

EatingOut



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bound in Marie Rose sease, served with said leaves and brown bread.

smak I ordered as a main. The smak-was conded to perfection, medium-ture, but I would have much

yes feet a would have much proteined vegetables with it. Mother's main was the special of must beef with Vertahar pudding, year potation, parisips and tarrage

Mr. asked for just one also of beel, but realed up with several in adult

Write to: Your Life, The Press and Journal, Lang Stracht, Aberdeen ABIS 60F E-mail yourtife it ajl.co.uk Telephone 01224 348335









Country cooking at its best





restaurant in the worth of Bucken is ensuring that the

Mitther — she who must be slayed had been scientific upon on a first had been scientific upon a first ording to book. She said it was be far the most pleasant beating experience the had encountered. One welcases at the inter-on-the trad between Memoir and Andhar Farrer— new seeing and we serre plant a choice of scient, which we see a choice of scient, with the farrer of the servers and the Market at the servers and the scientific and the servers are servers. point a conservation, they to the not give in conservation. We chose the latter, although it was a little chilly given the howling gole controls. The assigne itsus that whose the

was a refur large portion. Strongely, follow decided on fids. He was, however, more than happy with an interesting pre-lanch classicies as see multid over the name. Let's not not that, in our household, there is only one person numbby qualified the fillet of place holed with preven-and double cream, topped with parter sear and arred with vegetables and potatore. Other mains on the menu included

is only one passes mitably qualified. It use as toom.
That passes is not make and the west of the view that it was high time sommers the interest of the view that it was high time sommers the human that orbit. My faciliar said it was, however, if a different equivant, it was prehape hard with the control of the control what you would expect in a country pair - bed steak hurget, duck breast. puls—beré-éssab litraget, disok tyeant, disoken ciarry, examps, teré-éssab, losager amé érsak mel ale camerole. Choquite the examplishmally large main courtes, we all had absorpts—bes-tome-made rise pueblings and an ice creams. The titel caster with a portion of jets which may will have plied on the calentes, but we were sons auto largest and proposit freach. Morther land like challens from part with voltables and transits abstracy, while fathers, as even, spetch for the energy of the day, burdle and curries. We were all hoppy with our channes, although the solud leaves that accompanied the present beamer an management authorized by the orbital accompanied that present beamer and management authorized with the orbital

our really carring.
When we arrived at 13.50pm, we were the only folk there. By the time were the only lost them. In the time we left, Gough, both the conservatory and has area were hose The service from such a young shall were very pool. The food was milliont for complications of solded his and all sorts of other mercesary adventures What we were arrived up was wholesome, good and simple. The only mid-crimines rose that, while the lard and strake proudly bounded on the mean flux they came from Aberdoonshire and Mathers of prographical indicator for the lamb-or the fish.

Backen is besser to two of Brussi's loggest fishing posts. Peterbead for whitefash and transitionals for process. Strongs then that the process for my starter were branded lectand on a mone that says, "The list uses as many first ingredients and as much local predicts as If using local produce, it is a good also for resignments to actually size Hill was country cooking and country hospitality at its best.

If The Inn of Heath HII, Mulr Road, Hemsie, Freierburgh, Open seven days for funch and dinner. Phone 61346 541492, or visit www.theinnethesthhili.com







Country cooking at its best

COUNTRYSIDE restaurant in the north of Buchan is ensuring that the area's reputation for hospitality is kept alive and well without breaking the bank. We visited The Inn at Heath Hill, at Memsie, near Fraserburgh, for Sunday lunch and left suitably impressed.

Value for money abounds. The most expensive starter was just £5.95, while the top-priced main course - a braised lamb shank - was £11.50. Steaks are obviously more expensive, but at £17.95 for a sirloin and £21.95 for a fillet, they, too, are well priced to give many other restaurants a run for their money. Our three-course lunch for three with drinks and coffee at just a tad over £79 was excellent. Mother - she who must be obeyed had been suitably impressed after calling to book. She said it was by far the most pleasant booking

experience she had encountered. Our welcome at the inn - on the

road between Memsie and Ardlaw

given a choice of eating either in the

chilly given the howling gale outside.

bar area or conservatory. We chose

the latter, although it was a little

The antique irons that adorn the

Farm - was warm and we were

conservatory windowsills provoked an interesting pre-lunch discussion as we mulled over the menu. Let's just say that, in our household, there is only one person suitably qualified to use an iron.

That person is not male and she was of the view that it was high time someone else learned the craft. My father and I were, however, of a different opinion. It was perhaps just as well the waitress appeared to take the lunch order so that the conversation could be steered in a different direction.

For me, it was the Iceland prawns bound in Marie-Rose sauce, served with salad leaves and brown bread. Mother had the chicken liver pate with oatcakes and tomato chutney, while father, as ever, opted for the soup of the day, lentil and cumin. We were all happy with our choices, although the salad leaves that accompanied the prawns became an unnecessary addition with the sirloin steak I ordered as a main. The steak was cooked to perfection, medium rare, but I would have much preferred vegetables with it. Mother's main was the special of roast beef with Yorkshire pudding, roast potatoes, parsnips and turnip. She asked for just one slice of beef, but ended up with several in what

was a rather large portion. Strangely, father decided on fish. He was, however, more than happy with the fillet of plaice baked with prawns and double cream, topped with parsley sauce and served with vegetables and potatoes. Other mains on the menu included what you would expect in a country pub - beef-steak burger, duck breast, chicken curry, scampi, beef-steak lasagne and steak and ale casserole. Despite the exceptionally large main courses, we all had desserts - two home-made rice puddings and an ice cream. The rice came with a portion of jam which may well have piled on the calories, but we were not really caring. When we arrived at 12.30pm, we were the only folk there. By the time we left, though, both the conservatory and bar area were busy. The service from such a young staff was very good. The food was without the complications of added jus and all sorts of other unnecessary adornments. What we were served up was wholesome, good and simple. The only mild criticism was that, while the beef and steaks proudly boasted on the menu that they came from Aberdeenshire and Mathers of

Inverurie, there was no such

geographical indicator for the lamb or the fish.

Buchan is home to two of Britain's biggest fishing ports - Peterhead for whitefish and Fraserburgh for prawns. Strange then that the prawns for my starter were branded Iceland on a menu that says, "The Inn uses as many fresh ingredients and as much local produce as possible".

If using local produce, it is a good idea for restaurants to actually show

Other than that, The Inn at Heath Hill was country cooking and country hospitality at its best.

The Inn at Heath Hill, Muir Road, Memsie, Fraserburgh. Open seven days for lunch and dinner. Phone 01346 541492, or visit www.theinnatheathhill.com

QUALITY OF FOOD	5
MENU CHOICE	3
SURROUNDINGS	4
LOCATION	4
SERVICE	4
VALUE FOR MONEY	5
TOTAL [OUT OF 30]	25