

Class economy

Follow **olive's** guide to great-value breaks - including Michelin-starred food in London, tapas in Barcelona and cool hotels in NYC

10 PARIS BISTROS FOR UNDER €30

Paris food writer and blogger Clotilde Dusoulier on where to go and what to eat (chocolateandzucchini.com)



The bar at J'Go

■ BRESSE CHICKEN TO SHARE AT CUL DE POULE

The hottest dining spot on Montmartre's southern slope. The €25 three-course dinner features top-notch ingredients, including vegetables from the private garden of Alain Passard (of three-Michelin-starred L'Arpège). The poularde de Bresse for two comes pre-cut, with sides of ratatouille and sautéed potatoes. 53 rue des Martyrs, M° Pigalle (00 33 1 53 16 13 07).

€25

■ LINE-CAUGHT SEA BASS AT LE COTTE RÔTI

Close to the Aligre and Beauvau markets, this bistro is a gourmet's haven in shades of grey and orange. The classically trained chef revisits traditional French dishes with skill and wit. Sea bass is seared to a crisp and served on braised salsify. Three-course dinner: €30. 1 rue de Cotte, M° Ledru-Rollin (00 33 1 43 45 06 37).

€30

■ BAVETTE BÉARNAISE AT LA LAITERIE SAINTE-CLOTILDE

The mix of antique floor tiling and modern bar gives La Laiterie a classy yet homelike vibe - the bistro serves up comfort food such as skirt steak with béarnaise sauce and fork-mashed potatoes. Lunch: €20 and €24. 64 rue de Bellechasse, M° Rue du Bac (00 33 1 45 51 74 61).

€20

■ WILD MUSHROOM RISOTTO AT LA TABLE D'EUGÈNE

Tucked away on the lesser-known side of Montmartre, this cosy but chic bistro is chiefly frequented by locals, who can't believe their luck. You'll understand why as you dig into the crusty grilled wild mushroom risotto. Lunch: €17. 18 rue Eugène-Sue, M° Jules Joffrin (00 33 1 42 55 61 64).

€17

■ **BEEF TARTARE AT LE SÉVÉRO**
When a butcher gives up his trade to open a bistro, you can't blame

him for letting meat take over the entire menu.

€30

Beef tartare, hand-chopped and perfectly seasoned, knows no equal and comes with perfect frites, too. A la carte: about €30. 8 rue des Plantes, M° Mouton-Duvernet (00 33 1 45 40 40 91).

■ BONE MARROW AT CORNEIL

This bistro never fails to please, especially if the grilled bone marrow is on the menu, split in two and served with toasted country bread and fleur de sel. You can then move on to the côte de boeuf for two. Dinner: €58 for two. 18 rue Condorcet, M° Poissonnière (00 33 1 49 95 92 25).

€29

■ DUCK CONFIT AT LE PETIT PASCAL

Le Petit Pascal is a favourite with locals: the service is gracious and the confit de canard one of the best in Paris. Don't miss the plates of cheese or charcuterie from the Cantal region, either. A la carte dinner: about €30. 33 rue Pascal, M° Les Gobelins (00 33 1 45 35 33 87).

€30

■ ROASTED LEG OF LAMB AT J'GO

J'Go sings the (mostly carnivorous) praises of Gascony - Quercy lamb, Bigorre black pork, Gers poultry. The most fun option is to order a whole rotisserie piece to share. Lunch: €16. (lejgo.com)

€16

■ CHEESE PLATTER AT ASTIER

At this tightly packed bistro, staples of cuisine grand-mère are executed with flair, from rabbit terrine to baba au rhum. At €31, the dinner menu is a little over budget, but with three courses and a cheese platter (passed from table to table), it's a bargain. Lunch: €16.50. (restaurant-astier.com)

€16.50

■ LEMON FENNEL TART AT ITINÉRAIRES

Sylvain Sendra, who made his name at Le Temps au Temps on the Right Bank, has since moved to this loftier space in the Latin Quarter, but his creative riffs on classics continue to sparkle. Here, candied fennel spikes up his tarte au citron. Lunch: €25. 5 rue de Pontoise, M° Maubert-Mutualité (00 33 1 46 33 60 11).

