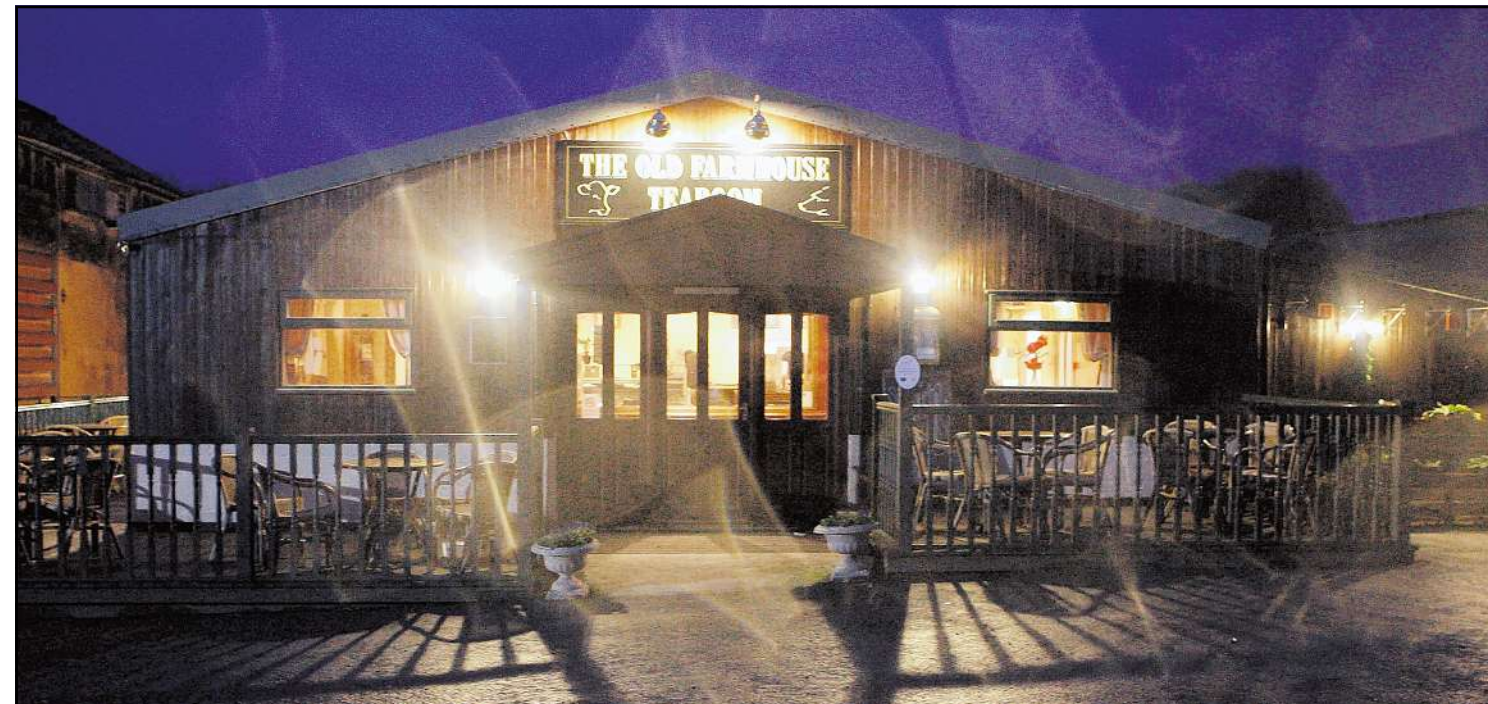


Farmhouse

super-fare



■ **GLOWING REPORT:** The Old Farmhouse tearoom at Hinchliffe's Farm Shop, Netherton, is transformed into a restaurant
Picture by Andy Catchpool (AC220208Cfarm-1)

WE'D been to The Old Farmhouse tearoom at Netherton several times before, but never in an evening, when this popular eatery turns into a restaurant two nights a week. Apparently it's been serving an evening menu on Friday and Saturdays for around 12 months but not even we, two journalists from the Examiner, knew. It was definitely time to remedy the situation and see what was on offer on the Early Bird menu. My colleague Val and I decided we'd have a night out and as we both live within a few minutes drive of The Old Farmhouse it sounded as good an option as anywhere. Driving into the car park on a cold, frosty evening the welcoming lights of the familiar tearoom beckoned and we dashed inside, eager to get out of the cold. The familiar tearoom is transformed in the evening into a welcoming restaurant with

