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Thursday, 12th March 2009

## Pan Haggerty, Queen Street, Newcastle



The shoulder of beef at Pan Haggerty.

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I had not expected Pan Haggerty's to be busy for our visit.

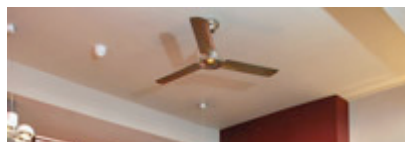
It was quite early on a cold Tuesday evening and I suspected the restaurant would be virtually empty.

By the time we left, every table was taken.

This is testament to a fine restaurant – excellent food, great service, and tasteful surroundings.

The restaurant area is not as large as I remember its predecessor 21 Queen Street as being.

The main room has a wooden floor, with its warm-hued walls also having wooden panels and areas of exposed brick. There are black and white and sepia photographs of the North East adorning the walls.





Pan Haggerty's interior.

The menu is not huge, but has a great selection of British classics. I chose off the a la carte, but my wife and son mixed and matched with the main menu.

My starter was pressed dry cure ham and hot smoked chicken, served with homemade pickles. This looked and tasted great. There was plenty of meat and the pickles had real bite.

My wife and son both had the grilled goats cheese, which was served with shaved fennel on garlic toast. Eventually I persuaded my wife to share a little of this. She was reluctant to do so, which was a good sign. Again, the portions were generous.

For my main course, I opted for the braised shoulder of beef, served with bacon and onions with scallion mash. I felt obliged to order a side order of Pan Haggerty, which turns out to be a lovely dish based on sliced potato, cheese and onion.

My beef was impressive. There were two large helpings of meat served on the delicious mash. The beef was succulent and beautifully cooked.

My wife chose the beer battered fish and fat chips. She really enjoyed the dish and commented on how fresh the fish was and how delicate and light the batter was. The chips were huge.

My son chose the rib-eye steak, served with fat chips, huge field mushrooms and a hollandaise sauce. It didn't last long, which is always a sign of how much he enjoyed it.

My wife didn't have room for dessert, but my son and I just about had space to share one. We chose the sticky toffee pudding. And I'm glad we did, it was one of the best I've ever tasted – and I've had a few!

This is good, traditional British food at its very best. No fuss, no fanciness, no frivolity, just good food well served in generous proportions.



Pan Haggerty's exterior.

I've mentioned the restaurant to several folk who've been, only to be told it's their newest favourite restaurant –

I'm not surprised.

Starters for evening meals start at £4.50, main courses at £12.95 and desserts £4.50.

**Rob Lawson**

Tel 2210904, [www.panhaggerty.com](http://www.panhaggerty.com)

Guide Verdict: **9/10**

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