

## EATING OUT

with DAVID MAGILTON

**AFTER** a walk in the countryside you tend to build up a hearty appetite and this is one of the best places to satisfy it.

My wife and I went at lunchtime with a couple of friends and chef patron Nigel Haworth's contemporary twists on traditional local favourites were a winner with the four of us.

As soon as we walked into the attractively-decorated pub we saw delicious-looking food whisk past on trays to be served at the wooden tables by friendly and efficient staff.

It operates a "take your seat, check the number of the table and go and place your order service" — but that is the only similarity to the system operated by many bland chains.

There is a diverse menu catering for most tastes and pockets, from soup and a sandwich to ribeye steak. There are vegetarian options and a children's menu.

We started with warm homemade bread and tasty dips of black and marrowfat pea with preserved cherry tomatoes, followed by stems of thick asparagus, the best I have ever tasted.

The men's choice of fish and chips and steak and kidney pudding, mash and vegetables, may sound uninspiring, but it was



**CLOG AND BILLYCOCK**  
Pleasington, Blackburn

perfectly cooked and presented. The women went for a ploughman's platter of Lancashire cheese, York ham, Scotch egg, and homemade pickles, plus a selection of local seafood, which comprised smoked salmon, smoked kipper, hot smoked trout, potted Morecambe Bay shrimps, smoked mackerel pâté, pickled cucumber, beetroot relish and horseradish cream.

There is an extensive wine list which is not overpriced and a nice selection of beers.

Not a cheap lunch at £20 each with drinks and coffee, but worth every penny.

6 Not cheap, but worth every penny

Food	9
Drink	8
Service	7
Atmosphere	8
Value	8

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