild mushrooms and the freshest of fish. Both eateries offer friendly, relaxed and unobtrusive service and are priced within a reasonable budget. It is advisable to book for Montagu's and for both at the weekends.

## Directions:

Leave the M1 at Junction 36. Follow directions for the A61 Sheffield North. After about one mile go right on the roundabout onto the A616. Look for signposts to Wortley. After two miles go right onto the A629. The Wortley Arms & Montagu's is on a sharp bend on the right after about half a mile.

## Opening Times:

Mon-Thurs: 12:00 - 23:00  
Friday: 12:00 - 23:30  
Saturday: 12:00 - midnight  
Sunday: 12:00 - 22:30

Meals are served in Montagu's and the Wortley Arms  
Mon - Fri: 12:00 - 14:30 & 17:00 - 21:00  
Saturday: 12:00 - 21:30  
Sunday: 12:00 - 17:00

# Caunton Beck

## Nicky Evans

Nicky Evans is an Assistant Producer for the BBC Food website ([www.bbc.co.uk/food](http://www.bbc.co.uk/food)) and a freelance restaurant critic. Visit her blog at [www.neverknowinglyunderfed.wordpress.com](http://www.neverknowinglyunderfed.wordpress.com).



## Caunton Beck

Main Street  
Caunton  
Nottinghamshire  
NG23 6AB

 01636 636793

 [www.wigandmitre.com](http://www.wigandmitre.com) (parent company)

It's worth a short detour to sample the food at this pretty converted barn, a cornerstone of the picturesque village from which it takes its name. The gnarled wooden tables in the low-ceilinged, rustic bar either hug the open brick fireplace or overlook the sunny, flowery terrace. Adjacent to it lies the beamed restaurant dining room, slightly more formal with waitress service and stiff napkins on polished oak.

Breakfast, ranging from eggs to the Full English (complete with Lincolnshire sausages), finishes at 11.30am. From then on, dishes from both the seasonal à la carte menu and the daily specials board are available throughout the establishment (the bar boasts an additional set menu).

Expect upmarket gastropub dishes that showcase local produce, such as rump of beef with game chips, potato and spinach gnocchi with Colston Bassett cheese, or cod with crab and coriander tartare; each dish

## Opening Times:

08:00 - 22:00, 365 days a year (booking for the restaurant dining room is recommended).

## Directions:

Leave the A1 at North Muskham, taking the B6325 then the A616 towards Ollerton. After five miles, turn right at the crossroads signposting Caunton. Continue for 250m; Caunton Beck is set back from the road on the right.



# The Olive Branch


## Fiona Sims

Fiona Sims is a freelance food, drink and travel writer ([www.the2fionas.com](http://www.the2fionas.com)).



## The Olive Branch

Main Street  
Clipsham  
Leicestershire  
LE15 7SH

 01780 410355

 [www.theolivebranchpub.com](http://www.theolivebranchpub.com)

Set in glorious Rutland countryside, The Olive Branch is a labour of love for founders Sean Hope (the chef), Ben Jones and Marcus Welford. They transformed the run-down village boozier into a gastropub with knobs on, offering food that ranges from pub classics such as fish and chips with tomato sauce and minted peas, to fancier restaurant cooking, such as lemon sole with potted shrimps and caper mash or roast duck breast, boulangère potatoes and glazed beetroot.

To drink? Where to start? The wine list here is something else, thanks to their enthusiasm for the subject. Don't be surprised if you see an ice bucket full of a dozen different dry sherries chilling on a summer's day, or homemade sloe gin and damson vodka made with berries from the surrounding hedgerow to warm you up during the winter months.

On balmy days sit outside on the flower-filled terrace, with its heady scents of lavender and rosemary, or

retreat into the cosy pub, where locals mix with the many travellers passing through. And if you don't fancy jumping back in the car, you can always stay in one of their six chic bedrooms in the Beech House across the road (worth it alone for the cooked breakfast made with Northfield Farm sausages and bacon).

## Directions:

Leave the A1 at Stretton and follow signs for Clipsham. The pub is just a couple of miles drive from the motorway.

## Opening Times:

Mon - Fri 12:00 - 14:00, 18:00 - 23:00  
Sat 12:00 - 23:00  
Sun 12:00 - 22:30

# Hundred House Hotel

## Colin Pressdee

Colin Pressdee is a freelance food writer and consultant, and author of the Food Wales eating out guide. He writes a weekly wine column for the Daily Post.



