



THE GOOD FOOD GUIDE

CAMBRIDGESHIRE

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.



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



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



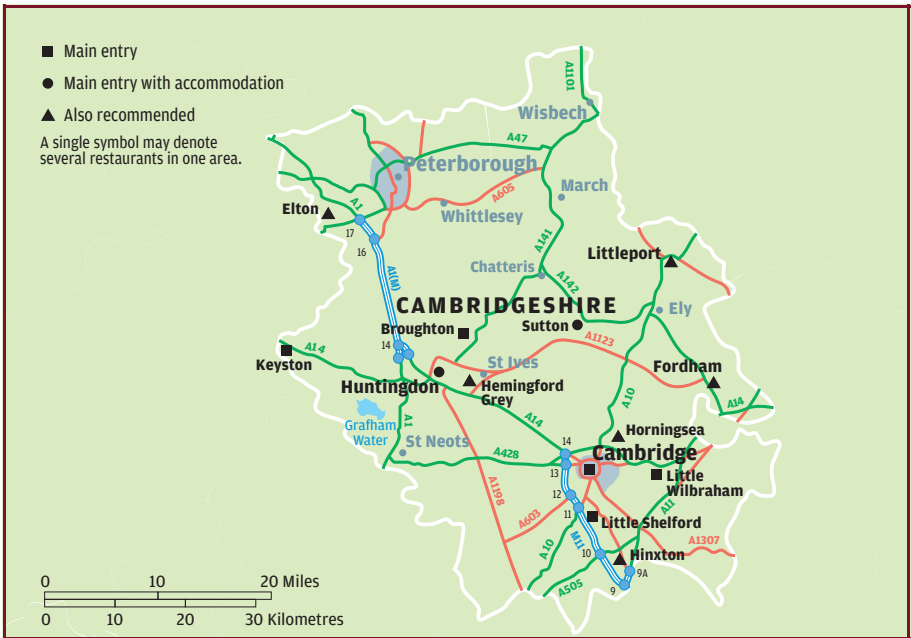
The restaurant is participating in The Good Food Guide 2010 £5 voucher scheme. Vouchers are available in printed editions of the Guide - to buy a copy go to www.which.co.uk/gfgbook



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



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



Broughton

The Crown Inn

Heart-warming gastropub

Bridge Road, Broughton, PE28 3AY

Tel no: (01487) 824428

www.thecrowninnrestaurant.co.uk

Gastropub | £24

Cooking score: 2

£5 OFF £30

The Crown commands a prime position opposite the church on the road that runs through this hamlet north of Huntingdon. It's a heart-warming country pub with small-paned windows, stone floors, a rustic bar and separate dining room leading onto the garden. The kitchen delivers an eclectic menu that features a number of Mediterranean influences (potato gnocchi with rabbit sauce) to complement modern British dishes of, say, ham hock terrine with piccalilli or roast lamb teamed with mash, thyme and red wine sauce. For dessert, there may be syrup sponge pudding with egg custard. Wines from £13.

Chef/s: David Anderson. **Open:** Wed to Sun L 12 to 2.30, Wed to Sat D 7 to 10. **Closed:** Mon, Tue.

Meals: alc (main courses £10 to £16). Set L £11.50 (2 courses) to £14. **Service:** not inc. **Details:** Cards accepted. 60 seats. 72 seats outside. Separate bar. Wheelchair access. Music. Children allowed. Car parking.

Cambridge

Alimentum

Lively joint with vibrant ideas

152-154 Hills Road, Cambridge, CB2 8PB

Tel no: (01223) 413000

www.restaurantalimentum.co.uk

Modern European | £35

Cooking score: 4

This slick, modern restaurant serves contemporary and ethically sourced food in an informal atmosphere with plain wood tables and insistent music. There's also an adjoining bar open to non-diners, plus occasional jazz evenings – no mistaking that Alimentum is a lively venue. There have been several changes

of chef since the last edition, with Mark Poynton taking over in April 2009. An early inspection saw a successful velouté of cauliflower with salt cod, but poor timing let down a main course bream fillet – though the accompanying mussel tagliatelle just hit the spot. Sweets are fashionable, delivering frangipane, almond pannacotta and vanilla ice cream. Bread is good, but a little more attention to detail would help keep up the standards of service. House wine is £15.75.

