

Quality food at inn fully justifies its reputation

Former head chef at the Prime Minister's official country residence, Chequers, Alan Lavender visits **The Nancy Inn** in Burton Pidsea village



The Nancy Inn in Burton Pidsea is a traditional village public house that has been revamped into tea rooms, an ice cream parlour and a restaurant.

So it was with much interest that we booked a table for ourselves and our two teenage grandchildren and looked forward to dining there on a Friday evening.

The building has been tastefully refurbished, with comfortable seating and an airy feel to the dining room.

We were warmly greeted and shown to our table and menus were provided, although no specials board was placed on our table as they only had two of them in use.

We were asked for drinks straight away, which was OK but I would have preferred to look at the wine menu first for a short time.

The menu is a good mix of traditional choices and some innovative creations, so plenty of variety at competitive prices.

The local fishmongers, Wingham's, provides the bulk of the fish, so you can be assured of its quality.

Along with minestrone soup (£5) there was a pork pâté with cranberry chutney (£6) and some smoked haddock fishcakes (£6) to tempt the palette.

Margaret Thatcher loved salmon fishcakes, which was just as well as we often had a surfeit of salmon after the many cold buffets she hosted and it was one of the best ways to use it up.

I chose the slow-cooked beef and potato hash served with a deep-fried egg and some proper gravy (£7).

It was delicious and a nice change from the usual starters available. My



grandchildren loved the deep-fried egg and said it was like a scotch egg without the meat.

My wife ordered the in-house-made vegetable spring rolls with a piquant dip (£6) and thoroughly enjoyed them, although the children ate most of them as well as the egg.

The main courses included a fillet steak with a choice of sauces (£22), locally caught lobster thermidor (£25) with a whole lobster; venison sausages with mash and gravy (£10) and a sea bass fillet with a herb crust (£15).

My wife originally opted for the steak and wild mushroom pie but then noticed on



CLASSIC: Above, the fillet steak at The Nancy Inn. Left, inside the comfortable dining room.

Alan's verdict

The Nancy Inn, Church Street, Burton Pidsea, East Yorkshire HU12 9AU. Call 01964 671117. Visit www.nancyinn.co.uk

Quality of food	★★★★☆
Service	★★★★☆
Ambience	★★★★☆
Value for money	★★★★☆
Star rating	16.5/20

available in the ice cream parlour and such tempting items as chocolate crème brûlée (£4.50) or an interesting baked vanilla cheesecake with chocolate ganache and ice cream (£4.50).

I remember explaining to Cherie Blair how much nicer a baked cheesecake can be when we were discussing a menu she had chosen for a state visit to 10 Downing Street, so different from the mousse-style varieties on many menus nowadays.

I chose the apple Tatin (£4.50) with good custard and some vanilla ice cream as well and was not disappointed by my choice.

My wife had a traditional baked egg custard served with a lovely crisp shortbread biscuit – she said it was as good as her mother's dish she remembered fondly from her childhood.

My grandson had an apple, pear and pineapple crumble (£4.50), again with a vanilla ice cream, and loved the mix of fruits and even enjoyed the fact that the apple had been cooked with the peel on.

Finally, a request for an ice cream cornet plus sprinkles was provided to keep us all happy and well fed.

I have to say The Nancy Inn is a very nice place to dine with a lovely atmosphere and attentive staff who make you feel very welcome – such a vital part of a good restaurant.

Although The Nancy has not been in its present format for long, it is already gaining a justly deserved good reputation and I wish it well for the future and look forward to sampling its Sunday lunch sometime soon.

REVAMPED: The Nancy Inn in Church Street, Burton Pidsea, is welcoming and has attentive staff.

