

## Eating Out in the North York Moors during August 2009

Some ideas about what scores mean (but do see the comments as well):

**Accessibility:** To score 9/10 premises must be fully wheelchair accessible with suitable WCs.

7/8 usually means level access into and around premises and into WCs but not necessarily specifically wheelchair accessible WCs. Below that generally means no disabled WC and depends very much on how easy it is to get around the premises.

**Service:** Not only includes table service but also 'meet & greet' and the ability and style of handling of such things as dietary requirements, disability access etc. I am rapidly coming to the conclusion that the repetition of the words "No problem" to every request made of serving staff should be made a capital offence.

**Atmosphere:** Difficult to judge as it is such a personal thing, these are my opinions. Especially note that, generally, I hate muzak so would dock at least a point for it.

**Food:** Another personal taste thing, one man's perfectly cooked piece of steak is another's bleeding hunk of raw meat. For me everything should be lightly cooked, especially vegetables, (unless the dish demands it, e.g. confit of duck) in order to present the truest flavours.

Balance is important; an accompaniment shouldn't smother the main focus of the dish.

Although cleverness can be fun it shouldn't be allowed to be more important than the main focus of the dish.

I find over-generous portions to be off-putting and not conducive to 3 or more course dining.

I bewail the lack of importance given to vegetables, too many places will serve up the same combination of vegetables (more often than not including carrots and broccoli) without the slightest thought as to how appropriate they might be to the dish being served or what is freshly in season. How on earth can the vegetables served with a lightly poached fillet of salmon be suitable to a robust steak and ale pudding? So I will mark down those who provide a ubiquitous 'veg of the day' and mark up those who provide an imaginative pairing of dish and vegetable.

I also consider the apparent aim of the proprietor; a few rashers of bacon, with brown sauce (HP not OK!!!) in a white bread sandwich can be every bit as enjoyable as the fanciest meal, in the right circumstances, having said that, fine food, well cooked and presented in pleasant surroundings will score more than the best sarnie from a van in a layby.

Presentation is important but not essential, two premises with similar quality of food may have a difference in marking due to the cutlery/crockery/glassware and paper serviettes will always lose a point in restaurants.

**Cleanliness:** This can be so much part of atmosphere but generally includes such things as cobwebs in the bar/restaurant areas, not properly washed plates/glasses/cutlery and, especially, the state of the WCs.

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Value For Money (VFM): Not necessarily the cheapest but where the combination of quality and price meet. I am prepared to pay for quality; in this modern, supermarket, pile it high/sell it cheap, world, there is little enough of it about and it is worth rewarding.

Overall: Not an average or combination but my feelings about the premises depending on all of the factors mentioned and some I am unable to quantify. Some things are more important to me than they may be to others; handling of allergy, disability access, paper serviettes, "No problem" etc. and so my decisions may not be relevant to someone else looking for places to enjoy a good meal. Eating out should be an enjoyable experience and from my experience of this fortnight in North Yorkshire it generally is. Waiting staff are friendly, produce is of good quality and chefs are skilled.

Premises without a full review were contacted in advance by email and/or phone and either didn't respond (The Board Inn) or weren't visited so the information comes from whoever I contacted. In any case it is polite to ring beforehand if possible to give as much time as possible for premises to prepare for a wheelchair, food allergy etc.

## Eating Out in the North York Moors during August 2009

The Carlton Bore

Carlton Husthwaite, Thirsk, North Yorkshire, YO7 2BW

Phone: 01845 501265

Website: <http://www.carltonbore.co.uk/>

Email: [chefhessel@aol.com](mailto:chefhessel@aol.com)

OS sheet 100 E49 N76

Comments:

Accessibility: 9

When disabled WC door is open interior can be viewed in mirror from bar and garden is graveled.

Atmosphere: 9

Lots of entertaining paraphernalia, but possibly too much. Muzak.

Service: 10

Including a menu that had already been marked as gluten free, table service was good and not over-attentive.

Food: 7

Starters:

The squid, garlic, baby plum tomatoes & chorizo were cooked in a burnt oil and the squid slightly over-cooked but a good idea well presented, the tempura pawns were excellent.

