



Highcliff Grill News Room

March 2009 - Homes Magazine reviews the Highcliff Grill

Eating out

REVIEW— HIGHCLIFF GRILL

Having attended the launch evening of the Highcliff Grill at the Marriott Hotel on Bournemouth's Westcliff a few weeks prior and devoured their delicious canapés, I was delighted to have been asked back to review their new 'Highcliff Classics' menu.

The Classics menu - served between 6-7.15pm is a new concept by Head Chef Clyde, who has developed a succulent selection of hearty, but contemporary British dishes that will be changed weekly to keep things nice and fresh and diners constantly coming back for more. Starting at just £15 per head for two courses, or £20.95 for three, this is one classic that really lives up to it's name without the usually associated price tag.

A drab Monday evening was our setting, so it was a delight to be welcomed into the warm, contemporary surroundings of the Highcliff Grill by the very attentive staff. Shortly after being seated at our window table - a little too close to other diners, but never mind, it gave us a good opportunity to earwig - the staff rushed over with a delicious selection of bread and to take our drinks order. One thing the Highcliff does very well, is the level of care and attention to detail that you would expect in a luxury hotel or restaurant, the staff were excellent, just the right amount of attention and my glass of wine was carefully served in a minimal decanter - much nicer than having a full glass plonked on your table.

Onto the food and my guest, following another round of bread, selected the sautéed garlic mushrooms served on toast croutes - a delicious start to the meal and the perfect antidote to the gloomy Winter's evening develop-

ing outside. I went for the crisp fried white bait, which were very tasty, a little too many for me, as white bait is best enjoyed in small portions I think, but I'm not complaining, they were accompanied by the best tartar sauce I've had in a long time. My main of Lincolnshire sausages turned up soon after, accompanied by a smooth mustard mash and caramelised onion jus, whilst my guests grilled plaice was cooked to perfection.

Unfortunately, we simply couldn't manage a dessert, which was a real shame as I fancied trying the chocolate orange mousse, but it does show you just what a good deal you're getting for the cost of the Classics menu.

Chef Clyde came out for a brief chat after our meal to share some of his passion for the new concept, which, not only very tasty, is also good enough value to make it a regular haunt for most that care to try the Classics menu.

I know we'll be back. **Review: Chris Harman**