€25

3 BARGAIN PARIS HOTELS

MAMA SHELTER is a designer hotel with ultra-sleek rooms at democratic prices, located behind Père Lachaise cemetery. Doubles from €89. (mamashelter.com)

HOTEL ARVOR, in the rising Martyrs neighbourhood, has quiet, freshly renovated rooms. Doubles from €120. (arvor-hotel-paris.com)
In the heart of Le Marais, **HOTEL CARON DE BEAUMARCHAIS** has 18th-century style interiors. Doubles from €130. (carondebeaumarchais.com)



Cheese platter at Astier

WORLD'S 5 MOST AFFORDABLE CITIES

Bag a beer or a bite to eat without breaking the bank



HANOI

LOCAL DISH

Try Vietnam's national dish, Pho ('fuh') – a delicious rice noodle soup with fresh herbs – across the city. Pho Ga's version, at around 50p, is authentic and very popular. 172

Tôn Duc Thang St

BEER WITH A VIEW

The Summit Lounge on the 20th floor of the Sofitel Plaza overlooks Hanoi. Bia Hoi beer, £1.20. (sofitel.com)

COFFEE Café Pho Co, 30p. 11 Pho Hang Gai, Old Quarter (00 84 4 828 5080)

TOTAL: £2

LISBON

LOCAL DISH Try Pastéis de Nata (traditional Portuguese custard tarts) at Pastéis de Belém, from €1. (pasteisdebelem.pt)

BEER WITH A VIEW Bar das Imagens has a riverside terrace with city views, Sagres beer from €1.50. *Calçada Marques de Tancos 1* (00 351 21 888 46 36)

COFFEE Café Nicola, from 90c. *Praça Dom Pedro IV 24* (00 351 21 346 05 79)

TOTAL: €3.40

Top to bottom: Café Pho Co; a bowl of pho; Café Nicola; Pastéis de Belém (left); Lyon sausage (right); Beach Chalet, San Francisco

3 WEEKEND BREAKS FOR UNDER £150

Flights for less than £60, hotels under £80 and classic dishes for under £10

AMSTERDAM

EAT Head to former soup kitchen-turned-restaurant Keuken van 1870 for hearty classics such as stamppotten – the Dutch version of bangers and mash. The three-course set menu will set you back just €7.50. (keukenvan1870.nl) Try stroopwafel (thin, waffle-like biscuits with a caramel centre) at the Albert Cuyp market, where they're freshly made in front of you.

SLEEP Singel Hotel – doubles from €95. (singelhotel.nl)

FLY From £59 return – Easyjet flies from London Gatwick to Amsterdam. (easyjet.com)



BARCELONA

EAT Tapas in the stunning Boqueria food market is a must – El Quim is a local favourite – try the clams steamed in wine or the squid with rice cooked in squid ink. Dishes cost €3-10). (00 34 93 3019810)

If the queues for El Quim are too long, head for Pinotxo (above) another good tapas bar that's also located in the market. Famous for its pa amb tomaquet (bread mixed with tomato and olive oil), classic salads and paella dishes from €3.

SLEEP Hostal d'Uxelles – doubles from €87 (hotelduxelles.com)

FLY From £13 return – Ryanair flies from London Luton to Barcelona. (ryanair.com)

FLORENCE

EAT Trattoria Angiolino has classic Tuscan dishes such as bistecca fiorentina (T-bone steak rubbed with rosemary and lemon, served rare and big enough for two or three people), €38/kg, and ribollita (hearty vegetable soup made from beans and cavolo nero with bread and lots of olive oil), €7. (casatrattoria.com)

For an authentic Florentine experience, snack on tripe sandwiches, cooked until meltingly tender in garlic and herbs and stuffed in a roll with salsa verde or chilli sauce, served from stalls throughout the city.

SLEEP Hotel Dali, doubles from €80. (hoteldali.com)

FLY From £20 return – Ryanair flies from London Stansted to Pisa. (ryanair.com)



WORDS: JONNY KIMBER. PHOTOGRAPHS: 4 CORNERS IMAGES; ALAMY; LONELY PLANET IMAGES



eat away
bargain breaks

Amsterdam

olive 97



5 STYLISH NEW YORK HOTELS FROM \$79

Our picks combine an affordable night's sleep with a crop of good-value places to eat. Check hotel websites for up-to-date prices and last-minute deals

