

# FATEER®

SEPTEMBER £4.50

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# Restaurants

*I just love to Gallivant around starry Sussex, says Jeremy Wayne*



**I** had that Ralph Fiennes in the back of the cab not so long ago,' says Terry, my Sussex-born taxi driver, who is whisking me the 15 minutes from Rye station to dinner at the Gallivant. A former Sixties motel, the Gallivant is now an utterly charming restaurant with rooms, across the street from the dunes leading to Camber Sands beach.

A location scout's dream, Camber gets more than its share of celebrities. Aged 15, Kate Moss did the shoot here that launched her career, and Sir Ian McKellen became a local fixture last year when they were making *Mr Holmes*. George Clooney and Matt Damon moved into the nearby Pontins when they came to Camber to shoot *The Monuments Men*.

Filming can make you pretty hungry, and a lot of these jolly movie people naturally find their way over to the Gallivant for a slap-up supper. Even so,

**HOW MUCH**  
Dinner, about £130  
for two

**WHO GOES**  
Hollywood A-listers, supermodels, Sir Ian McKellen, *right*

**WHAT TO KNOW**  
Terry's taxi service  
(07771 633046)

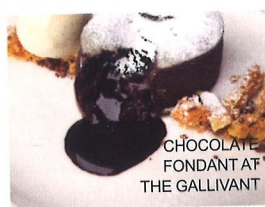


they're not the only stars. In the Gallivant's shipshape, low-ceilinged dining room, with its pastel colours, scrubbed wooden floors, venetian blinds and perfect acoustics, a Dungeness Dover sole appears. It looks up at me and winks, the soft light of a Sussex summer evening outside just starting to fade, a candle flickering in its holder on the table. It's a star indeed – as is all the fish here, lots of it landed just up the beach – with its potted shrimp butter, sliced Pink Fir Apple potatoes and some almonds added for crunch.

So too was the smooth pea velouté that came earlier, with heft from ham hock, and also the vegetarian-friendly potato-and-goat-cheese terrine – curd so creamy the goats should be charging a premium. All stars.

From the short list of puddings, my picks would be the dark-chocolate pavé – a dense, intense slab of chocolate with honeycomb and malted ice cream – or the brilliant lemon meringue tart, by turns sweet and acidulated, the whole so much greater than the sum of its cleverly deconstructed parts.

Virtually all the fresh ingredients are sourced within 10 miles of the Gallivant, and the wine list boasts five entire pages of first-class English wines, including a Gusbourne blanc de blancs, made by Charlie Holland just seven miles away, and served in a lovely, old-fashioned champagne saucer. It's quite the sauciest little sparkler I've drunk in ages. Go out and buy cases of this stuff – along with a ticket to Rye. *New Lydd Road, Rye, East Sussex (thegallivant.co.uk).*



## SIDE ORDERS

### FOREST SIDE

*Keswick Road, Grasmere, Cumbria (theforestside.com)*

With herbs and vegetables straight from the kitchen garden's 120 deer-proof beds, this former Victorian hunting lodge is now the gig of L'Enclume's ex-head forager Kevin Tickle. Cream of the crop: venison pastrami with smoked juniper yogurt. This idyllic spot won the Best Kept Secret gong at this year's *Tatler* Restaurant Awards.

### MICHAEL WIGNALL

*Gidleigh Park, Chagford, Devon (gidleigh.co.uk)*

Top chef Michael Wignall has embraced remote Gidleigh's timeless elegance, while gently removing some of the pomp. It's either seven or 10 courses here – and of course you should have the 10, because Gidleigh is a treat, a wholly indulgent, almost magical dining experience.

### ASTOR GRILL

*Cliveden House, Taplow, Berkshire (clivedenhouse.co.uk)*

This is the new restaurant at Cliveden, the one the Berkshire set are talking about – dressed down, casual and unpretentious, thanks to the laidback cool of the Livingstone brothers, Cliveden's quiet billionaire owners. Cornish lobster and chips and the Astor burger are standouts – ditto a glorious summer trifle.

## THE BARFLY Osteria

You can't reinvent the wheel, but some sleepy old classics have been imaginatively re-scored at the bar in the new Osteria restaurant at the Barbican. The Death in Venice is a bellini by any other name, but sports Campari and orange bitters with the fizz. And the Spritz Me Up sees

Absolut Mandarin cosying up to Sprizzato, lemon juice and cane sugar, topped up with prosecco. Michelin-starred Anthony Demetre, of Wild Honey and Urban Coterie, provides the snacks, promising crisp arancini with every drink. *Barbican, Silk Street, EC2 (osterialondon.co.uk).*

