THE GOOD FOOD GUIDE

LEICESTERSHIRE & RUTLAND

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.

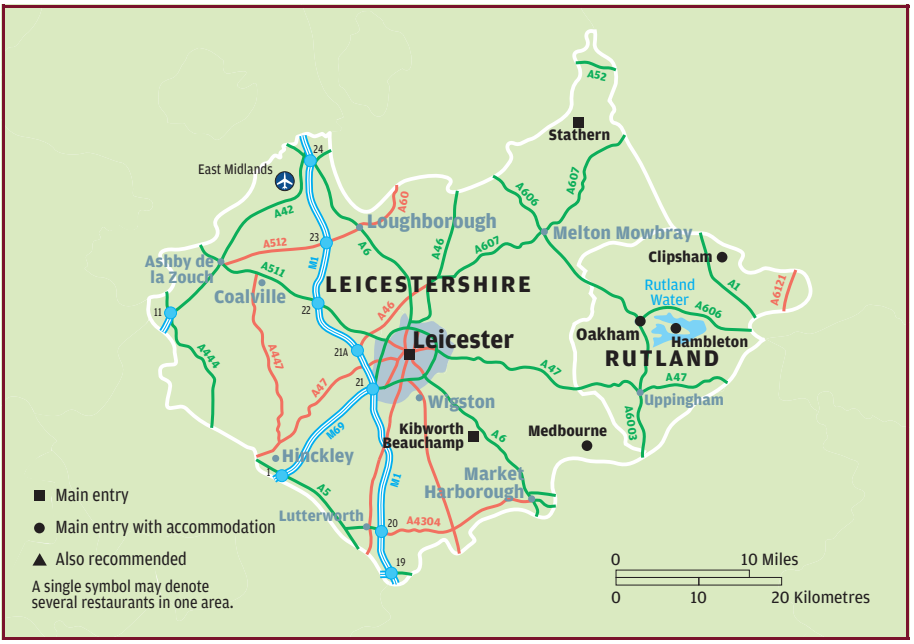
£30 It is possible to have three courses at the restaurant for less than £30.

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.



Clipsham

The Olive Branch

Welcoming village pub

Main Street, Clipsham, LE15 7SH
Tel no: (01780) 410355
www.theolivebranchpub.com
Gastropub | £28
Cooking score: 3

The Olive Branch appears rustic and unassuming – an impression reinforced by its beams, exposed stone walls, log fires and bare tables. It has the air of a true country local, albeit one with menus running from wild mushroom risotto to turbot with crab ravioli and crab bisque. The kitchen concentrates on excellent raw materials, most locally sourced, and details are not overlooked: praise is heaped on bread, local cheeses and homemade ice creams and sorbets. Pub staples such as Lincolnshire sausages with mustard mash and onion gravy are done very well, and classic puddings include egg custard or treacle tart. The modern wine list is just right for the job, unfussy, imaginative and great value. Prices start at £14.

Chef/s: Sean Hope. **Open:** all week L 12 to 2 (5 Sat, 3 Sun), D 7 to 9.30 (9 Sun). **Closed:** 25 and 26 Dec, 1 Jan. **Meals:** alc (main courses £14 to £25). Set L £16.50 (2 courses) to £19.50. Set D £20 (2 courses) to £25. Sun L £24.50. **Service:** not inc.
Details: Cards accepted. 48 seats. 24 seats outside. Separate bar. Wheelchair access. Music. Children allowed. Car parking.

Symbols

- Accommodation is available
- Three courses for less than £30
- More than three vegetarian main courses
- £5-off voucher scheme
- Notable wine list

Hambleton

Hambleton Hall

Cooking that hits the heights
Hambleton, LE15 8TH
Tel no: (01572) 756991
www.hambletonhall.com
Modern British | £70
Cooking score: 7

Hambleton achieves the often elusive trick of being an elegant country house hotel that nonetheless retains the human touch, a tribute to the efforts of Tim and Stefa Hart over the three decades they have been running the place. 'From arrival to departure, they treat you as an individual,' attests one reporter, adding 'nothing is too much trouble.' It's a majestic Victorian building peeping over trees towards Rutland Water, which makes a fine backdrop to the business of eating. In surroundings that evoke the better class of interiors magazines, Aaron Patterson's cooking hits the heights. Menu descriptions sound refreshingly simple, and display a keen eye to the seasons. Game is a strong suit, as in loin of fallow deer, served enterprisingly with roast pineapple, gin and tonic jelly and cocoa sauce, but more classical ways of doing things are not scorned. Lamb might well come with aubergine caviar and mint sauce. To begin, consider a cannelloni roll containing both squid and chorizo, served with piquant peppers, or the witty Waldorf spin that mixes walnuts, grapes, apple and celery as accompaniments to lightly curried crab salad. Flavours and seasonings remain crystal-clear throughout, all the way to desserts such as hazelnut and chocolate fondant tart, served with Valrhona chocolate sorbet and an orange reduction sauce. A wine list of all the talents has been assembled, on which Germany gets a decent shake of the stick for once. Italy, Spain and Australia also look good. 'Wines of the Moment' start at £16.50.

Chef/s: Aaron Patterson. **Open:** all week L 12 to 1.30, D 7 to 9.30. **Meals:** alc (main courses £32 to £40). Set L £20 (2 courses) to £25. Set D £37 to £46. Sun L £41.50. Tasting menu £60. **Service:** 12.5% (optional). **Details:** Cards accepted. 60 seats. Separate bar. No music. No mobile phones. Wheelchair access. Children allowed. Car parking.

Kibworth Beauchamp

Firenze

Relaxed Italian with simple, satisfying food
9 Station Street, Kibworth Beauchamp, LE8 0LN
Tel no: (0116) 2796260
www.firenze.co.uk
Italian | £30
Cooking score: 3

£5 OFF V

Lino and Sarah Poli have been running this enterprising Italian restaurant for a decade now. A light colour scheme makes the room feel pleasant and relaxed, while Lino's cooking aims to satisfy rather than push any boundaries – and a high level of satisfaction is certainly achieved. Warm salad of mackerel wrapped in pancetta with saffron vinaigrette has been a successful starter, as have pasta dishes such as sea bass ravioli with spinach and orange butter sauce, or buckwheat pasta with cabbage, potato and fontina cheese. Main courses of veal kidneys with spinach, pancetta and garlic sauce emphasise the simple, precise cooking with the several flavours counterpointing each other well. Hard-to-resist desserts might include a well-made hot pear tart with liquorice ice cream. The polished, all-Italian wine list casts its net wide and is a showcase for some of the country's most respected regional producers. For best value, home in on the 'Firenze selection' – a dozen attractive tipples from £13.95 (£3.95 a glass).

Chef/s: Lino Poli and Stuart Batey. **Open:** Mon to Sat L 12 to 3, D 7 to 11. **Closed:** Sun, 4 days Christmas, bank hols. **Meals:** alc (main courses £14 to £30). Set L £13.50 (2 courses). Set D £17.50 (2 courses) to £27.50 (4 courses). Tasting menu from £40. **Service:** not inc. **Details:** Cards accepted. 60 seats. Wheelchair access. Music. Children allowed.

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 Leicestershire and Rutland 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.