MIDTOWN EAST

The Pod Hotel FROM \$79 Bargain prices, but the cheapest rates can mean a shared bathroom. Clean, modern and well designed (if small) rooms with extras such as iPod docks and free WiFi. Breakfast on granola with organic yoghurt and wildflower honey; later, get a taste of old-style New York at **PJ Clarke's**, with one of its famous burgers with bacon and cheese, \$11.30. (thepodhotel.com; pjclarkes.com)

MIDTOWN

The Gershwin Hotel's interiors are a hip tribute to Warhol and offer great value among copies and original artworks. You're spoilt for places to eat – pop in to **City Bakery** for one of the best hot chocolates in town, \$3, or head to **Houston's** for a perfect Caesar salad, \$13 or roast chicken, \$20. (gershwinhotel.com; thecitybakery.com; hillstone.com)

EAST VILLAGE, MANHATTAN

Set amongst boho bars and bistros, **East Village Bed and Coffee** prides itself on being a b&b minus the breakfast, due to the great food in the area – try

Moroccan eggs, poached with spicy tomato sauce, \$8.50, at **Café Mogador**. Later, join the queue for huge slices of pizza at tiny **Artichoke Basille's Pizza**, 328 E 14th Street, near First Avenue. Try the Siciliana, \$3.50, scattered with fresh mozzarella, pecorino and parmesan. (bedandcoffee.com; cafemogador.com)

CITY ISLAND, THE BRONX

French-style **Le Refuge Inn B&B** offers freshly baked croissants and coffee with views over the harbour. A classic French menu, including Pernod-infused bouillabaisse, is served in the evening (three-courses \$50). Or sample the very fresh sushi and sashimi at the **Seashore Restaurant**, \$20 for nine pieces. (lerefugeinn.com; seashorerestaurant.com)

BROOKLYN

Eco-friendly **Nu Hotel Brooklyn** features minimalist loft-style rooms. Try its **NU** bar for cocktails and tapas, or just outside is **Chestnut**, great for a laid-back Sunday brunch that includes poached egg on toast with wild mushrooms and caramelised shallots, \$10. (nuhotelbrooklyn.com; chestnutonsmith.com)



Top to bottom: Seashore restaurant; Nu Hotel; PJ Clarke's (left); Pod Hotel (right); Nu Hotel; a view from Nu Hotel



12 FANTASTIC HOTEL OFFERS

Great hotels at fabulous prices: we've uncovered some of the UK's best savings

MIDWEEK

CROWN AND CASTLE Orford, Suffolk Presenter of *Country House Rescue* and *Hotel Inspector* Ruth Watson's own hotel is offering two nights' dinner, bed and breakfast for just £299 Sunday to Thursday – saving up to £81. A two-course à la carte dinner is included each night – take your pick from local goodies such as Suffolk lamb or Orford-landed cod, skate, sea bass, lobster, crab and Dover sole. Mention **olive** when booking and a signed copy of Ruth's recipe book, *Fat Girl Slim*, will be waiting for you in your room. (crownandcastle.co.uk)

SAVE £81

LINTHWAITE COUNTRY HOUSE HOTEL Lake District

Set on a hilltop overlooking Lake Windermere and the Lakeland fells, this hotel has matched the grandeur of its surroundings with the quality of its interiors, but not in a jaw-dropping, showy way. Instead, expect understated elegance and modern design classics. There's a new kitchen garden and a menu offering the best local produce, including Barley Bridge lamb with gratin potato, cauliflower cheese and crispy sweetbread. Book for two nights' dinner, bed and breakfast, £456, and the third night's bed and breakfast is free – a saving of £200. (linthwaite.com)

SAVE £200

WESTOVER HALL Lympington, Hampshire

Glamorous but relaxed country house in the New Forest where two nights' dinner, bed and breakfast (Sunday to Friday) costs just £396, saving £184. The hotel makes great use of its stunning surroundings – there's a beach hut for guests to use and only local organic meat and sustainable fish are on the menu. Choose from Lympington crab cakes on a sweet potato fondant and ginger syrup, and fillet of Hampshire beef with braised oxtail, dauphinoise potatoes, confit shallot and truffle jus. (westoverhallhotel.com; for year-round accommodation offers in the New Forest check thenewforest.co.uk)

