

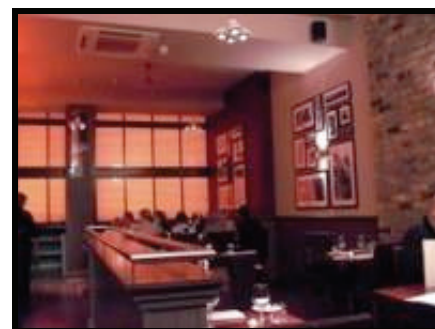
DineNewcastle



Pan Haggerty, 21 Queen Street, Newcastle, NE1 3UG. Tel 0191 221

0904, 9 January 2009

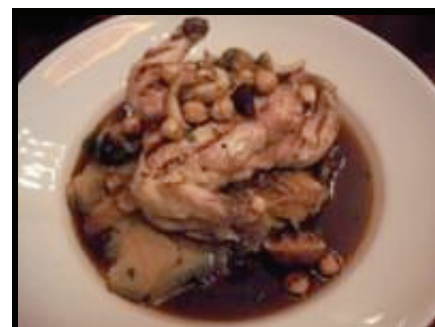
The occasion this evening was to celebrate our 21st Wedding Anniversary and, to avoid any trouble; I decided to take my wife with me. So off we went to this new addition to the Newcastle restaurant scene. I will get straight to the point; Pan Haggerty is brilliant, up there with the best restaurants in the region.



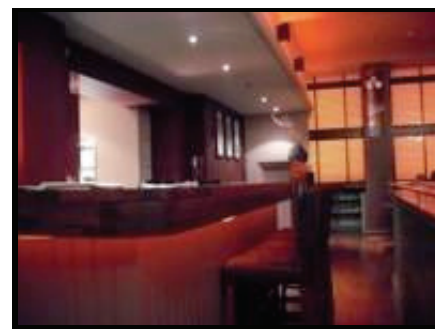
Pan Haggerty, what kind of name is that for a restaurant? I hear you ask. Well, Pan Haggerty is to the best of my knowledge, a traditional dish from Northumberland. It is therefore a more than appropriate name for this restaurant, located in the Quayside area of Newcastle. To local foodies the address will be more than familiar!



The décor is very modern with lots of exposed brick, dark wood, leather and atmospheric lighting; I really liked the illuminated wall in the main dining room. There is a small bar area and the kitchen is visible across the pass, I like to watch chefs at work as I am fascinated to see how restaurant kitchens function.



The first thing that caught my attention, from the moment we entered, was the excellent service. The young lady who looked after us throughout was great; very pleasant and knowledgeable about the menu (I was listening in to questions from other tables). The perfect mix of being attentive and knowing exactly how to ensure a fantastic experience for her customers.



On to the food. My starter was a no-brainer. Pan Haggerty, poached duck egg and rocket salad (£5.50) If a restaurant is named after a dish then you just know they have to get it right and get it right they did! It arrived as a generous portion of layered potatoes, onions and cheese and then the best bit, a perfectly cooked duck egg on top. I could not wait to burst the yolk! My wife selected roast wood pigeon with celeriac, apple and caramelised beetroot salad (£8.00), she said the sweet beetroot was a nice match for the gamey pigeon breasts.

On to the main courses and I struggled to make my choice as I wanted to try everything. I finally chose baby chicken with wild mushrooms, hazelnuts and hot pot potatoes (£15.50). An odd

choice for me as I rarely order chicken but I was tempted by the hazelnuts and mushroom combination. It was delightful. My wife decided on grilled thyme polenta with a warm winter salad (£12.95) She said it was fantastic. We shared a side order of buttered greens (£2.95), a large bowl full, which was more than enough for the two of us. Earlier we had selected a bottle of Gran Feudo Crianza 2004 (£18.50), a brilliant Spanish red.

Dessert time now and, not having a sweet tooth, I can never resist the cheese option. The British selection with homemade chutney (£6.95) was perfect to share, a plate of four cheeses with plenty of biscuits.

Pan Haggerty ticked all the boxes for me tonight, and full marks to the two guys who run the restaurant, I watched them working hard all night, they obviously have a fine taste and an eye for detail. I wish them every success.

The bill: £88.06 for 2 people including drinks and wine

Comparative cost:

£25.92 per person excluding drinks.

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