Mains:

My crispy duck confit had apparently been roasted and not quietly stewed in it's own fat so was very over-cooked and dry, the accompanying chorizo, sweet peppers and lentils were good but the whole was swimming in a very salt gravy. The slow cooked and pressed shoulder of lamb was superb as was the accompanying gratin of potatoes and the beans and courgettes but again the whole was swimming in a salt, but in this case better due to the addition of tomatoes and oregano, gravy but still worth a 10 for the lamb alone.

Puds:

Not much in the way of GF puds so I had 3 cheeses, good varietal choices but the quality of which varied from good to dried out, with the apple (golden delicious unfortunately) I had ordered. There was also a superb trio of blackcurrant desserts.

Cleanliness: 10.

VFM: 6

At nearly £85 for two this was at the top end of pub food prices so value depended on the quality of the food. Wine markup was high.

Overall: 8

This was a pleasant place to eat with some things that let them down. The effort was there, and targets were high but not always achieved. Some chairs were not as comfortable as they might have been and the table linen, though striking, wasn't as efficient as it might have been.

## Eating Out in the North York Moors during August 2009

Castlegate Taberna

1 Castlegate, Pickering, YO18 7AX

Phone: 01751 476481

Website: <http://www.castlegatetaberna.co.uk/>

Email: [irvalentine@supanet.com](mailto:irvalentine@supanet.com)

OS sheet 100 E79 N84

Accessibility: 2

High curb, one small & one large step into front room, two steps into back room, slope and further step into the only WC. Further steps up into garden.

Atmosphere: 9

A good selection of art and artefacts, for once the background muzak was acceptable, and suitable, this is a tapas bar/restaurant.

Service: 9

Informal, obviously. No problems with wheat allergy, not only was I able to use my own bread but the chef served it as well. Dishes came out in waves, as they were prepared, which might not suit some but was fine by us.

Food: 9

A good selection of tapas, some of them quite unusual. A lentil stew was excellent, as were the broad beans in a lightly lemony sauce dressed with minced jamon serrano. Confit of duck with chorizo and butter beans were good but it wouldn't have harmed the duck to be cooked a little more (there were still remnants of fat under the skin). Meat balls in tomato sauce were much appreciated (a second portion was ordered), a sauté of mushrooms and Spanish sausage (not chorizo) was good but not spectacular, marinated olives were excellent, boquerones (marinated anchovies) as always, the platter of mixed meats was a little disappointing (only two slices of jamon serrano between three of us) and the bread was standard baguette, not an artisanal Spanish style. Portions were generally quite large for tapas, I might have preferred to be able to try more dishes if they were smaller.

A nice selection of wines but not many by the glass; the house white and red were pleasant. Only filter coffee, but it was good.

Cleanliness: 7

The restaurant was fine but the back yard was a little scruffy and the WC more so. There were no hand drying facilities in the WC although, on mentioning this, a towel was promised.

VFM: 9

At just under £65 with only two glasses of wine it might seem a little pricey but all three of us were full to bursting and we couldn't finish everything.

Overall: 8.5

A good place to eat, plenty of choice with some unusual selections. It was quiet, and the chef, who also served, had time to chat and show a ten year old all of the different pictures around the place. Shame they don't open lunchtimes in the week and that accessibility is so poor. No credit or debit cards accepted.

## Eating Out in the North York Moors during August 2009

The Bay Horse Inn

1 Northside, Hutton Rudby, North Yorkshire, TS15 0DA

Phone: 01642 700252

Website: <http://www.thebayhorsehuttonrudby.co.uk/>

OS sheet 93 E46 N06

Accessibility: 6

Several small steps around the place, no disabled WCs. Staff said ramps were available but had to be requested. There were no notices to that effect to be seen though.

Service: 7

Somewhat informal and un-trained on the waitresses side (and if she had said "No problem" one more time I would have screamed), informal but good on behalf of the waiter/manager? but always enthusiastic. Muzak was turned down on request but seemed to make its way louder again. Slightly pushy taking of the order though the place was very quiet. Informal service (drinks delivered to the left etc.), also see food section. However a member of staff ran out after us when we left the remains of the bottle of wine, for which we had requested and received a cork, on the table.

