



DARTMOUTH GOLF & COUNTRY CLUB



The restaurant at the end of the course. Dartmouth Golf and Country Club is reviewed by David FitzGerald.

There are big things happening at The Dartmouth Golf and Country Club, especially in the restaurant. With new ideas, new menus and a new chef, it's proving to be a focal point and not just for golfers or those using the leisure facilities but for people who love quality food, service and value for money, as manager director Jamie Waugh explains.

'What we are trying to achieve is a brilliant dining experience. I must admit that over the past years, the food quality here has been good, but not great. Now we have put together a team run by a gifted local chef, Robert Walsh. He has come up with some brilliant dishes and best of all, a two course la carte menu at just £9.95 available Monday through till Friday.

Local scallops, grilled goats cheese and medallions of beef are now on offer and are proving to be a real hit with the guests as are the wines, reasonably priced, good vintage names, not hiked sky high.

'The dining experience is one you should remember for the food, not the bill,' said Jamie. 'That's why at the moment we are offering a real treat. If you book a table of four, we'll give you a bottle of house wine free! Come and try us, give us a chance. We have stunning surroundings, easy parking and a great menu; it's a perfect combination for a brilliant evening.'

Local produce is highly important to so many chefs but Robert can boast, possibly, the 'most local' beef on any menu.

'It comes from just over there,' said Robert pointing out of the window and across the course to the field where I normally land my ball. 'And our lamb is from Totnes, so when we say local and fresh, we mean it.'

Service has always been high on the agenda of the club and Dartmouth has invested in people skills, employing staff from The Leonardo Project in Plymouth. This organisation gives work experience to foreign students who are already qualified in the catering industry. It's certainly paid off with many staying on in full time employment.

'Keeping your staff is vital to keeping the place running smoothly and we have provided an excellent atmosphere here for the students,' said Jamie who is behind this project to provide quality fine dining at affordable prices.

With apple and onion soup and spicy Mexican meat balls to start with, followed by Beef Wellington and chicken breast stuffed with feta cheese, green peppercorns and olives, served with tomato fondue, we relaxed into the atmosphere that has been cleverly created.

Chef Robert is from Brixham and, as you would expect, has a long culinary career working with fish. He has promised to get his hands on the best of the catch and bring it back to the club.

As usual, I can't leave a place without shovelling a pudding into my face and the coffee and chocolate tart with clotted cream was a dream. The crème caramel was light and deliciously moorish! OK, so I tried both. I may not be good at golf, but I can eat.

Contact details

Dartmouth Golf & Country Club
Blackawton, Totnes, Devon,
England, TQ9 7DE

Tel : 01803 712686 www.dgcc.co.uk

Fax : 01803 712628 info@dgcc.co.uk

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