

The Eating Out Guide



LOCAL CHOICE
2016/17

Time to dine at...

Bombay Balti

Situated on China Street Lancaster, on the main one way system, this little Indian delight may well of been overlooked or missed over the years, but definitely worth a trip.

Bombay Balti is a popular Indian restaurant who's owners have been working hard to achieve its consistently high standards of quality, service and value in the Lancaster area for over 16 years. One of the longest established Indian restaurants in Lancaster, this fully licensed restaurant offers a very welcoming friendly atmosphere, with an abundance of Indian and Bangladeshi cuisine. There is a lovely relaxing lounge and bar area to retire to after your meal.

Bombay Balti's staff, all have a very willing and accommodating attitude and offer a guaranteed 'service with a smile'. The portions are extremely generous and you're welcome to take away any leftovers, should you wish to do so.

With years of experience under their belt and such an extensive menu, why not arrange your next family gathering, works night out and such like at Bombay Balti, they're sure to have something to suit every taste bud. And of course, if you don't see what you want then just ask one of the friendly

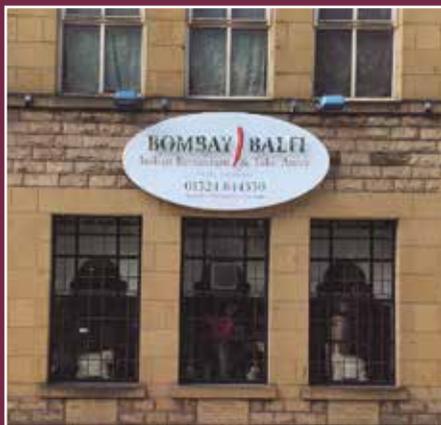
team and they will do their utmost to fulfil your request.

There is an early bird offer available - 2 course meal for £8.95 and this is available Monday - Saturday 5.30pm - 7pm. They also provide restaurant quality food delivered straight to your door, or you can pop in and place your order and have a drink in the bar while you wait.

The restaurant has disabled access and toilet facilities. Lancaster offers ample parking nearby.



SHORTLISTED FOR THE BRITISH CURRY AWARDS FOR 2 YEARS RUNNING



- EARLY BIRD OFFER •
£8.95 FOR 2 COURSES
MON-THURS 5.30PM-7PM
SUN 2PM-7PM
- FULL A LA CARTE MENU AVAILABLE •
• FULLY LICENSED •

RESTAURANT & TAKE-AWAY OPEN 7 DAYS

Lunch Mon to Sat 12:00pm to 2:00pm.
Evenings Mon to Thur 5:30pm to 11:30pm.
Evenings Fri to Sat 5:30pm to 12:30pm.
Sun 2:00pm to 11:30pm.
Open all bank holidays.

Free Delivery after 5:30pm
within a 3 mile radius on orders over £10.
Small charge applies after 3 miles.

BOOK NOW
01524 844550
Bombay Balti, 16 China St,
Lancaster, Lancashire LA1 1EX
www.bombaybaltionline.co.uk

The Eating Out Guide

Welcome to the 2016/17 edition of The Eating Out Guide. This is your guide to some of the best places to eat and drink throughout the local area. Whether you are a Garstang resident, live in The Morecambe Bay area, reside near to the Lake District, or over in Barrow and the Furness Peninsula, you are lucky enough to have an abundance of good places to eat and drink.

This guide gives you an insight into many of these popular places to eat and drink and helps you to discover some hidden gems that you might not have tried before.

We're passionate about the amazing produce and places that our local area offers, which is why we created this guide. We have already enjoyed some fantastic times with friends and meals out with our family locally and now we want to share some of these brilliant places with you.

Whether you're looking for somewhere to grab a quick bite to eat, or you want to treat yourself to a cooked breakfast, you're looking for a gourmet meal or any other excuse to eat out our guide is here to help you.

Simply browse through the pages of our easy to read magazine and find out everything that your area has to offer. Restaurants, cafes, bars and more are all there for you to visit and make the most of, so read on and discover new places to excite your taste buds and enjoy a good day out.

- 2 Bombay Balti
- 4 The Queens Arms
- Brambles Café
- The Coach House Café & Bistro
- 5 The Royal Oak
- 6 Clarence House
- 9 Lucy's On A Plate
- 10 Ambleside Salutation Hotel
- Sail 'n' Dine
- Cartmel Village Shop
- 11 Rothay Manor Hotel
- 12 Sawrey House Hotel
- 13 The Wordsworth Hotel
- 14 The Derby Arms
- 15 Lancrigg Hotel
- 16 Cavendish Arms
- 17 Thyme Out Coffee House & Restaurant
- Castle Green Hotel
- 18 Kittridding Farm Shop & Café
- 19 Clare House Hotel
- 20 Rogan & Co
- 22 Poppy Red
- 24 Yew Tree Barn
- Ravenglass & Eskdale Station Cafes
- 25 The Regent Hotel
- Café Ambio
- 26 The Barbon Inn
- 27 The Royal Hotel – Kirkby Lonsdale
- 28 The Whoop Hall
- 29 Crooklands Hotel Bar & Restaurant
- Café Ecléc
- 30 The Belsfield
- 32 Lindeth Howe Country House Hotel
- 34 Cedar Manor Hotel
- 36 Holbeck Ghyll
- 38 The Stork
- The Smithy Inn
- 39 Country Harvest
- 40 Longlands Inn & Restaurant
- 41 The Masons Arms
- Arnside Chip Shop
- 42 The Royal – Silverdale
- 44 The Canal Turn
- 46 The Waters Edge
- 47 The Keys
- 48 The Bob In Café
- 49 Coulsons Restaurant
- 50 Nami Sushi
- 52 The Toll House Inn
- 54 Casa Rastelli
- 56 The Honey Tree
- 57 The Morecambe Hotel
- 58 Tarnbrook Chippy
- 59 Tony's Top Chippy
- 60 The Seafood Pub Company
- The Fenwick, Farmers Arms & The Derby Arms
- 64 Stonecross Manor Hotel



The Queens Arms

CAMRA Award winning traditional pub situated in Biggar Village, South Walney, near Barrow In Furness. As well as our varied selection of real ales, we offer delicious homemade food, teas and coffee.

Food served Tuesday to Sunday

All our ingredients are locally sourced and freshly prepared on the premises. Lunch is served from 12-2pm and evening meals from 6-9pm. Wednesday to Saturday, Sunday meals served between 12-5pm. Tuesday night is Pie Night.

Steak Nights

Cook your own steak on Icelandic lava rock
Wednesday to Saturday

Real Ales

Vanguard, Mikasa and Oriana from The Biggar Brewing Co-operative situated in the Queens' yard

Live Music

Fridays/Saturdays
Check Facebook for details

We are children and dog friendly - we just ask that they respect the chickens!

Tel: 01229 471880

Biggar Village, Walney, Barrow In Furness LA14 3YG
www.thequeensarmsbiggar.co.uk



Ford Park Ulverston
so much more than a park...



- Cafe & Bistro with evening dining events
- Adventure playground, park & summer holiday activities
- Licensed wedding venue, celebrations & meetings
- Gateway to Sir John Barrow Monument
- Open 7 days a week, free parking

Grow • Learn • Eat • Play • Celebrate



The Coach House Café & Bistro,
Ford Park, Ulverston LA12 7JP

01229 581666

www.ford-park.org.uk

thecoachhousecafeandbistro

Time to dine at...

The Royal Oak

It was a beautiful Summer's day and I couldn't wait to enjoy my lunch at the Royal Oak, Spark Bridge and what a surprise I got! This is one of the nicest places to eat that I have come across and in one of the most perfect locations.

deally located close to the River Crake, the Royal Oak is very easy to get to and is ideal for a drive out with a lunch stop. As a family run pub you can be sure of excellent service and quality freshly prepared home cooked food.

The restaurant inside is very clean, relaxed and contemporary styled, but with a proper authentic pub feel, it really is a home from home. And what about the food? Succulent starters include pan-fried black pudding with new potatoes and smoked bacon on a bed of salad, or the delicious chilli & garlic king prawns, pan fried with chilli and garlic served on a bed of salad and who could resist the devilled Whitebait, tossed in cayenne pepper, served with fresh sliced wholemeal bread and a salad garnish, amongst lots more too!

For the main course try the traditional Cumberland Sausage with mustard mash and vegetables and onion gravy, or the delicious homemade pie of the day, made with the best puff pastry, or how about the smoked Haddock chowder, with new potatoes, leeks, onion and sweetcorn in a creamy broth, served with fresh farmhouse bread, just full of flavour.

Spark Bridge, Greenodd
Nr Ulverston, Cumbria LA12 8BS
01229 861006

With so much to choose from you won't be disappointed, whatever your tastes, or your pockets.

The Royal Oak is ideal for Sunday roast lunch, with a choice of beef, pork or lamb, served with roast and mashed potatoes, carrots, swede mash, cabbage, cauliflower cheese, stuffing and homemade Yorkshire pudding topped with their own homemade gravy.

All this for just £7.95, or £3.95 for children. Sunday's have never been this good. Don't eat to much as you'll need room for dessert and, believe me, they are too good to miss. They also have a fully stocked bar serving traditional ales, quality wines and continental lagers to complete your dining experience. And for those of you who want to make a real night of it, why not stay over in one of their superb bedrooms.

Reviewed by Mark Prada

The Royal Oak

Sunday Roasts are available every Sunday with a choice of 3 meats, all locally sourced, home-cooked with all the trimmings

Sunday Roasts
£7.95 adults, £3.95 childrens

Booking is essential • 01229 861006

theroyaloaksparkbridge



Brambles Cafe

Delicious Home Cooked Food

Breakfasts - Light Lunches

Homemade Soups & Quiches

Salads & Sandwiches - Afternoon Teas

Take Away Food Available

Brambles Picnic Lunches Available to Order

Try Our Freshly Ground Coffee in Your Flasks

Frothy Cappuccinos - Homemade Cakes

Opening Times

9.30am to 4.30pm (Winter, Closed Weds) and 9am to 4.30pm (Summer)

at LANGDALE CO-OP
CHAPEL STILE, GREAT LANGDALE
tel: 015394 37500

Time to dine at...

Clarence House Hotel

Clarence House Hotel is one of the highest rated hotels in the South Lakes area and a visit here will certainly be a memorable one.

Perfectly situated in mature gardens on the edge of Dalton-in-Furness, Clarence House Hotel is the ideal location for anyone coming from Barrow, Ulverston and the surrounding area. Close to some wonderful landmarks, stunning countryside and sandy beaches, as well as the beautiful English Lake District, Clarence House Hotel offers its guests a tasteful and relaxed atmosphere in intimate surroundings.

Afternoon Tea at Clarence House is an absolute must! Served 7 days a week between 2.30pm – 5.30pm and at just £16.95 per

person why not reserve a table to indulge in this incredible offer at such a stunning location. A sumptuous feast of Deluxe Tea Sandwiches, freshly Baked Scones with Cream and Preserves and freshly made Homemade Cakes, this mid-afternoon dining delight is accompanied with Farrer's coffee, a choice of the finest speciality teas, or a lovely glass of fizz to complete the experience.

Enjoy your afternoon tea in the fully refurbished, comfortable restaurant, or the authentic Victorian style orangery, where you can look out over the award winning gardens and further to the beautiful St Thomas' Valley, which offers a spectacular view not to be missed at any time of year. Both dining areas offer a relaxed and intimate setting, for the perfect experience.

All the produce used for this mid-afternoon treat is local and freshly prepared each day for guaranteed quality and flavour. Reservations are essential, but you can just call in whilst you are in the area for tea and coffee with pastries, at any time of day.

Once you have enjoyed your delicious afternoon tea, why

Skelgate, Dalton-in-Furness,
Cumbria LA15 8BQ
01229 462508

not retire to the comfort of the lounge area to relax and enjoy an outstanding bar with an array of beers, lagers, ciders, wines and spirits sourced from across the globe. The team of attentive staff, are always on hand to look after you and to help create a gentle and calming atmosphere, whilst you socialise or relax in comfort.

The award winning Clarence House Hotel Restaurant also offers a private dining experience for small parties or groups, ideal for enjoying those extra special occasions, where the best in food, drink and personal service is guaranteed.

Finally, how could we forget Fizzy Friday... For all the lunchtime and afternoon Friday people who like to unwind from a hectic week. Served from 12 noon until 7.30pm, this is THE place to meet friends and colleagues to dine and relax. At only £12.95 for one course, two courses for £16.95 and 3 courses for just £19.95 per person, it is great value for money too. Why not book your table now.. after all it is the weekend and you deserve it!

Review by Mark Prada



Clarence Country House and Restaurant are celebrating our 40th Anniversary this year and have some stunning menus being served throughout the year for guest to enjoy, prepared by our newly appointed brigade of Michelin chefs.

Our extremely talented Patisserie chef prepares the most delightful afternoon teas which are made to order, along with stunning desserts served across the menus which are thoroughly enjoyed by visiting guests.

Served in our award winning restaurant the team are at hand to deliver the outstanding service on which the hotel has built a tremendous reputation.

Make a note in your diary and experience some exquisite menus from a stunning hotel celebrating being at the forefront of hospitality for many years.

