

The George at Wath

In the quaint North Yorkshire village of Wath sits the The George, a beautiful pub with rooms. Since its recent refurbishment, the owners have blended a traditional Yorkshire pub with a contemporary restaurant and luxury accommodation, to create a destination that now attracts locals, tourists and those in search of great food and drink



Located just over four miles from the cathedral city of Ripon is Wath, a picturesque, sleepy village that was lucky enough to regain its heartbeat two years ago, when Richard and Amanda took over a former Enterprise Inn that had been closed for nine months. After an extensive refurbishment, the pair opened The George, giving villagers a new social hub and an excuse to eat out any night of the week. But it is the luxurious accommodation on offer that attracts many of the pub's diners, and this was the initial reason for my friend and I descending on the village. On a sunny Tuesday evening, after a long and enjoyable day at the Great Yorkshire Show, we arrived at The George with high expectations. The pub had been recommended by a colleague, who had done nothing but rave about his find since his visit several months earlier.

'A local pub and restaurant that serves a mouth-watering array of dishes using local produce.'

After being shown to our room and a quick change, we made our way down to the bar area, which was buzzing with the chatter of local drinkers who looked quite at home propping up the bar. I ordered a large glass of Chilean Sauvignon Blanc, which was cold, crisp and fruity, and my friend the Chilean Rosé, both perfect for the warm summer's evening. We sat in the bar area to ponder the menu, which

consisted of a handful of detailed dishes all with meticulous descriptions. Although too late for the Early Evening Menu, we did notice it offered a good choice of simple starters, supper dishes and puddings, all for a generous price of £12 for two courses and £15 for three.

Casting our eyes back to the classic menu, I chose the slow roast belly pork, pan fried scallops, crushed peas and Madeira glaze, followed by the breast of chicken stuffed with braised ham and Jervaulx blue. Although also tempted by the scallops, my friend chose the 'really big fat' tiger prawns, followed by the Waterford Farm 40 day dry-aged steak with hand-cut chips. We were soon shown into the dining room and it was instantly noticeable that Amanda and Richard had spent lots of time creating a fresh, inviting eating area that allows diners to escape the hustle and bustle of the bar area and relax in a tranquil dining room.

We enjoyed an appetiser of oxtail fritters, pork scratchings and a small shot of apple cider before our starters. My scallops, which were plump and tender, were arranged symmetrically on a long thin plate alongside the crispy skinned belly pork. It was almost a shame to spoil the presentation, but after a couple of mouthfuls, I realised it was a sacrifice I just had to make! My friend was also happy with her choice and the tiger prawns certainly lived up to the 'really big and fat' promise. She had been talking longingly about steak all day, so greeted her 10oz sirloin, garnished with watercress and home-pickled baby onion salad, with enthusiasm. A big fan of Jervaulx blue, I knew the stuffed chicken wouldn't disappoint, and the fine beans and tangy bernaise sauce finished it off perfectly.



To our regret, we had to opt out of dessert – too full and quite sleepy – although we'd both agreed that had we had room for something else, we'd have plumped for the double chocolate brownies with Jersey milk ice cream, honeycomb, English raspberry and thyme.

After finishing our drinks, we had a lovely chat with Amanda, who explained to us exactly what the couple had wanted to achieve when they opened The George in 2009: 'a local pub and restaurant that serves a mouth-watering array of dishes using local produce.' And as we retired to our beautiful bedroom suites, we couldn't help but agree that Amanda and Richard had achieved all their dreams... and more.

The George at Wath
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