SAVE £184



THE SCOTSMAN Edinburgh

Snap up weekday rates from £145 (saving £155) at this baronial building, once home to *The Scotsman* newspaper. Head to its North Bridge Brasserie, for dishes such as pan-seared Loch Tarbert scallops with Stornoway black pudding, crisp pancetta, fresh pea purée and cider cream. (theoncollection.com)

SAVE £155

THE GLASSHOUSE Edinburgh

There's no restaurant at this classy boutique hotel (rooms from £145, saving £150) – but with the divine Italian deli and café **Valvona and Crolla** on your doorstep, there's nothing to complain about. (theoncollection.com; valvonacrolla.co.uk)

SAVE £150

THE PELHAM South Kensington, London

Elegant yet comfy townhouse within walking distance of two of London's best foodhalls; Harrods and Harvey Nichols. Doubles start at £160 if you mention **olive** – a saving of £20. The three-course bistro lunch, £17.95, has a French feel and includes sustainable fish dishes, such as grilled wild Scottish halibut with shallot and parsley cream; the bar serves Champagne by the glass and oysters by the half dozen. (pelhamhotel.co.uk)

SAVE £20

THE GEORGE HOTEL Rye, East Sussex

We've long been fans of The George, owned by Katie and Alex Clarke. Ex-Moro chef Rod Grossman was poached from Alex's sister Sam of the acclaimed London restaurant.

SAVE £100

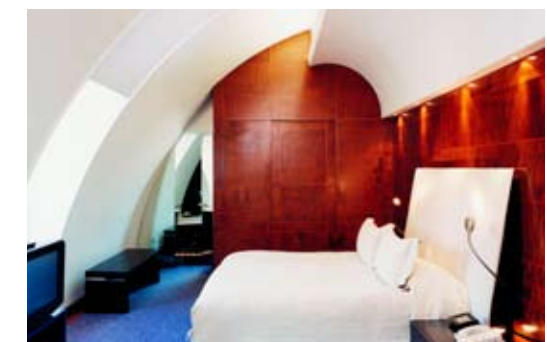


From top left: Scallops at The Scotsman; The Glasshouse; Andaz Hotel; Linthwaite (left); Cod at The Crown and Castle (right); Suite at The Halkin; Nobu sushi bar



eat away bargain breaks

the Thames brings you to foodie heaven at **Borough Market**. But first, head across the road to John Torode's **Smiths of Smithfield** for a full English (from £5). (foxandanchor.com; boroughmarket.org.uk; smithsofsmithfield.co.uk)



ALL WEEK

THE HALKIN Belgravia, London

Chic bar, big rooms and a classy location. Best of all is its Michelin-starred Thai restaurant, **Nahm**, overseen by guru chef David Thompson. Its Ultimate Savings Offer of £199 per room per night – a saving of £191 – even includes weekends. Book lunch and the Thai Meal costs just £30 for lots of different dishes such as crispy fish salad with sweet pork and green mango or stir-fried squid with spring onions and orange chillies. (halkin.como.bz)

SAVE £191

THE METROPOLITAN Park Lane, London

Home to the famous Met Bar and Michelin-starred **Nobu**, this is one of London's most sought-after hotels. But what you might not expect are double rooms from £169 – a saving of £191 – including weekends. (metropolitan.como.bz)

SAVE £191



Moro flavours add Moorish kick to the menu – you'll find chilli spiking Romney Marsh lamb and harissa with your seafood, much of which is caught by trawlers off Rye Bay. The two-night midweek break for two includes b&b in an impeccably designed deluxe double (think period features, rolltop baths and Aveda products) and £50 towards dinner on both nights, all for £350 (saving £100). (thegeorgeinrye.com)

THE LUGGER HOTEL

Portloe, Cornwall Come to this heavenly part of Cornwall and enjoy pristine coastlines and unspoilt fishing villages during the quieter winter months. The 17th-century Luggar Hotel is now one of the country's best harbour-view hotels with chic seaside styling and superb local seafood, including locally-caught lobster and crab. Midweek, dinner, bed and breakfast costs £160, saving £42. (luggarhotel.com)

