

venue 24 eating out

Beales is the In place to eat Out at



Beales Hotel

THE OutsideIn restaurant is a sleek and contemporary eatery within the Beales Hotel in Hatfield.

For those who haven't yet stepped inside the modern and striking four-star hotel off Comet Way, then it is certainly worth a visit for the restaurant alone.

OutsideIn was recently awarded two AA rosettes – meaning "it is one of the best local restaurants, offering higher standards and better consistency."

"Greater precision is apparent in the cooking, and there is obvious attention to the quality and selection of ingredients."

I visited the striking restaurant this week and thoroughly enjoyed not only my meal but also the relaxed atmosphere.

Ushered through to our table we chose to sit on the comfy sofa style chairs, but there were more formal tables if it suited your mood.

We began to look through the a la carte menu and was surprised to see how reasonably priced the menu was – with all starters at £6, mains at £10 and desserts at £5 you can't really go wrong.

My dining partner and I took little time to choose as we both spotted some eye-catching dishes. I went for the pan fried halloumi cheese, followed by the wild mushroom tagliatelle.

And my partner plumped for the cream of tomato soup, with the sirloin steak for main.

As starters go, the halloumi was gorgeous, not only in presentation but in taste as well. Accompanied by roasted courgette, tomato, balsamic glaze and pesto, it was a treat I would certainly order again and again.

I'm told the tomato soup which was dressed with slow roasted cherry tomatoes and thyme oil was sweet and a nice



way to start the meal.

Our mains were again presented with flair and seasoned beautifully. But the highlight of the evening for me was dessert.

Now I'm not overly a pudding fan – I'd always go for a starter and main, rather than a main and dessert – but having seen the waiter deliver others to surrounding tables, I thought it would be a shame to miss out.

And boy was I glad I did. My partner chose the hot chocolate fondue – accompanied by chunky marshmallows and fruit to dip.

And I went for the white chocolate cheesecake with raspberry syrup. Now this truly was amazing, I loved it and it really was the best cheesecake I'd ever tasted.

Now bearing in mind Beales prides itself in keeping its food miles low and even its beef comes from Sacombe Hill Farm, near Hertford, this truly was a great place to eat.

– Kelly-Ann Kiernan

◀ outsidein
RESTAURANT

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