



THE GOOD FOOD GUIDE

DORSET

2010

The best restaurants in the UK reviewed by



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.



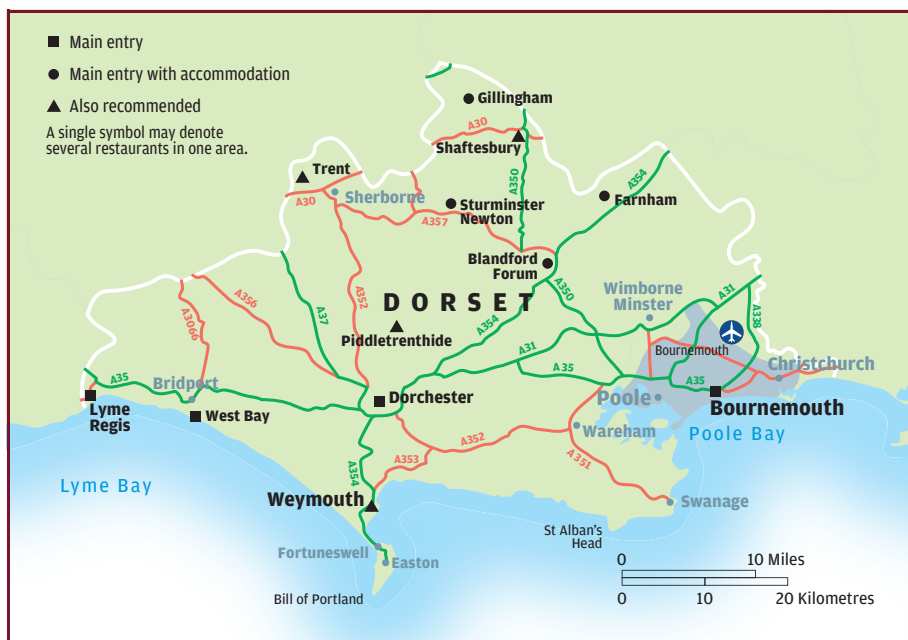
The restaurant is participating in The Good Food Guide 2010 £5 voucher scheme. Vouchers are available in printed editions of the Guide - to buy a copy go to www.which.co.uk/gfgbook



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.



Blandford Forum

Castleman Hotel

A tranquil treasure with convincing food

Chettle, Blandford Forum, DT11 8DB

Tel no: (01258) 830096

www.castlemanhotel.co.uk

Modern British | £23

Cooking score: 2



Hailed as a 'tranquil treasure', this handsome hotel was originally the dower house in Chettle – a village that has been owned by the same family for more than 150 years. There is still much to survey in the remodelled Victorian building, from its lovely galleried hall to the fine plasterwork ceilings in the dining room. The food also merits serious attention, and the kitchen delivers convincing renditions of mainstream Eurocentric dishes. Warm pigeon breast and bacon salad with blackerry and balsamic dressing could give way to pine nut-crusted cod with roasted peppers and tapenade or calf's liver with sage

and red wine. After that, lemon syllabub or toffee and banana sponge provide an easy finale. The wine list packs bags of quality and depth into a relatively modest framework: producers are chosen with exemplary care and prices (from £12) are friendly.

Chef/s: Barbara Garnsworthy and Richard Morris.
Open: Sun L 12 to 2, all week D 7 to 10. **Closed:** 25, 26 and 31 Dec, Feb. **Meals:** alc (main courses £10 to £20). Sun L £21. **Service:** not inc. **Details:** Cards accepted. 45 seats. Separate bar. No music. No mobile phones. Wheelchair access. Children allowed. Car parking.

Please send us your feedback

To register your opinion about any restaurant listed in the Guide, or a new restaurant that you wish to bring to our attention, please visit the web address at the bottom of the page. Your feedback informs the content of the book and will be used to compile next year's reviews.

Bournemouth

NEW ENTRY

The Print Room

Bustling all-day Art Deco brasserie

Richmond Hill, Bournemouth, BH2 6HH

Tel no: (01202) 789669

www.theprintroom-bournemouth.co.uk

Modern European | £25

Cooking score: 2

£5
OFF   £30
OFF 

The old *Daily Echo* building is the setting for this bustling, light and airy brasserie. The wide-ranging modern European menu is supplemented by 'Express' items such as eggs Benedict, and the cooking shows good technical skills. Locally sourced dishes include a Dorset Smokery meat and fish assiette to start, and pan-fried fillet of Poole Bay sea bream. Well-executed desserts feature a stunning crème brûlée and raspberry mille-feuille. The well-spread wine list, with helpful guidelines, has something to suit all pockets. House wine is £15.95.

Chef/s: Nick Baldwin. **Open:** all week 7.45am to 11pm. **Meals:** alc (main courses £9 to £39).

Service: not inc. **Details:** Cards accepted. 170 seats. Separate bar. Wheelchair access. Music. Children allowed.

ALSO RECOMMENDED

▲ WestBeach

Pier Approach, Bournemouth, BH2 5AA

Tel no: (01202) 587785

www.west-beach.co.uk

Seafood

The food perfectly fits the surroundings at this glass-fronted beachside restaurant close to the pier. Seafood is top of the agenda, say ceviche of scallops with chargrilled red capsicum salsa (£10) or sea bass with roast beetroot glazed with wildflower and vanilla honey (£18.50), but there are lunchtime fish finger sandwiches with chips and Sunday roasts with Yorkshire pudding (£11.50) for those with simpler tastes and tighter budgets. House wine is £14.95. Open all week.

Dorchester

Sienna

Engaging intimacy and big aspirations

36 High West Street, Dorchester, DT1 1UP

Tel no: (01305) 250022

www.siennarestaurant.co.uk

Modern British | £39

Cooking score: 4

Russell and Elena Brown's converted shop may be small but it makes a big impact – although it feels more like a tidy 'family bistro' than a restaurant with serious aspirations. Homely touches, colourful flower arrangements and artwork set the scene, and Elena's friendly presence out front adds to the mood of engaging intimacy. In the kitchen, Russell manages to 'wring the maximum flavour' out of carefully sourced seasonal ingredients, and his menus are cleverly contrived showcases for what one reader called 'insightful combinations' – witness pan-fried fillet of brill with a tiger prawn and mushroom tartlet, Jerusalem artichoke velouté and sherry reduction. To start, breast of wood pigeon with roasted beetroot, Puy lentils and horseradish follows the calendar, while in-tune desserts show their class with the likes of pear and maple syrup sponge pudding with a pear and ginger smoothie and crème fraîche ice cream. The carefully chosen, 50-bin wine list has house selections from £15.95 (£10.80 a decanter).

Chef/s: Russell Brown. **Open:** Tue to Sat L 12 to 2, D 7 to 9. **Closed:** Sun, Mon, 2 weeks spring and autumn. **Meals:** Set L £21.50 (2 courses) to £24.50. Set D £32.50 (2 courses) to £39. Tasting menu £48.50 (6 courses). **Service:** not inc. **Details:** Cards accepted. 15 seats. Air-con. No mobile phones. Music.

£5
OFF voucher scheme

Also recommended entries can also take part in the £5-off voucher scheme. For a full list of participating restaurants, please visit: www.which.co.uk/gfgvoucherscheme

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 Dorset 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.