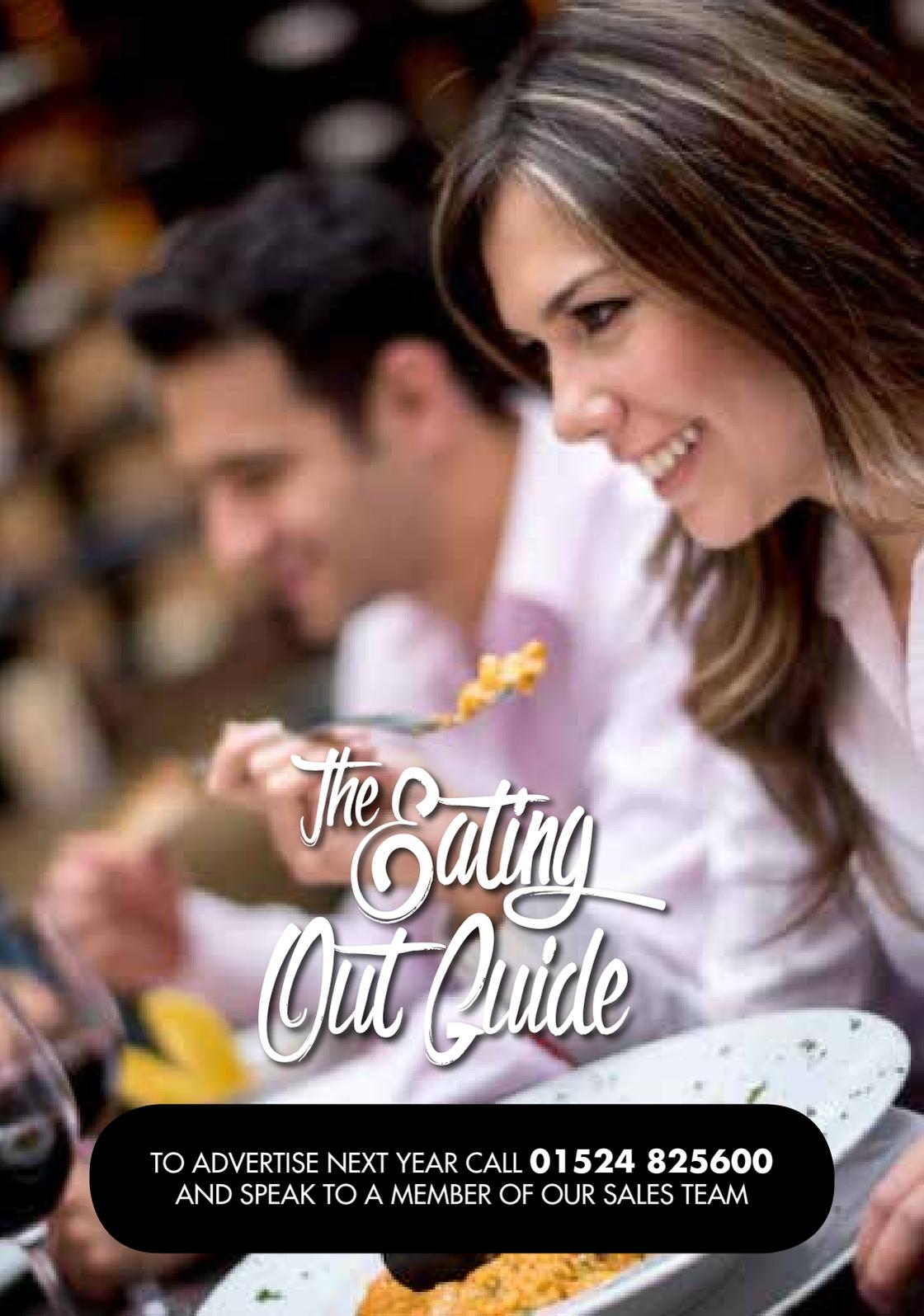
Traditional Afternoon Teas Served from 2.30 - 5.30pm (reservations only)

Fizzy Friday 12 - 7.30pm Booking advisable



Skelgate, Dalton-in-Furness, Cumbria LA15 8BQ
To make a reservation please call: 01229 462508 or
E-mail: clarencesehotel@aol.com www.clarencehouse-hotel.co.uk





The Eating Out Guide

TO ADVERTISE NEXT YEAR CALL **01524 825600**
AND SPEAK TO A MEMBER OF OUR SALES TEAM

Lucy's Distinctly different dining in the ♥ of Ambleside

Open every day from 5pm until late (from 11am at weekends) food until 9.30pm (booking advisable)



Lucy's on a plate Restaurant. The perfect place to enjoy an alternative dining experience – whether it's a relaxing, romantic evening, a family/friends get together or perhaps you're having a party to celebrate an occasion - Lucy's on a plate has something for everyone and puts the 'oo' back into food in a fun, unique and memorable way.

Enjoy a **Drink, Cocktail or Coffee** in the bar ... or simply drop in for your '**Just Desserts**'.



Gluten and Wheat free choices are our speciality – no need to miss out. Our **personalised and individual styled menus** offer you something different and tasty whatever your culinary preference.

Once discovered - never forgotten!

Book to dine at Lucy's on a plate and discover the difference



@lucyofambleside

Lucy's on a plate • Church Street Ambleside Cumbria LA22 0BU

www.lucysofambleside.co.uk • 015394 32288



/lucysonaplate

Put the 'oo' back into food at LucyCooks

The Cookery School in the Lake District



LucyCooks keeps Cumbria Curvy!

Make LucyCooks one of your Activity Days whilst you're here in the Lake District and indulge in the pleasure of food from preparation to presentation

LucyCooks offers an extensive and varied range of:

- Practical Courses (Full and Half Days)
- Demo and Dine Evenings
- Bespoke Events
- Team Building
- Family FunDays
- Skills for Life
- Hen, Stag, Birthday Parties
- Afternoon Teas (come and watch our chefs demo and talk about the art of afternoon tea ... then enjoy the goodies!)

Whether you're a complete novice or an experienced, confident cook ... remember

'you're never too old to lick the bowl!'

Look out for our special late deals and offers or call LucyCooks on 01539 822507 for details. Booking is Essential



EXCITING



INSPIRING



ENTERTAINING



SOCIABLE

www.lucycooks.co.uk • 01539 822507

Mill Yard, Staveley, Nr Kendal, Cumbria LA8 9LR



AMBLESIDE

SALUTATION HOTEL & SPA

Close to home, far from expected



- Restaurant & Brasserie meals.
- Brunch to Lunch menu.
- Sunday Lunches 3 courses served 12 -2pm.
- 'Swim Sunday' pre book lunch and use the leisure facilities free of charge.
- 'Dinner & Dip' £28.00 pre book Dinner and use the leisure facilities free of charge.
- Stylish lounge bar and luxurious accommodation.
- State of the art leisure facilities including indoor pool & fabulous outdoor hot tub.
- Oxley's Spa & Hair by Oxley's.
- Ideal for family get-togethers.
- Award- winning breakfast.
- 'Swim' Breakfast just £12.95 with use of our Leisure Club until 12pm.
- Non-residents most welcome.
- Fantastic gym membership offers.



LAKE ROAD, AMBLESIDE, CUMBRIA LA22 9BX
015394 32244 www.hotelslakedistrict.com

CARTMEL
VILLAGE SHOP

FILLED WITH
STICKY TOFFEE
PUDDING AND
SO MUCH MORE

WWW.CARTMELVILLAGESHOP.CO.UK
TELEPHONE : 015395 36280

SAIL 'N' DINE

WINDERMERE

- ◊ Lunch Buffet Sail
- ◊ Evening Four Course Dinner Sail
- ◊ Exclusive Hire
- ◊ Gift Vouchers

celebrating
30
YEARS

Call John on 07976 214569
www.sailndine.co.uk

Time to dine at... Rothay Manor

The spacious dining room, was not just beautiful, but was the perfect place to enjoy the view of the mature gardens at Rothay Manor, on this balmy Summer evening.

I was offered a selection of homemade breads, with freshly churned butter and an amazing beef dripping dip.

To begin my dining experience, I was presented with an Amuse Bouche of basil and spinach bocconcini (meaning little mouthfuls), with freshly made sundried tomato puree and a sour dough cream. It really was an explosion of fresh Mediterranean flavours.

To start, I had chosen the Cumbrian Crab, served with wasabi & coriander parfait, cashew nuts, parsnip crisp, Avrugá & Keta

Caviar, Wakame seaweed, lime and soy. The crab was very fresh and full of the taste of the sea and, the combination of the strong wasabi with the crunchier elements of the dish made for a very piquant flavour indeed and the Caviar was the perfect encore. Each course was complemented by a superb wine choice and the dry and very refreshing Sauvignon Blanc from Spain was a great way to start.

For main course I was told that the 'Tasting and Ageing of Beef' was the most popular choice on the menu and it was easy to see why. A mouthwatering selection of beautifully prepared meats, presented on a bed of grass, each one offering a diverse combination of flavours - beef fillet, loin of veal tartare, veal sweetbread, oxtail, bone marrow, milk, broad beans, asparagus tips, pier blue mushrooms and dauphinoise potatoes. Served with a full bodied Australian Shiraz, the strong oak flavour proved to be the perfect tippie to go with this dish.

Rothay Manor, Rothay Road,
Ambleside LA22 0EH
015394 33605

And if tonight's dinner could not get any better, the Chocolate Dome dessert, served with Chocolate ganache, chocolate soil, burnt white chocolate, beetroot caramel, beetroot orange & balsamic ice cream and Grand Marnier, offered pure dining theatre. Presented by the chef, I watched the dome, as it melted to reveal a selection of miniature desserts inside and I can promise you it is well worth a visit just to see this!

I can see Rothay Manor becoming one of the new go-to destinations in the Lake District for food. The service was professional, yet unhurried, the atmosphere relaxed, the experience was fun and the food was beautifully presented and very special indeed.

Rothay Manor also has a new afternoon tea, with some quite unique sandwich and cake ideas, as well as an exceptional Sunday Lunch, which is not to be missed.

Reviewed by Mark Prada

Rh ROTHAY MANOR

- HOTEL & FINE DINING -



CONTEMPORARY
CUISINE USING THE
FINEST CUMBRIAN
INGREDIENTS

for culinary excellence.
For reservations call 015394 33605

Open daily for lunch, afternoon tea and dinner
Rothay Road, Ambleside
www.rothaymanor.co.uk

Time to dine at... Sawrey House

Stunning scenery and a perfect combination of comfort and elegance left me in no doubt why Sawrey House was the perfect choice for a recent overnight stay in the heart of the Lake District.

I knew dining at Sawrey House was going to be special, the AA Rosette menu that I had browsed mid-afternoon looked delectable, boasting a real choice of local produce which always gets a big thumbs up. Head Chef Callum Harvey has really demonstrated his flair for tradition with modern twists, the menu looked truly special from top to bottom.

The starters of bread and olives and poached asparagus were presented beautifully. The breads were accompanied with dipping oils and sun blushed tomatoes and the mixture of white, wholemeal and granary breads were a real treat. The asparagus was poached to perfection and arrived with a herb

Sawrey House Country Hotel
Near Sawrey, Ambleside LA22 0LF
015394 36387

salad, poached egg with a chive beurre blanc.

For the main courses, it was reasonably easy as I was keen to sample the local Cumbrian pork and beef on offer. The honey glaze local pork belly, spring onion mash and damson sauce was simply divine. The stark contrast of the damson sauce with the melt in the mouth pork left me incredibly impressed.

The local prime sirloin steak was cooked perfectly and was accompanied by creamy mash and red wine jus. It's evident that the menu on offer here has been created with sound knowledge of local produce and a real eye for detail, full marks to Callum and his team!



THE Wordsworth

HOTEL & SPA

THE WORDSWORTH HOTEL AND SPA is a truly historic and beautifully appointed 4* Lake District Hotel with a country house feel that offers a classic mix of warm hospitality, modern appointments, indoor heated pool, award winning food and indulgent spa treatments, set within 2 acres of riverside garden.

The Wordsworth SIGNATURE RESTAURANT is one of the best Lake District Restaurants, serving superb food and wine. The Restaurant boasts an AA Rosette and a great wine list which includes more than 130 wines to suit every pocket and palate. Enjoy more informal dining, pub food and local ales in the Dove Bistro, or afternoon tea in the Conservatory. The Wordsworth add a modern twist to a traditional experience, including freshly baked cakes, scones and scrumptious sandwiches. Accompanied by speciality tea or coffee... or for a bubbly treat why not add a glass of champagne!

The Wordsworth Hotel can be the perfect venue for your wedding day. If it is a ceremony at St Oswald's ancient church next door or a civil ceremony in our Riverside Garden gazebo, bespoke Coleridge suite or Classical Lounges, The Wordsworth Hotel and Spa Grasmere offers the perfect setting for your dream wedding in the heart of the Lake District, surrounded by the magic of the mountains.

Why not make your visit that little bit more enjoyable and treat yourselves to a luxurious spa treatment or two and stay in one of the hotel's 38 en suite bedrooms, boasting luxurious Egyptian cotton linen, luxury toiletries, flat screen TVs, direct dial telephones, free Wi-Fi access, complimentary tea, coffee and specially bottled mineral water.

Booking is not essential, but to avoid any disappointment, it is highly recommended – Tel: 015394 35592

Discover more at www.thewordsworthhotel.co.uk

The Wordsworth Hotel & Aqueous Spa

Grasmere, Lake District, Cumbria, LA22 9SW. Telephone 015394 35592

The Wordsworth Hotel and Spa is part of the Robert Parker Collection www.robertparkercollection.co.uk



Sawrey House
country hotel
restaurant



Midweek Breaks...

The ideal midweek Lake District break for those who want to experience the South Lakes in all their glory... Enjoy a relaxing Dinner, Bed and Breakfast break in one of our comfy rooms with a delicious 3 course dinner each evening, Cumbrian breakfast each morning, cream tea on arrival and a pair of complementary tickets for a cruise on Lake Windermere.

All from just £125.00 per couple per night.



Winter Warmer...

Our Winter Dinner, Bed & Breakfast breaks will have you wishing it was winter all year round...

Massive savings are to be had when you book to stay with us between November through until March. For less than £50 per person per night you can enjoy our amazing Dinner, Bed & Breakfast package in our peaceful and relaxing hotel.

All from just £99.50 per couple per night.



Dinner, Lunch and Tea...

Cumbria is renowned for some of the finest foods in the UK and at the heart of Sawrey House is a passion for serving it... Lunch is served from 11.30am • Afternoon Teas from 2.30pm • Dinner from 6pm.

To reserve your table please contact us on 015394 36387.



Sawrey House Country Hotel Near Sawrey, Ambleside LA22 0LF

Tel: 015394 36387 - www.sawreyhouse.com





THE DERBY ARMS

**FULL
TIME CHEF
REQUIRED**

At The Derby Arms we offer a crowd-pleasing mix of traditional and modern pub dishes. With weekly specials, our menus are all prepared from fresh local produce.

From Monday to Friday we have a light lunch menu available between 12 - 2pm, while on Sundays we offer a traditional Sunday roast served as part of a two or three course menu.

GOURMET BURGER & OPEN MIC NIGHT

On the second Thursday of every month, we have a gourmet burger night to coincide with our monthly open mic night. All burgers £9.95

**For an updated list of live music,
please check our website below.**

The Derby Arms Hotel, Witherslack,
nr Grange-over-Sands, Cumbria LA11 6RH

Tel: 015395 52207

www.thederbyarms.co.uk | the.derbyarms@live.co.uk

LANCRIGG

EASEDALE - GRASMERE

AWARD-WINNING HEAD CHEF
New menus created by head chef Robert Stacey.

