potato and crispy Puy lentils (£19) seems a clever twist on Simon Hopkinson's cod dish from his classic book Roast Chicken and Other Stories. Beside two deep pink slices of venison loin is a dinky suet pudding with a finger of dense, creamy gratin made from wafer-thin slices of celeriac (£25.50).

There's a finely balanced satisfaction to be had from seeking out all those flavours and textures and then, of course, there's the simple pleasure of eating truly delicious grub.

Among the wines by the glass recommended with each dish, there's a great Sancerre from Domaine Daulny for £8.30 with the halibut. The organic Verquiere Cote Du Rhone (£4.80) is lovely, although not quite suited to its partridge-and-pear pairing.

Dessert is creamy damson parfait (£7.50) with deliciously sharp, chewy and crunchy elements, and a ginger sponge (£8) with startlingly spiced syrup.

The chef here is Phil Corrie and, judging by the faultless and original menu he's cooked tonight, he seems someone to watch, a rising star with a distinct and elegant style all of his own.

1863 BAR BISTRO ROOMS
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POOLEY BRIDGE, CA10 2NH,
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DON'T TELL

THE CHURCHMOUSE A

ANY EXCUSE FOR A DAY OUT
ON A CHEESE LOVERS' HIDE

We have
destina
restaur
even
cool d
cafes (see p. 60). But thi
Cumbria's first destinatio
shop. When John and Jul
moved in 2013 to this s
(pop: less than 300) on
the Yorkshire Dales Na
bringing their Kirkby L
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browse. Pretty mu
arrives is going to
something.

First up, a bow
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Made by Jules
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great adverti
for the bistro
they host he
Friday night

My table
the old plan