THE GOOD FOOD GUIDE

BEDFORDSHIRE

2010

The best restaurants in the UK reviewed by which?

About The Good Food Guide

The Good Food Guide is Britain's longest-running restaurant guide. Since 1951, it has cast a critical eye over cafés, pubs, bistros and restaurants throughout the UK.

Each year the Guide is completely rewritten and compiled from scratch. Our research list is based on the huge volume of feedback that we receive from readers (the list of contributors at the back of the book is testimony to this). This feedback, together with anonymous inspections, ensures that every entry is assessed afresh. We believe that the restaurants included in this Guide are the very best in the UK.

Although much has changed since Raymond Postgate founded *The Good Food Guide*, the ethos of the original book remains: we do not accept any sponsorship, advertising or free meals. It is because of this, and because the Guide will always be the voice of the consumer, not the catering industry, that *The Good Food Guide* remains the UK's most trusted, best-selling and best-loved restaurant bible.

Please send us your recommendations and feedback by visiting **www.which.co.uk/gfgfeedback**
You can order a copy of The Good Food Guide 2010 by visiting **www.which.co.uk/gfgbook** and find out more about The Good Food Guide iPhone application at **www.thegoodfoodguide.com**

Scoring

We should begin by saying that a score of 1 is actually a significant achievement. We reject many restaurants during the compilation of the Guide. Obviously, there are always subjective aspects to rating systems, but our inspectors are equipped with extensive scoring guidelines, so that restaurant bench-marking around the UK is accurate. We also take into account the reader feedback that we receive for each restaurant, so that any given review is based on several meals.

1/10 Capable cooking, with simple food combinations and clear flavours, but some inconsistencies.

2/10 Decent cooking, displaying good basic technical skills and interesting combinations and flavours. Occasional inconsistencies.

3/10 Good cooking, showing sound technical skills and using quality ingredients.

4/10 Dedicated, focused approach to cooking; good classical skills and high-quality ingredients.

5/10 Exact cooking techniques and a degree of ambition; showing balance and depth of flavour in dishes, while using quality ingredients.

6/10 Exemplary cooking skills, innovative ideas, impeccable ingredients and an element of excitement.

7/10 High level of ambition and individuality, attention to the smallest detail, accurate and vibrant dishes.

8/10 A kitchen cooking close to or at the top of its game – highly individual, showing faultless technique and impressive artistry in dishes that are perfectly balanced for flavour, combination and texture. There is little room for disappointment here.

9/10 This mark is for cooking that has reached a pinnacle of achievement, making it a hugely memorable experience for the diner.

10/10 It is extremely rare that a restaurant can achieve perfect dishes on a consistent basis. We have awarded this mark for the second time in two years.

Symbols

Restaurants that may be given main entry status are contacted ahead of publication and asked to provide key information about their opening hours and facilities. They are also invited to participate in the £5 voucher scheme. The symbols on these entries are therefore based on this feedback from restaurants, and are intended for quick, at-a-glance identification.
This year we have changed the criteria for the vegetarian symbol so that the symbol now indicates where more than three vegetarian main courses are available. The wine bottle symbol is an accolade assigned by the Guide's team, based on their judgement of the wine list available.

Accommodation is available.

£30 It is possible to have three courses at the restaurant for less than £30.

V There are more than three vegetarian main courses on the menu.

£5 OFF The restaurant is participating in The Good Food Guide 2010 £5 voucher scheme. Vouchers are available in printed editions of the Guide - to buy a copy go to www.which.co.uk/gfgbook

The restaurant has a wine list that our inspector and wine expert have deemed to be exceptional.

£XX The price indicated on each review represents the average price of a three-course dinner, excluding wine.

INDEPENDENT, EXPERT OPINION YOU CAN TRUST

The Good Food Guide is Britain's best-selling restaurant guide. First published in 1951 and written and compiled from scratch every year, it reviews the best establishments in the UK.

All entries are based on reader feedback and inspections are carried out anonymously. Unlike other guides, we do not accept sponsorship, advertising or freebies and we pay for every meal we review.

In this special Bedfordshire edition, you will find reviews of all the leading restaurants, pubs and cafés plus some new and hidden gems that we think are 'ones to watch'.

Whether you're looking for a great value pub for Sunday lunch with friends or a once-in-a-lifetime blow-out meal, *The Good Food Guide* is bound to have the perfect venue.