

RESTAURANT REVIEW

The Hawkley Inn

THE INN OF HAPPINESS

The Hawkley Inn is well known by real-ale enthusiasts, but it's also now becoming renowned for the quality of its food.

Nestled in a leafy lane in the secluded village of Hawkley, in the heart of the beautiful South Downs National Park, the inn will soon celebrate the first anniversary of ownership by Simon Emberley.

We were greeted upon our arrival for lunch by the popular Nikki, who handles the front-of-house role with some aplomb. And, even at lunchtime, a quick look at the menu showed us we were spoiled for choice.

We decided to start with a Mediterranean vegetable and goat's cheese tart (£7) and seared scallops with a parsnip puree and chorizo (£9). Not surprisingly, the food was well presented with generous portion sizes.

We asked Nikki to recommend main courses for us and, after being advised that all the food is sourced and produced locally and all the fish delivered fresh on a daily basis, we decided on the Cumberland sausages with mash and



FOOD
— TO —
DINE
FOR

vegetables (£12) and a steak-and-kidney pie with roast potatoes and vegetables (£13).

The food again came in generous portions sizes – but this isn't all about quantity over quality. No, the food was amazing. Having said that, I admit we declined dessert as we were full! I would certainly recommend it to anyone who was looking for a good place to go and eat in the countryside.

With seven different ales on at any one time, £9 steak-and-chips nights on Mondays, and five AA four-star B&B rooms – from just £69 per night complete with delicious home-cooked breakfast – it's no wonder that what was a well-kept secret is fast becoming a must-visit venue.

It's also child and pet friendly, which may go some way to explaining the great atmosphere as people enjoy the warmth of both the open fires and the welcome.

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THE PROOF IS IN THE PUDDING...