KITCHEN OPEN ALL DAY
Seasonal, vegetarian menus served daily from 12pm.

TERRACE & RESTAURANT
Light menu & teas on the terrace, or dine in.
Relax & enjoy.

**CALL FOR OUR
SEASONAL OFFERS**

LANCRIGG.CO.UK
015394 35317



LANCRIGG HOTEL & KITCHEN - EASEDALE - GRASMERE - LA22 9QN

Time to dine at... Cavendish Arms

Cartmel is a lovely oasis of tranquility with the quaint touches that you would expect from a village in the lakes.

Coming off the main square through a Medieval arch finds the welcoming Cavendish Arms. Its low hop filled ceilings create a warm comforting feeling from the off and the immediate friendly welcome of the staff cemented that feeling.

I started proceedings with a real ale, Cavendish Ale in fact, brewed by Kirkby Lonsdale Brewery especially for the Cavendish Arms. A well kept tasty beer meant that I was already settled in and looking forward to what was to come.

For the first course my wife plumped for the pickled beetroot with whipped goat's

cheese whilst I went for the delicious belly pork served with beautifully crisp crackling and perfectly cooked baked apple pieces and black pudding puree. These were both well presented starters that would certainly not look or taste out of place in more formal Michelin starred restaurants.

At home I rarely eat fish and so I decided to accept the waitress' recommendation of the cod loin in a bisque of crayfish. My wife meanwhile enjoyed the medallions of perfectly cooked, rare in her case, rib eye steak with wild garlic potatoes. We should have ordered additional seasonal vegetables to complete our enjoyment but we were too excited by the menu to even think about that at the time!

We managed to force ourselves to test the sticky toffee pudding and chocolate tart. Lets face it we are in Cartmel and their sticky toffee pudding is legendary! It surpassed my expectations as did the tart, helped as it was by the honeycomb and toffee vodka syrup.

Cavendish Arms, Cavendish Street,
Cartmel, Cumbria LA11 6QA
015395 36240

The menu had too many choices that left me salivating and seeing all the other meals on the tables, in the full restaurant, made my mind up that we would just have to return the following day. A brief lunch visit allowed us sufficient time to sample the pure delights of the Steak and Ale pie washed down this time with a pint of the Golden XPA.

There is much to commend the Cavendish Arms...the food, the drink, the excellent staff who were friendly and attentive in exactly the rights proportions as well as the overall atmosphere of somewhere that is destined to become a regular haunt for me and my family. A special mention should be given though to Richard, the owner for 14 years, who obviously has a passion for providing all the things I value most in a pub/restaurant and who does it with a friendliness and a work ethic that many other places would be wise to follow.

Reviewed by Simon Wilkinson

Thyme Out

Coffee House
& Restaurant

A family run contemporary style licensed restaurant & coffee house. We cater for vegetarian, gluten & dairy free.

Open daily from 10am Monday to Saturday.
Sunday from 11am.

Evening Restaurant Friday & Saturday tables
available from 5pm to 7.45pm booking advised.

Tel: 01539 534 079

Please see our website
for more details
www.thymeoutgrange.com

Thyme Out Grange Limited
Grange-over-Sands,
Cumbria, LA11 6DP



Serving meals daily

Monday to Friday - Lunch 12-3pm • Evening Meal 5.30-9.30pm • Weekend 12-9.30pm

Locally sourced food from around the Lake District

SELLING LOCAL REAL ALES

CAVENDISH STREET, CARTMEL, CUMBRIA LA11 6QA

Tel: 015395 36240 | www.thecavendisharms.co.uk | Email: info@thecavendisharms.co.uk

SAVE THIS VOUCHER
TO GET **2 FOR 1** ON A MEAL

Offer includes ALL main courses on our lunch and dinner menu. Available Monday - Thursday 12 noon - 2pm and 6pm - 7pm.
Only valid when your table is pre-booked. Excludes Bank Holidays & Cartmel Race Days. Terms and conditions apply.
ONE voucher per TWO people. Valid until 31/08/17.

THE GREENHOUSE RESTAURANT

The Greenhouse
offers a contemporary
locally sourced menu
in a stylish restaurant,
lounge and bar
overlooking Kendal
Castle

at The Castle Green Hotel in Kendal
Kendal's only FOUR STAR Hotel

For more information please contact us t. 01539 734000 | www.castlegreen.co.uk



The Eating Out Guide

**REFRESHING
ADVERTISING
TO BOOST YOUR
BUSINESS...**

TO ADVERTISE NEXT YEAR CALL
01524 825600
AND SPEAK TO A MEMBER OF
OUR SALES TEAM



The tearoom at Kitridding Farm is Cumbria's finest, and features a menu full of snacks, meals and desserts that is sure to contain something to suit every taste and appetite.

Made using local produce from our own farm wherever possible, we offer everything from hot & cold drinks, home-made cakes to Ploughman's lunches and full Sunday dinners.



Have a look at the menu on our website and see what takes your fancy.

Please keep in mind that our tearoom is very popular so booking is advisable to avoid disappointment.

Kitridding Farm Shop @kitriddingfarm

Tel 015395 67484
www.kitriddingfarmshop.co.uk

Kitridding Farm Shop, Old Town,
Kirkby Lonsdale LA6 2QA

Time to dine at...

Clare House Hotel

It really is a gorgeous place to be, even though on our visit the weather was doing its best to spoil any views across the estuary!

Clare House is dead easy to find: follow the 'Esplanade' (how very posh) onto Park Road and just keep following it until you come across Clare House on your left. This grand building is an award winning family run hotel and restaurant which has been in the Read family since 1969, the restaurant is open to non residents each day for breakfast, lunch, afternoon tea and of course dinner.

Georgia, one of the family, welcomed us in and brought our usual drinks order (you can probably guess by now which one of us had the lime and soda...) and some big fat juicy olives, to one of the lounges whilst we perused the day's menu. The dining room opens at 6.30, you can book your table for anytime between then and 7.30. There was a flurry of activity as guests came in to dinner – obviously all looking forward to their

fabulous food. The dining room is light and bright and as there are two separate areas it is not overcrowded. To get the tastebuds going we had a zesty orange and tomato soup, then for my starter I had mini breakfast! Field mushrooms on sourdough toast with poached egg (I'm a sucker for a poached egg) crispy pancetta and hollandaise sauce, which was really tasty. Miss D had one of her faves too – tender ham hock terrine which seemed to go down rather well.

She then chose roast chicken breast with pancetta and gruyere, wild mushrooms and Madeira sauce, beautifully presented and delicious, likewise my roast tenderloin and pulled belly of pork with fennel and apple sauce.

We then paused before arguing over who had which dessert. We even considered asking for one of each in the interest of a fair, balanced review, but when we saw there was also a cheese course we

thought better of it! So Miss Daisy had sticky toffee pudding with home-made butterscotch ice cream and toffee sauce (drool) and I had iced Bailey's parfait with chocolate and walnut brownie and a vanilla bean sauce. Mmmm.

And yes, we did have a tiny bit of room for cheese as well, because the size of the portions served for each course is perfect – definitely quality over quantity. The cheese board is as long as your arm (well mine anyway, but then I am only 5' tall) and includes such delights as Amber Mist (a grown up cheddar with peaty Scotch Whisky) and Durrus which smells of hay and wet soil (am I selling it to you?!) and tastes buttery and acidic. The detailed descriptions remind me of 'that' M&S advert – I can hear a voiceover coming on!

To accompany your meal are a selection of carefully chosen wines by the glass, alternatively there is an extensive, reasonably priced wine list. We topped it all off with coffee and petit fours back in the lounge. After chatting with chefs Andrew and Mark who clearly love what they do, it was time to depart.

Reviewed by Louise Hodgson

Clare House Hotel

IN THE READ FAMILY SINCE 1969

If you are in Grange, call in for your morning coffee or a light lunch in the tranquil and charming surroundings of Clare House, overlooking Morecambe Bay.

OPEN TO NON-RESIDENTS

Serving breakfast, morning coffee, light lunch, afternoon tea and evening meal daily and a 2 or 3 course Sunday lunch.

We look forward to welcoming you soon.



Park Road, Grange-over-Sands, LA11 7HQ
Tel. 015395 33026

www.clarehousehotel.co.uk | email: info@clarehousehotel.co.uk

Time to dine at... Rogan & Co

As it was a beautiful warm balmy evening, so my friend and I chose to take the short drive out to Cartmel to try the new evening menu at Rogan and Company - one of the Lake District's leading fine food restaurants - for their mouth-watering à la carte dining experience.

Rogan and Company is one of Simon Rogan's restaurants in Cartmel and offers a more relaxed Brasserie style dining experience, yet with the same passion, skill and high standards for producing fabulous food that is the ethos of his flagship, 2 Michelin starred L'Endume Restaurant.

Housed in a beautiful stone building beside the River Eea, (a popular spot for watching the ducks), the decor is very stylish, an eclectic mix of old world charm, with modern contemporary decor. As we entered the restaurant, we were given a warm welcome by the manager Daniela, who showed us to a superb table, that highlighted what an inviting place this is: very friendly, comfortable and spacious, with plenty of room to dine.

We were offered some fizz to get the night underway, which was a delicious Nyetimber, an award winning sparkling wine that is produced in England. This lovely extra dry fizz was exceptional and offered a complex blend of honey, almond, pastry & baked apple flavours. To tease our taste buds further, we were given an amuse of crispy pig trotter and pork belly, with wild garlic emulsion and Tunworth croquettes.

The staff here are very friendly, well trained and have a wealth of experience. Front of house that night was Sam, who was not only charming and interesting to talk to, but he knew every inch of the menu, including the wine list and he was superb at describing everything on offer, the combination of flavours and where all the produce and wines had been sourced.

The new Head Chef is the very experienced Lee Bird, who has drive and ambition, as well as artistic flair in the kitchen and with the guidance of Simon Rogan, Lee aims to provide a number of new cutting edge menu ideas to this delightful restaurant, not only to maintain the high standards that Simon sets, but also to provide customers with the freshest and most flavoursome locally sourced produce, much of which comes from their own farm, just half a mile away in the valley.

We were spoilt for choice when we chose our first course, as we liked everything on the menu. So, I decided to go with Sam's recommendation and have a dish that is one of Simon Rogan's particular favourites of Hand Dived Scallops with caper, hazelnut and shallots. The quality, handpicked individual Orkney scallops were cooked to perfection and the crunchy taste of the hazelnut just accentuated the flavours. The dish was beautifully presented and I savoured each mouthful. My friend chose the equally mouth watering asparagus veloute, with black pudding and shrimps, the combination of flavours in this dish were quite unique and I was pleasantly surprised at how delicious this starter was. So good to see chef's pushing the boundaries.

For my main course, again I kept with Sam's recommendation and had the succulent Cumbrian rib steak, smoked brisket ravioli, celeriac and shallots. The flavour of the meat was exceptional, in fact the rib steak was so good it could quite easily have been a dish on its own - very tender, easy to cut through



and pink in the middle, but when combined with the other flavours it was a real taste sensation!

The friend chose the butter poached cod, served with mussels, potato, romesco and spinach. I can honestly say that I have never tasted a piece of cod so fresh and full of flavour, the delicious flakes of fish simply fell away at the touch of the fork and each mouthful was truly savoured. The presentation really was superb and sight of both these main courses simply made our mouths water.

To complement the meat dish, I enjoyed a glass of their delicious Chianti Riserva, which comes from the Sangiovese grape and was full bodied, dry and had some perfect hints of red berries and balsamic flavours.

Even though we had eaten more than enough, neither of us could resist the temptation of the most delicious selection of desserts. I had the buttermilk and rhubarb panna cotta, with sauternes and shortbread, which was absolutely delicious, very fresh and cleaned the palette beautifully after my amazing meal. My colleague couldn't resist the caramel tart, candied lemon and mascarpone ice cream, Mmmm.

We spent hours enjoying a relaxed, comfortable and intimate fine dining experience at Rogan and Co. The food was very special here, as you would expect and it is simply a perfect place for ladies looking for a fab lunchtime experience, or an evening with close friends.

Reviewed by Mark Prada



Rogan & Co, The Square,
Cartmel, Cumbria LA11 6QD
015395 35917



ROGAN & CO



**SWEETHEART
CABBAGE DISH
AS DEMONSTRATED BY
SIMON ROGAN
ON SATURDAY KITCHEN
IS ON OUR DAILY MENU.
Call on: 015395 35917**

The Square, Cartmel, Cumbria, LA11 6QD
www.roganandcompany.co.uk - @roganandco

Time to dine at... **Poppi Red**

Poppi Red, Main Street,
Hawkshead LA22 0NT
015394 36434

As a regular at Poppi Red in Hawkshead, I've often thought to myself is it a shop with a tearoom, or a tearoom with a shop?

So, on a recent visit, I sat down with Kim Merrick, the owner and inspiration behind this amazing destination venue and asked her this question?

She told me that originally the cafe was created for men to have somewhere to sit down and relax with a tea or coffee, whilst the women enjoyed the unique retail offer, an eclectic selection of clothes, furnishings and fabulous gift items. If you could imagine AbFab for real and you long to be a Patsy or Edina, this is the place for you to shop (Champagne and Prosecco also available)!

Choose the delicious cream tea for two with fresh home baked scones and a lovely pot of tea for only £6.95. Why not add a glass of fizz to make your treat more special.

Every day there is fresh homemade soup, which you could try with a hot buttered crumpet, mouth watering filled rolls, toasted panini's, salad bowls, or a selection of fab cheeses, such as white stilton mushroom and garlic, or even Sticky Toffee pudding flavour cheese,

which I tried and (surprisingly) it was delicious. This was accompanied with freshly baked fennel and rosemary bread.

Or why not start the day with Poppi Red's Cinnamon toast served with butter, or make a meal of it with a topping of banana, bacon and maple syrup.

With a range of specially selected teas and coffees, as well as traditional lemonade's and squashes Poppi Red will quench your thirst in the best possible way.

Why not take away some of our delicious nibbles to make your picnic rather special, a selection of our speciality Lakes teas, or Penrith toffee and fudge, amongst so many more delights.

And with a full licence, you could try a Pretty Pimms or even a Gorgeous Gin Sling, or one of Lakeland's traditional Local ales.

With a gift emporium situated next to the cafe there's even more reason to visit Poppi Red with things for everyone to treat yourself and friends!

