



THE GOOD FOOD GUIDE

NORFOLK

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.



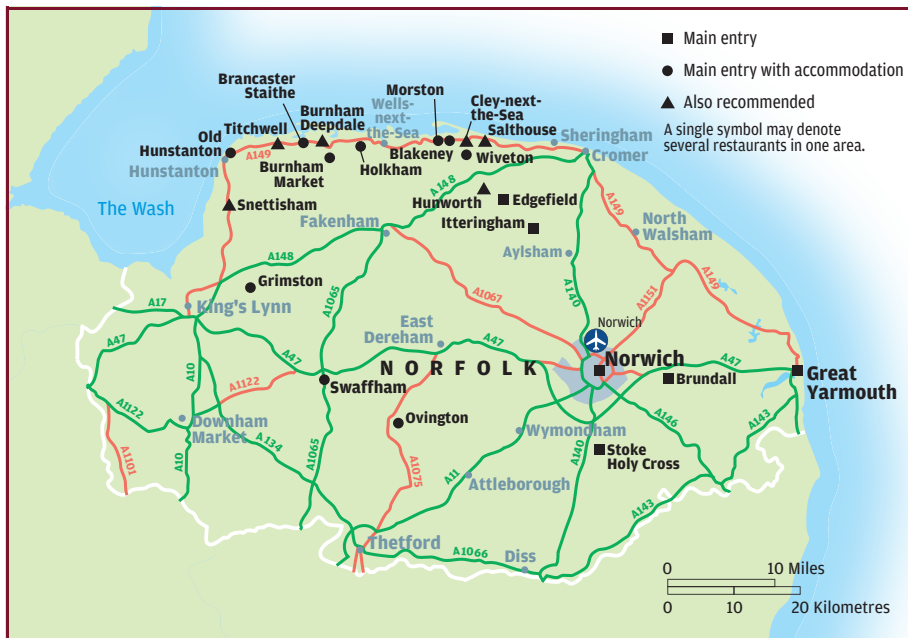
The restaurant is participating in The Good Food Guide 2010 £5 voucher scheme. Vouchers are available in printed editions of the Guide - to buy a copy go to www.which.co.uk/gfgbook



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.



Blakeney

The White Horse Hotel

Modern menus and careful cooking

4 High Street, Blakeney, NR25 7AL

Tel no: (01263) 740574

www.blakeneywhitehorse.co.uk

Modern British | £25

Cooking score: 1

£5 OFF £30

Up the steep hill from Blakeney's quay, this all-purpose inn looks smart after a refurbishment of the ground floor areas. The bar has been made more comfortable, while a new dining room is only slightly more refined. The kitchen continues to deal in straightforward modern dishes, offering among starters braised veal shank cannelloni, then carefully cooked cod with Jerusalem artichokes, Armand clams, pancetta and aioli for mains. Desserts take in steamed fig sponge with star anise ice cream. House wine £11.95.

Chef/s: Duncan Philip. **Open:** all week 12 to 2.15, D 6 to 9. **Closed:** 25 Dec. **Meals:** alc (main courses £10 to £22). **Service:** not inc. **Details:** Cards accepted. 110 seats. 32 seats outside. Separate bar. No music. No mobile phones. Children allowed. Car parking.

ALSO RECOMMENDED

▲ The Moorings

High Street, Blakeney, NR25 7NA

Tel no: (01263) 740054

www.blakeney-moorings.co.uk

Modern British

Visitors and locals flock to this cheerful café near Blakeney's quay, drawn by straightforward food and relaxed service. The kitchen is driven by an enthusiasm for Norfolk's produce, with soups, salads, sandwiches (local crab £4.25) and homemade cakes making up a flexible all-day menu. Lunch and dinner (check times in winter) bring smoked fish platters (£7.25) and loin of local venison (£16.50). House wine £14.50. Open all week.

Brancaster Staithe

The White Horse

Coastal pub with an incredible view

Brancaster Staithe, PE31 8BY

Tel no: (01485) 210262

www.whitehorsebrancaster.co.uk

Gastropub | £25

Cooking score: 3



The White Horse plays host to tourists, walkers and locals in equal measure and looks every inch the modern pub, from the cheering main bar to the light-filled conservatory dining room. And with the terrace making the most of views across vast salt marshes and a summer barbecue on the front patio, there's plenty of opportunity for outdoor eating. Fish is a strong suit: well reported local oysters (in tempura with wasabi mash, lemon syrup and tofu broth), excellent local mussels, as well as meaty medallions of monkfish with good aubergine caviar and red wine. Praise, too, for chicken with braised cabbage and bacon, and for a minute steak and red onion marmalade ciabatta from the excellent all-day bar menu. House wine is £13.

Chef/s: Rene Llupar. **Open:** all week L 12 to 2, D 6.30 to 9. **Meals:** alc (main courses £11 to £19). Bar menu available. **Service:** not inc. **Details:** Cards accepted. 90 seats. 100 seats outside. Separate bar. No mobile phones. Wheelchair access. Children allowed. Car parking.

READERS RECOMMEND

The Jolly Sailors

Gastropub

Brancaster Staithe, PE31 8BY

Tel no: (01485) 210314

www.jollysailorsbrancaster.co.uk

'Perfect for pizza and a pint – some of the best value along the north Norfolk coast'

Brundall

The Lavender House

Accomplished country cooking

39 The Street, Brundall, NR13 5AA

Tel no: (01603) 712215

www.thelavenderhouse.co.uk

Modern British | £39

Cooking score: 2



A hive of activity is afoot in this little Norfolk village, where Richard Hughes runs a cookery school as well as an accomplished restaurant in a thatched white cottage that dates from around 1540. You would expect local produce to feature strongly, and you would not be disappointed. Binham Blue, a cows'-milk cheese from north Norfolk, is fashioned into a full-flavoured starter with beetroot and orange, Brancaster mussels turn up in a main course teamed with turbot, lettuce and peas, and pheasant from Strumpshaw Fen comes with hazelnut cannelloni, pumpkin and caramelised apple. There's also a fine cheese trolley, as well as delights such as rhubarb ripple cheesecake with pink Champagne sorbet. A pedigree wine list is arranged by style, and keeps prices on a reassuringly tight rein, opening at £15.95.

Chef/s: Richard Hughes. **Open:** Sun L 12 to 2.30, Tue to Sat D 6 to 11. **Closed:** Mon. **Meals:** Set D £40 (6 courses). Tasting menu £58. Sun L £25. **Service:** not inc. **Details:** Cards accepted. 55 seats. Separate bar. Wheelchair access. Music. Children allowed. Car parking.

Burnham Deepdale

ALSO RECOMMENDED

▲ Deepdale Café

Main Road, Burnham Deepdale, PE31 8DD

Tel no: (01485) 211055

www.deepdalecafe.co.uk

Café

The location on the north Norfolk coast makes this daytime venue popular with ramblers and bird-watchers alike. If you're up with the lark, there's a Big Breakfast for £6.75.

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 Norfolk 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.