



# THE GOOD FOOD GUIDE

CHESHIRE

2010

The best restaurants in the UK reviewed by



# About The Good Food Guide

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*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](http://www.which.co.uk/gfgfeedback)**

You can order a copy of The Good Food Guide 2010 by visiting  
**[www.which.co.uk/gfgbook](http://www.which.co.uk/gfgbook)** and find out more about The Good Food Guide iPhone application at **[www.thegoodfoodguide.com](http://www.thegoodfoodguide.com)**

# Scoring

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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

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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.



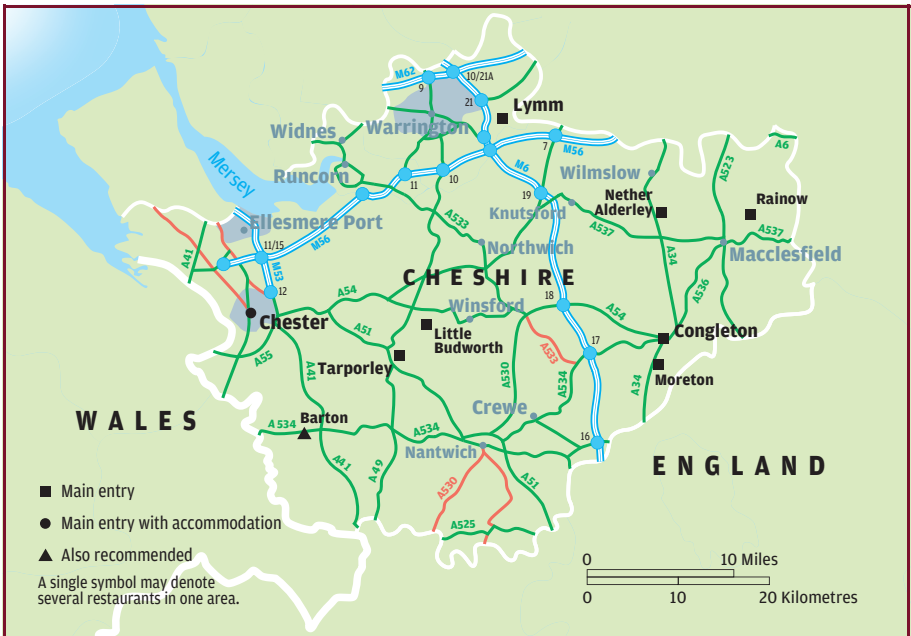
The restaurant is participating in The Good Food Guide 2010 £5 voucher scheme. Vouchers are available in printed editions of the Guide - to buy a copy go to [www.which.co.uk/gfgbook](http://www.which.co.uk/gfgbook)



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.



## Barton

### ALSO RECOMMENDED

#### ▲ Cock O Barton

Barton Road, Barton, SY14 7HU

Tel no: (01829) 782277

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

**Gastropub**

The setting is a sixteenth-century coaching inn, and while many original features have been retained – especially beams and standing timbers – it looks tastefully contemporary inside, with a menu to match. Chef Robert Kisby has moved on to Cabbage Hall (see entry), so expect fish and chips (£13.75), grilled Barnsley chop (£15.95) and steaks with all the trimmings from the new team, alongside grilled baby turbot and Thai-style sea bass. House wine is £13.75. Closed Sun D and Mon. Reports please.

