

# MILL DELIGHTS

**The Old Mill, in Berkhamsted, is anything but run of the mill.**

## At the Helm

Alan Turtill launched the pub in 2007 in partnership with Peach Pubs and has since established it as a community-minded and sophisticated pub.

Head chef Charlie Barr won an accolade for chef of the year at Birmingham College of Food, Tourism and Creative studies before working for a year at Rick Stein's restaurant in Padstow and at Michelin-starred restaurant, Simpsons, in Edgbaston.

## The atmosphere

You feel instantly at ease as soon as you walk through the door of this popular haunt, which buzzes with the townspeople throughout the week and gets really busy during the weekend. It's a place for all seasons and feels equally like a classy pub as it does a restaurant. Lounging outside is just as pleasant as being inside. There's a large garden. The canal side area is ideal for watching the boats go by and the courtyard at the back is like an outdoor snug complete with mini waterfall. The period property has been refurbished in keeping with its Victorian and Edwardian features and has been given the typical treatment - light and airy with du jour soft furnishings. There's nothing pretentious about it though, just relaxed and chic at its best. The carpeted lounge bar has seating ranging from leather sofas and upholstered stools around low tables while the candlelit dining room has wooden tables and chairs mixed in and can seat 60 people.

## What's on offer

The menu choices give you real freedom in the way you want to eat. The daytime menu is separated into sections for breakfast, which you can eat in or takeaway; all day express menu and sandwiches, deli boards and there's also cream tea. In addition to a choice of starters, chargrill, mains and

desserts, the lunch menu includes four dishes, which can be had as a large plate or a small plate. I would describe the cuisine as British food with accent. Using fresh, seasonal and locally sourced ingredients, Charlie Barr has created an English menu with a Mediterranean flavour. Sausage and mash, apple chutney and red wine jus go side by side with moules marinere.

## What we had

The tempura prawns (£6) to start were light and deliciously crispy and came with a chilli jam for dipping. The chicken liver pate (£6.50) came served in a clay pot. It was firm yet creamy and worked well with the sweet tangy flavour of the orange marmalade accompaniment.

Free range twice cooked pork belly and butter bean cassoulet (£14.75) was a lot lighter than expected. The fresh green beans came with lettuce leaves and apple wedges, which meant guilt-free eating as it gave the whole dish a healthy kick. The fish cake, poached egg and hollandaise (£10) was sublime. The perfectly sized portions served on over-sized plates can be deceiving on the eye. The dishes may at first appear to be small servings but you will be satisfied by the amount, which is just right.

## Events

Today (Wednesday, March 4) The Old Mill will host its Spring menu tasting evening. For £25 guests can try a little of everything on the new menu.

There will be a little gift for mums at the Mother's Day lunch on Sunday, March 22.

## How to book

Contact the Old Mill on 01442 879590 or visit the website at [www.theoldmillberkhamsted.co.uk](http://www.theoldmillberkhamsted.co.uk)