Reviewed by Mark Prada



We have our famous little café & gift emporium here at Poppi Red in Hawkshead, we serve scrumptious cakes, freshly ground coffees, a selection of teas.

Along side this we have a selection of refreshing cold drinks, from Fentimans and Belvoir, which include Traditional Lemonade and even Dandelion and Burdock.

Our little café also has a savoury menu with sandwiches and paninis using bread from artisan Bakery and chutneys from Hawkshead Relish. Cream Tea's with home baked scone with jam and cream.

In the summer months we spoil you with a glass of our famous Gin Sling or a cold Hawkshead lager.

With a gift emporium situated next to the cafe there's even more reason to visit Poppi Red with things for everyone to treat yourself and friends!



Main Street, Hawkshead LA22 0NT

015394 36434

info@poppi-red.co.uk | www.poppi-red.co.uk

Ravenglass & Eskdale Station Cafés

EARLY BIRD SPECIAL



ENJOY OUR LOCALLY SOURCED AWARD WINNING CUMBERLAND SAUSAGE OR BACON BREAKFAST BAP* WITH A CUP OF TEA OR FILTER COFFEE.

EXPRESS DELIVERY **Only £3.90**** AIR MAIL • PAR AVION

The charming Station Cafés located at Ravenglass and Dalegarth for Boot offer a wide selection of traditional home baked dishes including lighter bites & hearty breakfasts.

EARLY BIRD OFFER APPLIES TO ORDERS BETWEEN 10AM & 11AM ONLY

SERVES ALL DAY BREAKFAST OPTIONS UNTIL 11.30



A real taste for the Lake District

Join us in the heart of the Lake District and relax, unwind and sample some of the finest food in the area. The Lake District larder is incredibly rich in diverse, flavoursome foods and our team of skilled Chefs are passionate about serving local, seasonal foods to satisfy the palette of each and every guest.

Use your Swipii card at The Regent Hotel and start collecting points to receive exclusive offers and discounts all year round!



The Regent Hotel
www.regentlakes.co.uk



The Regent Hotel, Waterhead Bay, Ambleside, Cumbria, LA22 0ES

Search for The Regent Hotel on Twitter and Facebook

YEW TREE BARN

Open 9.30am - 4.45pm Mon - Sat
and 10.30am - 14.15pm Sunday

WRS the gallery Harry's

ARCHITECTURAL ANTIQUES • INTERIORS GALLERIES • HARRY'S CAFÉ BAR • ARTISANS



Low Newton, Nr Cartmel, Cumbria, LA11 6JP
Tel 01539 531498 www.yewtreebarn.co.uk Open 7 days

Discerning dining delights with Café Ambio

Our small group of restaurants cater for the discerning diner throughout the day. We open for breakfast, a great breakfast, freshly cooked and served, weather permitting - 'al fresco' - yes, all our cafes have outside space, at Backbarrow you can sit on the terrace overlooking the Riven Leven.

Morning coffee and fantastic scones, our scones are made by our chefs, in our kitchens, several times a day. Our coffee is amazing from traditional filter to espresso, lattes and flat white, you will not be disappointed, a great range of teas are also offered.

For something more substantial join us for lunch from sharing platters to the more traditional lunchtime favourites - Oh! and don't forget our sandwiches made with split tin farmhouse thick white or wholemeal bread with a mouth-watering selection of fillings.

You won't find a better place to stop for afternoon tea, we offer a great selection of cakes and traybakes from the counter or you can choose our set afternoon tea for two!

At Café Ambio Ings we are hosting a monthly guest chef evening, we are inviting guest chefs, some Michelin standard, to cook for us, these evenings are something really special and a must for 'foodies' see our website for details and dates. www.cafeambio.co.uk



You can find our wonderful Café Ambios' at:
Astley Park, Chorley (PR7 1XA)
The Lakeland Motor Museum, Backbarrow (LA12 8TA),
Junction 36, Crooklands (LA7 7FP)
Ings Village (LA8 8PY)



Images from our latest menu covers!

Barbon Inn

OPEN ALL DAY SAT & SUN

NEWLY REFURBISHED BEER GARDEN

Perfect for those warm summer days and evenings



Traditional
Sunday Lunch
12 - 8pm

Specials everyday
and children's
menu available

A warm, welcome awaits you at The Barbon Inn - a family run, traditional 17th century Coaching Inn.

- All food home-made ● Seasonal menus ● Accommodation
- Vegan, Coeliac and allergy diets can be catered for if prior notice is given
- Small Weddings | Christenings | Birthdays

Please see the website www.barbon-inn.co.uk
for more information.

Barbon, Nr. Kirkby Lonsdale, Cumbria LA6 2LJ

Telephone: 01524 276233
info@barbon-inn.co.uk



Situated on the market square in the centre of Kirkby Lonsdale, The Royal Hotel is the perfect choice for coffee, lunch, dinner and everything in between. It is also exceptionally well stocked with real ales, thoughtfully selected wines and a career's worth of whiskies, brandies and other more exotic spirits and liqueurs. Just as it should be!

There are newspapers and magazines for your perusal and the great big windows overlooking the square make it the perfect spot for a bit of people watching.

The Royal Hotel, Main Street,
Kirkby Lonsdale, Cumbria LA6 2AE
01524 271966 | www.royalhotelkirkbylonsdale.co.uk

BRASSERIE

Available 12 - 2.30pm /
6.30pm - 9.30pm

All the food at The Royal is freshly prepared to order. Here's just a sample from our brasserie menu to whet your appetite.

STARTERS

CONFIT DUCK TERRINE

Spiced Mango Salsa, Dressed Leaves & Brioche Toast £6.00

PAN FRIED SCALLOPS

Pig's Cheek Crubeen, Pea Purée, Apple & Cider Vinaigrette £8.50

CHICKEN LIVER PÂTÉ

Red Onion Marmalade & Sour Dough Toast £5.75

BEETROOT CARPACCIO

Glazed Goat's Cheese Fondant, Balsamic, Pine Nuts & Basil £5.75

MAIN COURSE

BAKED BACK OF HAKE

Warm Salad of Crushed New Potatoes & Chives, Buttered Spinach, Lobster Bisque & Mussels £16.00

ROAST BREAST OF GOOSNARGH CHICKEN

Wilted Greens, Potato Gnocchi, Chicken & Tarragon Velouté £16.00

PAN FRIED SEABASS FILLET

Crab & Chive Pomme Purée, Buttered Greens & a Shellfish Bisque £15.95

28 DAY MATURED RARE BREED BEEF STEAKS

Roast Vine Tomato, Field Mushroom, Watercress, Triple Cooked Chips

Sirloin £18.50, Rib Eye £18.50, Fillet £22.50

Full menu available online

Time to dine at...

The Whoop Hall

The Whoop Hall, Burrow with Burrow,
Kirkby Lonsdale, LA6 2GY
015242 71284

A family-run hotel with a wide range of leisure facilities and an ideal base from which to explore some of England's most beautiful countryside in the Lake District and the Yorkshire Dales.

It is the perfect place to enjoy a relaxing lunchtime drink or a mouth-watering meal in the award winning Connors Restaurant.

The food is very reasonably priced, as well as delicious. The service is friendly and efficient with a laidback and enjoyable ambience.

You can always be assured of a warm welcome here. There are several excellent menus to choose from, to suit all tastes and pockets. Meals include such appetite inducing dishes as Slow Cooked Pork Belly with farmhouse potatoes, braised leeks and cider jus; Grilled Ribeye Steak, served with field mushrooms, battered onion rings and chunky chips, or

Wild Mushroom Fricassee with herb gnocchi, peas and greens and truffle oil, amongst others.

Their main food menus do not disappoint, with plenty of tasty dishes for you to choose from too. There is even a children's menu, so making a family occasion of it is easy.

They provide facilities for functions including conferences, meetings and private parties; the Hall is also licensed for wedding ceremonies, so your wedding day can be special from start to finish, immersed in the idyllic surroundings of the hotel.

Review by Mark Prada



THE WHOOP HALL

The Whoop Hall, Burrow with Burrow, Kirkby Lonsdale, LA6 2GY
015242 71284 info@whoophall.co.uk **www.whoophall.co.uk**



Crooklands Hotel, Bar and Restaurant can cater for your every need using our experience of over 40 years.

Enjoy delicious dishes using the finest local ingredients inspired from all the corners of the world.



Crooklands Hotel is ideal for intimate parties of 20-80 people with menu choices to suit everyone's taste.

Stay overnight in one of our decadent deluxe guest bedrooms.

Conferences - Private Functions - Weddings

Crooklands, nr Kendal, Cumbria LA7 7NW
Tel: **015395 67432**
www.crooklands.com

Eclec

Established 1989

Formerly
Staveley Antiques

AN ECLECTIC MIX OF OLD & NEW

**Rugs, Bedding & Soft Furnishings,
Lighting, Gifts & Glassware
plus much more.**



cafe Eclec

Relax with delicious
coffees & teas, homemade soups,
lunches, snacks & cakes.



Eclec

27 Main Street, Staveley, Cumbria LA8 9LU

t: **01539 821393**

w: **staveleyantiques.co.uk**

Time to dine at... **The Belsfield**

Who wouldn't want to sit overlooking Lake Windermere on a gloriously sunny Sunday afternoon?

Well, Miss Daisy for one! Actually she was too busy with her day job to join me for this little jaunt so I invited Mr H to chauffeur me to The Belsfield on Bowness for dinner. (You know the one, that beautiful hotel that is set on the hill above the gorgeous sloped garden down to the lake side) Driving through Bowness it was like party time! The whole town was buzzing, although being a glorious Bank Holiday weekend probably helped. Luckily we found parking at the hotel, and we were even more lucky to find a table on their lawned terrace where we spent an hour or so people (and lake) watching! Staff were on hand to take orders for food and drinks so we didn't even need to leave the comfort of our seats!

The Belsfield is beautifully styled with everything Laura Ashley. Fabrics, furniture, wallpaper and lighting, all stunning and all available in their current catalogue! Coincidentally we have been looking for new sofas for months now, and actually found one that both of us liked (and believe me, that is not an easy task!) in one of the lovely little lounges. Reader – I bought them! Well, I am in the process of doing so...

There are a number of places to eat at The Belsfield. The Brasserie is for more casual dining, with a fabulous menu of varying menu choices. Starters include old Applebain cheese soufflé and smoked mackerel rillettes. Some of the mains are fish and chips, Belsfield burgers, roast hake, or beef and venison pie. I won't even talk about desserts, suffice to say I could have eaten any of them! Weather permitting you can also eat from the Brasserie menu outside on the Terrace, enjoying the uninterrupted views of the Lake and Langdale Pikes.

We were dining in the formal AA Rosette awarded Belsfield Restaurant which serves a five course set menu (and also does afternoon teas and Sunday lunches). I think we had two of the best seats in the house – although the way the tables are arranged they all seem to take advantage of the fabulous view over the lake. The dining room is elegant and classy, and very comfortable, and we found the waiting staff to be efficient and professional but friendly too. We settled down with a glass of PG (me) and a diet coke (driver) and read our way through the menu.

After an amuse bouche to get the tastebuds going, I opted for a veggie starter of baked ricotta with asparagus and pea pesto. Mr H had smoked haddock with crispy quails egg and Bombay rice. Both were very nice. To cleanse the palette came a mango and raspberry sorbet which certainly did its job!

We then argued over who was going to have the roast and haggis stuffed rump of lamb. I won of course, and it was absolutely delicious. Mr H went all fishy on me again and had sea trout with Morecambe Bay (where else?)

The Belsfield, Kendal Road,
Bowness-on-Windermere LA23 3EL
01539 442448

shrimps. Each course is in perfectly sized portions so that you don't feel over-faced, but just savour all the different flavours.

The selection of desserts were hard to choose between: Mr H decided to have rhubarb arctic roll and custard tart (an interesting combination!) and I had macerated raspberries with yoghurt, raspberry sorbet, honey and oats. There was also a 70% dark chocolate mousse which I was seriously tempted by, and a fabulous selection of local cheeses which also nearly got my vote.

We had a lovely afternoon and evening at The Belsfield. Everything about it was lovely - the staff, the décor, the whole feel of the place. It had genuinely never occurred to me to come here just for a drink or something to eat – but now I have done I will definitely do so again!

Louise Hodgson



Laura Ashley
THE BELSFIELD
LAKE DISTRICT



A UNIQUE DINING EXPERIENCE *THE FINEST IN THE LAKES*

SEASONAL DISHES DELICATELY PREPARED BY OUR AWARD WINNING CHEF.
BREATHTAKING VIEWS ACROSS THE LAKES AND THE FELS BEYOND.
EXCEPTIONAL SERVICE.
AN ENTIRELY NEW SENSATION.

THE BELSFIELD

LAKE DISTRICT | 01539 442448 | LAURAASHLEYHOTELS.COM/THEBELSFIELD
KENDAL ROAD, BOWNESS -ON-WINDERMERE LA23 3EL

Time to dine at... Lindeth Howe

It is hard to imagine a more pleasant experience than being in a beautiful traditional building in the Lake District, with my wife, on a mid-week evening with the sun embracing the views to stunning effect.

It was under these very fortunate circumstances that I find myself as I enter the grounds of Lindeth Howe. I had already visited before, a few years earlier, for a delicious afternoon tea but on this occasion I was here to sample their 2 AA rosette evening meal.

On entering the hotel, the cabinets in the hall regaling all things Beatrix Potter celebrate what would have been her 150th birthday as a timely reminder that this was once bought by the great lady herself as a gift to her mother. It is not difficult to imagine how the surroundings of the house could have inspired stories that have touched generations of lives.

The interior is typical of the 4 star, old traditional hotels and boasts a multitude of large comfortable sofas that would surely come in handy after the meal, as long as I can manage to drag myself out of them.

It was here that we started our experience as we were provided with complimentary "nibbles" whilst ordering.

A sneaky look at the visitors book revealed that the hotel is often host to overseas guests but unlike some of the Lakes hotels is not overrun by coach loads of one night stopover guests, rather it attracts the more discerning smaller groups.

For a Wednesday evening the restaurant was surprisingly busy, with a multi-cultural feel as American and Japanese guests enjoyed the meals as much as we did.

The regularly changing menu certainly whet my appetite and despite being tempted by the sea scallops I plumped for the mackerel served with Cumbrian gooseberry chutney whilst Sally chose the chicken liver parfait. Obviously I sampled both and whilst my fish fetish was more than adequately and deliciously satiated by the mackerel I have to say that the parfait was very nearly as good!