SAVE £42

WEEKEND

ANDAZ HOTEL Liverpool Street, London

Five restaurants, four bars and 267 ultra-modern rooms are contained within this redbrick Victorian exterior. Book the £190.10 package (not including VAT), which includes a Saturday-night stay, glass of wine on arrival, pre-dinner cocktail, à la carte two-course dinner, double room and breakfast in bed – a saving of £112.90. On your doorstep is **Spitalfields Market**, a must for the Sunday Fine Foods market, and home to British restaurant **Canteen** – book ahead for a great Sunday lunch of pork belly with baked apple (£12.50). (liverpoolstreet.andez.com; visitspialfields.com; canteen.co.uk)

SAVE £112.90

FOX AND ANCHOR Farringdon, London

This beautifully renovated old boozier in the City mixes traditional touches with modern glitz, which translates to tankards of foamy real ale in the bar, alongside punchy cocktails (try the Fox Sour). The best of British menu features half-pints of prawns (£4.95) and steak and oyster pie (£10.95); afterwards, just climb the stairs to your ultra-stylish suite. Stay in the Barbican with its king-size bed, DVD player and Miller Harris toiletries and pay just £95 (a saving of £70 on weekday rates). On Saturday, a short walk across

SAVE £70

*All rates are for two people in a double room on days specified and are valid till 31 March, subject to availability.

THE UK'S 7 BEST FOOD FESTIVALS

Pick up some real bargains by buying direct from the producers

FLAVOUR OF SHETLAND 25-28 JUNE

Showcasing Shetland's food alongside its local craft, culture and music, this is a small and friendly festival, complete with Viking Parade. Try the island's top-quality Shetland lamb, beef, mussels, salmon, cod, haddock and scallops, from the producers and restaurants who showcase their products each year at the festival. Highlights include brewery Valhalla, Blydoit Fish Shop, Bloo Coo ice cream, The Olive Tree café and deli and Peerie fudge treats (flavourofshetland.com). If you're planning to visit in autumn instead, you can drop in on the new **Shetland Food Festival**, 2-11 October (shetlandfoodfestival.co.uk).

Stay at **Kvelsro Hotel**, which overlooks Lerwick Harbour – doubles from £118 (shetlandhotels.com). Or rent **Harva Cottage** for a week (£450) – it's a converted croft next to a smokery with big windows, sea views and wood-burning stove (harva.co.uk).

TASTE BIRMINGHAM 9-12 JULY

The Birmingham take on this national festival of food and restaurants is as slick as you'd expect. It's the perfect place to get a taste of the top restaurants in Britain's second city – almost all are represented at the festival, including Purnell's, Opus, Simpsons and Ithaa's. Buy your crowns at the door and then spend them on tasters of the restaurant's signature dishes as you wander around. There's also a host of small suppliers including Olives et Al, Farmer Gosden ice cream and Freedom Brewery (channel4.com/taste).

Radisson Hotel has double rooms from £99 per night or go for **City Nites'** excellent serviced apartments with a kitchen in which to stash all your newly purchased goodies, from £89 – book through visitbirmingham.com.

WHITSTABLE OYSTER FESTIVAL 18-26 JULY

Native oysters are only legally sold during the colder months (hence the age-old rule that you should only eat them when



there's an 'r' in the month) but rock oysters can be eaten in the summer, too. This festival in Whitstable kicks off down on the shingle beach with the Landing of the Catch ceremony, after which a horse-drawn cart delivers the oysters to the local pubs, bars and restaurants who all offer various deals on a dozen. As well as the famous oyster eating competition, expect costumed parades, live bands and local beer tastings. Head to the market in Whitstable Harbour village to try food and drink from local producers (whitstableoysterfestival.co.uk). Cosy but luxurious b&b **Victoria Villa** (victoria-villa.i12.com) has Egyptian cotton bathrobes and sheets and eggs Benedict for breakfast – doubles from £85. **The Captain's House** (thecaptainshouse.org.uk) offers central self-catering accommodation, from £95.

LUDLOW FOOD FESTIVAL 11-13 SEPTEMBER

Ludlow's small, independent festival has a homegrown feel, with over 130 food and drink producers packed into the grounds of Ludlow Castle. Sampling, cookery demonstrations and daily talks are all on offer and events also spill out into town where you can follow the Real Ale Trail around 12 local pubs or sample and vote for the perfect sausage from competing local butchers (foodfestival.co.uk).

