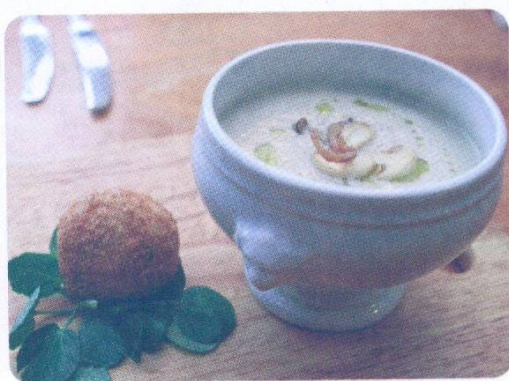


# From **super pub grub** to **classic dining** experiences

Travelling from The Chalfonts, Tom Fahey highlights some great venues in this part of Buckinghamshire you might like to visit to make the most of summer menus



## **The Jolly Cricketers**

With drinkers driven out for foams and fancy food, or diners escaping beer-soaked locals, accomplished cooking and the village pub rarely make for happy bedfellows. The Jolly Cricketers is different. At the heart of Seer Green and its community, landlady Amanda Baker organises pub quizzes, book clubs, jazz nights, beer festivals and offers four local ales on tap. While in the kitchen Gerd Greaves has recently won a Bib Gourmand from Michelin for restrained but inventive dishes that include ham egg and chips (£11.50) as you've never seen it before, rump steak with carrots and cottage pie (£18.95) or wild mushrooms soup with its own scotch egg (£5.10).

## **Mr Poons**

For a further flung dining experience, Mr Poons in Chalfont St Giles offers classic Chinese and Thai dishes courtesy of Mr Pang, their chef of 13 years. Chalfont locals offer praise for paper wrapped prawns and scallops with ginger and spring onion, while fillet steak in Peking sauce shows good quality meat and sea spice chicken, strong flavours. For vegetarians, dependable Chinese mushrooms, or beancurd and cashew nuts, alongside the more inspired likes of asparagus with chili and garlic. Affordability and convenience are paramount with free home delivery, 10% discount on collection, no VAT-inspired price rise, and frequent special offers. Plus, for the discerning, Mr Pang is happy to cook off menu.



## **Stoke Place**

Externally Stoke Place is the antithesis of The Dhillon Group's coaching inns – a 17th Century manor house in 26 acres of stunning grounds, every inch the glamorous country retreat. Once inside though, trademark quirky design – yellow lamps, butterfly collection art, a garden-themed dining room of oddment green and white furnishings on stripped floors – adds refreshing character to the elegance. Craig van der Meer's cooking retains the same sense of fun but is no less smart, beginning with a palate cleanser of gin and tonic sorbet, perhaps followed by tomato tortellini then brill, vanilla mash and asparagus as an £18 lunch, or for a more indulgent option, the £55 six course tasting menu.