Given main course choices that included sea bass, Gressingham Duck and Beef Bourguignon I dithered before choosing the Kentmere Lamb, cooked three ways and with the welcome addition of black pudding croquette. Sally went for the Roast Chicken Breast in pancetta accompanied by a portion of seasonal vegetables. Simply put, the food was superb. Attractive to

Lindeth Howe Hotel,
Bowness-on-Windermere LA23 3JF
015394 45759

the eye, appetising to the taste buds and ultimately a really good quality, beautifully cooked meal that fully justifies the double AA rosette award.

For me any dessert menu usually stops at Sticky Toffee pudding, I really need to embrace the other offerings though as they looked tempting, whilst Sally ventured beyond my limitations to go for the Dark Chocolate Delice.

The pudding was simply presented but definitely hit the mark for taste. The Delice was lovely and light with a perfect sour/sweet combination of the chocolate and the sour cherry parfait.

The evening would have been even better if we were taking advantage of the accommodation so we could have finished the evening with a relaxing drink in the cosseting sofas before waking to the hotels renowned breakfasts and a reinvigorating use of the leisure facilities.

As it is we have to leave to return home but next time we will ensure we will give ourselves more time to fully take advantage of everything the hotel and Windermere has to offer.

Reviewed by Simon Wilkinson



Morning coffee, lunch, afternoon tea & dinner



Tables of 4 or over get 1 FREE bottle of House Wine per table with this advert

Booking essential. Subject to availability. Expires 01/01/2017.
Offer is only available only with Lunch & Dinner.

Call now on **015394 45759**

Lindeth Howe
LINDETH HOWE COUNTRY HOUSE HOTEL

www.lindeth-howe.co.uk
Bowness-on-Windermere,
LA23 3JF



Time to dine at...

Cedar Manor Hotel

Cedar Manor, Ambleside Road,
Windermere, Cumbria LA23 1AX
01539 443192

'Discover an award winning luxury hotel in the Lake District'

Hurray! Miss Daisy is back on the road with me, in the driving seat again. Today we decided to wend our way up to Windermere early afternoon for a 'Beatrix' (potter)around the area before descending on the gorgeous Cedar Manor Hotel and Restaurant for dinner. It's funny that I always thought of Windermere as a long way away, when in actual fact it's only about 40 minutes away (unless Miss D is driving, then allow an hour!) We were anticipating great things as this is an award winning 2 AA rosettes restaurant.

Set on the main road just past Windermere (if heading from the Bay area) we found it easily, nestled in its own grounds just past St Mary's Church. The smart gravel driveway was soon chumed up by Miss Daisy's somewhat haphazard parking (mind that Porsche Miss D!) All fully observed much to the amusement of Jonathan (the owner, along with Caroline his good lady)

who spotted us from the bar. Well, it certainly broke the ice as we were welcomed in!

The bar and lounge areas are beautifully styled with relaxing sofas and lots of cushions you can squish to make yourself comfortable. Jonathan offered us drinks and curiously guessed what we were going to have. (He's either spookily psychic or had read some of our previous Local Choice articles we're nothing if not consistent). Drinks and some tasty nibbles arrived with a flourish as Miss D and I debated who was having what from the intriguing menu.

Choices finally made we were taken through to the classy dining room where the lovely Patricia brought us a dainty serving of carrot and ginger soup with some delicious home-made breads to whet our appetites. Then I chose Bruschetta (this was no ordinary bruschetta, it had poached pears, gorgonzola, walnut and port syrup). Miss D went all vegetarian on me and had aubergine with crisp halloumi and a mint and lemon dressing. Both were served beautifully and tasted delicious.

For the main course I had cod in parsley sauce. Now I know what you're all thinking - but this was definitely not boil in the bag! The meaty cod was delicious, and was

matched with cockles, Kenyan beans, samphire and delicious mashed potato. Miss D had Fellbred lamb roasted in almond and cumin oil with Jerusalem artichokes and dauphinoise potatoes. Another winner in the taste stakes.

After a break, for dessert Miss D picked a mango, thyme and orange blossom pudding with gingerbread biscuits. Even the description sounds heavenly. I opted for dark chocolate tart with cardamom ice cream and pumpkin seed brittle. I thought it might be too rich but the combination worked brilliantly and it was gone in no time.

We then headed back to one of the two relaxing lounges for coffee and petit fours. (These are included in the 3 course meal, as is the appetiser, so in reality you're getting five courses). Cedar Manor is a wonderful, sumptuous place with truly fabulous food. And the warmth of welcome and genuine friendliness from everyone sets the scene for a perfect evening. Fine dining without the pretention - that's how we would describe it. We didn't want to leave, but eventually, with a couple of wheel spins on the gravel (sorry Jonathan), we headed off into the night. A perfect evening.

Reviewed by Louise Hodgson



Cedar Manor Hotel and Restaurant

Cedar Manor is a **2 AA Rosette Restaurant** serving fine, locally sourced produce which is skilfully crafted into a Modern British Menu.

The restaurant is very focussed on seasonality and shows great passion towards Cumbrian and North West produce. Exceptional service rounds it all off!

A fantastic selection of wines, local ales and lagers, spirits and soft drinks.

Open to non-residents 6.30-8.30pm daily. Booking advised.



01539 443 192 www.cedarmanor.co.uk stay@cedarmanor.co.uk
Ambleside Road, Windermere, Cumbria, LA23 1AX

Time to dine at...

Holbeck Ghyll

Holbeck Ghyll is becoming increasingly significant as a luxury destination in the heart of the Lake District.

Already renowned for its jaw-dropping location, classic Arts and Crafts architecture and elegant service the hotel's restaurant has been growing in stature.

Head Chef Darren Comish has risen to the challenge and taken the helm of the kitchen at Holbeck and is fast becoming one of the leading lights of Cumbria's exciting fine dining scene.

The brief was clear for the Masterchef: The Professionals finalist, following his much trumpeted appointment last year: create an exciting, luxurious menu while championing the county's extraordinary produce. An opportunity he has quite obviously grasped with both of his gifted, Cumbrian-raised hands (a Barrow lad) and surpassed.

Arriving at Holbeck Ghyll is an instant pleasure, the investment is obvious yet sensitive to those wanting the classic experience and the ongoing commitment to make it an even more exciting destination in the coming years is being overseen by General Manager Joseph Nichols – forward looking, contemporary luxury with solid, traditional standards is his theme.

Darren's dinner menu does not disappoint, with a great balance between meat and fish, game and fell-bred produce; eclectic, fresh and bright formed from an international

palette of flavours and a deep understanding of ingredients.

The wine list too is a thrilling affair, with New World reds, whites and roses sitting alongside classic European big-hitters for all budgets.

I went for sommelier's choice of a belting, jammy Rioja to get the experience underway.

Amuse bouche was haggis, neeps and tatties – artful and seasoned to perfection. Offal is something of a speciality of Darren's, but not necessarily the focus of dishes, with delicious surprises such as the haggis, a subtle pat of enriched liver with the duck main, black pudding created in the kitchens accompanying the pork and occasionally a sweetbread with the lamb or beef.

As the shifting light created a natural artwork on the Coniston mountains and the Langdale Pikes, seen clearly from the oak-panelled dining room, Darren showed his own mastery of culinary darkness and light, with the subtlety, lightness and colour of my crab starter – sweet white meat, a brown meat panacotta, cucumber sorbet and a sweet little lime beignet (or doughnut) with the fresh natural flavours of the seafood coming through beautifully. Texture is important in Darren's dishes. A mackerel teriyaki starter was astonishing too, deep and intense with an obviously super fresh fish – stunning alongside a sesame marshmallow and a subtle satay.

Choosing between the incredibly exciting sounding mains was not an easy thing I can assure you. Turbot, cod, duck, beef, lamb, pork. The dishes walking past me distracted me from the blushing neon pink sunset behind Wetherlam's bulk through the Arts and Crafts bay window.

I went for salt cod, and my dinner companion closed her eyes and

Holbeck Ghyll, Holbeck Lane,
Windermere, Cumbria LA23 1LU
01539 432375

her finger landed on lamb. Again, I was given a stunningly fresh fish complemented by some spiced touches including a red onion bhaji, squid ink crackers, brown shrimp and a coriander and lemongrass emulsion. Textures shining through against the beautifully balanced flavours, a robust subtlety is the key to Darren's success, darkness and light.

The lamb saddle you could have cut with a spoon it was so tender and the minted lamb Henry was, according to my companion, an extraordinary and bold addition.

Then dessert, now these are really something to behold. Art meets food, but that's not to say this is unnecessarily fancy, they just happen to look incredible. The pistachio roll and cherry is exceptional and so stunning you don't know whether to eat it or hang it in a gallery; but the real star was the passion fruit soufflé which came with the mango ice cream. An incredible dish which the whole of the dining room was talking about – lots of spoonfuls crossing the tables as 'you have to try this' was repeated.

The cheese too was everything you hoped with a large selection including the cheese lover's Holy Grail of Epoisses de Bourgogne as well as local beauties.

The hotel and restaurant isn't shy about its ambitions with a beautiful, relaxing and classically English offering and a stunning kitchen offering. It quite simply is the most perfect spot in the Lake District, their afternoon teas are legendary.

Holbeck Ghyll is in the vanguard of contemporary cuisine in Cumbria, but with an eye on generous, bold dishes which will inspire a reinvigorated love of fine dining. A must for foodies of all generations.

HG

BOOK ONLINE & ENJOY A FREE GLASS OF LOUIS ROEDERER

BOOK A TABLE OF 2 OR MORE THROUGH THE LINK BELOW FOR LUNCH,
AFTERNOON TEA OR DINNER & ENJOY A GLASS OF OUR NEW HOUSE CHAMPAGNE

WWW.HOLBECKGHYLL.COM/LOCALCHOICE



REDEFINING LAKE DISTRICT FOOD

Lunches served from 12:30 pm
Evening dining from 18:30 pm
Reservations essential.

LOUIS ROEDERER
CHAMPAGNE

Holbeck Ghyll Country House Hotel,
Holbeck Lane, Windermere,
Cumbria LA23 1LU

+44 (0)1539 432 375
www.holbeckghyll.com
stay@holbeckghyll.com

@holbeckghyll
/holbeckghyll



Corricks Lane, Conder Green
Lancaster, LA2 0AN
Telephone: 01524 751234

The Stork is a delightful traditional English Country Inn, situated in the picturesque hamlet of Conder Green.

3½ miles from Lancaster located on the estuary of the River Lune where it meets the River Conder.

This traditional beamed coaching inn dates back to 1660.

We are open 7 days a week from 12 noon serving freshly cooked traditional pub food, tea, coffee, and an array of beverages.



THE SMITHY INN HOLME



Fish & Chip Takeaway
7 days a week 12 noon 'til 2.00pm
& 5.00pm 'til 8.00pm
£6.00
(eat in option available too)

New Mega Burger
not for the faint hearted
£6.95

Tuesday
Steak & Sauce Night
Choice of steaks
from £8.95

Sunday Lunch £9.95
Open all day
Choice of roasts
Lighter appetite available

Charity
Quiz Night
8.30pm
Most
Thursdays



Milnthorpe Road, Holme, Carnforth,
Lancashire, LA6 1PS
Tel: 01524781302 • www.smithyinn.co.uk

Prices subject to change

Country Harvest

food **clothing** gifts **coffee shop**



relax in our cafe with a view

Country Harvest, on the A65 at Ingleton (LA6 3PE), open 7 days, ample free parking

www.country-harvest.co.uk

015242-42223

follow us on [facebook](#) & [twitter](#)

LONGLANDS

Inn & Restaurant



BREAKFAST | KIDS MENU | AFTERNOON TEA
 ALL DAY HOMEMADE PIZZAS | EVENING DINING
 HIMALAYAN SALT "DRY AGER" STEAKS | LUNCH



01524 781256

Longlands, Tewitfield, Lancs, LA6 1JH

www.longlandshotel.co.uk reception@longlandshotel.co.uk

The Longlands is an old fashioned Lancashire country bar, inn and restaurant. Our aim is to offer you both wonderful home cooked food and luxury quality accommodation. We pride ourselves on having happy satisfied customers.

MASON ARMS

'A Lakeland Experience...'



A Lakeland Experience!

A cosy, traditional fellside inn, offering local ales, international beer menu, fabulous food and luxury accommodation.

THE MASONS ARMS

STRAWBERRY BANK • CARTMEL FELL
 GRANGE OVER SANDS • CUMBRIA • LA11 6NW

T: 015395 68486

E: info@masonsarmsstrawberrybank.co.uk

www.masonsarmsstrawberrybank.co.uk

ARNSIDE CHIP SHOP

and the
BIG CHIP Cafe

CHOOSE FROM OUR
VARIED MENU

GREAT VIEWS
 ACROSS
 THE BAY

GLUTEN FREE OPTION
 AVAILABLE



MONDAY CLOSED*

TUESDAY 11.30 - 1.45PM & 4.30 - 8.00PM
 WEDNESDAY 11.30 - 1.45PM & 4.30 - 8.00PM
 THURSDAY 11.30 - 1.45PM & 4.30 - 8.00PM
 FRIDAY 11.30 - 2.00PM & 4.30 - 8.00PM
 SATURDAY 11.30 - 8.00PM
 SUNDAY 12 NOON - 7.30PM
 (OPEN BANK HOLIDAYS 12 - 8PM)
 CAFE CLOSES 30 MINUTES EARLIER IN THE EVENING
 PLEASE NOTE TIMES ARE SUBJECT TO CHANGE WITHOUT NOTICE

***OPEN MONDAYS THROUGH JULY & AUGUST.
 SEE WEBSITE FOR MORE DETAILS**

VISIT OUR WEBSITE
www.arnsidechipshop.co.uk

OR 01524 761874
 CALL FOR MORE INFORMATION



LIKE US

[/arnsidechipshop](https://www.facebook.com/arnsidechipshop)



FOLLOW US

[@arnsidechipshop](https://twitter.com/arnsidechipshop)

Time to dine at...

The Royal, Silverdale

The Royal, Emesgate Lane,
Silverdale LA5 0RA
01524 702608

After three years of extensive renovations and hundreds of thousands of pounds of investment The Holgates Family have re-opened The Royal Silverdale.

Sympathetically restored and beautifully designed, The Royal combines country classic with simple luxury culminating in a light, spacious bar and restaurant. Now at the heart of Silverdale village, this is simply the perfect place for locals and visitors. With a focus on serving simple, stunning food derived from local produce The Royal has a specially selective menu for breakfast, lunch and dinner that is constantly updated, with some delicious specials added every week.