## Chester

### Simon Radley at the Chester Grosvenor

**Formal but fun, with great details**

Eastgate, Chester, CH1 1LT

Tel no: (01244) 324024

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

**Modern European | £65**

**Cooking score: 7**



In the newly refurbished dining room that now bears his name, Simon Radley is at his inventive and playful best. The revamped room is still suitably formal, and eating here is still an occasion – but thanks to new, sinkably soft chairs, it's a far more comfortable one. Readers rate the details that bookend a meal: well-loved bread and cheese trolleys, 'fab' canapés such as crispy fried whitebait with fennel mayonnaise, and 'fine' petits fours. What goes between isn't bad, either. Listed with typical brevity as 'spices', one starter

## CHESTER

might be cod with old-fashioned, creamy curry sauce, mussels and a perfect poached egg raviolo. To follow, roe deer with an onion 'study' of crisp shallot rings and an onion Tatin might share a plate with Ibérico pork belly and apple sauce. Desserts are a chance to play with more humble but well-loved flavour combinations. A 'compression' of banana is alongside an accurately Snickers-like iced salty peanut parfait. Readers say 'wow'. Service ranges from slickly professional to surprisingly gauche, but the skilled wine team is a great advantage to anyone lost in a bewilderingly extensive list. Bottles are from £25. However, being in the presence of (mainly French) greatness is justification for the unleashing of a bigger budget.

**Chef/s:** Simon Radley. **Open:** Tue to Sat D 7 to 9.30 (6 Fri and Sat). **Closed:** Sun, Mon, 25 and 26 Dec, 1 week Jan. **Meals:** Set D £69, Tasting menu £80. **Service:** 12.5% (optional). **Details:** Cards accepted. 45 seats. Air-con. Separate bar. No music. No mobile phones. Wheelchair access. Car parking.

### READERS RECOMMEND

#### 1539 Restaurant & Bar

Modern British

The Racecourse, Chester, CH1 2LY

Tel no: (01244) 304611

www.restaurant1539.co.uk

'Quality restaurant with a wide appeal at Chester racecourse'

#### Congleton

#### L'Endroit

Warm and delicious – a lovely find

70/72 Lawton Street, Congleton, CW12 1RS

Tel no: (01260) 299548

www.lendroit.co.uk

French | £25

Cooking score: 3

£5 OFF  £30 

Behind cheerful yellow awnings, L'Endroit combines French cooking with northern hospitality to happy effect. Jars of honey from the owners' bees are displayed amid a warm colour scheme, and the penchant for

producing homemade treats extends to the house black pudding. Beaming with approval for a good appetite, efficient staff might bring fennel soup, or crab dressed with a grassy herb cream. The details, such as a salad of soft, well-dressed leaves on the side, are all attended to. Readers praise the good treatment of game in season: perhaps venison in a dark, orange-scented stew with no-nonsense herby fried potatoes. Desserts include a tart of the day and shallow, delicately eggy crème brûlée. The wine list is serious, with the French stickies alone running to the best part of a page; accessible house prices start at £12.25.

**Chef/s:** Eli Leconte. **Open:** Tue to Fri L 12 to 2.30, Tue to Sat D 6 to 10. **Closed:** Sun, Mon, 2 weeks end Feb, 1 week Jun, 1 week Sept. **Meals:** alc (main courses £12 to £18). Set L £9.95 (2 courses). **Service:** 10% (optional). **Details:** Cards accepted. 34 seats. 12 seats outside. Wheelchair access. Music. Children allowed. Car parking.

#### Little Budworth

NEW ENTRY

#### Cabbage Hall

Smart dining pub with French fancies

Forest Road, Little Budworth, CW6 9ES

Tel no: (01829) 760292

www.cabbagehallrestaurant.com

Modern British | £30

Cooking score: 3

£5 OFF

A country spot that's decidedly un-rustic, Cabbage Hall could be any smart dining pub in any corner of the country. Chef/patron Robert Kisby's menu is very much Cheshire by way of France, however, offering a combination of regional food platters, Gallic fancies and the odd international influence. Start, perhaps, with gratin Normande, a silky cream of onion soup with Cheshire cider, or the signature lobster, saffron and leek risotto with a potent Cognac sauce. Plain pub dishes such as fish and chips don't fare as well as restauranty mains such as veal suédoise, with more booze and cream in a smooth sherry mushroom sauce. Dessert might be chocolate marquise with a mango and ginger compote,

# 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 Cheshire 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.