Top, left and right: Ludlow Food Festival; bottom right: Whitstable Oyster Festival



Put yourself right in the middle of the action at the **Ludlow Castle Apartments**, stylish self-catering accommodation in the grounds of the castle. It costs £660 for three nights in apartment, which sleeps five (castle-accommodation.com). **Shropshire Cottages**, 3½ miles outside Ludlow has pretty self-catering cottages, such as the Norton, which sleeps four, from £350 per week (shropshirecottages.com). **ABERGAVENNY FOOD FESTIVAL** 19-20 SEPTEMBER Wales' largest festival attracts top producers, celebrity chefs and thousands of tourists who come not just for the huge range of well sourced food and drink (making a beeline for the Black Mountains Smokery, Gwynt Y Ddraig Cider and the Snowdonia Cheese Company), but also for the cookery demonstrations, wine tasting, talks and shows, plus a weekend of great fine dining (abergavennyfoodfestival.com). Just down the road, about 30 minutes' drive from Abergavenny in Brecon, is **The Felin Fach Griffin**, a pub with seven individually decorated rooms, some with four posters, from £100 (eatdrinksleep.ltd.uk). Brecon Cottages has **The Tower**, a very special castellated Elizabethan tower, which sleeps two and costs just £523 for the whole week (breconcottages.com).

WORDS: SARAH COOK, JESSICA GUINN, MATALE MILLMAN, JANINE RATCLIFFE, DANIELLE THELIN ISSEN
PHOTOGRAPHS: JON BAKER, LEONARDO.COM, ALAMY



GREAT BRITISH CHEESE FESTIVAL 26-27 SEPTEMBER

Britain's biggest cheese gathering, in Cardiff, is a must for cheese fanatics. Check out some of the more unusual cheese producers, such as David Clarke of Leicestershire Handmade Cheese Co. He's a favourite at the festival for his Sparkenhoe Red Leicester or try Welsh blue cheese Perl Las. Or head to the Hall of Champions to sample some of the recently crowned winners in the British Cheese Awards. If you want to, you can fill up on nothing but cheese, but we recommend saving room for one of Pieminister's fantastic pies, too (thecheeseweb.com).

Novotel Cardiff (above left) has doubles from £79 b&b (novotel.com), or try **Hoseasons** for a chic, two-bedroom, city-centre apartment with kitchen for two nights, from £268 (hoseasons.co.uk).



BBC GOOD FOOD SHOW LONDON 13-15 NOVEMBER

Sample the best of Britain's regional producers, gathered under one roof at Kensington Olympia. Highlights include the Restaurant Experience, which provides visitors with a choice of offerings from some of London's finest restaurants. Watch your favourite TV chefs in action in the demo area – last year's show featured demonstrations from Nigella Lawson, Heston Blumenthal (below) and James Martin, as well as (pictured above) **olive's** very own Janine Ratcliffe. (bbcgoodfoodshow.com; visit the website for details of the summer Good Food Show in Birmingham, 11-14 June).

The chic rooms at **Number Sixteen** start from £165 (firmdale.com) 🍷



10 Michelin-starred dining for under £30

A smart dinner doesn't have to mean a heart-stopping bill



UK

THE NEW ANGEL Dartmouth, Devon

John Burton-Race serves spanking fresh seafood at this buzzy upmarket bistro – some of it delivered directly from the picturesque quay outside the restaurant's front door. You might catch a glimpse of the man himself in the open kitchen, preparing grilled line-caught mackerel with cauliflower and beetroot from the £29.50 set three-course dinner menu. Dishes such as pan-fried lemon sole with a clam, cockle and tomato butter sauce (£22.50) have bold flavours and elegant simplicity. (thenewangel.co.uk)

£29.50
FOR 3
COURSES

NOBU London

Dress to impress at this glamorous Park Lane Japanese restaurant – you could find yourself dining next to Hollywood A-listers such as Jessica Biel and Justin Timberlake. The lunchtime Regular Bento Box (£28) includes the signature dishes that have helped bag the Nobu restaurant group Michelin stars on both sides of the Atlantic – these include black cod with miso and rock shrimp tempura with ponzu. Keep your dinner bill in check by dining at the bar on the selection of sushi and sashimi from £3 a plate. (noburestaurants.com)

