

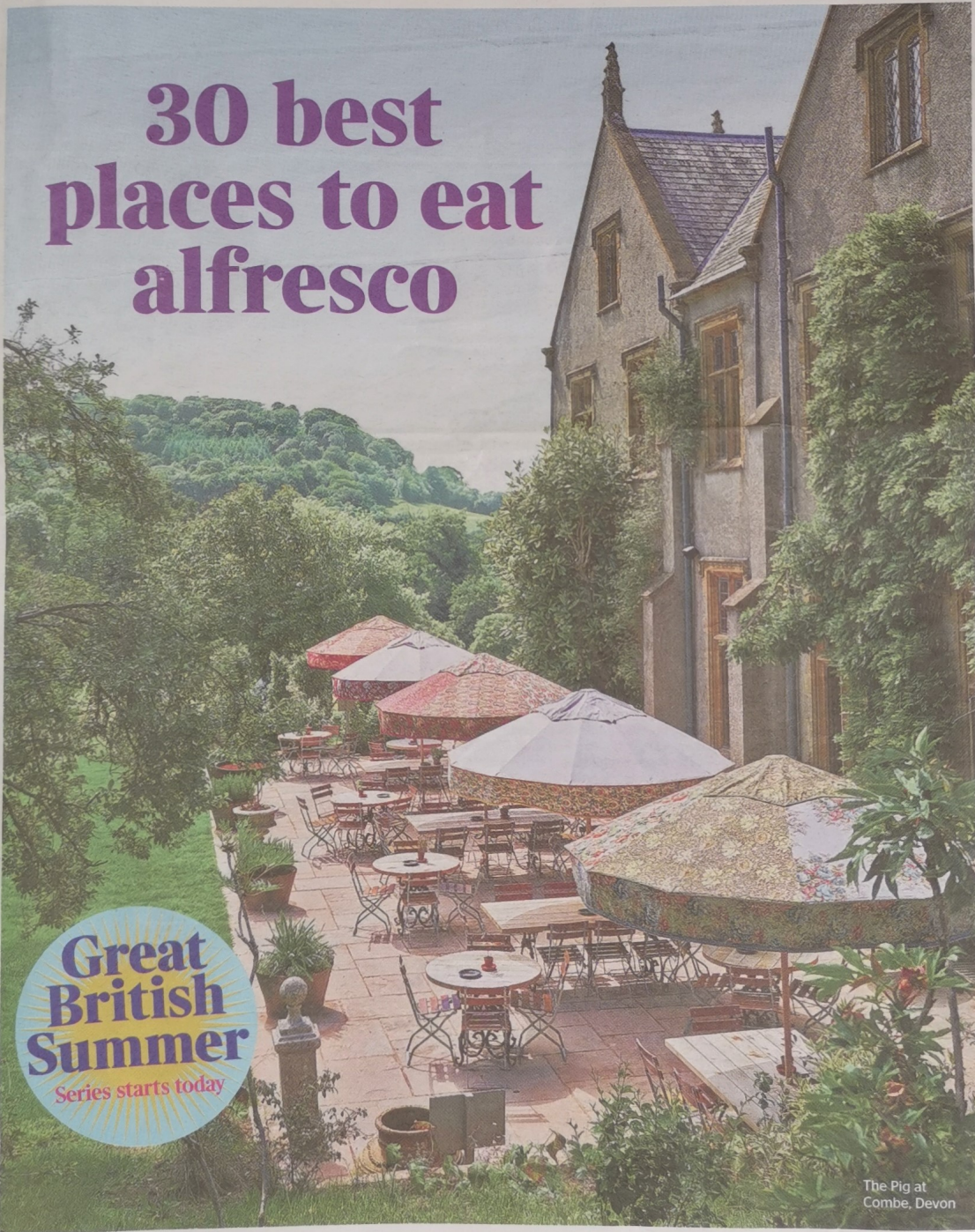


# Suzi Godson solves a sex dilemma

## Plus Jessica Ennis-Hill's post-pregnancy fitness

# Weekend

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## 30 best places to eat alfresco

**Great British Summer**  
Series starts today

The Pig at Combe, Devon

### The coolest B&Bs in France



### Where to stay in the Pyrenees



### Chic châteaux and country manors



### Luxury hotels in Provence

COVER: JAMES MERRELL; BELOW: PHIL BOORMAN, DANNY NORTH



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**14 The Nyetimber Secret Garden at Rosewood**  
Central London

