THE GOOD FOOD GUIDE

LINCOLNSHIRE

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.

Barton-upon-Humber

ALSO RECOMMENDED

▲ Elio's

11 Market Place, Barton-upon-Humber, DN18 5DA
Tel no: (01652) 635147
Italian

Opened in 1983, Elio Grossi's engaging trattoria-with-rooms is an ever-popular fixture of the Humberside scene, noted for its conservatory/courtyard and the kitchen's fondness for fish. The day's specials could run from Scottish scallops with crispy bacon and leek sauce (£8.95) and Genovese-style red bream with olives, sun-dried tomatoes, pesto and pine kernels to osso buco in gremolata sauce (£15.95) or calf's liver veneziana. Pizzas, pasta, steaks and creamy desserts (£5.75) complete the package. Italian regional wines from £12.95 a litre. Open Mon to Sat D only.

Grantham

NEW ENTRY

Chequers Inn

Popular seasonal favourite
Main Street, Woolsthorpe by Belvoir, Grantham, NG32 1LU
Tel no: (01476) 870701
www.chequersinn.net
Modern British | £27
Cooking score: 1

£5 OFF £30

The Chequers Inn is set among the gentle slopes of the Vale of Belvoir, and visitors might pass long summer evenings in the shaded gardens by the cricket pitch. When the seasons turn, the exposed brickwork of the adjoining bakehouse makes for a snug spot to enjoy dinner. On inspection, sluggish service was compensated by a starter of seared scallops, followed by a gutsy main of lamb served with Anna potatoes and spring vegetables. A cursory set of desserts might produce an apple crumble. House wines £14.

Chef/s: Mark Nesbit. **Open:** all week L 12 to 2.30 (4 Sun), D 6 to 9.30 (8.30 Sun). **Meals:** alc (main courses £10 to £18). Set L £11.50 (2 courses) to £15. Set D £16.50. Sun L £11.95 (2 courses). **Service:** not inc. **Details:** Cards accepted. 100 seats. 60 seats outside. No mobile phones. Wheelchair access. Music. Children allowed. Car parking.

Great Gonerby

Harry's Place

A local treasure

17 High Street, Great Gonerby, NG31 8JS
Tel no: (01476) 561780
Modern French | £56
Cooking score: 7

£5 OFF

Hidden behind large yew trees on the high street of a Lincolnshire backwater, this listed former farmhouse and wheelwright's is a fantastic resource for the local community. With just three tables, Harry and Caroline Hallam's set-up is domestic in scale and ambience (family photos and antiques), but this is backed up by professionalism where it counts. Harry's formula has served his customers well for 22 years – excellent raw materials showcased on a brief, regularly changing hand-written menu with just two choices per course – and he confidently keeps combinations fairly simple, timing accurate, and interweaves subtle flavours with stronger ones. A refreshing lack of undue fuss characterises dishes such as smoked Scottish salmon with orange caviar, vodka crème fraîche and a relish of mango, avocado, ginger, lime and coriander, or a main course of Lincolnshire salt marsh teal served with blackberries and a sauce of red wine, Madeira, sage, thyme, rosemary and mushrooms. Similarly, a well-reported fillet of wild halibut is perfectly timed and served with black beluga lentils and a sauce of red wine, coriander, chive and basil. Desserts such as prune and Armagnac ice cream served with passion fruit, or caramel mousse brûlée with strawberries and raspberries round things off gently. Caroline orchestrates things front-of-house and the wine list extends to one hand-written side of A4, opening with Riojas at £20 (white) and £26 (red).

Chef/s: Harry Hallam. **Open:** Tue to Sat L 12.30 to 2, D 7 to 8.30. **Closed:** Sun, Mon, 1 week from 25 Dec, bank hols. **Meals:** alc (main courses £35). **Service:** not inc. **Details:** Cards accepted. 10 seats. No music. No mobile phones. Wheelchair access. Children allowed. Car parking.

Horncastle

Magpies

A personally run Wolds favourite

71-75 East Street, Horncastle, LN9 6AA
Tel no: (01507) 527004
www.dineatthemagpies.co.uk
Modern British | £38
Cooking score: 5

Magpies is a quietly confident, personally run restaurant set in a row of black and white cottages. Inside, Caroline Gilbert is in charge of the mellow dining room, providing a welcome blend of discreet sophistication and relaxed charm. In the kitchen Andrew Gilbert likes to keep things simple, using pinpoint accuracy of timing, careful balance and pretty much faultless composition to make an impact. And make an impact he does. Expect a bedrock of modern British ideas with additions from France, Italy and beyond in starters such as saddle of rabbit stuffed with apple and sage, wrapped in Serrano ham and served on artichoke purée. For main course, loin of Lincolnshire lamb might arrive with Lancashire hotpot, while a fine piece of roast turbot may be voguishly paired with savoury Savoy cabbage, lobster mashed potato, broad beans and vanilla dressing. Desserts bring on vibrant assemblies such as a technically perfect hot pineapple tarte Tatin with coconut ice cream and candied chilli. Immense effort and care have gone into the wine list, which picks fine names from France and beyond and has a fair spread of prices. Some 17 house recommendations begin with Corney & Barrow French at £14.75.

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 Lincolnshire 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.