

# A New Look at The Plough



With summer well under way, you really start to reap the benefits of buying local vegetables and meat. The farmers

markets and pick-your-own farms are bursting with full-of-flavour, fresh, seasonal produce. This extends to the few, but growing, number of restaurants and pubs which use local ingredients in the food they serve, so now is the best time to seek one out; you'll really notice the difference in taste of the food on your plate. You might want to sample the delights, for example, of the Plough. The pub at West Hanney gives a new definition of 'local'; most of

the items used on their menu originate from local sources. Meats come from the famed Dews Meadow Farm just down the road at East Hanney, the game comes from Denchworth, Free Range eggs come from David Arthurs'

East Hanney farm. A lot of the fruit and vegetables served come from local allotment keepers; everything is produced within a short radius. Further reason, as if you need another one, to pay them a visit is that The Plough, a Grade II listed building, has only just re-opened after a major refurbishment, its first in 26 years. Comfort, and access to the bars has been improved but they've stayed faithful to the all-important, authentic ambience. In addition, as part of the thorough upgrade, a new, large patio area with an all-weather awning, complete with lighting and patio heaters, has been built to enhance your experience of their beautiful garden. Fresh, local produce served in your new, improved local pub – what a great combination to sample this summer...

The Plough, Church Street, West Hanney,  
01235 868674.

**Stewart Garden**