£28
BENTO
BOX

THE SPORTSMAN

Seasalter, Kent

The food is as stripped back as the décor at this unassuming coastal gastropub. There's enough skilful cooking and presentational flourish to satisfy the Michelin inspectors, but mostly chef Stephen Harris lets the locally sourced ingredients do all the talking, with dishes such as mussel and bacon chowder (£5.95) and slow baked organic salmon fillet with a smoked herring roe sauce (£16.95). The nine-course tasting menu, which includes cured ham, butter and sea salt all made on the premises is a bargain even at £55. (thesportsmanseasalter.co.uk)

£23
FOR 2
COURSES

THE STAR INN Harome, Helmsley, North Yorkshire

This rustic, country gastropub ticks all the boxes, with its thatched roof, warm and welcoming open fire and top-quality Yorkshire produce. You could feast on Sand Hutton asparagus with aged York Ham and garden mint hollandaise (£8) followed by belly pork from the owner's own butcher's shop, served with a warm black pudding and Ampleforth apple salad (£15), then round it all off with a £5 bowl of homemade ice cream for your pudding and you'll still have change from £30. (thestaratharome.co.uk)

£28
FOR 3
COURSES

Top to bottom,
below: Fischers
Fritz at the Regent,
Berlin; A dish from
Fischers Fritz; Wild
Honey



WILD HONEY London

Wild Honey's snug wood-paneled booths are classy and exclusive. Order carefully from the menu of gutsy, seasonal dishes such as chestnut soup with sweet onion and mushrooms (£8.50), and finish with two cheeses (£3.25 each), and your food bill will be around £30. The imaginative use of cheaper cuts such as slow cooked breast of Limousin veal with wild mushrooms (£16.95) has won chef Anthony Demetre a star both here and at sister restaurant Arbutus in Soho. (wildhoneyrestaurant.co.uk)

£30
FOR 3
COURSES

From top left to
bottom left: The
New Angel; a dish
at The New Angel;
The Star Inn; The
Sportsman



Carlos Abellan at Comerç 24

EUROPE

AU TROU GASCON Paris

The set €36 three-course lunch menu at this elegant neighbourhood restaurant gives southern French cooking a Parisian makeover with dishes such as pigs' trotters stuffed with squid and cappuccino of chestnuts with foie gras royale. (carredesfeuillants.fr)

€36
FOR 3
COURSES

COMERÇ 24 Barcelona

Tapas meets molecular gastronomy with a selection of inventive small plates including the playfully titled Kinder Egg (€9); an egg shell filled with layers of egg, truffle and potato foam. (comerc24.com)

TAPAS
FROM
€9

SCRIGNO DEL DUOMO Trento, Italy

The set €33 three-course lunch menu served in the wine bar of this smart restaurant features rustic, regional northern Italian dishes such as strangolapreti pasta with browned butter and sage or pork fillet with winter radicchio and potatoes baked in milk. (scrignodelduomo.com)

€33
FOR 3
COURSES

THORNTON'S Dublin

Canapés, from €3.50 per plate including fillet of Tipperary lamb with wet garlic, and scallop with carrot and ginger purée in the canapé lounge of chef Kevin Thornton's contemporary, elegant restaurant. (thorntonsrestaurant.com)

CANAPES
FROM
€9

FISCHERS FRITZ AT THE REGENT BERLIN Berlin, Germany

A two-Michelin-starred, two-course lunch in this sophisticated hotel restaurant costs just €28. Start with tartare of smoked eel with Granny Smith and horseradish followed by pan-fried John Dory with salad of lily flowers and ginger, lime and coriander butter. (fischersfritzberlin.com)

€28
FOR 2
COURSES



4 EUROPEAN BEACH BARGAINS

Seaside breaks for food lovers - with places to stay, eat and shop

CHARCOAL-GRILLED KEBABS IN CYPRUS

The Modus Vivendi suites, from €45 a night, in **Psematismenos** are five architect-owned and designed self-catering units in a group of rustic stone buildings. The combination of whitewashed walls and simple furnishings provides light, airy spaces that overlook central cobbled courtyard with covered terrace and pool (agrotourism.com.cy). The tiny village has just one restaurant, an Italian called The Lord Kitchener's Tavern, but for a more authentic Cypriot experience, head to the coffee shop by the church - on Tuesday and Saturday evening they serve excellent homemade, charcoal-cooked kebabs, €4. Head to nearby Koulla's farm shop for homegrown and made produce such as fruit, veg, olives and olive oil and anari and halloumi cheese. For fish, the nearby fishing village of **Zygi** has a fish market and many seaside tavernas, try Kathari Kardias (00 357 24 332415) for fresh octopus, squid, red mullet and Cyprus sea bream (synagrida in Greek). Cyprus Airways (cyprusairways.com) has return flights to Larnaca (about 20 minutes' drive away), from £192.