Atmosphere: 5

A bit low key in the restaurant area, the bar and bistro areas were better. The knocking of the water pipes above our head created an interesting counterpoint to the unsuitable muzak, more suited to the bar or bistro than the restaurant.

Food: 7

Starters:

My roast pork was well presented with an excellently caramelised slice of apple. The crackling was crisp, as was the pancetta (or was it a local bacon? I hope so.) but the meat was slightly over-cooked and flavourless. My wife's starter was a superb toasted crab sandwich served with a perfectly boiled duck egg with a few brown shrimps, a blade mace butter dressing and a flavoursome salad garnish.

Mains:

My main course of sea bream was slightly over-cooked. It was advertised as with sea lettuce, there was none so they offered samphire which they then discovered they didn't have either so I was given the option of stewed spinach or rocket, chose spinach but actually received a mixture of the two. They did give me two fillets of fish as compensation (without request), but as they were rather small anyway I would have been disappointed at the paucity of the portion if only one was forthcoming. Plenty of a good, herby mashed potato accompanied and the whole was swimming in a pleasant tomato sauce. My wife had pork loin wrapped in parma ham which was over-cooked and flavourless. Her accompanying large portion of sage & onion mashed potato was again excellent as was the cider sauce; she thought the fine green beans excellent, though they were somewhat under-cooked for me.

Puds:

My wife enjoyed her sticky toffee pudding greatly and my creme brulée was amongst the best I've had.

The beer was excellent, sherry and amaretto Ok, the Chablis poor.

Only available coffee was filter, and not very good at that.

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If they used a better quality pork, and didn't cook their meat/fish so much, it would have been excellent. Portions were large, to the extent that we didn't finish it all despite over-eating; good Yorkshire stuff!

Cleanliness: 6

Both loos were in need of re-furbishment, there were cobwebs around in the restaurant.

VFM: 6

At just under £90 it was no cheaper than the Carlton Bore and the surroundings less impressive.

Overall: 7

An enjoyable meal, shame about the things that let them down. For instance the quality and style suggest that linen napkins rather than the paper serviettes would have been more suitable. The muzak was annoying, and atmosphere somewhat run down, but the food was generally well prepared and presented and raised up what might have been a bit of a disappointment to an enjoyable meal.

## Eating Out in the North York Moors during August 2009

The Fox & Hounds Restaurant

Goldsborough, Whitby, North Yorkshire, YO21 3RX.

Phone: 01947 893372

Website: <http://www.foxandhoundsgoldsborough.co.uk/>

OS sheet 94 E83 N14

Accessibility: 6

Step up onto kerb then larger one into the restaurant. Level all through but no disabled WC.

Service: 10

Informal but excellent. Good knowledge of menu, wines etc and time and inclination to talk about them. Cotton napkins, cutlery of different provenance but well suited to the dishes and interesting glassware. Understanding of a wheat allergy included a serious consideration of the sourdough rye bread not necessarily being wheatfree.

Atmosphere: 9

We had heard that the Fox and Hounds was possibly the best place to eat in North Yorkshire, the Star at Harome included, and had been unable to book on the first day I called but had to wait 'til the following day for a free table. The restaurant is a pretty but unimposing converted pub in a coastal hamlet high on the cliffs at the north end of Whitby Bay. Having struggled in I was slightly disappointed to discover muzak (albeit interesting, at very low volume, muzak) playing, but the welcome was warm and we were taken to a nicely laid table in a light room with good views and two other tables, only one of them occupied. A tour of the premises after we had finished (and surprise, surprise, we were the last to leave the place) showed a further two rooms, one with a handful of tables and one 'dining room' with one large table. An eclectic selection of art adorned the walls, in the 'dining room' some of it was quite disturbing, but all fascinating.

Food: 9.5

An excellent bowl of olives.

Starters:

Purely picky but there was too much dressing on the carpaccio of beef, which was superb, the accompanying grilled radicchio was excellent and with just the right amount of shaved parmesan. The crab bruschetta with chilli, fennel and lemon was also excellent with the chilli being unevenly spread through the mix giving an occasional belt which only added to the enjoyment, the bruschetta was a little tough though.

