

**Eating Out**

If there's one restaurant you eat in this week...

# St Ives' best kept culinary secret

## Quick Bites

**Where:** Garrack Hotel and Restaurant, Burthallan Lane, St Ives

**When:** 6.30pm to 9pm every day and Sunday lunch between 12.30pm and 1.30pm

**Price:** Fixed price menus from £22 to £28 – a la carte also available

**Parking:** Medium sized car park or Barnoon pay and display

**Contact:** 01736 796199

**Website:** [www.garrack.com](http://www.garrack.com)



■ The Garrack Hotel and Restaurant is a three star hotel with stunning sea views.

Pic by Roger Pope/CIOSEP

**T**UCKED away amongst tropical gardens high above Porthmeor beach the Garrack Hotel has long been a popular destination for tourists.

And with a separate indoor pool and sauna complex opening onto a secluded sun terrace offering panoramic views across St Ives bay it's not difficult to see why.

But when you venture inside the ivy-clad restaurant, feel the warmth of the open fire and sample the delicious menu you understand why its loyal band of local patrons consider it one of the town's best kept culinary secrets.

Run as a family business by the Kilbey family for more than 40 years, the former gentleman's residence retains the charm of a traditional, country house hotel whilst offering a tantalising variety of modern Cornish dishes.

## Phil Goodwin

[pgoodwin@c-dm.co.uk](mailto:pgoodwin@c-dm.co.uk)

After negotiating the short access road which winds its way through charmingly illuminated shrubs and palms my wife and I went inside and

were quickly ushered to a corner table of the light yet cosy dining room.

Sipping pale-golden glasses of Galician Albarino we savoured the last gleamings of the famed St Ives twilight before the exquisite starters arrived.

I had marinated and finely sliced roast duck breast with chick pea and red pepper cassoulet – a fresh-tasting, light and flavoursome combination.

My wife opted for the equally good smoked trout, horseradish and chive pâté served with homemade foccacia

and dressed salad leaves and the creamy, almost whipped-like texture made it a sure-fire winner.

For main course I had wild sea bass fillets atop creamy crab and spring onion mash with a pea and parmesan puree – as a clever twist on a classic dish it was hard to fault.

The warm brioche with flat-cap mushrooms, spinach and brie, had my wife purring over every mouthful of the buttery bread and simple, yet perfect, mix of flavours.

The fixed price menu came in a two and three-course version so in the interests of research we plumped – and the term is apt – for desserts.

With portions erring on the generous, the more faint of heart may prefer to confine themselves to the two – depending upon sweetness of tooth and measure of girth.

My ice-cream selection was blissfully creamy, served on a fantastic 'toffee' wafer, topped with an artfully spun-sugar lattice and fresh mint leaves.

It seemed hard to top but the passion fruit cheesecake, strawberry sorbet and almond biscuit with fresh strawberries was out of this world – as close to a hug on a plate as you can get, as BBC *Masterchef* co-presenter Gregg Wallace likes to say.

Coffee and mints are served in the adjoining lounge, which offers the chance to socialise with other satisfied diners around the hearth of present custodian, Michael Kilbey's well tended log fire.

The cosy retreat provides a haven from the bustle of the often-packed town centre which will delight traditionalists and lovers of modern cuisine alike.