

food & drink



PUB OF THE WEEK: The Anvil Inn, Sawdon

PULLING off a business and personal partnership in a busy pub isn't easy, but Alex Warricker and Mark Wilson have not only managed it, they've thrown a couple of kids into the mix too.

I'm not saying it's a marriage made in

heaven (though it might be, for I know!) but the Anvil at Sawdon is close to my idea of nirvana; relaxed vibe, good beer and great food – all in a converted blacksmith's forge, with artisan bits and bobs and the huge stone chimney intact. Mark trained with Andrew Pern and James Martin in Scarborough, and for my money his skills are parallel; choose from a regularly changing, interesting menu.

Mains are along the lines of Daube of beef slow braised in red wine with shallot marmalade and buttery mash, or my personal favourite, homemade posh burgers with two toppings: spiced mango chutney and mature cheddar, red onion marmalade and Yorkshire Blue – served with fab fat chips. Puddings

are irresistible; Spanish orange cake with home made almond ice cream or Sawdon rhubarb Crème brûlée.

Sandwiches are good, too. Roast short horn beef with horseradish and salad goes well with a cask beer from Ripon, Harrogate or Sheffield's Bradfield Brewery.

Next door, two comfortable, spotless B&B rooms, and across the yard a stylish and surprisingly cool barn conversion of what was the nail shed; essentially one huge room with a kitchen and bathroom and a big double on a mezzanine with hill views.

■ **The Anvil Inn, Main Street, Sawdon, Scarborough. Tel 01723 859896 or visit www.theanvilinnsawdon.co.uk**

THEVERDICT

WELCOME	★★★★★
DRINKS SELECTION	★★★★★
ATMOSPHERE	★★★★★
FOOD	★★★★★
PRICES	★★★★☆