The countryside comes to the capital this summer as the magnificent Edwardian courtyard at the Rosewood London hotel is transformed into a satellite of Nyetimber's West Sussex winery. The wisteria-adorned "garden", accessed through a wrought-iron gate, provides an idyllic setting for chef Calum Franklin's famously ornate and intricate pastry work in dishes such as ham and parsley en croute and potato, Comté and caramelised onion pie.  
020 7781 8888, [rosewoodhotels.com](http://rosewoodhotels.com)

**17 Timberyard**  
Edinburgh

The calming greystone courtyard of this converted warehouse, just off Edinburgh's Royal Mile, provides a cool urban oasis in the city centre. Run by the Radford family (Edinburgh restaurant royalty) son Ben gives the finest Scottish produce, some grown in the restaurant's raised beds, a Nordic inflection inspired by regular trips to the region in dishes such as oyster with horseradish, buttermilk, samphire and capers.  
0131 221 1222, [timberyard.co](http://timberyard.co)

**18 The Peacock at Rowsley**  
Rowsley, Derbyshire

Located in the heart of Derbyshire close to the market town of Bakewell and a stone's throw from Chatsworth House, the shaded terrace at this handsome stone-built 16th-century converted Peak District manor house looks out over verdant and beautifully maintained gardens. Diners can enjoy dishes from the lunch and bar menu, including pearl barley and wild garlic risotto with crispy hen's egg and homemade ricotta or confit duck leg ballotine with Peking duck jelly.  
01629 733518, [thepeacockatrowsley.com](http://thepeacockatrowsley.com)



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**10 Hidden Hut**  
Near Portscatho, Cornwall

This beach-hut café is set on an unspoilt and secluded beach on Cornwall's Roseland Peninsula. In addition to freshly baked Cornish pasties and salads made with produce from the hut's own allotment, you can bring your own plates, cutlery and wine to the famous feast nights, where the menu highlights local ingredients such as charcoal-grilled squid with lemon and chilli served with garlic oil linguine.  
[hiddenhut.co.uk](http://hiddenhut.co.uk)

**11 The Kitchen at Feldon Valley**  
Lower Brailes, Oxfordshire

The alfresco balcony at this recently launched and stylish restaurant with a distinctly modern vibe offers views over

the golf course to the stunning north Cotswolds scenery beyond. The menu is as local and seasonal as it gets, with Paddock Farm Tamworth pork collar and head with baby carrot, kale and carrot chutney and Oddington asparagus with garlic and parsley mayonnaise.  
01608 685633, [feldonvalley.co.uk](http://feldonvalley.co.uk)

**12 The Mariners**  
Rock, Cornwall

You can see the oyster beds at Porthilly from the first-floor terrace of this smart gastropub that offers panoramic views of the beautiful Camel estuary. The prized molluscs are served fried with seaweed mayonnaise as part of Michelin-starred chef Paul Ainsworth's wide-ranging menu that includes everything from Goan chicken masala to some of the best fish and chips in the country, made with Cornish haddock.  
01841 532 093, [paul-ainsworth.co.uk](http://paul-ainsworth.co.uk)

**13 The Mash Inn**  
Radnage, Buckinghamshire

An hour's drive from London and you could be sitting on the terrace at this smart rural inn that is surrounded by the gorgeous Buckinghamshire fields and woodlands and tucking into an Aberdeen Angus côte de boeuf for two cooked over an open fire. The menu also includes plenty of ingredients direct from the pub's garden or foraged near by in dishes such as chilled wild garlic soup or brill, purple sprouting broccoli and beurre blanc.  
01494 482440, [themashinn.com](http://themashinn.com)

**15 Murmur**  
Brighton, East Sussex

There are views across Brighton beach to the remains of Brighton's West Pier and the i360 Tower from the chic terrace of this casual, all-day dining seafood restaurant. The chef Michael Bremner (who also owns the nearby and critically acclaimed 64 Degrees) has reinvented British seaside dining with an eclectic menu that includes lobster and fennel croquettes with charred lime mayo.  
01273 711900, [murmur-restaurant.co.uk](http://murmur-restaurant.co.uk)

**16 Parkers Arms**  
Newton-in-Bowland, Lancashire

Consistently voted one of the best pubs in the country, Parkers Arms also has one of the finest locations too, in the heart of Lancashire's glorious Ribbles Valley with views of the rolling hills from the spacious beer garden. The food is no less impressive, with pub classics given a significant upgrade in the form of pork, black pudding and apple pastry in crisp pork fat pastry with homemade piccalilli and cider-cured double Bowland pork loin on the bone served with rhubarb butter.  
01200 446236, [parkersarms.co.uk](http://parkersarms.co.uk)

**Where to eat in Cornwall — the chef's favourite places**

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More alfresco dining