The Old Farmhouse restaurant

Netherton
candles and flowers on the tables. Restaurant manager Louise Bonnar welcomed us and saw us to our tables. Very attentive, she quickly brought us our menus and was keen to sort us out with drinks. As part of the Early Bird option (£17.99 per person) a half-bottle of house wine per person is included in the price. Undecided at first whether to have a house red, a house white or half a bottle of each, we opted for the house red which was surprisingly pleasant. As for the menu, it's certainly reassuring to know that much of the menu is created with meat, eggs etc from the adjoining Hinchliffe's Farm Shop.

Soups, puddings and ice cream are all home-made and head chef Richard Greenway is obviously keen to offer an inventive menu with plenty of choice for all. Looking at the menu, we easily spotted the Early Bird options and opted for starters of deep fried Brie with beer batter and fruit chutney as well as fried fish cakes with chunky Tartare sauce. Both arrived promptly and were hot, generous and very tasty. Moving on to main courses Val opted for the smoked haddock Florentine with saffron potatoes while I initially couldn't decide. But eventually I opted for Hinchliffe's roast Aberdeen Angus beef and Yorkshire puddings with roast potato and rich red wine gravy. Both proved good tasty choices but we did have to leave a little. However, after a rest we thought might just manage a pudding and chose crème brûlée and home-made ice creams. I have it on good authority that the vanilla and mint choc chip ice cream is particularly nice. Both desserts were home-made and delicious and perfectly



■ **AT YOUR SERVICE:** Old Farmhouse manager Louise Bonnar (left) and supervisor Alexis Smith; the tearoom is transformed into a welcoming restaurant with candles and flowers
(AC220208Cfarm-5.)

rounded off our meal. Two coffees to finish and we were done! With full tumbs we sat and chatted a little to Louise who is obviously very keen to make The Old Farmhouse evening dining a great success and an enjoyable experience for all. Best of luck to Louise and her team; they deserve to do well. Let's hope word spreads about the new evening dining at The Old Farmhouse and that local people support it. Various special evenings are regularly held at The Old Farmhouse tearoom, including wine tasting, jazz nights, live music, steak nights, a jewellery party and a Spanish evening. Ring 01484 668949 for more details. ● By the way, Louise very kindly gave me a doggie bag with some leftover beef and Yorkshire pudding. Judging by the number of time he licked his lips after he polished off the leftovers I think my dog Sparky thoroughly enjoyed his unexpected roasty supper.
susan.hampshire@examiner.co.uk

Rating
VENUE The Old Farmhouse tearoom at Netherton.
TELEPHONE 01484 668949.
OPEN Serving evening meals on Friday and Saturday from 5.30pm (Early Bird until 7.30pm) and last orders around 9pm.
CHILDREN Welcome.
DISABLED ACCESS Yes.
THE BILL £39.90 for two, including wine.
WOULD YOU GO BACK? Yes, we would.



By SUSAN HAMPSHIRE

Feedback

Hurray for Hannah's

RECENTLY I have been spending too much time (and money) in the lovely mill shop at Batley. Not the Redbrick Mill but the other one further on the road with four floors of clothes and housey things. All bargains! It is definitely worth a visit. One of the staff recommended that we visit a new cafe that has opened there called Hannah's Tearooms. It is not actually within the mill but above the Manna Food Hall that has also recently opened. I have been twice now – both times with my mum and children – and we needed a lift, highchair and changing facilities; all are available. It is a waitress service tearoom which is always lovely and the food is really good, fresh and home-made. There is a variety of sandwiches, light meals and more substantial ones and some lovely cakes, teas and coffees! There wasn't a children's menu, but my children were catered for without any problem. The walls are quite jazzy, with fruit salad pictures and interesting scenes hanging from the ceiling. We really enjoyed our visits and will definitely go again. A great find!

LOUISE Lepton

Do you agree with our reviewers' verdicts? Tell us about your eating out experiences. Write to Feedback, Features department, Huddersfield Daily Examiner, PO Box A26, Queen Street South, Huddersfield, HD1 2TD or email letters@examiner.co.uk and head your message Feedback