## Hundred House Hotel

Bridgnorth Road  
Norton  
Shropshire  
TF11 9EE

 01952 730353  
 [www.hundredhouse.co.uk](http://www.hundredhouse.co.uk)

The Phillips family has created an impressive complex here: redbrick building housing the hotel, bars and restaurant, while an original tithe barn is a separate conference and function suite. The bars have tiled and flagstone floors, pitch pine fittings and a Jacobean fireplace. Beams are draped with festoons of dried herbs from the garden with modern art and stained glass panels providing added colour.

Hundred House is popular with locals, and a younger crowd enjoy the real ales and a large selection of wines. The bar has several eating areas that create a casual style of dining, while the separate restaurant is quieter and discreet.

The superb herb garden, with its water features and flower beds (which families can visit), provides much of the inspiration for Stuart Phillips's cuisine. Traditional steak and kidney pie or lasagne rest easily alongside innovative contemporary dishes using Bridgnorth beef,

## Opening Times:

Mon - Sat 12:00 - 14:15 & 18:00 - 21:00  
Sunday 12:00 - 21:00

## Directions:

Take Junction 4 or 5 from the M54 at Telford onto the A442 to Bridgnorth for seven miles, approx 12-15 minutes. The Hundred House Hotel is on the right – follow signs to the car park.



# Café Skylark

## Liz Wright

Liz Wright specializes in self-sufficiency. She has written several books on the subject and is Editor of Smallholder magazine.



## Café Skylark & Skylark Garden Centre

Manea Road  
Wimblington  
Cambridgeshire  
PE15 0PA

 01354 741212  
 [www.skylark.uk.com](http://www.skylark.uk.com)

Café Skylark is part of Skylark Garden Centre, owned and run by a local farming family. Housed in a separate light and airy building entered via the plant house, the Café has plain pine tables and a flagged floor. It overlooks the well kept Garden Centre farm animals. Popular with old and young, families and travellers alike, Skylark Café provides low-priced food with a big local produce input. In fact you can see the team of egg layers pecking in the field!

The Fenland breakfast uses Skylark's free range eggs, locally produced sausages, bacon and fenland field mushrooms. A mere £2.99 will buy you free range eggs and fenland chips (made with potatoes from nearby fields), piled high on a simple plate, fluffy and crisp. The range of cakes are home made locally and the portions are generous. Simple but well prepared salads and fresh cut sandwiches are also on the menu. The staff are excellent cooks, preparing food to order quickly and efficiently in view of the Café.

## Directions:

Heading towards March on the A141, Café Skylark is on the A1093 which is the first right-hand turn from Chatteris, opposite Wimblington Church signposted Manea. About a mile on the right hand side there are clear signs for Skylark Garden Centre with ample parking close to the Café.

## Opening Times:

Café open every day 10:00 - 16:00

# Milsoms Bistro Restaurant

**Susan Spaul**

Susan Spaul, Freelance Food Writer, [susanspaul@aol.com](mailto:susanspaul@aol.com).



## Milsoms Bistro Restaurant

Stratford Road  
Dedham  
Essex  
CO7 6HW

 01206 322795  
 [www.milsomhotels.com](http://www.milsomhotels.com)

Situated less than a mile from the A12, Milsoms Bistro Restaurant has made itself a popular destination for young professionals along the Essex-Suffolk border. And it's easy to see why. The bistro is set in a country house in the rolling hills of 'Constable Country' with an attractive bar and outside terrace complete with heaters. The trendy, modern décor keeps the atmosphere informal and fun. Rooms are also available.

The food is the star here, reasonably priced 'modern British' eating from breakfast through to a full à la carte menu. Local favourites, such as Pinneys' smoked mackerel fillet with grain mustard potato salad, Suffolk roast pork belly with sauerkraut, and Dedham Vale beef are featured along with international dishes such as risotto of mushrooms and garden peas.

The specially designed children's menu is available all day. There is a good selection of wine by the glass, and traditional British puddings finish the meal. It does not take reservations, but while there might be a short wait for a table, prompt service ensures turnover of a reasonable pace.

### Directions:

Turn off the A12 at Stratford St Mary toward Dedham and go over the bridge and down the hill. Take the first left where the road widens into a lay-by.