Mains:

The seared turbot fillet was almost perfect (very slightly over cooked for me) with perfect puy lentils, grilled fennel and an anchovy & rosemary sauce, slightly tinged with lemon, a perfect combination that required no wine to go with it. A sirloin of Shorthorn steak, pan-roasted rare, exactly as ordered, was 'perfect' with a garlic & herb butter, excellent chips (gently crisp on the outside, meltingly smooth on the inside) and fresh water cress.

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Puds:

A slither of dark chocolate truffle cake was like a garnache, rich and smooth, the raspberries were dressed with ricotta and glorious, feathery, lemon sugar and the Lowna dairy bluestones goat's cheese was of a perfect ripeness, partnered with oatcakes and cherries.

A good selection of wines by the glass included an interesting Languedoc white as an aperitif which was intended to accompany the turbot but was superfluous, a simple Spanish red was fine with the carpaccio and cremant d'Alsace most suitable for the raspberries. A lovely apple juice was fine for the non-drinker. The espresso coffee was also a cut above normal.

Cleanliness: 10

VFM: 9.5

At just over £100 this was the most expensive meal we ate (per head) but so far above the others in quality as to require a re-grading of the restaurants so far assessed, and the use of a much more jaundiced eye for those to come.

Overall: 9.5

A fabulous meal in a lovely setting above Sands End and overlooking Whitby Bay. The overall price might dissuade some but it really was well worth it. They not only hit their targets but score bullseyes all the way through. Not clever cuisine, as I understand the Star does, but excellent ingredients perfectly prepared and presented.



## Eating Out in the North York Moors during August 2009

The Inn at Hawnby

Hawnby, North Yorkshire, YO62 5QS

Phone: 01439 798202

Website: <http://www.innathawnby.co.uk>

Email: [info@innathawnby.co.uk](mailto:info@innathawnby.co.uk)

Accessibility: 4

Level access to the bar from the road and then on through to the restaurant but no disabled WCs and the ladies was up a steep flight of stairs.

Atmosphere: 9

A good bar with bar space, comfy chairs and settles, tables & chairs. A more formal restaurant, high ceilinged with excellent views. Muzak.

Service: 8

My wife received no attention on entering the bar and, due to the busy-ness of the place, service could be both rushed (crashing of crockery and spilled cutlery) and slow (longish waits between courses) but was otherwise informal but good. Mostly my allergy was well considered although the cheese board did initially arrive with a rather glorious looking piece of fruitcake but was rapidly replaced with a new platter.

The lack of a level access ladies WC meant my wife had to use the gents but this was treated with consideration and good humour.

Food: 9

Starters:

Pan Fried Fillet of Mackerel was perfectly under-cooked and accompanied by a salad/garnish of raw fennel and orange which was nicely balanced.

Mains:

My rib eye steak was very good, cooked exactly rare and served with beautifully roasted shallots but over dressed with rocket and pecorino shavings, so much so that one couldn't see the steak on the plate because of the pile of greenery on top. Pan Fried Fillets of Sea Bass were again perfectly cooked as was the bed (more a scattering but none the worse for that) of Mediterranean vegetables with vine tomatoes and a basil and garlic dressing which was good. A dish of general vegetables comprising new potatoes which were good, carrot batons; a tad over-cooked as was the cauliflower but not unpleasantly so, and fine green beans perfectly cooked, accompanied.

Puds:

No GF desserts but the cheese board was adequate, in places excellent (the Wensleydale) and included a local quince cheese. The White Chocolate and Strawberry Cheesecake came with a serving of local ice-cream and a separate strawberry sauce and was excellent.

A fine pint of Timothy Taylor's Landlord bitter and an apple juice (collected from the kitchen and a bit sweet), a fair few wines by the glass of which the chosen Rioja was interesting, not typical but I liked it a lot, not so much my wife. A glass of Sauvignon Blanc was as expected. Another cup of the good espresso that seems to be the norm in the better restaurants in North Yorkshire.

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Linen napkins in the restaurant (I don't know about the bar), interesting glassware and crockery, but the narrow rectangular plate my steak arrived on couldn't be set close to the edge of the round table we sat at.

Cleanliness: 9

A tad of scruffiness in some areas suggests a re-decoration is due.

