



Easter treats

Take the hassle out of the Easter break with *The Good Food Guide's* pick of traditional and unusual Easter Sunday lunches

LONDON

GALVIN BISTROT DE LUXE

Great French food on Baker Street

Chris and Jeff Galvin's menu is so stuffed with good things that you're planning a return visit before you've even ordered. Skilful bistro dishes include escargots bourguignons, which slip from the shell, dripping garlicky juices; a chunkily chopped steak tartare topped with a quivering egg yolk; and fines de claire oysters accompanied by chorizo. House wine is £13.95 a bottle, with a dozen available by the glass.

 66 Baker Street, London W1V 7DH  020 7935 4007
 www.galvinbistrotdeluxe.co.uk

HOVE

GINGER PIG

Comfort cooking with intelligence

This no-frills dining pub has a smart bar, laminate tables, a no-booking policy and unpretentious staff. The menu is based on pub dishes, but presentation is distinctly cheffy, using local, seasonal ingredients. For example, Boyton Farm pork belly comes cooked to crackly perfection with crunchy green beans and apple sauce. Finish with creamy lemon and vanilla pannacotta with raspberry compôte. House wines start at £12.

 3 Hove Street, Hove BN3 2TR  01273 736123
 www.gingermanrestaurants.com



Martin Wishart makes the best of Scottish products

SOMERSET

BRUTON HOUSE

A likeable young team

James Andrews and Scott Eggleton's ambitious cooking changes with the seasons and offers plenty of original ideas, backed up by well-sourced materials. Starters include chilled rock oysters with pickled walnuts, and warm Somerset goat's cheese with beetroot sorbet. You might come across a main course of loin of rabbit with smoked bacon, ravioli and consommé. Service is cheerful, and house wines start at £13.50.

 2-4 High Street, Bruton BA10 0AA  01749 813395
 www.brutonhouse.co.uk

EDINBURGH

RESTAURANT MARTIN WISHART

Dazzling creativity from top chef

Martin Wishart's cooking has a bold, contemporary slant. Eating here is a cavalcade of delights and surprises: haggis bonbons and smoked organic salmon with white radish might be followed by a fashionable meat/fish partnership, such as poached Anjou pigeon with squid risotto. Plenty of bottles come in at around £25, and there are some very impressive selections by the glass.

 54 The Shore, Leith, Edinburgh EH6 6RA  0131 553 3557
 www.martin-wishart.co.uk

Easter traditions

Here are some examples of how Easter is celebrated around Europe

■ UK

Simmnel cake is decorated with 11 marzipan balls, to represent the 12 apostles minus Judas.

■ Germany

Easter eggs are delivered by a rooster in Bavaria, a cuckoo in the Hanover region, and a fox in Westphalia.

■ Greece

A braided bread called *tsoureki*, decorated with red eggs, is served at midnight to announce Christ's resurrection.

■ Italy

Neapolitans eat *pastiera*, a pie filled with ricotta

and candied fruit, while the Milanese serve bread in the shape of a dove.

■ Poland

The Poles take their food, arranged on green leaves in a large basket, to a priest on Easter Saturday for a blessing. The most popular Easter dessert is *sernik*, a kind of cheesecake.

■ Russia

Before sitting down to breakfast, the father solemnly distributes small pieces of Easter egg, which everyone eats in silence before embarking on the full feast.

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