### Opening Times:

Open for breakfast (07:00 - 09:30), then from 12:00 to 21:30 (10:00 on Saturday and Sunday)



# Y Polyn

**Barney Desmazery**

Barney Desmazery is the Food Editor BBC Good Food Magazine [bbcgoodfood.com](http://bbcgoodfood.com).



## Y Polyn

Capel Dewi  
Nantgaredig  
Dyfed  
SA32 7LH

 01267 290000  
 [info@ypolyn.co.uk](mailto:info@ypolyn.co.uk)  
 [www.ypolynrestaurant.co.uk](http://www.ypolynrestaurant.co.uk)

Set back in a wooded area, this traditional whitewashed country pub is owned and run by people who really know their stuff. They serve some of the most honest food in South-West Wales. When you enter their website, you are greeted with the words: 'Fat equals flavour. Live with it.' You can't get much more honest than that.

Their mantra is unpretentious, seasonal, extremely local and homemade, and they stick to it very well, with sewin (Welsh sea trout), Welsh black beef, local goat's cheese, lamb and home-reared pork all given starring roles – and often credited as to farm or breed. Dishes may include fillet steak, shallots & red wine sauce, Carmarthen ham with celeriac rémoulade or a classic Welsh lamb hot pot. This is food that is cooked to comfort and satisfy, not to win prizes, with locals and weekenders all made to feel welcome by the friendly, attentive and professional staff.

Individually priced dishes are offered at lunch Monday through Saturday, while Sunday lunch and dinner is a set-price menu of two to three courses selling at eminently reasonable prices. Children are welcome and high chairs available on request.

### Directions:

Leave Carmarthen on the A484, then turn east on the A40, and south onto the B4310. The restaurant is a 15-minute drive from Carmarthen.

### Opening Times:

Lunch 12:00 - 14:00, dinner 19:00 - 21:00  
Sunday close at 17:00  
Closed Monday

# The Hardwick

## Diana Henry

Diana Henry is the award winning food writer for the Sunday Telegraph and author of six books, including the *Gastropub Cookbook*.



## The Hardwick

Old Raglan Road  
Abergavenny  
Gwent  
NP7 9AA

☎ 01873 854220

🖱 [www.thehardwick.co.uk](http://www.thehardwick.co.uk)

The Hardwick is a big, sensible-looking roadside pub owned and run by an ex-London chef, Stephen Terry, who was at one time a protégé of Marco Pierre White. His menu here is all things to all people and every dish from ham, egg and chips (the best you'll ever taste) to crispy pork belly with fennel, Amalfi lemon and capers is superb.

Long menus are usually a bad sign, but not here. There is no pressure to order the more complicated dishes. You can have a big sandwich filled with roast mushrooms and melting Fontina cheese or a three course meal.

Alongside British classics (chicken and ham pie or warm rice pudding with Bramley apple compote) Italian dishes dominate. Try carpaccio of Herefordshire beef, potato gnocchi with sausage from Trealy Farm (it's nearby and makes fantastic charcuterie) or a rotolo of spinach, pumpkin and

goat's cheese. Everything is sourced as locally as possible.

Rather than a stripped down gastropub feel, the interior is cosy with dark antique furniture and homely fabrics. Customers are both locals and day-trippers, babes in arms and sprawling families. Stephen describes it as 'Ronseal cooking' as 'it does exactly what it says on the tin'. The customers clearly agree.

## Opening Times:

Tuesday - Thursday 12:00 - 15:00  
Tuesday - Saturday 18:30 - 22:00  
Closed Monday and Sunday evening

## Directions:

From the A449, A465 or A40 to Raglan or Abergavenny, take the B4598 signposted Clytha or Usk. From South or West Wales, the Hardwick is 1.5 miles on the left, from London, Bristol or Midlands the Hardwick is 7.5 miles on the right.



# The Gumstool Inn

## Drew Smith

Drew Smith is a former editor of the *Good Food Guide* and restaurant critic for *The Guardian*.



## The Gumstool Inn

Calcot Manor  
Calcot  
Gloucestershire  
GL8 8YJ

☎ 01666 890391

🖱 [www.calcotmanor.co.uk](http://www.calcotmanor.co.uk)

The Gumstool is a little bit deceptive. It is not the traditional old Cotswold pub that it now appears, but used to be a tumbled-down bit of old Cotswold cowshed originally converted into a hotel by the Ball family. Now under the acute direction of chef Michael Croft, it is far enough from the A46 – the main Cheltenham to Bath road - so as not to be audible but close enough to almost toast a passer-by.

