



Eating Out... from fine dining to exquisite pub grub, we recommend the best



Champagne and Fromage, Covent Garden, London
I must admit I was slightly sceptical at first – a shop which also serves food in Covent Garden - can't... [read more](#)



The Rockwell Bar and Restaurant, Trafalgar Square
The Trafalgar Hotel provide a little oasis of calm in one of the busiest parts of London (just seven... [read more](#)



Osteria, East Lothian
Daniela Cocchia spent almost a year working alongside a Michelin-star chef in the kitchen. The 24-year-old proved to be a quick learner... [read more](#)



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Ru Herd looked at the milk pan in which my Pandan leaf had become unravelled and smiled... [read more](#)



Hermitage Road Restaurant, Hitchin
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Al Dente, Edinburgh
Al Dente is in the shadow of Easter Road, home of Scottish Premier League football side Hibernian who once entertained leading... [read more](#)



The Castle Terrace Restaurant, Edinburgh
Tom Kitchen formed a friendship with Dominic Jack when they were both young chefs working... [read more](#)



Cinnamon Restaurant - Hilton London Canary Wharf Hotel
Canary Wharf on a Sunday often reminds me of some futuristic sci-fi ghost town, yet its... [read more](#)



Goode & Wright - London
I've done Michelin-starred, frequented pop-ups and queued with the 'trendies' for average, yet 'on-trend' speakeasy fare – but whatever... [read more](#)



Bella Luce - Guernsey
When in Rome, do as the Romans do; when in Guernsey, eat seafood. This is what Mr P and I decide at Bella Luce hotel's Garden... [read more](#)

The Stuart Restaurant - Warwickshire

Barceló Billesley Manor Hotel, Alcester, Nr Stratford-upon-Avon, Warwickshire, B49 6NF
+44 (0) 789 279 955
www.barcelo-hotels.co.uk
Review: Emily Hirschmann

There is little better on a cold winters day than sitting in front of a blazing fire with a good friend and the sniffer of your choice, so it's as well that that is how I began my visit to the Stuart Restaurant, the double rosette-awarded eatery of the Barceló Billesley Manor Hotel. And really, fireplaces don't get much bigger than the behemoth that graces this 8th Century manor house.



In the comfy seating of the cosy little bar area my companion and I mused over the menu, admiring the *ye olde* decor and enjoying the ambience. The menu at the Stuart is a nice blend of traditional dishes with a modern twist – it's not very often that you find egg custard being served at a quality restaurant anymore! My only complaint is that vegetarian choices were slightly limited, with only three veggie mains, but as risotto, that obligatory veg cop-out didn't feature among the number, I do have to award a few points for originality!

Once seated in the gorgeous old wood-panelled restaurant, and helped to a really lovely balanced, but fruity, Spanish Atlas de Ruesca Garnacha red, I began my meal with a far from adventurous, but extremely tasty, roast field mushroom soup with tarragon cream – the simplest dishes are so often the most difficult to perfect, but this was lightly seasoned, with not the smallest sign of corn flour and I made short work of it, while my carnivorous friend tucked into a beautifully presented dish of Severn and Wye Valley smoked salmon, dressed with lemon and capers. I must say that I was surprised by the choice, as fish isn't something that often passes the lips of my dining partner and I sat waiting for a comment for quite some time before being rewarded with "I don't normally like salmon, it tastes too... fishy. (Gasp! No! Really??) But this is really nice." And so we moved on to our mains.

For me, the main event comprised roast butternut squash and chilli arancini, with a side order of green beans Provençal, while my friend tucked in to roast new seasons "wild teal," with thyme fondant potato, creamed carrots, braised winter leeks and caramelised shallot jus, accompanied by a very yummy, side of chilli roast squash. My arancini was cooked to perfection, with none of the greasiness often associated with these chunky battered balls, and balanced beautifully by the accompanying warm tomato salad and potato crisp strip (beware, this is very difficult to cut and I believe that part of mine may yet be living happily in the perm of one of my fellow diners, but once you manage to get into it, it's very more-ish). The teal was a little too graphically presented as an ex-bird for my squeamish liking, but I must admit that the dish as a whole looked amazing and I'm reliably informed that its taste matched its appearance.



Dessert for me was ever so slightly disappointing, but that's probably more due to my personal pallet than any fault with the chef – I ordered a lemon tart with raspberry sorbet, expecting a zingy finale with which to end the meal. It was pleasant enough, but a little too sweet for my taste buds, so I watched enviously as my friend uttered paroxysms of ecstasy over a platter of bitter chocolate pudding with white chocolate ice-cream and smiled smugly at me.

In total our meal came to slightly less than £80, which I must say would have been worth it simply for the excellent service - the restaurant is supervised by Llewelyn, the Stuart's Food & Beverage Manager, who has the wry smile and arch servility of a character from a Hugh Grant film and would make a visit to the restaurant worthwhile even without the handiwork of Head Chef Ian Buckle. With food and service combined, I wouldn't hesitate to recommend the Stuart for anything from a romantic night out to a grand family occasion.

Menu Indian

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