

# EATING OUT

## Dining in style in the heart of town

**IN CASE** you hadn't noticed, the Lion Hotel in Worksop has been having a bit of a 'reboot' recently.

In the past couple of years the premises have undergone a pretty dramatic facelift, internally and externally - and it is now putting the icing on the cake with the launch of its fantastic 108 restaurant.

This is the dining experience Worksop has been missing for many years.

There just aren't enough high quality restaurants in a town that in recent years has become swamped with 'greasy spoon' caffs and takeaways.

But the Lion is thankfully bucking the trend - and if the packed house on Saturday night is anything to go by, word of mouth is going round that here is a place that's well worth a visit if you enjoy dining in style.

The management team, headed by the cheerful and welcoming Tina Pearson,

have realised that people want the ultimate dining experience when they're going out for a meal.

Of course the menu is important, but so is the ambience in the dining room, the welcome on arrival, and the service too.

At the 108, all these are present and correct, and you really feel special when you are shown to the classy and relaxing waiting area to peruse the menu over drinks and free olives and nibbles.

The decor and furniture in the dining room, lit by twin chandeliers, is high quality from top to bottom, and the serving staff, smartly dressed and wearing white gloves, are attentive to everyone right from the start.

As soon as you sit down, a plate of complimentary hors d'oeuvres arrives, each one sitting on a Uri-Geller-style bent spoon.

On Saturday, there were salmon mousse canapes plus

beautiful tiny and very tasty triangular 'Welsh rarebits'... delicious.

Even the bread is special, too, with several choices, all freshly baked, from plain and simple white through to tomato bread (warm and exquisite) and onion bread.

The menu itself has a wonderful selection of exquisitely cooked and presented courses to suit all palates, with plenty of options for vegetarians, too.

The vegetarian starter of glazed petit crotin with a vegetable puree trio and micro salad with an aged balsamic dressing looked and sounded like it had come straight off TV's Masterchef - and it certainly got the 10/10 seal of approval from my wife.

Main courses offer great choices of meat, poultry and fish dishes, with two choices for vegetarians, and we were proudly informed that all the ingredients are locally sourced.



Inside the 108 restaurant... fine furniture and a great dining ambience

Being a bit of a steak fan, this helped me decide on the Trentside reared fillet of beef, which came with a wonderful neat stack of 'Jenga' chips and two fabulous purees of shallots and mushrooms, with the house mixed vegetables... all perfectly cooked to order and all perfectly heavenly.

And then desserts arrive, all of which are worth several repeat visits just so you can work your way down the list!

Plum tart, sorbets, a melting dark chocolate and cherry pudding, glazed lemon tart, a selection of cheeses with home-made fruit bread... how do you choose just one?

Well, they've even thought of dealing with that problem.

Try the Local Orchard Apples Cooked Three Ways, which features an apple crumble, an apple confit and an apple tart with ice-cream... three desserts in one!

No matter, because after that the coffee and home-made chocolates arrived, and a

perfect anniversary meal even was coming to an end.

The three-course menu is priced at £28, with small supplements if you want the steak or order extra side dishes, which is fantastic value for cuisine of this quality... especially when you also consider that all the extras - also including a marvellous palate-cleansing orange sorbet between the starter and main course - are included.

The 108 is pushing the boat out big style, and I can't think of a restaurant within at least a 15-mile radius that comes close to it in terms of value for money, quality of food and exquisite presentation and service.

I'd thoroughly recommend it to any serious diner, and I can guarantee that once you've sampled this diamond in Worksop's crown, you'll be back time and time again.

by George Robinson

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