

Dining out review



CLOG AND BILLYCOCK Pleasington

HAVING given it a few weeks to settle in, it was off to the transformed Clog and Billycock.

Expectations were high. After all, it's part of Ribble Valley Inns, the people behind the Three Fishes at Mitton, which is one of the area's finest establishments.

The change is incredible. It's doubled in size, for a start, and there's a large car park with separate entrance and exits. Inside it's a similar story, with flag floors, chunky furniture and relaxing colours creating an informal atmosphere.

But cosmetic changes only carry so much weight. Can the Clog carry off the weight of expectation?

Oh yes, it certainly can.

Anyone familiar with the Three Fishes will recognise much of the menu — the emphasis is on locally-supplied, wholesome pub food with a twist.

There's much to choose from but I went for a favourite, Sandham's curd cheese and onion pie with a jacket potato and sour cream. For the better half it was basically a posh burger — minced steak served on an English muffin.

Part of the fun of ordering is to see the unusual ways the food is served. The burger came on half a tree trunk while the pie came in a white metal dish with blue rim, similar to those in your granny's kitchen.

The cheese and onion pie is a really rich treat, with light melt in the mouth shortcrust pastry. The addition of a jacket potato offers a great contrast of texture.

The burger, too, tasted of pure quality. Served with a variety of relishes, it too was a substantial offering.

Somehow we'd just left room for a pudding — pancakes with lemon and sugar served with vanilla ice cream. So simple and yet so satisfying.

At a shade under £40 for two courses with two rounds of drinks, it was very good value too.

The Clog has arrived!

JOHN ANSON

Lifestyle
WINE/FOOD