



THE GOOD FOOD GUIDE

SUSSEX – EAST

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.



Brighton

Bill's Produce Store

Foodie market vibes

The Depot, 100 North Road, Brighton, BN1 1YE

Tel no: (01273) 692894

www.billsproducestore.co.uk

Modern British | £20

Cooking score: 3



A high-profile offshoot of the original Produce Store in Lewes, ex-greengrocer Bill Collison's Brighton crowd-puller occupies a converted bus depot that now serves as an artisan local food market, wine shop, deli and populist all-day eatery. From breakfast onwards, the place deals in everything from buttermilk pancakes and now-legendary fish finger sandwiches to everything-included lunch plates and daily specials (say, sardine, caper and roasted pepper pizza). Come evening, the kitchen puts on its gladraggs for hearty brasserie dishes such as Thai-spiced pumpkin and coconut curry, beef and ale

casserole, chicken, mango and buckwheat noodle salad or smoked haddock with leek and mustard mash. After that, perhaps some British cheeses or Bill's trademark aggfafredo (vanilla ice cream with espresso coffee). A dozen gluggable wines start at £13.65 (£3.40 a glass); otherwise, there are juices, smoothies, crushes and milkshakes aplenty.

Chef/s: Andy Pellegrino and Christy Robson. **Open:** all week 8 to 5 (10 to 4 Sun), Mon to Sat D 5 to 10. **Closed:** 25 and 26 Dec, 1 Jan. **Meals:** alc (main courses £8 to £15). **Service:** not inc. **Details:** Cards accepted. 96 seats. Air-con. Wheelchair access. Music. Children allowed.

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.

Due South

Beach pebbles scrunch while you lunch

139 Kings Road Arches, Brighton, BN1 2FN

Tel no: (01273) 821218

www.duesouth.co.uk

Modern British | £33

Cooking score: 2

£5
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Located right on the beach, in the old Victorian arches, Due South is within earshot of plashing waves and the scrunch of pebbles. The pan-European cooking, which is based on local ingredients, delivers herb-crusted Sussex goats' cheese with beetroot brioche, or seared Brighton scallops with black pudding, followed by roast Castle Farm beef ribeye, smoked potato fondant and rosemary and roast garlic jus. Vegetarian dishes show imagination, as in parsnip and smoked shiitake risotto, and meals end with rhubarb crème brûlée or local cheeses. Wine prices open at £14, and include a good selection of organic and biodynamic gear.

Chef/s: Michael Bremner. **Open:** all week L 12 to 3.30, D 6 to 9.45. **Closed:** 25 and 26 Dec. **Meals:** alc (main courses £9 to £28). **Service:** 12.5% (optional). **Details:** Cards accepted. 55 seats. 40 seats outside. Air-con. Wheelchair access. Music.

The Foragers

Refreshingly quirky and likeable local

3 Stirling Place, Brighton, BN3 3YU

Tel no: (01273) 733134

www.theforagerspub.co.uk

Gastropub | £26

Cooking score: 2

£30
▼

This laid-back pub in a quiet back street in Hove is refreshing and likeable – low-key with a robustly seasonal and quirky attitude to food. The daily changing menus are peppered with seasonal ingredients – say, Tuscan-style deep-fried local squid or twice-baked soufflé (with local cowslip cheese, crushed blue potatoes, roast red onion, wilted wild greens and garlic cream) – which suggest considerable dedication to sourcing. Slow-

cooked lamb stew comes with herb dumplings and creamy mash, while wonderful comfort desserts could feature sticky toffee cheesecake or apple and cinnamon steamed pudding. House wine is £11.65.

Chef/s: Georgina Clarke and Rebecca Misich. **Open:** all week L 12 to 3 (4 Sat and Sun), Mon to Sat D 6.30 to 10. **Closed:** 25 Dec. **Meals:** alc (main courses £11 to £20). Set L £12.40 (2 courses) to £22. Set D £19.50 (2 courses) to £25.50. **Service:** not inc. **Details:** Cards accepted. 100 seats. 100 seats outside. Wheelchair access. Music. Children allowed.

The Ginger Pig

Gastropub cooking that's a cut above

3 Hove Street, Brighton, BN3 2TR

Tel no: (01273) 736123

www.gingermanrestaurants.com

Modern European | £22

Cooking score: 4

£30
▼

Dreamed up by Brighton restaurateur Ben McKellar (see following entry for Gingerman), the Ginger Pig remains a pub that attracts the locals, but it has also become a destination restaurant for people who care about food. It has a bright, warm, modern feel, is run with well-honed professionalism, and offers appealing, crowd-pleasing contemporary menus bolstered by daily blackboard specials. The kitchen shows sound talent and avoids complication by concentrating attention on the main ingredients. Delicate flavours in a five-spiced roast quail complemented by apple rémoulade and a Madeira reduction, fresh local mackerel teamed with potato, tarragon and olive salad and a good romesco sauce, and proper hand-cut chips accompanying chargrilled ribeye steak epitomise careful buying and an unfussy approach. Desserts range from spotted dick and rum anglaise to chestnut and frangipane tart with chocolate ice cream. The well-spread wine list provides sound drinking from £14. **Chef/s:** Ben McKellar and Joss Holland-Forrester. **Open:** all week L 12 to 2 (12.30 to 4 Sat and Sun), D 6.30 to 10. **Meals:** alc (main courses £9 to £18). Set

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 Sussex – East 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.