

# life

SOMETHING FOR THE WEEKEND



## Best pubs for food

The finest fare, as recommended by 'The Good Pub Guide 2019'

### ENGLAND

#### BEDFORDSHIRE

##### THE BLACK HORSE Ireland

Modern décor in a 17th-century building, first-class food and a good wine list. Menus include lunchtime pub classics plus Southern-fried pork cheeks, salmon terrine wrapped in smoked salmon, and tofu and Mediterranean vegetable filo pastry parcel. Puddings include crème brûlée and soufflé. Also offers a two- and three-course set menu. **Benchmark main dish: lager-battered fish and triple-cooked chips, £13.95. Two-course evening meal, £23. blackhorseireland.com**

#### BERKSHIRE

##### THE BEEHIVE White Waltham

Attractive village pub with excellent menu choice. Food includes local snails with garlic butter and gorgonzola, grilled octopus with capers, and tagliatelle with wild mushrooms. Puddings include banana and toffee millefeuille. Also offers a two- and three-course set lunch. **Benchmark main dish: peppered haunch of wild venison with**

creamed spinach, celeriac purée and sauce poivrade, £26. **Two-course evening meal, £25. thebeehivewhitealtham.co.uk**

#### BUCKINGHAMSHIRE

##### THE ROYAL OAK Bovington Green

Civilised dining pub with nice little bar, a fine choice of wines by the glass, real ales and imaginative food. Includes crayfish cocktail sliders, sea bass with basil gnocchi and guinea fowl with creamed celeriac. Puddings include baked chocolate and tonka bean soup and warm carrot and walnut cake.

**Benchmark main dish: bubble and squeak with oak-smoked bacon, a free-range poached egg and hollandaise, £13.25. Two-course evening meal, £23. royaloakmarlow.co.uk**

#### CAMBRIDGESHIRE

##### THE PHEASANT Inn Keyston

Smart but friendly country dining pub with appealing décor. The landlord cooks the food: pub classics plus red-mullet with puy lentils, corn-fed Coronation chicken terrine, chargrilled pork fillet with rosti and wild black bream with gnocchi. Puddings include

spiced-tea panna cotta and Arabian orange cake. Also offers a two- and three-course set menu. **Benchmark main dish: twice-cooked blade of Scotch beef with fondant potatoes and bourguignon sauce, £19. Two-course evening meal, £22. thepheasant-keyston.co.uk**

#### CHESHIRE

##### THE PHEASANT INN Burwardsley

Fantastic views and enjoyable food at this clever conversion of a beamed inn. Food includes sandwiches and sharing boards, seared scallops, roasted corn-fed chicken breast, sautéed king prawns and venison haunch. Puddings include white chocolate and passion-fruit cheesecake and almond tart. Also offers brunch. **Benchmark main dish: steak in ale pie, £14.95. Two-course evening meal, £23. thepheasantinn.co.uk**

#### CORNWALL

##### VICTORIA INN Perranuthnoe

Carefully furnished, with interesting food and local beers. Enticing food cooked by the landlord includes lobster bisque with scallops and mussels, lentil and chickpea

dhal, beef, mushroom and Guinness suet pudding and confit duck leg. Puddings include sticky ginger pudding and chocolate delight. Also offers a three-course set lunch. **Benchmark main dish: confit pork belly with crispy ham croquette, apple and thyme purée and crackling, £17. Two-course evening meal, £22. victoriainn-penzance.co.uk**

#### CUMBRIA

##### THE PUNCH BOWL INN Crosthwaite

Smart dining pub with elegant rooms, a fine wine list and impressive food. Serves black pudding with a poached egg, local beef carpaccio, pork tenderloin and cheek, Morecambe Bay shrimps and fillet steak. Puddings include banana soufflé and caramelised white chocolate mousse. **Benchmark main dish: duo of local lamb, £24.50. Two-course evening meal, £30. the-punchbowl.co.uk**

#### DERBYSHIRE

##### THE PLOUGH INN Hathersage

Comfortable dining pub with well-presented food. Interesting modern

