

Fine Dining

John's House



Open: Tues-Sat noon-1.30pm, 6.30pm-9pm

to detail and excellent craftsmanship was evident in every mouthful. My dessert of Yorkshire rhubarb, marshmallow, rhubarb sorbet and honeycomb was an outstanding combination of intense flavours.

With its carefully chosen selection of wine from around the world, indulgent tasting menu and exclusive atmosphere, John's House is a truly exceptional restaurant that deserves to be top of every discerning diner's must-visit list.

► **Location** 141 Loughborough Road, Mountsorrel, Nr. Loughborough, LE12 7AR
t: 0844 502 8210 **w:** www.johnshouse.co.uk **e:** dine@johnshouse.co.uk

Leicestershire's only Michelin-starred restaurant is guaranteed to impress with its outstanding food, first-class service and atmosphere that oozes laid-back decadence. It's an intoxicating combination that had me planning my next visit before I'd even finished my starter.

John's House is the creation of head chef John Duffin (chef profile page 39), who, after years spent honing his craft at various highly acclaimed eateries, returned to his family farm in Mountsorrel to showcase his skills at his own fine dining restaurant. His menu focuses on the quality and provenance of ingredients, with all of the meat and most other produce grown on the farm itself.

I began with ratte potato, egg yolk, truffle and Comté cheese ravioli. It was rich and delicious as well as comforting and complex. This was followed by roast loin of fallow deer with salsify, red cabbage purée, chocolate and tardivo. The quality of the ingredients, attention



Modern European

Barnsdale Lodge Hotel



Food Served: Mon-Sun noon-2.30pm, 6.30pm-9pm
Afternoon Tea Served: Mon-Sun 2.30pm-4.30pm

deep-fried noodles. You will find real ales at the bar, and the extensive wine list is divided into European and New World varieties.

Inevitably, you'll be enticed to book a room in these fabulous lodgings. The hotel boasts 46 stunning guest bedrooms, all en-suite. In addition, there are private suites with self-catering options, and conference rooms capable of accommodating 330 people.

► **Location** The Avenue, Exton, Nr. Oakham, LE15 8AH **t:** 0844 502 7682
w: www.barnsdalelodge.co.uk **e:** enquiries@barnsdalelodge.co.uk

Expect a warm welcome at Barnsdale Lodge Hotel whether the log fires are lit or not. This former farmhouse is tucked away in the desirable Rutland countryside and is the perfect destination for a relaxing meal, fun-filled party, lavish wedding, pampering weekend or family holiday.

Quite simply, this is a stylish hotel that delivers simple, honest food to a high standard. Each dish is beautifully presented and focuses on flavour. The emphasis on seasonal produce, sourced locally where possible – even from the hotel's own kitchen garden – makes it difficult to decide what to choose from the imaginative menu. To start, my partner and I delighted in the pan-fried scallops with chorizo and pea shoots, and warm Exton Estate partridge with an artichoke, pear and beetroot salad with shallot dressing. Our mains surpassed expectations – my chargrilled sirloin of beef, with chips, roast tomato and stuffed mushroom, was plump and succulent, and my partner couldn't stop raving about the flavoursome marinated monkfish with vegetables and