This was my first visit here and we were very warmly welcomed by Jenny who showed us to our table in the beautiful upstairs dining room. The restaurant is on two floors and has a really relaxed feel, for that perfect dining experience. There is a fab outside eating area for al fresco dining, perfect for watching village life go by.

To start with I ordered the fresh chilli and Lime marinated crayfish and prawn cocktail served with Lemon Mayonnaise, Brown Bread and Butter. The fish was full of flavour and this dish was the ideal way to savour the taste of the best that Morecambe Bay has to offer.

My friend chose the delicious homemade soup of the day, today's was mushroom and I've got to tell you it was simply amazing. I had a sneaky taste and just couldn't stop eating it (and the warm bread roll that it was served with was great to dunk in). For main course, I couldn't resist the crisp confit of Belly Pork, Lyonnaise Potatoes, Apple Puree, Vegetables and Gravy, the pork was cooked to perfection and the combination of flavours that made up this dish just made it one of the nicest meals I had eaten in a long time.

My colleague opted for the Pan Fried Sea Bream Fillet, with Buttered New Potatoes served with Samphire, Capers and Chilli Marinated Crayfish. This dish was beautifully presented and again, the combination of flavours, made for a real taste sensation.

The kids menu is bound to keep the little ones happy, with a selection of sandwiches from £2.50, as well as some mouth watering hot meals for

£4.95, such as chicken nuggets and battered fish bites, amongst several others.

And what about dessert? Well, the Royal Sticky Toffee pudding served with English Lakes Vanilla Ice Cream was recommended to us, so it would have been bad manners not to have taken up the offer. My mouth is salivating now as I remember just how good it was. But, the best dessert had to be the Royal Ice cream Sundae!!! It was sensational and certainly not for the fainthearted, it is well worth a visit to the Royal in Silverdale, just to eat this.

The Royal at Silverdale are passionate about serving fantastic locally sourced, seasonal produce in relaxed, informal surroundings and is just good 'British Bistro' style food with a large selection of drinks, from wine to real ale and liquors to coffees, The Royal has something for everyone.

Our meal here was delicious and exceptional value for money and we will certainly be coming back for another family dining experience.

Review by Mark Prada



THE
ROYAL

NEWLY REFURBISHED

At The Royal Silverdale we're passionate about serving fantastic produce every day



A local family run business has invested over £300,000 refurbishing the building both inside and out, improving the look and feel of this important focal point in the middle of the village.

Serving a full range of local ales, light refreshments and a range of snacks. All of our food is locally sourced & deliciously prepared in-house by our chefs.

Come and give us a try! We have something for every palate.

Open 9.30am till late daily for breakfast, lunch and evening meals.

Call us on 01524 702608 to book your table now



theroyalsilverdale.co.uk |

Emesgate Lane, Silverdale, LA5 0RA

Time to dine at... The Canal Turn

Set alongside the Lancaster Canal at Carnforth, The Canal Turn has recently reopened after a stunning £250,000 makeover.

The results of which are very impressive and so it seemed the ideal place to go for tea, after another busy day down at Local Choice HQ!

They offer fantastic views, where diners can choose to sit indoors or outside, but as there was a slight chill in the air this evening, we decided to eat inside. As part of their substantial refurb, the brand new sun lounge is a stunning place to enjoy food and drinks with floor to ceiling sliding doors opening fully to enjoy the lovely warm Great British summer.

The welcome from the staff was warm, friendly and relaxed, whilst remaining professional – a perfect balance for a mid-week evening meal.

The choice of food on the menu is excellent, just what you hope to see on a local pub menu, classics like Beer Battered Fish & Chips with Mushy Peas, good old Cumberland Sausage with Mash, Onion Rings and Gravy, Gammon Steak with Egg and Pineapple... the list goes on. The ingredients are locally sourced and the meals have a Lancashire or Cumbrian influence. Boasting themselves as a family friendly establishment, the The Canal Turn also offers their younger patrons their own yummy pub-grub menu with something to suit all mini diners.

For my first course, following a recommendation from our waiter,

I chose a pressing of Goosnargh duck accompanied with a salad of cucumber, spring onion and plum sauce. It was beautifully presented and the flavours were simply divine. My colleague chose Port of Lancaster smoked salmon, lemon, watercress with warm granary bread. A good choice, the salmon had been smoked to perfection and melted in your mouth. The warm granary bread was in the form of a miniature loaf and was quickly covered with copious amounts of butter.

For our main course I chose the big 8oz Lancashire burger made to a secret recipe from local beef which came on an oven bottom muffin with Lancashire cheese, lettuce, tomato, onion rings and chips. My colleague opted for thick cut Lancaster ham which was accompanied with two fried eggs, chips and homemade chutney. The flavours of the local ham were mouth-watering and the whole dish was perfectly balanced. Portions are just right and were cooked to perfection.

We chose the perfect night for us – Wednesday Steak Night for Two! Steak and chips with all the trimmings and a bottle of House Wine for just £22.00 so we decided to also sample a steak meal as well. We weren't disappointed. The steak was 'well done' as we requested and beautifully presented on a large plate with chips, onion rings, mushrooms, tomato and watercress. The steak melted in the mouth and the flavours entwined to make a superb meal, one which we will definitely go back for again.

Once this had settled, along came our friendly waiter with the dessert menu – do we - don't we! We did! We opted to share a bowl of

The Canal Turn, Lancaster Rd,
Carnforth LA5 9EA
01524 720546

ice-cream, choosing vanilla, mint and chocolate. This was a refreshing dish and slipped down a treat.

Conveniently located just a very short distance from the M6 at J35, The Canal Turn is a great place to visit with family and friends for anything from a drink and a light bite to a three course dining delight! As they're ever popular locally, it's always advised to ring and book your table to avoid any disappointment. Food is served Tuesday – Friday 12-2.30pm, 5.30-9pm, Saturdays 12-4pm and 5-9pm and Sunday 12-7pm. Top tip – have some change in your pocket as the car park is pay and display, but this is fully reimbursed at the bar for visitors to the Canal Turn.

Review by Marcia Fisher



THE CANAL TURN

RECENTLY RE-OPENED

following a quarter of a million pound refurbishment, The Canal Turn is a beautiful pub offering locally sourced food and drink right by the side of the famous Lancaster Canal. Families, dogs, walkers, indeed all, are welcome. Booking not essential though advisable.



Lancaster Rd, Carnforth, LA5 9EA

Tel: 01524 720546

www.thecanalturn.co.uk

[f](#) [t](#) [i](#) [canalturnlancs](#)

Time to dine at... The Waters Edge

South Lakeland Leisure Village, Dock Acres,
Borwick, Near Carnforth LA6 1BH
01524 730903

With a terrace overlooking a scenic lake and a menu filled with an incredible array of Mediterranean specialities and British classics, The Waters Edge near Carnforth is the perfect spot for a relaxing lunch or a special evening meal.

This atmospheric restaurant is part of the luxury holiday lodge development, South Lakeland Leisure Village, but also opens its doors to non-holidaymakers for lunch and dinner daily.

Local produce features prominently, with Morecambe Bay potted shrimps and lamb and beef sourced from the nearby farm of owner John Morphet.

Elsewhere on the à la carte menu you'll find pasta dishes, pizzas, steaks and fresh fish while a lighter lunchtime offering includes healthy salads, sandwiches and favourites such as fish and chips and scampi.

The Waters Edge runs popular Italian evenings on Tuesdays and Thursdays, when all pizza and pasta dishes cost just £5.95, while from 12pm-9pm Monday-Thursday a limited but excellent menu offers two main courses for £12.

Allergies and intolerances are imaginatively catered for if advance notice is given and the restaurant,

which is split over two floors, can also be hired for private dining, weddings, christenings and corporate functions.

Easy to access off junction 35 of the M6 and with plenty of parking and a children's menu, it's a delightful spot to dine out with the family. With membership of the on-site leisure club, you can even work up an appetite in the gym before dining or wind down after a stressful day with a relaxing swim before sharing a bottle from the extensive wine list, beside the lake.



Time to dine at... The Keys

The Keys, Main Road,
Lancaster LA2 6AU
01524 823166

The Keys Bar & Dining Room has a relaxed atmosphere and uses only the highest quality locally sourced and freshly cooked food, where field to plate is their motto. Inside, the soft modern furnishings are extremely comfortable and complement the buildings traditional features, creating a warm, inviting atmosphere that is matched by the friendly, yet professional service. They have recently recruited two more excellent chefs to get them back up to full strength.

As we looked through the menus the choices were mouth-watering (so I sipped some Prosecco to quench my thirst - that was my excuse anyway). The menu offered a mix of traditional pub classics and modern English dishes, as well as some light bites and nibbles, which were just perfect for us girls to share, whilst we relaxed and enjoyed a few hours together.

The Keys has a range of menus for lunch and dinner, as well as a delicious selection

of Roasts on Sunday, Fish on Tuesday and Steak night every Friday. Kids have their own special menu too and there is a selection of specials including light bites, sandwiches and an all day specials menu.

The Prosecco was exceptional and we also enjoyed one of their delicious white wines, from their amazing wine list. And, if the grape is not your tippie, then they also have an extensive selection of draught beers and cask ales (which have been awarded the Cask Marque of quality) and a good selection of European lagers and specially selected spirits.

The lunch menu offers exceptional value for money, with 1 course for just £8, 2 courses for £10 and a whopping 3 courses for £12!!! Some left in the kitty for another bottle then, or should we have dessert instead? We had both!!!

I went for the homemade beef burger, made with 100% beef and served with skinny fries in a brioche bun with lettuce, sliced tomato, sliced red onion and relish. The meat was delicious and the

combination of flavours made for a real taste sensation. My friend had the Chicken New Yorker, a succulent chicken breast topped with bacon, cheddar cheese and BBQ sauce, with handcut chips and dressed leaves. Mmmm delicious.

For dessert (yes we really did go for it), I had 2 scoops of the organic Great British Ice Cream Co ice cream and my friend, whose eyes were bigger than mine, simply couldn't resist the warm chocolate fudge cake with the same vanilla ice cream.

Keep an eye on their website and Facebook page for regular offers and events, where there is always something new to look out for.

The Keys proved to be the perfect venue today, as it has so many times before. For family and friends, a business lunch with colleagues, or a private party to celebrate a special occasion, you won't be disappointed.

Reviewed by Alison Ellis

watersedge RESTAURANT

Open to the public 7 days a week serving
a selection of homemade meals from our
lunch and à la carte menus



PIZZA & PASTA NIGHT
TUESDAYS & THURSDAYS £5.95

CURRY NIGHT
EVERY MONDAY £5.95

Call 01524 730903

View our menus at www.southlakelandleisurevillage.co.uk

Waters Edge Restaurant, South Lakeland Leisure Village,
Dock Acres, Borwick, Near Carnforth, LA6 1BH



THE KEYS BAR AND DINING ROOM



Main Road, Lancaster LA2 6AU

t: 01524 823166 e: info@thekeyslancaster.co.uk

www.thekeyslancaster.co.uk

Time to dine at... Bob In Café

Bob In Café is based at New Barns, not far from the shore in Arnside and offers the visitor here some spectacular scenery and much more.

This place is well worth finding, but once you have, you will wish it could remain your little secret, so much so is the beauty of the place.

It is easily accessible by road, one which is also very suitable for cyclists, motorbikes and walkers. It is the only cafe in Arnside with no steps, so it is easily accessible for visitors with disabilities.

For your own pleasure, a great way to get to the Bob In Café, is to park in Arnside and walk along the seafront and the shore, or alternatively why not come by train from Kent's Bank, Barrow, Oxenholme or Carnforth?

Visitors of all ages come here and it's not hard to see why. Apart from the tea and coffee and freshly prepared cakes, they also provide some delicious light snacks, homemade soups, jacket potatoes,

burgers, freshly made sandwiches and their famous Bob In breakfasts, which can tame any appetite! There is a kids menu too, offering equally as good food for the little ones.

Most people come just to relax, spend a few hours and enjoy the beautiful views. There is lots of wildlife to enjoy here and some excellent bird watching too. For the kids, there's a children's playground, so you can sit back and let the kids run around in perfect contentment and safety.

The Bob In Café also welcomes groups and already caters for a number of ladies walking groups, painting groups, WI's and many more. If you do plan to visit as part of a group it is advisable to book first.

There is plenty of outdoor seating to enjoy the warm weather and with Arnside so close by you could even spend the whole day out.

Last, but not least, with just about each item on the menu costing less than £5, it really is excellent value for money too.

Review by Mark Prada



BOB IN CAFÉ

at New Barns Bay

A wide variety of foods available: The 'Bob In' breakfast, homemade soup, jacket potatoes, freshly made sandwiches, burgers, daily specials, a selection of cakes and biscuits, sweets, ice cream and much more.

Takeaway Menu for tea, coffee, sandwiches

Junior Choice children's menu

Opening Times - 7 days a week

Mar to May 10am to 4pm

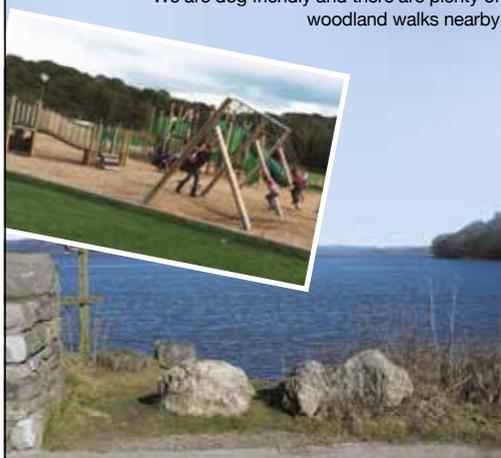
Jun to Aug 10am to 5pm

Sep to Oct 10am to 4pm

Mediterranean style courtyard for Al fresco dining with additional outdoor seating in raised area (with beautiful views overlooking Morecambe Bay)

Disabled access, large new children's outdoor play area, customer parking and baby changing facilities

We are dog friendly and there are plenty of woodland walks nearby



Bob In Café- 01524 762363

New Barns Caravan Park, (01524 762213)

New Barns, Arnside LA5 0BN

www.newbarnscaravanpark.co.uk



FARMERS MARKETS

If you want to try local produce, then a visit to a farmers market is essential. There are a number situated throughout the local area, so finding one that suits you should not be too much of a struggle.

