



# THE GOOD FOOD GUIDE

TYNE & WEAR

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](http://www.which.co.uk/gfgfeedback)**

You can order a copy of The Good Food Guide 2010 by visiting  
**[www.which.co.uk/gfgbook](http://www.which.co.uk/gfgbook)** and find out more about The Good Food Guide iPhone application at **[www.thegoodfoodguide.com](http://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.



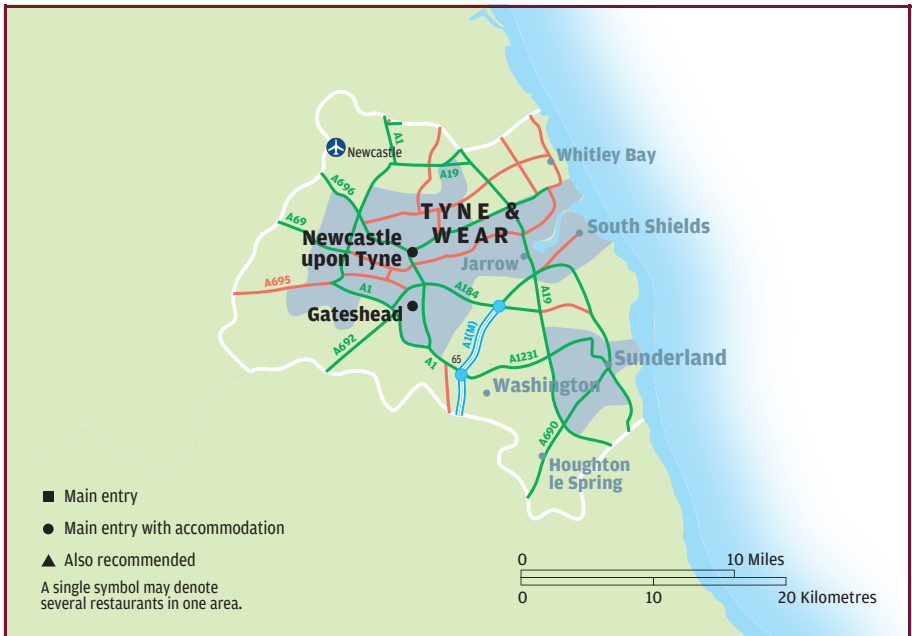
The restaurant is participating in The Good Food Guide 2010 £5 voucher scheme. Vouchers are available in printed editions of the Guide - to buy a copy go to [www.which.co.uk/gfgbook](http://www.which.co.uk/gfgbook)



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.



## Gateshead

### Eslington Villa

**Victorian retreat, modern food**

8 Station Road, Low Fell, Gateshead, NE9 6DR

Tel no: (0191) 4876017

[www.eslingtonvilla.co.uk](http://www.eslingtonvilla.co.uk)

**Modern British | £25**

**Cooking score: 3**

£5 OFF £30

The villa is an imposing Victorian mansion built around 1880 for a prominent local businessman, who clearly wanted a rural refuge away from the revolutionary industrial heat of the north east. There are two acres of leafy landscaped grounds and the place is blessed with eminently pleasing views. Those who come to eat as well as retreat can expect a menu of international standbys enlivened with a few creative flourishes: smoked haddock fishcakes and slow-cooked lamb shank with parsley mash are joined by Mediterranean bedfellows (wild mushroom risotto) and visitors from faraway lands

(marinated prawns with crispy won tons, tandoori-spiced monkfish). To finish, consider praline crêpe with orange salad or vanilla cheesecake with roasted plums. House wines from £13.50 kick off the 60-bin list. **Chef/s:** Andrew Moore. **Open:** Mon to Fri and Sun L 12 to 2 (3 Sun), Mon to Sat D 7 to 10. **Closed:** 25 and 26 Dec, bank hols. **Meals:** Set L £17 (2 courses) to £19. Set D £19 (2 courses) to £23. Sun L £18. **Service:** not inc. **Details:** Cards accepted. 80 seats. 12 seats outside. Separate bar. Wheelchair access. Music. Children allowed. Car parking.

### 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.

## Newcastle upon Tyne

### Blackfriars Restaurant

**Atmospheric dining and good ingredients**

Friars Street, Newcastle upon Tyne, NE1 4XN

Tel no: (0191) 2615945

[www.blackfriarsrestaurant.co.uk](http://www.blackfriarsrestaurant.co.uk)

**Modern British | £25**

**Cooking score: 3**

£30

Blackfriars confidently claims to be 'the oldest dining room in the UK'. The former Dominican refectory dates from 1239, and dining out rarely gets more atmospheric than here. There's something for every mood – a terrace menu, express lunch, evening menu and even banquets and pre-prepared picnics – while a passion for locally sourced ingredients is evident from placemats that are a map of local food and drink producers. Expect North Sea fishcake served with carrot, fennel and orange salad, sausage and mash or bavette of Northumbrian beef with pressed ox tongue, salsify and roasted shallot, and a dark chocolate cake with Lindisfarne mead marmalade ice cream for dessert. Service is 'very good'. House wine is £14.

**Chef/s:** Troy Terrington. **Open:** all week L 12 to 2.30 (4 Sun), Mon to Sat D 6 to 10. **Closed:** 25 and 26 Dec, bank hols. **Meals:** alc (main courses £9 to £19), Set L £12 (2 courses) to £15. Set D £15 (2 courses) to £20. **Service:** 10% (optional). **Details:** Cards accepted. 70 seats. 50 seats outside. Air-con. Separate bar. Wheelchair access. Music. Children allowed.

### Brasserie Black Door

**Crunch-friendly favourites with a spin**

Biscuit Factory, Stoddart Street, Newcastle upon Tyne, NE2 1AN

Tel no: (0191) 2605411

[www.blackdoorgroup.co.uk](http://www.blackdoorgroup.co.uk)

**Modern British | £27**

**Cooking score: 4**

V £30

Following the demise of the fine-dining Black Door restaurant on Clayton Street, executive chef David Kennedy and many of the original team have pitched camp at their young blood brasserie in the trendy Biscuit Factory. Given that this is Europe's largest independent art emporium and gallery, it's no surprise that the interior is stuffed with contemporary prints, ceramics, sculptures and other exhibits. The menu's crunch-friendly prices are also an eye-opener, and the kitchen applies an eclectic spin to seasonal brasserie dishes ranging from seared chicken livers with pease pudding, walnuts and sherry vinegar dressing to chocolate and star anise truffle cake with blood orange sorbet. In between, it's a spirited show, taking in brill, chorizo and cockle risotto with pork scratchings, and lasagne of slow-cooked rabbit as well as steamed mutton pudding. Wines are an equally affordable bunch, from £14 (£3.50 a glass). The BD group also owns the Black Door Bar & Dining Rooms in Morpeth (see entry) and Café Black Door at Magnesia Bank, North Shields.

**Chef/s:** David Kennedy. **Open:** all week L 12 to 2 (4 Sun), Mon to Sat D 7 to 10. **Closed:** 25 and 26 Dec, 1 Jan. **Meals:** alc (main courses £10 to £18). Set L £10 (2 courses) to £12.95. Set D Mon to Thur £20 (2 courses) to £22.95 (inc wine). Sun L £9.95. **Service:** 10% (optional). **Details:** Cards accepted. 70 seats. Air-con. Separate bar. Wheelchair access. Music. Children allowed. Car parking.

# 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 Tyne and Wear 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.