



The dining room at Hotel Endsleigh.

food's guide to...

Tavistock

From the glamour of Hotel Endsleigh and The Horn of Plenty, to Tavistock's fabulous food festival, it's no wonder that it was recently voted 'The Best Foodie Town in the West', says Lara Watson.

Where to eat

The Horn of Plenty
Gulworthy, Tavistock.
Tel. 01822 832528.

www.thehornofplenty.co.uk

The Horn of Plenty is one of the county's top restaurants and boasts the twin delights of one of Devon's finest chefs in Head Chef Peter Gorton, and breathtaking views over the Tamar Valley. Visit for an exquisite meal any day of the week or try a 'Pot Luck Monday.' These evenings have been going for 25 years and started when fresh deliveries could only come on Tuesdays. In order to open on Monday night, remaining produce from the weekend would be used. Quality wasn't compromised but choice was, and so menu prices were cut. Pot Luck became so popular that the low-cost tradition remains.

Hotel Endsleigh
Milton Abbot, Tavistock.
Tel. 01822 870000.

www.hotelendsleigh.com

As you would expect, this latest venture from the Polizzi mother-daughter team is

the epitome of good taste in all senses of the term. A pleasing mix of country house and boutique hotel, it's set in its own beautiful valley, and feels very special. The food's great too - try glazed pork belly with green beans, poached free range egg and foie gras sauce or roast seabass with saffron risotto, English asparagus, young courgettes and saffron jus. Make sure you leave room for a dark chocolate fondant with orange blossom jelly and mandarin sorbet.

The Elephant's Nest Inn
Horndon, Mary Tavy, Tavistock.
Tel. 01822 810273.

Hugh and Denise Cook's traditional 16th century country inn is the place to get a round in. The bar is stocked up with local Palmers, Princetown and O'Hanlons real ales as well as Countrymen Scrumpy Cider. Pub grub comes from a monthly-changing menu featuring as much local produce as possible. "We're keen on South Devon beef from a butcher in town and fish from Matthew Stevens in St Ives," says Hugh.

"But we'll also get the very best Arbroath Smokers produce and proper Cumberland sausages in." Visit the newly extended garden this summer, sit outside and treat yourself to one of Denise's puddings. 'Mrs Cook's lemon posset with a blueberry compote' is a favourite.

Browns Hotel, Wine Bar and Brasserie.
80 West Street. Tel. 01822 618686.
www.brownsdevon.co.uk

Right in the heart of Tavistock, Peter Brown and Martin Ball's award-winning town house is a fabulously quirky yet comfortable place to go for a well-crafted meal or a coffee.

Head Chef David Jenkins and his enthusiastic kitchen team serve up modern British dishes with a french twist such as herb crusted best end of Brentor lamb and Pomme Anna, with tarragon and caper jus, and coconut pannacotta with exotic fruit compote, with ingredients no further afield than St Ives or Exeter. The wine list is extensive and informative, and includes advice from local merchant