



# THE GOOD FOOD GUIDE

SUSSEX – WEST

2010

The best restaurants in the UK reviewed by

**which?**

# About The Good Food Guide

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*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

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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

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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.



## Arundel

### Arundel House

**Spot-on restaurant-with-rooms**

11 High Street, Arundel, BN18 9AD

Tel no: (01903) 882136

www.arundelhouseonline.co.uk

**Gastropub | £26**

**Cooking score: 2**

£5 OFF   £30

Visitors happily testify that this smart restaurant-with-rooms close to Arundel Castle ‘hits all the right spots’. A reporter found breakfast excellent, but the main focus is on the short carte that has some Mediterranean undertones, ranging from a lively starter of layered spicy crab and aubergine on a rich tomato sauce, through salmon and smoked haddock lasagne, buttered spinach and dill crème fraîche, to confit pork belly with bubble and squeak rösti and lemon-braised Gem lettuce. Prices start at £18 on a wine list with a French backbone, fleshed out by bottles from elsewhere.

**Chef/s:** Luke Hackman. **Open:** Mon to Sat L 12 to 2, D 7 to 9.30. **Closed:** Sun, 23 to 27 Dec. **Meals:** Set L £14 (2 courses) to £18. Set D £24 (2 courses) to £28.

**Service:** not inc. **Details:** Cards accepted. 32 seats. Music. Children allowed.

## Chichester

### Field & Fork

**Culinary magic that quietly shouts quality**

9 North Pallant, Chichester, PO19 1TJ

Tel no: (01243) 770827

www.fieldandfork.co.uk

**Modern British | £26**

**Cooking score: 5**

£5 OFF  £30

Field & Fork has branched out, opening in a smart minimalist space with added courtyard dining in Pallant House Gallery – found down the city’s Georgian lanes. ‘Every component, be it food provenance, service, style or good, old-fashioned hospitality, quietly shouts quality’, noted one reporter. Sam Mahoney works his culinary magic with

prime seasonal produce, delivering a lunch menu of spicy beef soup with sweet potato ahead of seafood and herb fishcakes with fennel, or a more robust South Downs lamb with butter bean cassoulet and smoked pancetta. In the evening two or three-course options (with wine choices) could take in dandelion and duck salad with duck liver terrine, or griddled smoked eel with fennel ceviche and horseradish dressing. A steamed fillet of hake with clams and miso with local sea kale and crayfish impressed at inspection, as did a cappuccino crème brûlée with warm soft brownie. The wines are reasonably priced and well chosen. Field & Fork’s 22-seater Baffins Court Bistro is to be found off Chichester’s East Street, tel no: (01243) 784888.

**Chef/s:** Sam Mahoney. **Open:** Tue to Sun L 10 to 5 (11 to 4 Sun), Wed to Sat D 6 to 10.30. **Closed:** Mon, 24 to 26 Dec. **Meals:** alc (main courses £9 to £15). Set D £21.95 (2 courses) to £25.95. **Service:** not inc.

**Details:** Cards accepted. 40 seats. 40 seats outside. Air-con. Wheelchair access. Music. Children allowed. Car parking.

## Cuckfield

### Ockenden Manor

**Lordly country manor oozing history**

Ockenden Lane, Cuckfield, RH17 5LD

Tel no: (01444) 416111

www.hshotels.co.uk

**Modern French | £50**

**Cooking score: 6**

£5 OFF 

Looking every inch the lordly English retreat, Ockenden Manor sits squarely in nine acres of lush, manicured grounds complete with a walled garden. The exterior bristles with chimneys, while an air of sedate formality imbues the main dining room; here, gilt-framed portraits, ornate hand-painted ceilings and stained glass windows create a mood of aristocratic gentility. Stephen Crane has been heading up the kitchen for more than a decade, and has honed a highly polished culinary style that fits the surroundings like a kid glove. His feel for intricacy and contrast

# 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 Sussex – West 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.