VFM: 10

The bill of just over £70 was less than other places we have tried locally whilst providing much better food.

Overall: 9

Set in an idyllic position between Helmsley and Osmotherley this inn would be the perfect place for a holiday for the physically active accompanied by fine food and drink. For me it didn't quite match the Fox & Hounds at Goldsborough for the quality and style of the cooking but that may well be down to personal taste, it was a lot cheaper though. The owners, though busy, had time to chat and showed their obvious care for their project. They hit every target they set themselves. As I said; they were busy, with cyclists, hikers, residents, pre-booked and casual callers, but they set up a table for 6 casual callers quickly and with very little fuss. The menu doesn't really cater for those who want a quick burger in a bun so I was surprised at how many of the hiking/cycling fraternity were there but everyone seemed more than satisfied with what was on offer.

## Eating Out in the North York Moors during August 2009

White's restaurant at Broom House,  
Broom House Lane, Egton Bridge, North Yorkshire, YO21 1XD  
Phone: 01947 895279

Website: <http://www.egton-bridge.co.uk/>

Email: [mw@broom-house.co.uk](mailto:mw@broom-house.co.uk)

OS sheet 94 E80 N05

Accessibility: 6

Coarse stone drive & path, small threshold into premises. Ladies & Gents WC on level, I didn't see a disabled WC but if there is one this score would be much higher.

Service: 6

No-one to meet us on arrival, both FoH staff were serving out of sight of the reception area and took a couple of minutes to come to us and seat us. One dish was advised by waiting staff as wheatfree but had croutons in it and another supposedly wheatfree dish was served up on a slice of toast. But the problems were resolved, the dish replaced & comped and service was pleasantly attentive although large amounts of clearing up an otherwise empty dining room were done whilst we were still eating.

Atmosphere: 7

Genteel and subdued. A modern (in the way that adverts for American showhomes in the '50s & '60s were modern) take to a plain rectangular room was well done but I found it slightly soulless. Muzak, slightly more suitable to the surroundings (Ella Fitzgerald and the like) was a little too loud, but we were very close to the machine.

Food: 8

Starters:

A superb ham hock terrine was accompanied by a good red onion compote, the Caesar salad was very good, interestingly served in a parmesan bowl that wasn't quite crisp enough and the chicken didn't appear to be smoked.

Mains:

A chicken roulade of thin slices of breast meat stuffed with a finely minced chicken stuffing with a tomato and mushroom sauce was good but not quite as good as the salmon fillet with a lime flavoured creme fraiche sauce. The new potatoes were excellent but the vegetables very over-cooked, and old (the string beans).

Puds:

The blackcurrant cheesecake was poor and the 5 local cheese board, actually only 3 with two of them doubled up, was adequate. Imported apples, despite a note in the menu to say that local produce was used wherever possible (new season local Discovery were available), was supplied on request.

An excellent Lirac accompanied and an espresso coffee to finish was also good. Presentation was generally good both on the plate and on the table with good linen napkins, decent cutlery, crockery and glassware.

Cleanliness: 10

VFM: 10

The whole, for two people, less 1 comped main course due to initial serving not being wheatfree, came to just over £50. A good wine wasn't over-marked up.

Overall: 7

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Maybe a little unfair but the problem with not recognising the wheatfree requirement might have been disastrous. If that had been handled better it would probably have been an 8. They pretty much hit every target they aim for and provide a good quality meal at a reasonable price in pleasant surroundings for people who are looking for a quiet, civilised, meal together.

## Eating Out in the North York Moors during August 2009

The Arncliffe Arms,  
Glaisdale, Whitby, North Yorkshire, YO21 2QL

Phone: 01947 897555

Website: <http://www.arncliffearms.co.uk/>

Email: [info@ArncliffeArms.co.uk](mailto:info@ArncliffeArms.co.uk)

OS sheet 94 E78 N05

Accessibility: 2

Slight slope and large threshold to enter, tight corners to manoeuvre round, steps and slopes to WCs.

