

# Restaurant review *your* **weekend** | Taste

## It's a mini masterpiece

Catherine Phillips wants to keep a charming café a secret but fears it may already be too late – the word is out and that word is delightful

### BEVERE CAFE AT BEVERE GALLERY

Bevere Lane  
Worcester  
WR3 7RQ  
01905 754484  
beveregallery.com/cafe  
Open Tuesday to Saturday between  
10.30am and 4pm

**W**HEN you know of a small café tucked away somewhere delightful it is tempting not to let anyone else know in case it gets too popular and you are no longer guaranteed a table.

But it seems the cat is already out of the bag about the café at Bevere Gallery where we found several tables had already been reserved before our arrival.

Settling for a table nearest to the window, we studied the menu which featured a selection of home-made scones, cakes and soups as well as sandwiches, salads, specials and a children's menu.

It was a pleasingly concise menu from a café which had recently gone through a bit of a revamp complete with its own mantra – new chef, new decor, new menu – featuring on promotional material. Maybe this would be the perfect first date venue because the artwork displayed in the modern-looking café would make great talking points if conversation wasn't exactly flowing.

My husband, being a little bit greedy, ordered the parsnip, cauliflower and ginger soup (£4.95) as well as the liver pate with caramelised red onion (£6.50).

The soup was autumn in a bowl. Warming with just the right



**TALKING POINT:** There is plenty of art adorning the walls of the Bevere Café to provoke discussion.

balance of ginger not overpowering the dish, it was served with a lovely home-made malted bread which had pumpkins seeds and a generous portion of butter.

He said the sweet notes of the caramelised chutney perfectly complemented the pate in the sandwich.

I opted for the combozola, pear and walnut salad with balsamic dressing (£6.95) which also came with the pumpkin seed bread roll.

The salad leaves were crisp and fresh and all the components were fairly proportioned on the plate.

I had never tried combozola before but the creamy and quite sharp cheese was nicely offset by the sweet taste of the pears.

The puddings were divine – my

warm bread pudding which came with cream had juicy raisins and delicate mixture of spices while my husband's sticky toffee was a naughty but nice moreish slab of heaven (both £3.50).

Phrases such as local, home-made and fresh produce are often used as nothing more than a marketing buzzwords by some places but here they represent why the food is so good.

On top of the great food, I have to tip my hat to the waitress who gave my husband some chocolate to turn his latte (£1.95) into a mocha when he enquired about coffee syrups (they don't stock them).

She also grabbed leaflets for a pair perusing the gallery and when

another diner asked for no smoked salmon on her scrambled eggs she reeled off a list of alternatives rather than let the lady go without.

The café could have been a half-hearted second business to run alongside the popular gallery but it definitely isn't treated that way.

While reaction to art may be subjective I don't think the same can be said about a good café or restaurant – and fortunately Bevere Café is picture perfect.

### HOW IT RATED

Food: 9/10  
Service: 10/10  
Ambience: 9/10  
Value for money: 8/10

### MY FOOD&DRINK

**NEIL WATTS**  
WORCESTER NEWS  
REPORTER  
MALVERN LINK



**WHAT IS YOUR FAVOURITE DINING OUT VENUE?**  
The Scrumpt House, Westons Cider, Much Marcle.

**WHY DO YOU LIKE IT?**  
it has an unbeatable combination of cider, good food and great service.

**HOW WOULD YOU RATE IT OUT OF 10?**  
Nine.

**WHERE DID YOU LAST DINE OUT?**  
Café Zam Zam, Church Street, Great Malvern.

**HOW WOULD YOU RATE IT OUT OF 10?**  
Nine.

**WHAT IS YOUR FAVOURITE TIPPLE?**  
Henry Westons Vintage.

**WHAT IS YOUR FAVOURITE SNACK?**  
Marmite special toast (but I won't tell you how to make it).

**WHAT IS YOUR FAVOURITE MEAL?**  
Italian chilli cheese meatballs with red wine and tomato sauce with linguine.

### LIGHT BITES

#### LIMITED EDITION

**HOME** to some of Scotland's most precious and rare whisky stocks, The Dalmore distillery is set to launch a desirable new expression, just in time for Christmas.

Available from specially selected retail partners, the Dalmore 25 Year Old will join the 12, 15, 18, Cigar Malt Reserve and King Alexander III as a permanent addition to the collection.

The Dalmore 25 combines festive aromas of exotic fruits, marzipan, vanilla pods and fig cake.

This spirit has been matured initially in American white oak casks before being divided into hand-sourced 25 year old sweet Palomino Fino sherry butts and 1980

first-filled bourbon casks.

These exceptional whiskies are then expertly married together in bourbon barrels before finally being transferred into Tawny Port pipes from Portugal, giving additional layers of complexity and richness.

Only 3,000 bottles of this luxury malt will be produced annually at RRP of £600 per 70cl bottle at 42 per cent ABV.



### RECIPE

## GORGONZOLA, PEAR AND PARMA HAM PUFF PASTRY TARTS

THESE gorgonzola tarts are the perfect dinner party starter or light lunch.

Gorgonzola has excellent nutritional properties; it is extremely rich in vitamins and minerals such as calcium, iron and phosphorus.

Both gorgonzola cheese and parma ham are both products of Protected Designation of Origin (PDO). PDOs are defined and protected by European Union law in order to defend the reputation of national foods.

### RECIPE

**Ingredients**  
Serves 4  
4 x 13cm2 puff pastry squares  
1 egg, beaten  
3 tbsp crème fraîche  
1 pear, cored and sliced  
80g gorgonzola dolce



30g walnuts, chopped  
2 slices parma ham, torn  
2 tbsp fresh thyme leaves  
Cracked black pepper

### METHOD

- Preheat oven to 200C.
- Score a 1cm rim around the perimeter of the pastry squares. Prick the centre all over with a fork. Brush pastry with beaten egg and sprinkle with pepper.
- Spread a little crème fraîche over the base of each tart and add a layer of pear slices.
- Top each tart with gorgonzola, walnuts, parma ham and thyme leaves.
- Bake in the oven for 15 to 18 minutes until the pastry has risen and turned golden brown.