Gumstool is the pub annexe to the Calcot Manor luxury hotel and spa and for most of the past decade has been the preferred choice of locals, offering all the resources of a big hotel kitchen inside the confines and value of gastropub menu and setting. On sunny days it spills out into an umbrella covered courtyard that sparkles in Cotswold stone whereas inside is pragmatic rather than plush.

The menu is well thought out, well sourced and consistently good quality at reasonable prices, which makes it popular with all kinds of locals of all ages. Wines and beers have also been chosen with equal care.

## Directions:

Turn off the A46 - the main Cheltenham to Bath road, south of Nailsworth and Stroud - towards Tetbury. The Gumstool Inn is four miles west from Tetbury on the A4135.

## Opening Times:

Lunch 12:00 - 14:00, dinner, 17:30 - 21:30  
Sunday lunch 12:00 - 16:00, dinner 17:30 - 21:00

# The Crab at Chieveley



## Antony Worrall Thompson

Antony Worrall Thompson MOGB is a chef, broadcaster and author of numerous cookery books. Often to be found cooking at his restaurant in Oxfordshire, The Greyhound at Rotherfield Peppard ([www.awtonline.co.uk](http://www.awtonline.co.uk)).



## The Crab at Chieveley

Wantage Road  
Donnington  
Berkshire  
RG20 8UE

 01635 247550  
 [www.crabatchieveley.com](http://www.crabatchieveley.com)

Heading west down the M4 gives you a good restaurant choice but The Crab is one of my favourites.

This thatched dining pub made its name with fish - an unusual achievement for a landlocked establishment. It has a delightful quirky décor with ceilings covered in fishing nets with racecourse badges attached to remind you that Lambourn is near.

The chef, Jamie Hodson, tries very hard; and he's an excellent cook, but (and this is a good 'but') he knows when to keep it simple. Beautiful crabs plus crackers to assist, a hint of lime in wasabi mayo. At a recent trip, my children's crispy squid with sweet chilli is as good as squid gets. My turbot hadn't seen a farm, and it was balanced by superb hollandaise; my wife's sea bream was perfectly partnered with lightly spiced tomato risotto. Relax, meat eaters! You too are catered for.

### Opening Times:

Lunch  
Monday - Saturday 12:00 - 14:30  
Sunday 12:00 - 15:00  
Dinner  
Monday - Saturday 18:00 - 21:30  
Sunday 19:00 - 21:00

### Directions:

Exit the M4 at junction 13 following signs to Chieveley. Turn left into Chieveley Village, continue for 1/3 mile then turn left after The Red Lion pub into School Road. After about 2 miles, turn right onto the B4494 heading towards Wantage. The Crab is about 1/2 mile up the hill on your right.



# The Pot Kiln

## Valentine Warner

Valentine Warner is a freelance food writer and broadcaster. [www.valentinewarner.com](http://www.valentinewarner.com) or [polly@warmsalad.co.uk](mailto:polly@warmsalad.co.uk)



## The Pot Kiln

Frilsham  
Berkshire  
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 [www.potkilm.org](http://www.potkilm.org)

The Pot Kiln is very much a pub, the kind of gem rapidly disappearing from across the British Isles. Unlike most country pubs, however, it has a sister cookery school nearby. Inside you'll find a happy mix of locals, weekenders, travellers and destination eaters. It is in no way pretentious or snobby, and children are welcome.

Hidden like a cep in the bracken, the Pot Kiln sits at the end of a narrow lane surrounded by woods. It is enchanting to arrive here by night. The setting is properly pitch dark and clicking the latch, you are bathed in a warm pumpkin glow and the chatter of locals. Inside is simple: tiles, wooden furniture, low lighting. Old-fashioned but comfortable.

The food reflects the surrounding countryside. The proprietor shoots all the venison that appears on the menu. Main dishes are also supplemented by harvesting the hedgerows and the abundance of mushrooms that grow in the area. The menu contains a lot of game and some offal; I would not suggest that this is the best place for an outing of vegetarians. But the local ales are excellent, if that's any consolation.

### Directions:

Exit the M4 at junction 12. Take first exit onto A4 for Theale. Go straight over the second roundabout. At the third roundabout turn right onto a A340. Take the first left at large brick wall. Drive straight over Bradfield collage crossroads. Head for Yattendon. When in village turn left into narrow lane opposite church. Travel to the end where the pub is sign posted.