Chef/s: Mark Poynton. **Open:** all week L 12 to 3, Mon to Sat D 6 to 10. **Closed:** 24 to 31 Dec.

Meals: alc (main courses £16 to £20). Set L £13.50 (2 courses) to £16.50. Set D £15.50 (2 courses) to £18.50. **Service:** 12.5% (optional). **Details:** Cards accepted. 62 seats. Air-con. Separate bar. Wheelchair access. Music. Children allowed.

Cotto

Straightforward but spot-on

183 East Road, Cambridge, CB1 1BG

Tel no: (01223) 302010

www.cottocambridge.co.uk

Modern European | £35

Cooking score: 1

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Hans Schweitzer and his team continue to feed a group as diverse as Cambridge can conjure up – academics, students, tourists – in this simple café on two floors. ‘Straightforward but spot-on’ cooking delivers light lunches of duck and chicken country pâté or risotto with spring vegetables and field mushrooms, while dinner brings velouté of black sea bream, tiger prawns and crayfish, and rack of lamb with herb crust. Home-baked bread and ‘exceptional’ crème brûlée pleased one reporter. House wine £15.

Chef/s: Hans Schweitzer. **Open:** Tue to Sat L 9 to 3, Thur to Sat D 7 to 8.45. **Closed:** Sun, Mon, 25 and 26 Dec, 3 weeks Aug. **Meals:** alc (main courses £6 to £14). Set D £35. **Service:** not inc. **Details:** Cards accepted. 45 seats. 15 seats outside. Wheelchair access. Music. Children allowed.

Midsummer House

Modern restaurant food par excellence

Midsummer Common, Cambridge, CB4 1HA

Tel no: (01223) 369299

www.midsummerhouse.co.uk

Modern European | £60

Cooking score: 7

In a Victorian villa by the River Cam, Daniel Clifford’s restaurant continues to win faithful friends. ‘The small-scale, warm atmosphere of the old house and conservatory are delightful,’ writes one, ‘while the quaint little garden is lovely. You feel miles away from anywhere.’ On the kind of day after which the place is named, all is indeed bright, fresh and light. Mainly white tones and a slate-tiled floor create a relaxing feel. However, it’s fair to say there’s probably not much relaxation in the kitchen. This is modern restaurant food par excellence – perhaps a touch more restrained these days, but maybe all the better for that, as the higher rating reflects. There is still an abundance of novel and convincing ideas, as when sweetbreads caramelised in maple syrup are sharply offset by turnip, pistachio and ox tongue in a first course that sets the tone. Combinations are built up with apposite logic, so tender duck breast as a main course might be accompanied by grapefruit and mouli purée in a modern take on duck à l’orange, and served with spinach, hazelnuts and buerre noisette, plus slivers of the crispest skin. A creative approach to orange cheesecake sees it made with fresh goats’ cheese and put together with a ‘wonderfully hoppy’ Høegaarden sorbet, caramelised oats and fresh coriander. Extras are no mere fillers; pre-, mid- and post-meal freebies show Clifford is at home with bold flavours and contrasting textures. Most striking is an intensely flavoured gazpacho and a sublime pea velouté with tiger prawns and cubes of onion jelly. There’s a generosity, too, that certainly delivers bang per buck. A list of fine wines has been assembled, but with prices starting at around £35, mark-ups aren’t about to do anybody any favours.

INDEPENDENT, EXPERT OPINION YOU CAN TRUST

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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 Cambridgeshire 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.