104 olive

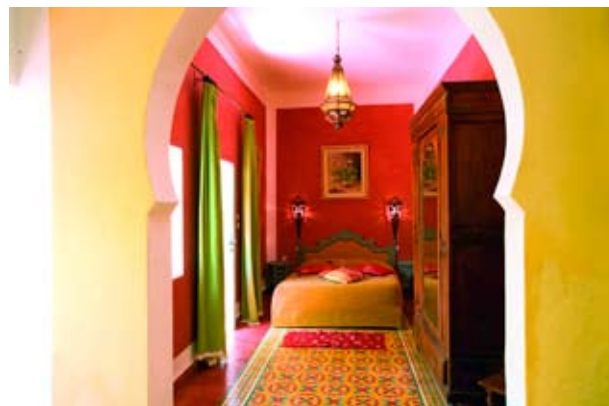


SEAFOOD PLATTERS IN BRITTANY

The historical walled port city of **St Malo** is an easily reached destination for great seafood, especially oysters. Central Hôtel de la Cité (hotel-cite-st-malo-bretagne.com), from €73, has sea views and is in the old walled town. Try the local galette complete, a pancake made with black wheat, egg, ham and cheese, for under €10 at nearby Crêperie Margaux (creperie-margaux.com). Walk 15 minutes to the beach at Plage du Sillon where you'll find the Brasserie du Sillon (labrasserieusillon.com), offering superb views and seafood. Go for the set menu, €32, which includes a generous seafood platter. Brittany has the longest coastline in France so be sure to see the fantastic array of fish at the fish market, 8am-1pm, Thursdays and Fridays, Place de la Poissonnerie. Jump on the TGV from Paris (eurostar.com; snf.co.uk) or ferry from Portsmouth (brittany-ferries.co.uk).

€32
SEAFOOD
MENU

Top left: St Malo;
Above: Brittany lobster; Below right: Dar Beldi;
Below centre: Badia Tower;
Bottom right: Morocco oysters



CALAMARI AND MARSALA IN SICILY

Head to pretty 16th-century Badia Tower, **Marsala** to get away from it all - it stands alone in the magnificent gardens of the large Badia estate. There's one double bedroom, kitchen, living/dining area and a large private terrace with barbecue outside. One week costs from €750 (soloSicily.com). Just 1km

ONE
WEEK STAY
€750



away is local restaurant Bacco's, in a 19th-century villa with views over the Egadi Islands. Book a table on the outdoor terrace and enjoy stunning sunsets and fresh calamari or Sicilian pasta with sardines and fennel (baccos.it). Close by are the sandy beaches of San Vito lo Capo and Marsala producing vineyards such as Cantine Florio (cantineflorio.it) and Carlo Pellegrino (carlopellegrino.it). Try real Sicilian sweets at Pasticceria De Gaetano in Piazza Mameli, 9, Marsala, where the most popular pastries and sweets include cassata (iced sponge cake with candied fruit), and cannoli (tube-shaped pastry filled with ricotta combined with vanilla, chocolate or pistachio). Ryanair flights to Palermo from London Stansted (ryanair.com).

OYSTERS STRAIGHT FROM THE SEA IN MOROCCO

The fishing village of **Oualidia**, on Morocco's Atlantic coast, is the country's largest oyster centre and relatively unknown. Colourful guesthouse Dar Beldi sits above the oyster-producing lagoon in the historic part of town (from £455 per person for three nights, including return flights from Gatwick, private transfers and accommodation through Simpson Travel, simpsontravel.com). Head to the oyster farm at 7 Maison L'Ostréa II, to see the oyster beds and eat them straight from the sea. Alternatively Issa-Blanca restaurant offers a dozen oysters from £5.30 (lasultanaoualidia.com). The fishing boats return in the late afternoon and along the beach, stalls pop up grilling the day's catch. You'll pay about £2.25 for a large fish (try the sea perch) or £3.75 for a crab, usually served with wedges of soft crusted bread.

A DOZEN
OYSTERS
£5.30