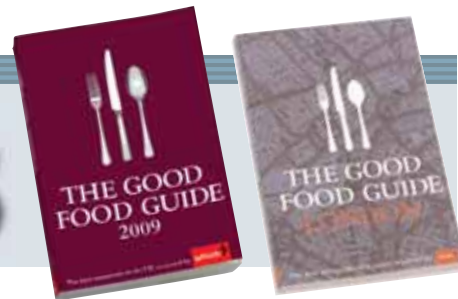




# GFG reviews



The Wheatsheaf in Somerset offers finer dining in an informal setting

Gastropubs have been the biggest culinary movement of the past decade, and there are more than ever in the 2009 edition of *The Good Food Guide*

## Raising the bar

A pub is often the only course for young chefs wanting to start out on their own. To establish or buy a restaurant is an expensive business. A pub offers a more cost-effective option – while chef establishes a reputation in the kitchen, drinks, bar snacks and, perhaps, a few letting bedrooms will keep the bank manager happy. This has proved such a popular route that it has caused the main culinary movement of the early 21st century, as young chefs rush to build their solo careers in pubs while the growth of new restaurants, especially outside London, has remained slow.

These 'gastropubs' have thrown out the

horse brasses and the patterned carpets and offer beer as an option, not as a fact of life. It's not a bad thing – who wants to return to a time of pub 'fayre' served in bars reeking of beer and tobacco?

And would the campaigns currently waged by celebrity chefs (free-range chickens, locally grown food) have been possible without the rise of the gastropub? Firmly at the forefront of the British food revival, with organic, seasonal and locally grown food as much a part of the gastropub experience as casual surroundings, these pubs can take some credit for introducing the British public to these issues.



## Great gastropubs

Prices are an average for a three-course meal per person without wine

### ■ The Anchor Main

Street, Walberswick, Suffolk IP18 6UA, 01502 722112, [www.anchoratwalberswick.com](http://www.anchoratwalberswick.com)  
Arts and Crafts pub with a seasonal menu. £25

### ■ Carpenters Arms

The Street, Eastling, Kent ME13 0AZ, 01795 890234, [www.carpentersarmseastling.com](http://www.carpentersarmseastling.com)  
Makes the most of its age with beams and inglenooks. £22

### ■ Dawnay Arms

Newton on Ouse, North Yorkshire YO30 2BR, 01347 848345, [www.thedawnayatnewton.co.uk](http://www.thedawnayatnewton.co.uk)  
High-end pub grub in riverside village. £25

### ■ Duke of Wellington

94a Crawford Street, London W1H 2HQ, 020 7723 2790,  
Flavours are robust, portions generous. £25

### ■ Foxhunter

Nant-y-derry, Monmouthshire NP7 9DN, 01873 881101, [www.thefoxhunter.com](http://www.thefoxhunter.com)  
Makes use of the wonderful local food. £30

### ■ Gurnard's Head

Treen, Cornwall TR26 3DE, 01736 796928, [www.gurnardshead.co.uk](http://www.gurnardshead.co.uk)  
Welcome pit stop for walkers and foodies. £22

### ■ Inn at Whitewell

Whitewell, Lancashire BB7 3AT, 01200 448222, [www.innatwhitewell.com](http://www.innatwhitewell.com)  
Offering comfort, real ales and good food. £29

### ■ Ginger Fox

Henfield Road, Albourne, Sussex BN6 9EA, 01273 857888, [www.gingermanrestaurants.com](http://www.gingermanrestaurants.com)  
Food is locally sourced and unfussy. £29

### ■ The Tilbury

Watton Road, Datchworth, Hertfordshire SG3 6TB, 01438 815550, [www.thetilbury.co.uk](http://www.thetilbury.co.uk)  
Seasonality is all. £27

### ■ The Wheatsheaf

Coombe Hay, Somerset BA2 7EG, 01225 833504, [www.wheatsheafcombehay.com](http://www.wheatsheafcombehay.com)  
A destination dining venue. £25

To buy *The Good Food Guide 2009* for just £12.99, plus £2.97 p&p (normal price £16.99), call 01903 828557 and quote GFGW1008 and ISBN 978 1 84490 046 6, or visit [www.which.co.uk/gfgbook](http://www.which.co.uk/gfgbook). Offer closes 31 October 2008.

Did you know Heston Blumenthal's restaurant The Fat Duck has 42 chefs for 42 diners? It also scored 10 out of 10 in this year's *Good Food Guide*, which is why Heston is the special guest in our GFG podcast. See [www.which.co.uk/podcast](http://www.which.co.uk/podcast) to find out what his plans for the future are and get some unique cooking tips.