Service: 6

Despite prior booking the pub didn't open until 10 minutes after our booked time, most of the menu was not wheatfree due to the inclusion (unnecessarily some might say) of various ingredients (e.g. soy sauce) in so many dishes that previously hadn't had the inclusions (we have eaten there on a couple of occasions). A very apologetic chef, who came out and discussed the menu with us, did provide replacements but it's a nuisance having to keep querying things. We had booked a table in a specific area with access but I had to organise a larger table and extra chair to be brought down from the main dining area.

Table service was informal/pub style.

Atmosphere: 4

Whilst not being actually unpleasant there is a feeling of not really being anywhere about the place.

Food: 7

Starters:

Confit of duck on spicy lentils was perfectly cooked, and my wheatfree version, with the duck on a bed of salad with shreds of brie and parma ham, was also good.

Mains:

Lamb rump was cooked nicely pink and the accompanying salad of cucumber with both sushi and stem ginger in syrup was an interesting combination, it would probably have been better if I had been able to have the Malaysian sauce as well. Thai flavoured chicken with a salad of far eastern vegetables combined flavours of lime, chilli and soy well. Steak, mushroom and ale pie (without the accompanying leek and parmesan suet crust, for some reason not attractive to our 10 year old grand-daughter) was pronounced lovely.

Due to a prior engagement at the local theatre there was insufficient time to sample puddings or have coffee, which was a mistake as I managed to fall asleep during the performance.

Beer was good and a decent and an unexciting red wine was available by the glass.

Cutlery, crockery & glassware were pretty much standard.

Cleanliness: 3

The bar and restaurant areas are a bit seedy and run down, the WCs are smelly and very scruffy.

VFM: 5

Despite reservations the food is good but, at just under £65 for three 2 course meals, not particularly good value.

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Overall: 6

Despite the difficulties over the allergy issues the food is good. As is obvious from the above much of the food currently has a far-eastern bent. Mediterranean influences from past visits are still noticeable in some dishes and some good local produce is also evident (my first choice, a particularly appetising looking home-made cheese burger with chunky chips and salad, contained bread crumbs, worse luck). The food is generally well prepared, interesting and well cooked and here they hit their targets, unfortunately too many other aspects let them down and our tour this year shows that there are a lot of other local eateries that can provide better circumstances to enjoy a reasonably cooked meal in.

## Eating Out in the North York Moors during August 2009

Greens of Whitby

13 Bridge Street, Whitby, North Yorkshire, YO22 4BG

Phone: 01947 600284

Website: <http://greensofwhitby.com/>

Email: [info@greensofwhitby.com](mailto:info@greensofwhitby.com)

OS sheet 94 E90 N11

Accessibility: 6 for the bistro bar.

A very tall step in from the street and tables set too close together to readily allow access for wheelchairs are redeemed by a superb, ground-level accessible WC. The upstairs restaurant is at the end of a long flight of stairs.

Service: 6

Only one serving staff for a full bistro bar meant a certain amount of waiting around. Despite being house specials some cocktail ingredients weren't available.

Mainly due to the slates they were served on, some sauces from the pudding dripped off the plates onto the floor and other surrounding areas and weren't properly cleared up.

A wheat allergy was catered for by offending items being removed from dishes either before or after serving with no alternatives being offered.

But the one member of staff we had contact with was friendly and helpful if a little bored at times.

Atmosphere: 7

A quiet bistro style bar nicely furnished but with flaws, e.g. a dying olive tree in the window.

Muzak, but this is a bistro bar.

Food: 6

Starters:

My queen scallops roasted with a pesto and parmesan dressing were great, lobster with a Caesar salad was pronounced good by those that ordered it but I thought it dominated by garlic.

Mains:

Perfectly cooked halibut was served with overcooked mussels, a broccoli purée and orange sauce, the prawn and spring onion fritter had flour in it so wasn't served. The dish interested me from the description but didn't work at all; too many conflicting flavours and the broccoli had been grossly over-cooked. An additional portion of chips turned up as french fries (skinny chips) with some kind of flavouring dusted over them rather than the chunky chips served with the other dishes. Fish (Pollack) and chips with mushy peas disappointed; the batter was floppy, the fish over-cooked and too many of the chips too crispy, the peas were fine. Scampi and chips was much enjoyed by the 10 year old.

