

Award-winning chef Breda Murphy (her awards include Best Cafe in this year's *Good Food Guide*), started life at the famous Ballymaloe Cookery School in Cork, southeast Ireland. She started Food by Breda Murphy in 2006, in Whalley, between Blackburn and Burnley. From the outside, you'd barely know it was a restaurant. Inside, however, it's another story. This popular deli and restaurant — where Breda is always running around the kitchen, popping out to say hello — is a local-food champion, with free-range eggs from nearby farms and meat from the local butchers.

The afternoon teas are a draw — home-made cakes, sandwiches and pastries. The evening menu features fare such as a garden pea, courgette and parmesan rosti with beetroot crème fraîche, and a rump of local Bowland lamb with a basil and mint crumb.

What you said: an "excellent small deli and restaurant", "genuinely friendly" Irish host

8 Hon Fusion Bath, Somerset

Chinese
Price pp £31
Address 25 Claverton Buildings, Bath, BA2 4LD
Phone 01225 446020
Web honfusion.com

Traditional, decently cooked Chinese food is often hard to come by. In which case, Bath is hiding one of the UK's finest, snuggled between an estate agent and a framing shop, behind Bath Spa

railway station. The floors and tables are all wooden, and the restaurant small, meaning that it is a tad chaotic; which is all part of the experience. The enormous, never-ending menu has all the old favourites — squid in spicy chilli, Szechuan chicken — and then some more unexpected offerings — the zingy stir-fried whelks in a hot and spicy sauce, a claypot of salmon and tofu and the delectable honey barbecue pork puff pastry.

What you said: it has "very good food, great value and efficient service"

9 Jaya Llandudno, North Wales

Indian
Price pp £36
Address 36 Church Walks, Llandudno, LL30 2HN
Phone 01492 818198
Web jayarestaurant.co.uk

On a northern tip of Wales sits Llandudno, a small coastal town — and not the place you'd expect to find some of Wales's finest Indian food. Inside an inconspicuous white building, a few minutes walk from the seaside, is Jaya restaurant. Run by Bobby and Sunita Katoch and their team, Sunita devised the menu to include both traditional Indian and East African influences. Masala Murg, for example, is a Kenyan-style chicken in a flavoured masala sauce; or try the fish pakora in mint sauce. If you are particularly enamoured with the cooking (and you will be), there is a B&B upstairs. And if you still can't get enough, Sunita also runs a cooking school, sharing the restaurant's recipes, which



have been passed down through three generations of her family.
What you said: "a strongly tipped dining room"; "interesting Indian food"

10 Lido Bristol, City of Bristol

Mediterranean
Price pp £50
Address Oakfield Pl, Bristol, BS8 2BJ
Phone 0117-933 9533
Web lidobristol.com

This is an absolute treat of a discovery. The original Victorian building and viewing gallery of the Grade II-listed Clifton Pool remain intact, with elegant modern renovations inside. There are two viewing galleries where you can enjoy an excellent array of tapas and Mediterranean food, and

Afternoon tea at Tartufo (17), above, The Painted Heron (11), right

even a lunchtime glass of wine. In both galleries, the wooden tables and chairs overlook the aqua blue infinity pool. The food is cooked in a wood-fired oven by the head chef Freddie Bird, formerly of Moro. Bird's current seasonal set menu includes brown shrimp with lemon, dill, chervil, capers and kohlrabi; wood-roast quail with zaalouk, garlic yoghurt, pine nuts and flatbread, all for £16. The ice cream is Bird's forte, with ever-changing flavours.
What you said: "one-off ambience"; "ice cream is a speciality, and really worth it"

11 The Painted Heron Chelsea, SW10

Indian
Price pp £56
Address 112 Cheyne Walk, London, SW10 0DJ
Phone 020-7351 5232

The Painted Heron on Cheyne Walk in Chelsea, overlooking the river, is a remarkable Indian restaurant. From the outside, it looks like a chic French "neighbourhood" bistro, flanked by enormous terracotta pots with trimmed topiary. Inside, there are white tablecloths, glassware and a maze of walls covered with modern art. And then, the food. It's an exciting, modern Indian menu devised by the chef Yogesh Datta, who has won numerous awards since opening the restaurant ten years ago. There are sharing plates, including a game one with goose rolls, pigeon breasts, quail, venison koftas and partridge legs. The starter menu offers spice-crusting, wild, soft-shell crab, a plaice fillet cone with

Prices are per person for three courses, a half bottle of wine, coffee and service. Words by Harriet Addison

including grilled w pomegran zest, drizz butter. T the table night. Th for the fi Hamilt What yo Laura H "thrives

13 East S

British,
Price pp Address Brighton Phone 0 Web rid

D boasts th in the cit sister resi also calle (the origi floors, wh and the c around n simplicity functiona prepare y the open bread int garlic ma simple an potted sh day paire Black Vel caviar top bookings, if all else for a walk What you by candlel with some