

EAT

THE PUREFOY ARMS, HAMPSHIRE

Set in the Hampshire heartlands, in the pretty village of Preston Candover, The Purefoy Arms is a pub with ambition. There's a good-value tasting menu (just £40), including a veggie edition, from young chef Gordon Stott, as well as traditional pub food with modern flourishes such as burger with Old Winchester cheese Welsh rarebit, and triple-cooked chips.

We go for the tasting menu, which starts with hunks of fresh-from-the-oven sourdough with creamy, nutty *beurre noisette* smeared onto the wedges. *Bijou* starters then arrive on huge white plates. 'Cheese and onion' is a winner with more Old Winchester cheese, dense and intense, in breadcrumbs, and sweet-as-sweet onion. The pork pie, a seriously delicious (if teeny) sliver, with



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adeptly made piccalilli and crackling, leaves us desperate for more. Kedgerree is another small portion but big with flavour thanks to poached cod, rich quail's egg, creamy rice and salty capers.

Two more greats come and go, and then, to finish, 'The Chocolate Bar' arrives with orange sorbet, little cubes of chocolate ganache

and white chocolate fudge. A comfortingly familiar combo, revitalised with this young chef's stamp. It's hard not to like this pub and its unpretentious, lovely staff. The basic drinks list could do with expanding but, otherwise, Stott has the right idea – he wants diners to enjoy themselves and return, and he's succeeding.

thepurefoyarms.co.uk



BAKED IN BRICK, BIRMINGHAM

Evolving from a back-garden pop-up to an international-award-winning street-food trader, Baked in Brick now has its first permanent home in Birmingham's funky Custard Factory.

Lee DeSanges started throwing (pizza) shapes in his garden four years ago. Inviting friends over for the fruits of his wood-fired oven, he soon realised he was on to something, and upgraded to a 1964 Mini Cooper (complete with a charcoal fire pit under the bonnet and a wood-fired oven in the boot) so he could sell his creations on the hoof. Fast forward three years and Lee's creation, Baked in Brick, was named Best Street Food in Europe at the European Street Food Awards, and has now formed roots in Digbeth.

The new, 60-seater pizzeria is relaxed, with wood-clad booths, tables and chairs, exposed industrial ceilings and a Mini

Cooper breaking through the wall.

There's charcuterie and cheese, and the odd salad, but the star attractions are the pizzas. Most are served with mozzarella and San Marzano tomato sauce, which is a good start. The beef shin ragu and wild mushroom calzone has won awards, and its meltingly tender meat with rich sauce stands up. The dough, too, is impressive – bouncy, crisp and with plenty of flavour – and works well in another iteration, topped with goat's cheese, caramelised red onion and grape chutney, with wild rocket and a slick of balsamic.

Order a couple of pizzas as part of a group and share. That's a particularly good idea if you like the sound of the blanco pizza, topped with béchamel sauce, oak-smoked chicken and *boulangère* potato. It's delicious, but a bit rich after a few slices. bakedinbrick.co.uk