### Opening Times:

Bar open Mon - Fri: 12:00 - 15:00 & 18:00 - 23:00  
Saturday: 12:00 - 23:00 Sunday: 12:00 - 22:00  
Bar Food: (end times are last orders for food)  
Mon to Sat: 12:00 - 14:30 & 18:30 - 20:30  
Sunday: 12:00 - 14:30  
Restaurant (last orders for food):  
Mon - Sat: 12:00 - 14:00, 19:00 - 21:00  
Sunday: 12:00 - 14:45  
Closed on Tuesdays

# The New Inn at Lower Westwood

## Richard Bertinet

Richard Bertinet, is a chef, baker, cookery teacher and author of the award winning bread bibles DOUGH and CRUST. His latest book is COOK: In a class of your own. [www.thebertinetkitchen.com](http://www.thebertinetkitchen.com)



## The New Inn

Westwood Road  
Lower Westwood  
Wiltshire  
BA15 1AE

 01225 863123

Don't let the name fool you: there is nothing 'new' about the appearance of this lovely coaching inn dating from the 1600s. Décor is absolutely what you would expect of a traditional country pub. And the newest owners, father and daughter team Mike (former landlord of the Wheatsheaf at Combe Hay for some 23 years) and Hannah Taylor, have no plans to make any decorative changes.

The menu offers a selection of hard to resist pub favourites, many of which we have tried and found to be excellent. It isn't haute cuisine but simple fare done very well, such as a half-pint of prawns, devilled kidneys, fish & chips with mushy peas and home-made tartare sauce, hand-made sausage & mash and a traditional Ploughman's. There are also seasonal offerings, primarily of fish and seafood in summer and lots of game in winter.

## Opening Times:

Lunch: 12:00 - 15:00  
Dinner: 18:00 - 23:00  
Sunday: 12:00 - 16:00

## Directions:

From the A36 turn east onto the A366 to Farleigh Hungerford and then left after the castle. Pass Westwood Manor and the New Inn is opposite you at the first junction. Car park at rear.



# The Tea Shop at Watts Gallery

## Shirlee Posner

Shirlee Posner is a freelance food writer, food stylist, photographer and food educationalist working across several food education projects. [www.shirleeposner.com](http://www.shirleeposner.com)



## The Tea Shop at Watts Gallery

Down Lane  
Compton  
Guildford  
Surrey  
GU3 1DQ

 01483 813590

 [teashop@wattsgallery.org.uk](mailto:teashop@wattsgallery.org.uk)

 [www.wattsgallery.org.uk](http://www.wattsgallery.org.uk)

This local treasure has a devoted cult following of walkers, cyclists and local residents. Housed within the grounds of a gallery dedicated to the work of well-known Victorian painter and sculptor George Frederic Watts, the Tea Shop was long renowned for its cheesy rarebits and home baked traditional cakes. During a closure for a long-overdue refurbishment, loyal patrons were fearful that their oasis on the North Downs Way would lose its character in the process.

Emerging in February 2010 from its makeover with all the positive traits securely intact is credit to a new management team with a sustainable vision. Emma Leony Palmer and her assistant Val Goddard have embraced the ethos of the former Tea Shop menu while instilling some magic of their own. They buy all their produce from within a ten-mile radius of the teashop, and produce artisan chutneys and jams for use in the teashop. These are just two examples of the innovations introduced. A specials board featuring seasonal produce

may announce delicious home-made soups (such as celeriac and orange and courgette and rocket) and healthy salads, while a core menu runs alongside.

Gorgeous homemade cakes and scones emerge daily from the kitchen and in busy periods are accompanied by those from a local bakery at Loseley House. The gallery itself is currently closed for renovation and will reopen in Spring 2011. But the nearby chapel on the hill adjacent to the gallery in Downs Way is open and well worth a visit.

## Directions:

Compton is signed just off the A3 south of Guildford. Take the B3000 from the A3 signed to Godalming/Farnham (brown tourist signs to Loseley House) and then Compton. After the roundabout at the end of the slip road take the first left on the B3000. This is Down Lane. The Gallery is on the right a few hundred yards down the road.

