

Dan Jones is hit for six by fab food at a city restaurant

Bowled over

OUR visit to this award-winning restaurant – with a reputation as one of York’s finest – coincided with the English cricket team’s recent phoenix from the flames style renaissance in an Ashes series that has now got the nation gripped.

With victory against the old enemy merely over away after an amazing Saturday at Edgbaston, we arrived at the Lime House in celebratory mood, fully expecting to be bowled over by its menu.

We had certainly heard good reports of the Goodramgate venue. But it was one of those places that, despite several years living in York, we had never visited.

Maybe that was because of its closeness to one of our favourite haunts – nearby Siam House. Or perhaps it was because when you walk past it looks like there is not that much dining space in the front.

But when we arrived those fears were quickly dispelled, as we were led through the cosy entrance past the bar and into a larger dining area at the back.

The décor was modern, with stylish new paintings for sale adorning the walls. The music was smooth, sultry jazz – perfect for a romantic meal for two.

& eating out

The menu was fairly extensive, but every dish sounded utterly intriguing and seemed to combine traditional English fare with a Mediterranean twist.

For example, on the starters menu were breast of pigeon with Parma ham and warm buttered sauerkraut (£5.95) and goat’s cheese soufflé coated in polenta with a cashew nut dressing (£4.95).

Still jubilant from ‘Freddie’ Flintoff’s dynamic display on the pitch, I decided to open the batting, and chose pan-fried scallops with samphire salad and sweet chilli dressing (£7.50).

Laura, meanwhile, opted for pastрами of venison with a pickled walnut salad and roast pear relish (£6.50). To accompany our choices we selected an Australian wine, Colombard-chardonnay (£14.75).

The scallops were succulent and delicately flavoured: the sweetness of the chilli dressing complementing both perfectly.

In contrast, Laura’s dish was a robust raid on the taste buds, the

rich venison – cut into wafer thin slices – slightly tempered by the sweet, autumnal flavour of the warm pear relish.

For the main course, we spurned the tempting allure of pan-fried Yorkshire beef with buttered pak choi, fondant potato, red onion marmalade and pan juices (£17.95).

I settled for caramelised breast of Barbary duck rolled in lemon grass and cinnamon with stir-fried vegetable parcels and a black bean salad (£15.50).

Laura had no hesitation choosing oven roast rump of Yorkshire lamb carved on pan-fried Parmesan gnocchi in a vine tomato, artichoke and olive salsa (£13.95).

My duck was the best I have tasted: tender meat with crispy skin, and, to top it all, plentiful. Laura was equally taken with her lamb, which was also incredibly tender. The olive, tomato and artichoke salsa was beautifully thick, though perhaps a little on the salty side for her taste.

After this feast, we were stuffed, but still found a sliver of space to sample the dessert menu. I had a caramel and choc chip shortcake with raspberries and Grand Marnier cream (£4.35), while Laura succumbed to the crème brûlée with cherries (£4.30).

As with everything we sampled at



the Lime House, these dishes were both beautifully presented and despite gout-inducing descriptions, surprisingly light.

For a three-course meal for two, with one bottle of wine and one coffee (£1.75), the bill came to £68.65. We thought this was reasonable given the quality of food and efficient service, although it is definitely not cheap and is probably somewhere we would return to for a special occasion.

As tension in the Ashes series mounted, we found the Lime House had passed our test – and dismissed ourselves through the door LBW (with large, bulging waistlines).

Lime House, 55 Goodramgate, York. Tel: 01904 632734

Dan and Laura visited the Lime House, 55 Goodramgate, York, on August 6, 2005.

& fact file

Food: delicious ★★★★★

Service: efficient ★★★★★

Value: reasonable ★★★☆☆

Ambience: relaxed ★★★★★

Disabled access: YES **NO**

Restaurant reviewers aim to be fair and accurate. Any comments on this review should be addressed to Chris Tittle, Features Content Editor, Evening Press, 76-86 Walmgate, York, YO1 9YN or email features@ycp.co.uk

Home baking delights

Refreshments, Kirbyunderdale, off the Bridlington road

UNFORTUNATELY Bill, my walking companion, and I have been forced to lay off our normal amblings for the time being. But this has not prevented us from surveying the local area for footpaths we have not yet explored.

Kirbyunderdale is a village on the edge of the Garrowby estate. You can find it by turning off the Bridlington road east of Stamford

& quick eats

Bridge and going through Bugthorpe.

Refreshments is in fact a tea garden adjacent to the village shop and post office. Tables are set out in the garden with perfect access for the disabled.

“What happens when it rains?”

we asked. “We move you into the garage,” came the reply.

The menu is simple. Soup and a roll (£2), sandwiches, scones and cake are there for the asking.

The home-roasted chicken and roast ham (when available) particularly caught our eye.

However it was mid afternoon so we opted for something less filling. Bill requested a scone with jam and cream (£1.25). “Very fresh,” he remarked wiping his mouth on a cotton serviette. Quite a change from the paper variety found in most snack spots.

I considered a muffin or cereal bar but finally decided to try a toasted teacake (£1). This was tasty and liberally buttered.

We should have loved to try the cream strawberry gateau but it is only available on Sundays. Why? Apparently if there are insufficient customers to consume the lot the proprietor’s family have to finish it off. What a chore!

Bill chose lemon cake (£1.30), which came with a twist of fresh lemon. His verdict, excellent with a strongly-flavoured butter icing.

I was equally delighted with the

coconut cake (also £1.30). Both were clearly baked by a talented cook. We enjoyed a pot of tea (£2.50) which poured well.

On the point of leaving we were presented with a small dish of mints. What a nice touch!

There was a note on the menu which said “please tell your friends about us”. So we have!

The venue is open throughout the year except for Thursday afternoons. In winter we understand you would be accommodated inside.

Graeme Robertson