

Table Talk

The Poacher, Tudeley

A LITTLE OFF the beaten track, this is a restaurant that, once visited, you'll definitely want to return to. Situated in the little village of Tudeley, The Poacher wouldn't be out of place in Knightsbridge, with its fantastic décor and ambience. Even the exterior is impressive: lit beautifully and with plenty of car parking and outside tables.

On arriving at the bar, we were greeted by friendly, helpful staff who offered us the chance to sit and peruse the menu first, or to go straight through to the dining room. We opted to sit in the warm, richly decorated bar which, although refurnished some months ago now, still has a nice new feeling.

Having looked through the extensive menu, and considered the diverse specials, we decided on hot garlic prawns and chargrilled vegetable tart with a chilli dressing for me to start, and crispy duck roll with a mango and soy sauce dip

for my partner. This was followed by fillet steak (with a béarnaise sauce) and frites for me, with my partner opting for the slow roast belly of pork with sweet potato and pickled ginger mash.

Once we were seated in the restaurant, our starters arrived promptly. The presentation of the food was excellent. My starter had ample succulent prawns, and the great combination of the thin pastry and courgette made for a divine and tasty dish; my partner's duck roll was equally delicious.

With our main courses, the presentation was again fantastic: the steak cooked to perfection - so succulent, tasty and juicy that a sauce, although good, wasn't really needed. My partner's choice - belly pork with a thin sliver of crackling and the unusual combination of mash potato, was out of this world. Needless to say I only managed a small taste before the plate was happily cleared by him!

Once we'd finished eating, our tables were promptly cleared and we were left to peruse the dessert menu. Although pleasantly full, I



felt I ought to have a dessert to give you the full range of the menu (that's my excuse!), so I opted for the lime cheesecake with gingernut base and passion fruit sauce, and my partner the white chocolate crème brûlée with butter shortbread - both come highly recommended!

The average cost of dinner is around £27 (plus wine) and lunch £18 - extremely reasonable considering the high standard of fare. I would definitely recommend a visit and think The Poacher's slogan 'honestly good food' is completely true. This wasn't my first visit and I will certainly be



returning again soon.

Tara Brooksbank



The Poacher, Hartlake Road,
Tudeley, Tonbridge.

Tel: 01732 358934.

www.thepoachertudeley.co.uk.

Open: Mon-Sun, lunch & dinner.