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## Best for pub grub

These bustling boozers do what British pubs do best ... simple, fresh food at honest prices. Tuck in!

### 61 Adam and Eve *Norwich, Norfolk*

This ancient alehouse first surfaced in 1249 when it was frequented by workmen building the nearby Norwich Cathedral. Labour was cheap and the workmen were happy to be paid in bread and ale. Nowadays, the well-honed cooking is still geared towards pub grub, with dishes (from £3.95 to £7.95) ranging from cheese and ale soup to pork sausages with creamy mash topped with bacon and served with an onion and red wine gravy. There are about four

ales on offer with a pint of Adnams at £2.80 and around 50 malt whiskies to sample. This intimate pub also boasts an antiquated, cosy interior, but it's the award-winning garden that gets everyone talking: lots of hanging baskets and colourful tubs that landlady Rita replants seasonally. The labourers' work now done, customers can range anywhere from lawyers to choir members and locals. **HH**



Open Mon-Sat 11am-midnight, Sun 12-10.30pm - Food Mon-Sat 12-7pm, Sun 12-5pm - **Enterprise Inns** - Bishopgate, NR3 1RZ - 01603 667423, adamandevenorwich.co.uk

### 62 First in Last Out *Hastings, East Sussex*

"This is a perfect pub," according to Guardian food critic, Matthew Fort. "A proper pub that serves proper beer and proper food; not a gastropub, or a pub that has problems with its identity." Affectionately known as the Filo, this is a great place to relax and play cards and backgammon. There are no fruit machines or jukeboxes, so punters are encouraged to engage in banter. Very much a beer drinker's pub, with five home-brewed ales (£2.50-£2.70) accompanying lunchtime pub grub: dishes such as smoked haddock and salmon fish pie with green beans (all mains £6.95-£7.20) or the signature Filo hash (corned beef fried with onions and potatoes, topped with a fried egg, with baked beans on the side) - all made with organic, free-range produce. From monthly quiz nights to weekly live gigs, there's never a quiet night here. **HH**



Open Mon-Fri 12-11pm, Sat-Sun 11am-midnight - Food 12.30-2.30pm - 14-15 High Street, Old Town, TN34 3EY - 01424 425079, thefilo.co.uk



### 63 Grace Neills Bar *Donaghadee, Co Down*

Grace Neills purports to be Ireland's oldest pub, established in 1611. Regular patrons are convinced that the pub is haunted by the restless spirit of Grace Neill herself, the former owner of the inn who died in 1916 at the age of 98. But don't let that stop your enjoying a perfect pint of the black stuff (from £2.80) and a slap-up lunch. Try the classic Portavogie prawn cocktail (£5.45), followed by the kitchen's legendary beef and

Guinness pie (£8.95) and a hot dollop of sticky toffee pudding (what else?). In keeping with Donaghadee's maritime heritage, part of the pub's flooring is made from the timber of old ships, so a visit here means you are literally walking through history. **HMCD**



Open Mon-Thu 11.30am-11pm, Fri-Sat 11.30-1am, Sun 12.30-11pm - Food Mon-Fri 12-3pm, 5.30-9.30pm, Sat 12-9.30pm, Sun 12.30-8pm - Children welcome until 9pm - Dogs welcome in garden - 33 High Street, BT21 0AH - 028-9188 4595, graceneills.com