Puds:

A trio of seaside desserts looked fun on the slate it was served on, (but see above for the practicalities); Cinder toffee cake was gooey, moist and sweet, tutti frutti ice-cream in a cone was good and some tiny 'apples' (pale green and cherry-like) on their stems with a caramel sauce were a novelty if somewhat underwhelming.

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Three local cheeses were chilled but Ok although one was an older piece with mould developing on the underside. The celery was limpish and browning, one of the grapes rotting. One might eat it at home to finish stuff up but it wasn't good for a top class restaurant.

Plenty of wines by the glass, the two I had, a dry Riesling and a Pinot Grigio were excellent. Fairly ordinary espresso.

Crockery interesting and entertaining but sometimes impractical, cutlery and glassware adequate but non-descript. Good, strong, but paper, napkins.

Cleanliness: 9

They've dropped a mark because of the poor cleaning up after spillage.

VFM: 3

At nearly £120 for 3 it was expensive for what was a curate's egg of a meal.

Overall: 6

A restaurant like this, one of the 'posher' ones in Whitby, should be providing food as good as the Carlton Bore or the Inn at Hawnby, if not challenging the Fox and Hounds at Goldsborough, especially given the prices they charge, so we were somewhat disappointed with what we had. I think too much emphasis is placed on the cleverness of it all and not enough on the original ingredients and their cooking.



## Eating Out in the North York Moors during August 2009

The Fox & Hounds Inn

45 Brook Lane, Ainthorpe, Whitby, North Yorkshire, YO21 2LD

Phone: 01287 660218

Website: <http://www.foxandhounds-ainthorpe.com/>

OS sheet 94 E70 N07

Accessibility: 8

Quite steep slope into the bar area, some tight corners and narrow passageways but a WC for the disabled is provided (though not available for checking due to occupancy). There may be alternative, more accessible doors to the outside.

Atmosphere: 7

Nice pub feeling to the bar area but loud muzak which could just be heard at the far end of the restaurant which was pleasantly furnished and decorated.

Service: 6

Informal pub/restaurant service by a relatively inexperienced waitress with little knowledge of drinks, more "No problem". Wheat allergy well catered for. A small wait before being served at an empty bar and, later on, male bar staff chatting with customer rather than serving. Otherwise friendly and efficient.

Food: 8

Starters:

A chicken and spring onion risotto was excellent and creamy if a little over-cooked and the accompanying bowl of parmesan shavings was a nice touch, beef strips in a black bean sauce was good, with the beef cooked pink but the meat was a little tough, the 10 year olds garlic bread was "Lovely".

Mains:

The house special of brisket of beef in a pepper and mustard sauce was nicely cooked but a huge portion, I would have fed 3 on it, the boiled potatoes were good. Fish (haddock) and chips was good, batter nicely crispy and properly cooked fish, the tartare sauce (homemade?) was excellent. Scampi and chips were also appreciated. The veg on offer (carrots, string beans and broccoli) was declined and the salad garnish with the fish ordinary.

Puds:

A lemon syllabub was good, though appeared to be whipped cream on top of pieces of poached lemon in a lemon sauce rather than a true syllabub, the lemon was a bit strong and might have been better dispersed throughout the dish. Caramelised orange in a brandy snap basket with vanilla ice-cream was good but the orange was more doused in syrup than caramelised. Creme Caramel ice cream was considered to be not toffee enough but was completely finished up.

Theakston's beer was well served and a couple of glasses of South African wine; a chenin blanc and a pinotage, were fine for what they were and fresh apple juice was much appreciated.

Presentation was adequate, crockery, cutlery and glassware ordinary, paper serviettes not linen napkins.

Cleanliness: 8

Although the bar and restaurant areas were Ok the glasses were a little marked and the WCs appeared only perfunctorily cleaned.

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VFM: 9

At just under £75 for three this was a perfectly reasonable meal at the price.

Overall: 8

Though in no way trying to compete with some of the 'posher' places we ate at this fortnight the Fox and Hounds scored well as they achieved virtually everything they set out to do. This is good pub food served in pleasant surroundings. Portions are generous.

