

## **dickandwills, Salcombe,**

where local produce and unprocessed ingredients from sea, country and garden are brought to your table - delivered to your plate with seasonal creativity and tastes to remember.

In **dickandwill's** kitchen the chef prepares locally sourced fish and meat in ways that include Thai, Asian and North African culinary traditions. This eclectic approach to food is seen on the menu for dinners, or for alfresco lunches alongside that spectacular expanse of water on Salcombe's sea front. Sunny summer days under sunshades are as attractive as any you will find in South Hams. You sit by a waterside garden, from where you see yacht activity set against a backdrop of green hills. Similar seaside scenes are found in hotspots around the world, but unmistakable here, are Devon hills.

**dickandwills** is on Fore Street, opposite Quba and the delicatessen. Potted plants on the pavement, under a canopy, mark its entrance. The navy blue door opens to a landing from where flights of stairs go down to the restaurant floor. It is level with the sea. Halfway down there's a rest area furnished with seating in case the upward climb later is too much without a break.

**dickandwills** alfresco lunches have earned popularity because of the unique day-time food as well as the location. Interesting vegetables bring a new dimension to the term salad. Fish fingers, fritto misto, and "Famous Fish and Chips" are some of the menu choices.

Intent on finding a waterside table, it's easy to pass through the restaurant without paying attention to the dining room, but since my recent visit for dinner, **dickandwills** has my respect for excellent after-dark eating integrity. The waterside patio, under spot-lights, is overlooked by diners. It's a dining room that has sophistication that hasn't compromised comfort. We can relax here. All is well. Good music is playing in the background; furnishings have clean lines; and framed seascape pictures harmonise an end-of-day mood in this smart South Devon town. Salcombe is more than just somewhere to moor your boat.

Behind the scenes the chef and his staff are ready for our orders and soon, our starters arrive: Tempura of King Prawn and Lemon Sole with a Butternut Squash and peanut butter puree and a cashew and coriander pesto, plated up in style – it is a starter to awaken the palate.

You may otherwise choose wok fried Szechuan Pork Sung, moules marinieres – Fowey mussels with wine, garlic, and Devonshire cream served with ciabatta. Double cream also enriches the leek, watercress and potato soup; and, with creatively thought out trimmings, there's warm grilled Scottish salmon, or chicken liver pate. All are well balanced.

The service is unobtrusive, accommodating and attractive. It is never rushed or noisy. Other tables fill, but we are almost unaware of anyone else's presence. There are no hindrances, no irritating jabs to interrupt our conversation and amusement.

For the main course: Try "Three Cheese and Lobster Mac" Thermidore. Or take a look at their Saag Paneer with spiced cauliflower purée; or Chargrilled Prime Local Fillet Steak served with Chimi Churri Butter, Portabello mushrooms, roasted peppers and plum tomatoes and house fries!

Try Misto of Monkfish, King Prawn, line caught sea bass and hake served with a wasabi and pickled ginger mayonnaise and a mango, watercress, carrot and red cabbage salad with sweet lime dressing. Or Mushroom Burger, roasted portabello mushrooms with chimi churri butter, served with toasted brioche, their own classic burger mayo, house slaw, house fries and peroni battered onion rings. Desserts are priced at £6.95 and the choice includes sherry trifle that's true to tradition with a **dickandwills** touch; a citrus pot; a chocolate pot made with Belgian chocolate and Cointreau, and served with Biscotti; Lemon curd; and Lime Panna Cotta, raspberry Coulis and Orange Sorbet. Each ice cream desert has an extra tasteful something added. There is also a selection of hot drinks, liquors, ports, malt whiskies and pudding wines. We were three at our table, but this is also a venue for celebrations. **dickandwills** will tailor a dinner party for all occasions: christening, birthday, wedding anniversary or a retirement dinner. We retire after a truly delightful evening and take the stairs back up to Fore Str. [www.dickandwills.co.uk](http://www.dickandwills.co.uk) tel: 01548 843408