



THE GOOD FOOD GUIDE

NOTTINGHAMSHIRE

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.



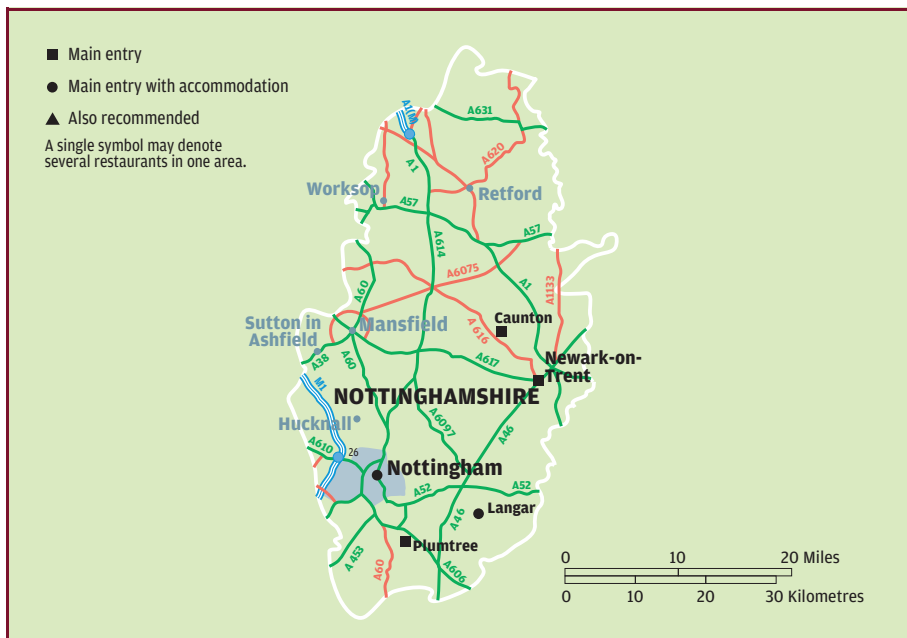
The restaurant is participating in The Good Food Guide 2010 £5 voucher scheme. Vouchers are available in printed editions of the Guide - to buy a copy go to www.which.co.uk/gfgbook



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.



Caunton

Caunton Beck

Handsome pub in quiet, leafy location

Main Street, Caunton, NG23 6AB

Tel no: (01636) 636793

www.wigandmitre.com

Gastropub | £23

Cooking score: 2

£5 OFF  £30 

Informality is the order of the day at this meticulously restored sixteenth-century cottage-cum-pub/restaurant. The low-beamed bar area has a laid-back feel and leads to an equally comfortable, accommodating dining room. Food is available all day and the flexible menu opens with breakfast (at 8am) and goes on to 'very satisfying' twice-baked Caunton Beck soufflé with Portobello mushroom and Roquefort. Main courses such as rack of Derbyshire lamb with a Burgundian red wine and shallot sauce demonstrate the kitchen's ability to source good quality produce. Finish with griottine cherry

cheesecake. Good service, and a wine list where prices are fair and interest high. House vins de Pays are £13.45.

Chef/s: Valerie Hope and Andy Pickstock. **Open:** all week 8am to midnight. **Closed:** 25 Dec. **Meals:** alc (main courses £13 to £19). Set L and D £11 (2 courses) to £13.95. **Service:** not inc. **Details:** Cards accepted. 90 seats. 30 seats outside. Separate bar. No music. Wheelchair access. Children allowed. Car parking.

Langar

Langar Hall

Popular restaurant with on-target cooking

Langar, NG13 9HG

Tel no: (01949) 860559

www.langarhall.com

Modern British | £30

Cooking score: 4

£5 OFF  

Langar Hall, a handsome early-Victorian house with fine gardens and a cosy suite of public rooms, runs trippingly along under the

LANGAR

watchful eyes of Imogen Skirving – who has been here ‘forever’. Very little seems to change: there is still a good-value, two-course lunch, with a slightly pricier dinner option, as well as a seasonal carte with a repertoire that takes in plain and elaborate, classic and modern ideas. These range from twice-baked cheese soufflé, and roast cutlet and chargrilled leg of Langar lamb with root vegetables, to seared scallops with caramelised cauliflower and curry sauce, and roast duck breast and confit leg with Sauternes sauce. The cooking is generally on target and the mood is pleasant and unfussy, though the popularity of the restaurant has resulted in reports of service glitches this year. The wine list has a little bit of everything, to give range. House selections are £15.95.

Chef/s: Gary Booth and Toby Garratt. **Open:** all week L 12 to 2, D 7 to 10 (6.30 to 8.30 Sun).

Meals: alc (main courses £13 to £23). Set L £12.50 (2 courses) to £17.50. Set D £20 (2 courses) to £25. Sun L £27. **Service:** 10% (optional). **Details:** Cards accepted. 60 seats. 15 seats outside. Separate bar. No music. No mobile phones. Wheelchair access. Children allowed. Car parking.

Newark-on-Trent

Café Bleu

Jazzy joint where Med meets Midlands

14 Castle Gate, Newark-on-Trent, NG24 1BG

Tel no: (01636) 610141

www.cafebleu.co.uk

Modern European | £28

Cooking score: 1

£5 OFF  £30

Gallic *joie de vivre*, regular jazz nights and vibrant abstract artwork characterise the 15-year-old Café Bleu, which stands by the banks of the Trent, next to the ruins of Newark Castle (where King John famously met his end). A starter of roast wood pigeon with wild mushroom and chorizo broth might be followed by pan-fried turbot with spinach gnocchi, pea shoots and saffron butter. A side of steamed broccoli and Nottinghamshire Stilton is a welcome cameo appearance from the Midlands. House wines are £13.

Chef/s: Mark Cheseldine. **Open:** all week L 12 to 2.30 (2 Sat, 3 Sun), Mon to Sat D 7 to 9.30 (6.30 to 10 Sat). **Closed:** 25 and 26 Dec, 1 Jan. **Meals:** alc (main courses £11 to £18). **Service:** not inc.

Details: Cards accepted. 80 seats. 50 seats outside. Wheelchair access. Music. Children allowed.

Nottingham

French Living

A patriotic foodie package

27 King Street, Nottingham, NG1 2AY

Tel no: (0115) 9585885

www.frenchliving.co.uk

French | £17

Cooking score: 1

£30 

Stéphane and Louise Luiggi's self-styled 'capsule of Frenchness' is a generous celebration of all things Gallic. Out front is a deli/café dealing in all sorts of provisions, while the cellar is given over to a rustic, red-bricked bistro-style restaurant. The kitchen responds to its surroundings by dishing out bowls of bouillabaisse and cassoulet, as well as dipping into the bourgeois world of mouclade Rochelaise, medallions of pork with chopped gherkins and – of course – crème brûlée. French cheeses and wines (from £9.50) complete the patriotic package.

Chef/s: Jeremy Tourne. **Open:** Tue to Sat L 12 to 2 (2.30 Sat), D 6 to 10. **Closed:** Sun, Mon, 24 Dec to 2 Jan. **Meals:** alc (main courses £11 to £18). Set L £8.50 (2 courses) to £10.50. Set D £12.50 to £21.50 (3 courses). **Service:** 10% (optional). **Details:** Cards accepted. 43 seats. Air-con. 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.

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 Nottinghamshire 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.