## Opening Times:

10:30 - 17:00 Tuesday to Sunday  
(Open Bank Holiday Mondays, closed Tuesdays after Bank Holidays)

# Hiker's Rest

## Nicola Graimes

Nicola Graimes is an author of over 30 cookbooks as well as a freelance food writer and editor.



## Hiker's Rest

Saddlescombe Farm  
Saddlescombe Road  
Saddlescombe  
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BN45 7DE

✉ [kerry@southdownsway-hikersrest.com](mailto:kerry@southdownsway-hikersrest.com)

🖱 [www.southdownsway-hikersrest.com](http://www.southdownsway-hikersrest.com)

Nestled in the foothills of the stunning South Downs, around four miles from the A23, the Hiker's Rest is a tranquil place to take a break and enjoy no-nonsense, freshly made food.

It is foremost, as its name suggests, a welcome stopping point for walkers. However, being located just five minutes drive from the A23, it makes a perfect place to feed body and soul.

Coming by car, you will park in the car park opposite then take a short stroll past a duck pond on the right and into the converted 17th century barn. There's seating for fifty (tables outside and in an open barn), laid with tablecloths, quirky old bone china and vases of flowers. Much of the food is organic and local, including salads, sandwiches on a variety of different breads and a tempting array of homemade cakes (some of which are wheat-free).

## Opening Times:

Monday to Friday (closed Wednesdays)

11:00 - 16:00

Weekends

11:00 - 17:00

Closed January and February

## Directions:

From the A23 take the A281 exit to Henfield and turn left into Beggar's Lane. Continue on to Saddlescombe Road and look for a chalkboard sign on left 'Sussex cream teas'. Limited parking is available opposite the Hiker's Rest – parking is not available in the adjacent farm.



# Hive Beach Café

## Christine McFadden

Christine McFadden is a freelance food writer and author of more than 15 cookbooks. She writes a regular feature about local food producers for Dorset Magazine ([www.dorset.greatbritishlife.co.uk](http://www.dorset.greatbritishlife.co.uk)).



## Hive Beach Café

Beach Road  
Burton Bradstock  
Dorset  
DT6 4RF

☎ 01308 897070

Housed in a simple wooden shack, this award-winning café is situated on one of the most beautiful stretches of Dorset's Jurassic Coast with sweeping views across Lyme Bay. The décor is laid-back beach-chic – weathered timber walls, stone-floors, and classic café-style furniture, with extra seating under weatherproof awnings and an extensive patio area outside. The family-friendly ambience is as relaxed as the décor, appealing to all ages, locals and holidaymakers alike.

The café is renowned for top-quality, locally sourced seafood. Depending on the catch, the menu might include Lyme Bay scallops, lemon sole, pollack and sea trout, line-caught Portland Bill wild sea bass, West Bay plaice and mackerel, and Portland Royal oysters from beds at Chesil Beach.

In summer, crab and lobster come from the café's beach – you can't get much more local than that. Favourite dishes are tempura-battered cod with golden, rustling

chips and pan-fried Lyme Bay scallops with chorizo and pancetta. Equally popular are the Breakfast Club specials, ranging from a fortifying farmhouse fry-up to heavenly pancakes with summer fruits. Crab sandwiches, sprightly salads, monumental homemade cakes and excellent coffee also hit the spot.

The café's 'green' credentials are impeccable. As well as supporting local suppliers and sustainable fishing methods, proprietor Steve Attrill recycles glass, cardboard and cooking oil, regularly raises money for local charities.

Note:

Licensed. Wheelchair access. Car park.

## Directions:

From the A35, follow signs to Bridport taking the B3157 exit, sign-posted Burton Bradstock, at the roundabout at the Southern end of Sea Road South. About 0.25 miles beyond Burton Bradstock, turn right down Beach Road. Hive Beach Café is at the far end on the right.

## Opening Times:

Open 51 weeks per year, 7 days a week including Boxing Day & New Year's Day.

Closed Christmas Day and one week in January.

Weather-dependent, typically opening hours are:

November - early March: 10:00 - 15:00

Spring and early summer: 10:00 - 16:00

High summer: 10:00 - 21:00

Breakfast: 10:00 - 11:45

Lunch: 12:00 - 15:00

Dinner (high summer only) 18:00 - 20:00

# About Europcar

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- **24/7** – Most of our branches offer 24 hour service, seven days a week for your convenience

[www.europcar.co.uk](http://www.europcar.co.uk)