The produce available at these markets will vary but generally speaking you'll be able to pick items such as locally reared meat and locally produced cheese. Foods such as cakes, eggs, vegetables and breads are also usually available.

Depending on the market you visit you may also be able to purchase infamous local items such as Cartmel sticky toffee pudding or Morecambe Bay shrimps.

Farmers Markets you could visit:

-  **Merchant of Hoghton Farmers Market**
3rd Sunday of the Month
www.hoghtontower.co.uk
-  **St Annes Farmers Market**
1st Thursday of the Month
Tel: 01772 690 377
-  **Lytham Farmers Market**
3rd Thursday of the month (not Dec/Jan)
Tel: 01772 690 377
-  **Elswick Farmers Market**
4th Saturday of the month
Tel: 07795 527437
-  **Ribchester Farmers Market**
2nd Sunday of the month
-  **Hornby Farmers Market**
Last Saturday of the month
Tel: 07704 566 435
-  **Grimsargh Farmers Market**
3rd Saturday of the month
Tel: 07834 700542
-  **Ashton on Ribble Farmers Market**
3rd Saturday of the month
Tel: 01772 827 835
-  **Lancaster Charter Market**
Market Square
Every Wed and Sat

As ever these dates are subject to change, so please check that events are happening before you travel!



Coulson's Restaurant

Open for lunch and dinner service
on Wednesdays during term time

Rated 5 Stars on Trip Advisor

For bookings call 01524 521262
email coulsons@lmc.ac.uk

COULSONS

Lancaster &
Morecambe
the College

The Eating Out Guide

TO ADVERTISE NEXT YEAR CALL
01524 825600
AND SPEAK TO A MEMBER OF
OUR SALES TEAM

Time to dine at... Nami Sushi

Since opening earlier this year, Nami Sushi has been put firmly on the map as one of THE go to places in Lancaster.

I am a regular here and it is easy to understand why it is so popular; it is always busy, vibrant and the food really is exceptional.

The kitchen is led by Head Chef Sam, who has been working with sushi for over 25 years and front-of-house is run by co-founder and General Manager Jonas.

This clean, contemporary style restaurant, with its chic look and feel, offers a real treat to the city, as Nami Sushi bar is based on the concept of "Kaitenzushi", or conveyor belt sushi, where their customers can select the sushi that they want to eat as it passes by.

Customers can also order their favourite dishes from the extensive menu of over 50 sushi and hot food dishes, each one offering great value for money, with prices ranging from £2.25 for a plate of sushi to £16.45 for a fillet steak! Combine this with the open-style kitchen and you can see why Nami Sushi provides for a real restaurant-theatre experience.

The dining room is very relaxed and informal, with a great atmosphere and offers the perfect place to meet with friends and family, yet is still a very intimate place to go for couples.

All the food here is freshly prepared to order and the cuisine takes on the simplicity of Japanese flavours, with an emphasis on using quality seafood and ingredients from local suppliers, markets, farms and growers.

All the front of house staff are brilliant and on this occasion I was looked after by co-founder Sandra, who chose one dish, from each of the cuisine styles, to give us a good flavour of the delicious food on offer, as well as letting us

choose some dishes ourselves from the conveyor belt. The sashimi we had was a fresh raw salmon, which was beautifully presented and simply melted in my mouth.

There is a selection of hot and cold small plates, which included soft shell crab tempura, lightly battered with dashi dipping sauce, or Nami's Baked scallop, baked on the shell with Enoki Mushroom and Japanese Mayonnaise and my favourite Edamame - podded Soy Beans, boiled and lightly salted, amongst several other choices.

From the conveyor belt we had the delicious Maki-mono sushi roll with avocado, some Nigiri thin slices of fresh raw surf clam on sushi rice and a Sake Don of fresh salmon served on top of sushi rice. Each dish was a delight to savour.

We also had a Menrui dish of Salmon Teriyaki Noodles, a grilled salmon fillet with Teriyaki glaze served on stir-fried egg noodles and vegetables. The salmon was perfectly cooked, very light and delicate, the noodles delicious and the vegetables crunchy and full of flavour. The best dish of the evening was the chef's signature Fillet of Beef with Sesame Dressing - mouth-watering Pan-fried fillet steak with sesame, soy and garlic dressing, Shimeji mushrooms and seasonal vegetables, served with steamed rice. The beef was beautifully rare and the combination of flavours made this dish a real taste-sensation.

The menu is very comprehensive and there is always something new to try, so you will never be disappointed.

To complete our experience we had a scoop of homemade Red Bean Ice Cream and a scoop of Green Tea Ice Cream, both of which were amazing.

Nami Sushi bar really is somewhere special and offers delicious food, a unique experience and affordable prices. But make sure you book beforehand, as this place gets booked up quickly!!

Reviewed by Mark Prada

Nami Sushi, 31 - 35 China Street,
Lancaster, Lancashire LA1 1EX
01524 33388





A Local Taste of Japan

Experience Lancaster's first sushi bar -
The perfect venue for a lunchtime treat and an intimate dining experience in the evening.

Try all of our freshly made sushi off the conveyor belt for **only £2** during Monday-Friday lunchtime (12-3pm)
(Booking is essential at the weekends)









01524 33388 | www.nami-sushi.co.uk

Opening Hours: Mon - Sat 11:30 - 22:00 & Sun 11:30 - 18:00
31 - 35 China Street, Lancaster, Lancashire, UK, LA1 1EX



Time to dine at...

Toll House Inn

This grand old lady of a building has been welcoming travellers to the City of Lancaster for well over a century now. Step inside the grand entrance and explore the cosy corners, sink into an inviting sofa or perch at the bar as you enjoy fabulous food and drinks.

The emphasis here is most definitely on a simple, yet well executed menu, created using local seasonal produce from trusted suppliers in the area. But what really sets them apart is the imaginative choice of drinks – including exclusively sourced wines, seasonal cocktails and award winning Thwaites cask ales

The atmosphere is just perfect to relax and unwind away from the hustle and bustle of the city outside. Everything is simple, yet elegant in a quirky way, which makes it feel homely yet contemporary. The mismatch of tables, tub chairs in the bar and restaurant will leave you in no doubt you're in Toll House Inn. And what about the food? Exceptional, not only was everything delicious, but the portions were so large they would take any appetite - and at very affordable prices too!!

To start we went for the freshly baked bread selection with butter and dipping oils. The bread was cooked to perfection and delicious

For main course I went for the Toll House classic burger with mature cheddar and smoked bacon in a toasted brioche bun and skinny fries. Again the single portion was so generous; there really was enough for two people and for only £13.95!!

My partner chose the chicken hanging kebabs finished with paprika butter and served with flatbread, tzatziki and fries.

Toll House Inn, Penny Street,
Lancaster LA1 1XT
01524 599900

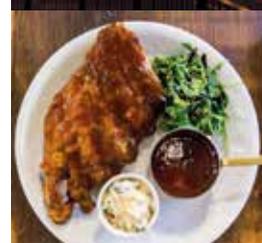
The meal finished with a beautiful baked triple chocolate tart with vanilla pod ice cream and a rich chocolate sauce and a white chocolate and strawberry mousse with buttered shortbread, we shared between us.

The menu itself is very comprehensive, so there really is something for everyone, including steaks from the grill, light bites, a selection of great pub favourites and some amazing looking kebabs.

The Toll House is very family friendly, with an excellent children's menu and I believe that if you choose to go for Sunday Lunch, then you are in for a real treat, with a selection of freshly carved meats and the best Yorkshire puddings you have ever seen.

The Toll House really is a fab dining experience, in wonderful surroundings and exceptional food at prices to suit every pocket. Eating is one of life's greatest pleasures, and one to be enjoyed at The Toll House as they source quality, seasonal produce for their delicious menu.

Reviewed by Ashleigh Flint




**TOLL
HOUSE
INN**
LANCASTER

Formerly Penny Street Bridge
Now open, the Toll House Inn at Lancaster.
Serving great food, fine wines
and an excellent range of cask ales
and craft beer.

Toll House Inn, Penny Street,
Lancaster, LA1 1XT
Tel: 01524 599900
relax@tollhouseinnlancaster.co.uk
www.tollhouseinnlancaster.co.uk

Time to dine at...

Casa Rastelli

Casa Rastelli in the centre of Marketgate Shopping Centre have created a taste of Italy in the heart of Lancaster.

Casa Rastelli offer food to eat in or takeaway, including a telephone order and collect service. See details on the website, phone or call in and see them.

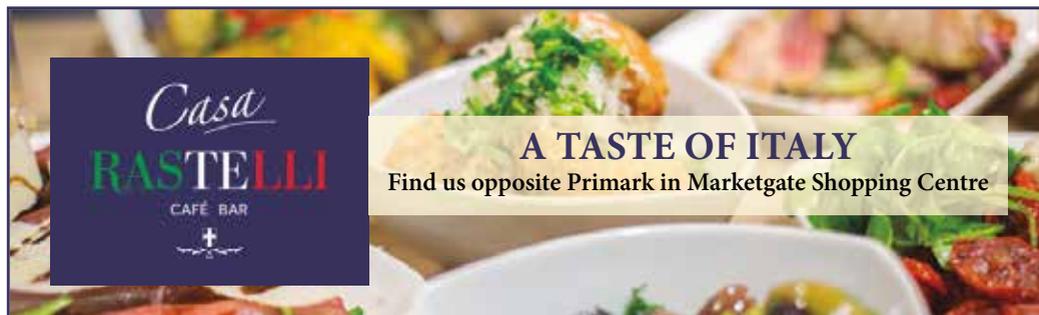
Walk in and view the deli counter with fresh salads, paninis, calzini, Italian savoury tortes. Plus, a fantastic selection of cakes, and homemade scones. Come in and take a seat, no need to queue as the waitress-served seating area welcomes you all day. Open from breakfast with the well loved Casa Big Breakfast.

They are open all day for coffee, light snacks, lunch, cakes and pastries, ice-creams and sundaes... not forgetting their incredible Freak-Shakes, an exciting "freaky" mixed-up milkshake. But remember... The Italians love to lunch and here the menu is both exciting and good value for money, offering pizza, pasta, soups, paninis, calzini and ciabattas, cicchetti (italian tapas) and amazing tasting boards to share. Of course being licensed they have a selection of wines, beer, prosecco and soft drinks to accompany your food choice. A children's menu is also available.

Opposite Primark, Marketgate Shopping Centre, Lancaster LA1 1AL
01524 843339

So whether you just want a quick coffee light snacks or truly hungry for a taste of Italy, step through the doors of Casa Rastelli and experience Lancaster's best tasting home cooked food.

Reviewed by Mark Prada



OFFERS

LET'S DO LUNCH

Choose from:

Home made beef lasagne

or

Spinach and ricotta tortellini in a tomato butter sauce

Including wine, bottled beer or soft drink of your choice

£8.95*

Offers exclusive to readers of Local Choice Eating Out Guide - Redeemable Mon to Fri only 11am-4pm.
Voucher valid to 31/08/17. Please present at the time of ordering.



THE "CASA BIG BREAKFAST"

served Mon to Thurs 9am-11am

2 bacon, 2 Cumberland sausage,

2 eggs, hash brown, tomato, mushrooms,

2 slices of toast, tea or small coffee

£4.95*

FREAKSHAKES

Our sensational 'freaky' twist on a milkshake choose from:

Strawberry Slurp, Brownie Explosion & Banana Fudge - Plus try our range of fantastic ice cream sundaes.

01524 843339

www.casarastelli.co.uk

info@casarastelli.co.uk

Opposite Primark, Marketgate Shopping Centre, Lancaster LA1 1AL

*Prices correct at the time of print - subject to change.

Time to dine at... The Honey Tree

Mrs Ip (the owner) is very proud of the fact that the house specialities are based on authentic Hong Kong Street Food, so we always ask her to take control of what we eat and she never gets it wrong.

We were very warmly welcomed and seated at a very large table, in this spacious, relaxed, comfortable restaurant.

The aroma of the freshly prepared Chinese cuisine was making our tastebuds tingle as we waited for the authentic dishes that the Honey Tree had prepared for us.

The Honey Tree is renowned for cooking authentic Hong Kong street food, so that diners here can get a real taste of the Orient from the Orient.

To begin with we had mixed hors d'oeuvres to share with the usual prawn toast, spare ribs, two types of crispy spring rolls - both vegetarian and chicken, seaweed and tempura. We also had some crispy Peking style duck with pancakes, shredded salad and Hoi Sin sauce to enjoy with our starters too. This really

was taste sensation and the perfect way to enjoy a traditional Chinese banquet.

For main course we all chose our own dishes, but opted to share these so that we could each get a flavour of the complete meal. These included a delicious sweet 'n' sour pork, a crispy belly roast pork, a beef with ginger and spring onions and a succulent beef with cashew nuts. All the dishes were served with a choice of egg fried rice, boiled rice or soft noodles.

By this stage we were too full to have a dessert, so the Honey Tree gave us a selection of delicious soft fruit cakes and biscuits and the customary fortune cookies (which, worryingly for me, did not contain the fortune I was looking for!).

This was all washed down with a couple of bottles of delicious Prosecco.

As usual, the Honey Tree did not disappoint us and I'm sure we will be back there again soon.

If there is one place you should try it should certainly be the Honey Tree Restaurant. I've been coming here for years and have never been disappointed.

Review by Mark Prada

Taste of the orient at the HONEY TREE RESTAURANT

01524 423860 / 832392
e. thehoneytreerestaurant@gmail.com
293 MARINE ROAD CENTRAL, MORECAMBE



Full Take Away Service Available

Open 7 Days a Week

Disabled Access

Special 3 Course Lunch

Happy Hour 5-7.30pm

Special Vegetarian Menu Chinese Banquet

Delicious Dim Sum Menu

Luxury Seafood Banquet

www.honeytreerestaurant.co.uk

10% OFF YOUR FOOD BILL*

VALID UNTIL END OF JUNE 2017 NOT AVAILABLE ON FRIDAY OR SATURDAY NIGHTS

EMAIL:	<input type="text"/>
NAME:	<input type="text"/>
ADDRESS:	<input type="text"/>
POST CODE:	<input type="text"/>

Your email address will be used only to send promotions and/or vouchers in conjunction with Honey Tree Restaurant. *t's & c's apply

Time to dine at... The Morecambe Hotel

Since the summer of 2015 the locally famous Morecambe Hotel, opened its doors after a jaw dropping restoration and relaunch by proud Sand Grown'un Rod & Karen Taylor along with daughter and son-in-law Amy & Dan Winward amongst other family members.

