



two AA Rosettes. With a menu change every two weeks, absolutely everything is homemade on the premises and Jonathan proudly has three signature 'Whites' dishes (see example menu). Using seasonal ingredients to ensure variety, freshness and the best flavours, Jonathan's meat is sourced so locally you can practically see the cows from the window. You'll also find some creative vegetarian dishes on offer.

We enjoyed the hearty Venison and Confit of Rabbit Terrine and light Wild Mushroom Pancake to start, then the succulent Rack over Black

(lamb) and tender Seared Duck Breast mains. I chose the alcohol fuelled Chocolate Pot for dessert, while Matt had the smooth Banana Parfait. Everything was artistically presented on simple contemporary and sometimes quirky white china and was all faultless. In a buzzing restaurant, where the amount of walk-in diners outweighed those who had pre-booked, we were very impressed by the attention to detail so often neglected, including heated plates, gleaming glassware, spreadable butter, and sparkling well facilitated loos, with the small team working together like a well oiled machine.

DINNER MENU EXTRACT

STARTERS

- Venison & confit of rabbit terrine with beetroot relish **£5.25**
 Wild mushroom & sesame seed pancakes with a parmesan tuile **£4.95**
 Whites gravadlax
 Finest salmon cured with sea salt, toasted coriander seeds, lemon zest & vodka with coriander crème fraiche **£5.95**

MAINS

- Rack over black, haricot beans & chorizo with thyme broth **£15.25**
 Pan seared duck breast on braised baby pak choi with rhubarb and honey sauce **£15.25**
 Whites steak & chips. Local fillet steak on a bed of roasted cherry tomatoes, with a ragout of mushroom & shallot pie, chunky chips and red wine jus **£17.95**

SWEETS

- Whites chocolate pot
 Passion fruit & lemon brulee tart
 White Chocolate Mousse, Passion Fruit Sorbet
 Banana parfait with bitter chocolate sorbet
£5.75each

We drank wine by the glass, starting at £2.75, from a very comprehensive list, including a good Chilean Sauvignon house wine at an amazing £9.50 a bottle, up to £39.95 for the Puligny Montrachet Louis Latour. The dessert wines and after dinner drinks were listed with the pudding menu, which was a clever prompt.

We spotted a larger table laid up for 12 in a section made a little more secluded by some architectural beams and learned that private functions, exclusive use and even weddings for up to 47 are easily accommodated.

Back downstairs, as we took cafetière coffee and petit fours, Chris and Sarah returned from their evening out and Chef Jonathan joined us. All were

constantly congratulated - satisfied departing guests after another lovely evening, many whom were clearly regular visitors to this young establishment. Having made such an instant hit with the first project, we wondered whether the Whitehead's ambitions lay in the ideas of a second restaurant we mentioned, if they can find the right town with the right space. Thoughts of a hotel are also on their minds. If they follow the formula that has made Whites successful, I'm sure that any future venture will fare just as well, so keep you posted.

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