## Eating Out in the North York Moors during August 2009

### The Board Inn

Village Green, Lealholm, Whitby, YO21 2AJ

Phone: 01947 897279

Website: <http://www.theboardinn.com/>

Email: [stay@theboardinn.com](mailto:stay@theboardinn.com)

OS 94 E76 N07

No response to email enquiry.

### The Postgate Inn

Egton Bridge, Whitby, North Yorkshire, YO21 1UX.

Phone: 01947 895241

Website: <http://www.postgateinn.com/>

Email: [info@postgateinn.com](mailto:info@postgateinn.com)

OS sheet 94 E80 N05

Accessible, wheat allergy Ok, 10 year old welcome.

### Lord Stone's Café

OS sheet 93 E52 N02

### Wombwell Arms

Wass, North Yorkshire YO61 4BE

Phone: 01347 868280

Website: <http://www.wombwellarms.co.uk/>

Email: [wombwellarms@btconnect.com](mailto:wombwellarms@btconnect.com)

OS sheet 100 E55 N79

Accessible, wheat allergy Ok, 10 year old welcome. Please ring to book to ensure a wheelchair accessible table is prepared.

### Golden Lion

6 West End, Osmotherley, Northallerton, North Yorkshire, DL6 3AA.

Phone: 01609 883526

Website: <http://www.goldenlionosmotherley.co.uk/>

OS sheet 93 E45 N97

Access at rear involving a couple of small steps and a 25 pace slope, overall about 3' drop. Gluten free menu. No problem with 10 year old. Closed Monday & Tuesday lunchtime.

### The Feversham Arms

Church Houses, Kirkbymoorside, North Yorkshire, YO62 7LF.

Phone: 01751 433206

Website: <http://www.fevershamarmsinn.co.uk/>

OS sheet 100 E97 N66

In Farndale. Accessible, wheat allergy Ok & 10 year old welcome.

## Eating Out in the North York Moors during August 2009

The Hare & Hounds Foss Cross

Chedworth

Nr Cirencester

Gloucester

GL54 4NN

Phone: 01285 720288

Website: <http://www.hareandhoundsinn.com/>

Email: [stay@hareandhoundsinn.com](mailto:stay@hareandhoundsinn.com)

Accessibility: 8

Some areas are up single steps but there are plenty that are on the level. The disabled WC doubles as a storage area.

Service: 9

For a busy Sunday lunch time the service was informal but good however glasses of water had to be requested twice and wine was late coming to table.

Atmosphere: 9

Muzak was audible initially but the buzz of conversation soon drowned it. Otherwise a very pleasant place to eat with different bar areas, a conservatory and tables available in a pleasant garden.

Food: 8

Starters:

Perfectly cooked scallops on a salad garnish with a balsamic dressing and a good coarse (spelled course on the menu) paté was accompanied with a couple of good, different breads, not necessarily in keeping with the paté though.

Mains:

Pork loin was nicely cooked and reasonably flavoured, the bed of champ contained too large pieces of spring onion which, in my opinion, were a little under-cooked. Although nothing had been said I suspect the mustard and caper sauce had been made wheatfree by the removal of the mustard which was a disappointment but did show the care taken over my wheat allergy. Poached salmon and prawns salad contained a nicely poached, but not very flavoursome, fillet of salmon, plenty of salad with a good dressing and a handful of prawns in a Marie-Rose type sauce and good, hot, new potatoes. Ubiquitous veg contained slightly over-cooked carrots with a pleasant flavouring I was unable to identify, the best cooked broccoli I've had all fortnight and some nicely braised red cabbage.

Puds:

A pleasant lemon posset was smothered in oversweetened strawberries soaked in brandy,

Beer was good. A reasonable selection of wines by the glass included a pleasant chenin blanc from South Africa and a better Italian Chianti.

Espresso coffee was not good.

Cleanliness: 9

Pretty good all through.

VFM: 8

At over £70 for two the meal was costed on a par with many of the meals we ate further north and was amongst the best meals we had during the fortnight.

## Eating Out in the North York Moors during August 2009

Overall: 9

I know this pub/restaurant isn't in Yorkshire, but it is positioned such that one can make it there by lunchtime if one is prompt away from ones accommodation in North Yorkshire in the morning and, as it has rooms to let, could be used to extend ones holiday for an extra day if travelling home towards the West Country.