Over a two year period leading up to its re-opening, this quaint Coaching Inn built in 1828, has been sympathetically restored to provide Morecambe with one of the most popular sought after dining destinations.

The extensive menus offer traditional choices with a modern irresistible twist, designed to tantalise your taste buds with everything from afternoon tea and buffets to their 3 course dinner menu available 7 days a week.

As you will see from their testimonials and online reviews, the food is of the highest standard, all freshly prepared daily by Head chef Phil Madden and his team. Everything is made to order, so the very experienced kitchen staff can prepare dishes to suit individual tastes, dietary requirements and alike.

If you just want to call in for a drink then why not settle yourselves in the bar seating area, offering comfortable leather sofas surrounded by exposed original stone

walls of this wonderful Grade II listed building. The lovingly restored bar serves everything you would expect from a venue of this calibre, from freshly ground coffee from local roasting house Atkinsons of Lancaster, to cask and craft ales, personally selected wines, bitters and lagers and they even offer Prosecco on tap! And, for that special occasion they even have a cocktail waiter ready to shake up your favourite cocktail, or why not go all the way and spoil yourself with one of their many champagnes kept ready on ice!

Offering much more than the expected beer garden, the Morecambe Hotel has a stunning landscaped outdoor area fully enclosed with the original stone walling, complemented by wicker fencing. The seating area offers garden benches and rattan chairs, leading onto the grass lawn and the multi-level children's adventure play area. Wheelchair and pram friendly access is available for all patrons to enjoy the gardens.

Well behaved dogs are welcome on the hard patio area and in the main bar area indoors, so why not pop in for a refreshment whilst strolling down the prom for a bite to eat (and there are dog bowls available too on request).

I must stress, to avoid any disappointment book in advance, especially for those busy weekend dates and the ever popular Sunday lunch which is served from 12 noon -6pm.



the MORECAMBE HOTEL
Since 1828



”

“This has got to be the best place to eat in Morecambe!”

KRISTIE HOWARD

BOOK A TABLE
01524 415 239

Twitter: @morecambe_hotel Facebook: /theMorecambeHotel
www.themorecambehotel.co.uk



Tarnbrook Chippy
 Open MON thro' SAT
 Lunch & Teatimes | Take Away Only



"The area's best kept secret"
www.tarnbrookchippy.co.uk

Time to dine at... **Tony's Top Chippy**

23 Market Place,
 Longridge, Preston
 07812 100 503

You know the old saying, 'There's nowt like a chippy tea'. For me, fish and chips from a proper local chippy is a British institution and takes some beating, and a recent visit to Tony's Top Chippy in Longridge left me considering moving to Longridge to make this gem my 'local'!

We arrived for lunch on a Friday at around midday and was pleased to find space in the newly refurbished cafe wasn't limited. The shop itself had a reasonable cue but the staff are quite clearly efficient and kept the queue moving at all times whilst still chatting to the customers.

I cannot compliment the staff enough, we ordered with Jane and the teas arrived straight away, the food a few minutes later. Presentation is always important and both meals arrived looking truly scrumptious. The chips are simply divine here, and just the way I think chippy chips should look and taste but it's the fish that left me more than happy. The batter was light and fluffy and the fish quite clearly was

fresh that morning and had never seen a freezer - this was genuinely the best fish and chips I had ever eaten and this was seconded by my guest.

A brief chat to owner Tony, who is quite clearly well known in the area for his fish and chips, I was delighted to hear stories of people travelling from far and wide to sample the menu. Tony's reputation for gluten free batter is gaining some momentum too. I wasn't aware of the dietary restrictions this puts on people who suffer from a celiac disorder, but having read a little more, it's clear to see why this is important to Tony and why a gluten free diet should not restrict peoples choices.

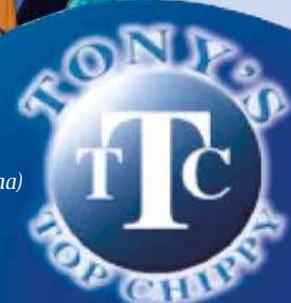
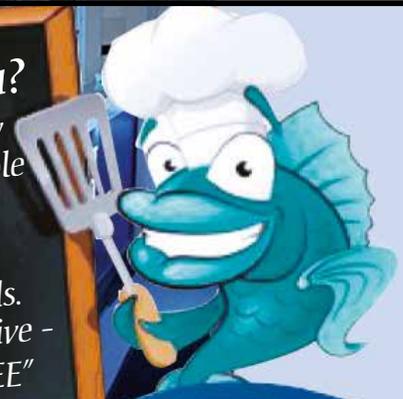
The Eating Out Guide

TO ADVERTISE NEXT YEAR CALL **01524 825600**
 AND SPEAK TO A MEMBER OF OUR SALES TEAM

New frying range now installed

Fancy a chippy tea?
 Fresh fish delivered daily
 Gluten free batter available
 Wed & Thur evenings.

OAP's
 Lite bite loyalty cards.
 Any lunchtime "Buy five - get the sixth for FREE"



23 Market Place, Longridge, Preston (Opposite The Palace Cinema)
 T. 07812 100503 - Order by phone!

Open Mon-Sat 11.30-1.30 and 4.30-8 (8.30 on Fri)

Please note that unfortunately we do not have disabled access to our café

Small cafe to the rear. Ideal for getting your dinner/tea before you go across the road to the cinema.

Time to dine at...

Seafood Pub Company

'Sea' what's special about The Fenwick, Farmers Arms and The Derby Arms

Part of the Seafood Pub Company, the Farmers Arms in Great Ecclestone, The Fenwick in Cloughton and The Derby Arms in Longridge offer the perfect combination of special, seasonal menus, extensive drinks lists and a warm welcome. All three venues use the best of British ingredients to produce their award-winning menus, which feature pub classics and creative world food dishes.

Winner of numerous awards, the Seafood Pub Company was recently presented with a prestigious national award for the second consecutive year: the Publicans Best Food Offer

2015/2016 and the group has also won the Catey 2016 in the Pub and Bar category.

The Farmers Arms is located in the picturesque market village of Great Ecclestone. The ambient pub offers private dining, two dining floors and a courtyard for outside dining. The daily changing specials board features the catch of the day fresh from Fleetwood, and the bar has an extensive range of beers, wines and spirits, including 30 speciality gins.

The Fenwick became famous after Gordon Ramsey's campaign for real gravy, before it became part of the Seafood Pub Company family. Now The Fenwick has taken the best from its past and present to become a steak and seafood pub, specialising in both. The old coaching inn bursts with character with its low beamed ceilings and open fires, and now with nine guest bedrooms you can make a night of it in the beautiful Lune Valley.

The Derby Arms in Longridge is the most handsome pub and

restaurant, complete with six elegant country guest rooms for overnight stays. The outside courtyard, with beautiful views of Longridge Fell is perfect for drinks or dining alike. An atmospheric tap room is set aside for bar games for all to join in on the fun.

All three pubs have their own personality, but what you will find in each is a great value lunch menu, sensational seafood specials, and a friendly, welcoming atmosphere.

Each pub hosts its own events monthly including live music, chef demonstrations and gin nights, as well as being available for private hire events, with buffets at £7.95 per person and bespoke menus are available for special occasions.

By downloading the Seafood Pub Company app, you earn points on each visit to redeem on food, drink and accommodation. There's even a nice surprise here and there on special occasions such as birthdays and what a great reason to visit them all!



SEAFOOD & GRILL
FARMERS ARMS
GREAT ECCLESTON

Farmers-Arms
 @GreatEccPub
 farmersarmsgreateccleston

Farmers Arms Halsalls Square, Great Ecclestone, Lancashire PR3 0YE
Phone: 01995 672018 Email: info@greatecclestonpub.co.uk www.greatecclestonpub.co.uk



THE FENWICK
STEAK AND SEAFOOD PUB

The-Fenwick
 @FenwickArms
 thefenwickcloughton

The Fenwick Lancaster Road, Cloughton, Lancashire LA2 9LA
Phone: 01524 221 157 Email: info@fenwickarms.co.uk www.fenwickarms.co.uk

Time to dine at... **Derby Arms**

I have had the pleasure of dining at a number of venues owned and managed by the award winning Seafood Pub Company.

On this occasion I was back at the Derby Arms, a place I had wonderful memories of when I was here last year.

This striking village pub and restaurant, located between Longridge and Chipping, features a central bar leading into three relaxed and very informal dining rooms, with feature fireplaces, an eclectic decor and a very lively atmosphere.

Tonight, I was here with family and friends for a sumptuous dinner. I was warmly welcomed by the manager Ryan and I knew we were in for the Seafood Pub treatment - a unique dining experience that the guests all get to enjoy at any of their venues.

We went straight through to the dining room so that the kids could settle down with the goodie bags that the Derby Arms had provided, to keep them entertained.

We looked through the menu at all the delicious dishes, that included pub snacks, starters, mains and delicious cuts of meat from the robata grill. Then, when our waitress Olivia started to read out the mouth-watering selection of daily specials, we really were spoilt for choice. The selection of fish is superb, as you might expect from the company name, but you will also find so much more on the menu, with flavours from across the world.

Our starters included a selection of three oysters, individually flavoured with pickled Asian veg, Bloody Mary salsa and sherry vinegar shallot. The oysters were very fresh indeed and so full of flavour, as you would expect from the Neve family fish suppliers! I opted for the dressed

East Coast Crab, served with a delicious lemon mayo and sea salt croutons. We also chose the Korean Fried Chicken with sesame, chilli and ginger. With each starter having its own individual style and taste.

For main course, I stayed on the fish theme and had the pine nut crusted seabass, with herb potato dumplings, balsamic onions and slow roast tomatoes, anchovies, oyster leaf and watercress pesto. The sea bass was superb and the combination of flavours in this dish was second-to-none, even though I was seriously tempted by the other meals on the table. These were an Asian hot pot, with chicken, prawns and egg noodles, served with Thai basil and Asian pickles, we also had both fillet and rib-eye 28 day dry-aged Lancashire grass-fed beef, served with slow roast tomatoes, field mushroom, thickly cut fries and onion rings. Both cuts were cooked to perfection, served medium rare, tender and succulent, with a choice of sauces.

How could we not mention the quack quack grill, a delicious pink Goosnargh duck breast served with spring greens, crispy leg with roast apple, duck and black pudding hash and finished with a fried egg - amazing.

Then there were the kids meals of fish goujons with skinny fries and garden peas, as well as a flavoursome gammon steak with egg and chips. Perfect - everyone was happy.

To complement our meal we had a delicious bottle of the dry white house wine which went down perfectly. There is however, a complete stock of specially chosen wines, spirits and beers from around the globe for you to enjoy.

Derby Arms, Chipping Rd,
Longridge PR3 2NB
01772 782 370

What about dessert? Who could resist syrup sponge with proper custard, or freshly made cheesecake with raspberries and for the kids a dairy ice cream comet with marshmallows and toppings!

Our dining experience was nothing short of superb and excellent value for money too. The Seafood Pub Company only source the best of British produce to ensure high levels of quality and consistency, much of which actually comes from the Neve family fishing business and local Lancashire farming stock. The Derby Arms has daily changing specials, so you will never get bored with the menu. And if you want something that is not on the menu, such as a specific type of seafood, or cut of meat just give them 48 hours notice and, if it's in season, they will sort it.

As well as dinner, why not try their Sunday Classic - a three course lunch with a few unusual dishes for only £18.50 as well as their traditional Sunday lunch. Or, the midweek 'Lunch Menu' offering a delicious selection of main meals, such as fish pie with haddock, prawns, mashed potato and Lancashire cheese crumb, or satay chicken salad with mixed leaves, peanut and mint dressing, as well as a peppered rump ciabatta with melting blue cheese and sea salt fries, amongst many others for only £10.50 and this includes a small glass of wine, beer or a soft drink, plus tea or coffee. Served Monday - Saturday 12 noon 'til 5pm.

There is a fab outdoor seating area with spectacular views of the Bowland hills, just perfect for 'al fresco' drinks in the countryside! And, for guests looking to make the most of their visit, there are six elegant country bedrooms available, so why not make a night of it too?

Festivals

We're lucky enough to live in an area that has some fantastic yearly food festivals. Not only that but throughout Lancashire and Cumbria we have a brilliant offering of tasty, local produce. These food festivals give you the chance to try these for yourself as well as learn more about the local food and drink that we have on offer. Although dates do vary from year to year, here is our pick of the best food and drink festivals for you to be looking out for throughout the year.

March

Kendal Festival of Food

www.kendalfestivaloffood.co.uk

April

Dalton Beer Festival

www.chequers-hotel.co.uk

Great British Food Festival

Stonyhurst College
www.greatbritishfoodfestival.com

May

Lancaster Food and Drink Festival

www.lfdf.co.uk

Ulverston Food and Drink Festival

www.tastecumbria.com

June

Country Fest

www.westmorlandshow.co.uk

July

Kings Arms Hotel Beer Festival

www.kingsarmshawkshead.co.uk

August

Morecambe Food Festival

www.morecambefoodfestival.co.uk

Great British Cumbria Food Festival

www.greatbritishfoodfestival.com

September

Morecambe Beer Festival,

Trimpell Social Club, Morecambe.

www.camrawestmorland.org

Alexander's Ale Festival

Castle Green Hotel, Kendal.

www.camrawestmorland.org

Holker Chilli Festival

www.holker.co.uk

November

Westmorland Beer Festival

www.camrawestmorland.org

As ever these dates are subject to change, so please check that events are happening before you travel!

Stonecross Manor

HOTEL



Back by popular demand! Lunch Offer

Served 12pm-2pm Monday to Saturday
2 COURSES £9.95
3 COURSES £12.50
Light lunches also available



Sunday Lunch Roast of the Day Special

Roast Beef, Lamb or Gammon
served with all the trimmings
2 Courses £12.95
3 courses £16.95



Weddings at Stonecross Manor



Your Day, Your Dream...

Personalised packages
50 day guests only £1,950



50 Day guests &
100 Evening guests
only £3,500



Our wedding co-ordinator, Kathy would love to show you round and discuss your day, designed your way!



Milnthorpe Road, Kendal, Cumbria LA9 5HP
Tel: 01539 733559 | E-mail: info@stonecrossmanor.co.uk
www.stonecrossmanor.co.uk

