

# Food

“It's somewhere you could happily while away many an hour”  
Rob Virtue on The Old Brewery

## Food for a fiver



Cafe Brera's Trieste came without the rocket

Like Cafe Brera, not least because it has a real flavour of those small shops in Italy that offer coffee and always boast a huge chiller cabinet stuffed full of filled roles.

In the land of the chain outlet it's pleasant to find yourself in a place with at least the semblance of an independent vibe. OK, so it doesn't have the elderly Italian gent in a black waistcoat and bow tie taking your order (he's been replaced by younger, predominantly female staff to fit the customer demographic). But it does have a bit of soul.

And the stuff they churn out is, while pricy, pretty good too, which leaves me with a problem.

The toasted offering I ordered was delicious. I sit here now, sated with the dreamy flavours of ham, brie and porcini mushrooms still on the tip of my tongue. An excellent combination.

But the rocket that was listed as an ingredient never made it into the snack I was handed.

Despite enjoying it immensely, I'm also consumed by doubt. Would it have been better with the missing greenery? Would the peppery leaves have ruined it. Perhaps I'll buy another some day.

Jon Massey

### WHARF VERDICT

Trieste (ham, mushrooms, brie, rocket) £4.35  
Cafe Brera, Cabot Square

#### Presentation

★★★★☆

#### Ingredients

★★★★★

#### Taste

★★★★★

#### Value for money

★★★★☆

#### Overall

★★★★☆

### REVIEW The Old Brewery Matching

# Brews in partnership

Rob Virtue finds he is intoxicated by the charms of The Old Brewery

Pairing food with beer is not new. Wetherspoons, for example, have pushed the initiative since those groundbreaking days of circa 1994 with its alliterative Beer and a Burger offer.

But with respect to the team at 'Spoons, Fosters and a cheeseburger only set the bar at grasshopper's ankle height and, mostly with success, many London restaurants have taken their own approach.

Now you can regularly enjoy your sausages with German ale and your mussels with Belgian beer. But at The Old Brewery in Greenwich, they've pretty much got it spot on.

Set in the grounds of the Old Royal Naval College, it's a picturesque venue with crowds enjoying an ale in the sunshine-bathed garden or inside in the main bar area.

Further on is the restaurant in what looks like a converted barn. Though the picture I'm painting is not quite Le Manoir Aux Quat'Saisons, it's certainly an eating destination that manages a classy yet relaxed style.

It's an atmosphere of contrasts, with impressive beer brewing facilities and a model of hovering bottles drawing your eye.

But tables and seating space are far from rustic, and natural light and the high roof provide for an airy feel. The clientele was not made up of serious diners but a relaxed and reassured crowd. They are probably reassured because this is great British dining.

All dishes are paired with a



English cherries, while pricy at £5, were superb with Meantime's Chocolate beer (£3.80)

recommended beer, either from the barrels in the restaurant or bottles from the nearby brewery.

For the starters we kicked off with six Irish Carlingford rock oysters (£8.50) served on a bed of ice and with more condiments than you know what to do with. The sweet shop of shellfish starters. It

went very well with a taster of the enigmatic Hospital Porter ale and a half of stout.

Meantime, curried cauliflower soup (£5.75) served with a cheeky onion bhaji and coriander creme fraiche is a mouthwatering dish and definitely a recommendation.

My main was a spectacular pork belly and a leek tart. The success of the pork belly (£15), with braised cheeks in Meantime Pale Ale, potato puree, grazed carrots, apple sauce and roasting juices, was in the detail.

The mash contained a stick of juicy crackling and the sauces, particularly the gravy, would have been a treat on their own.

My companion's leek, cheddar and chive tart (£10.50) was delicious but a little too rich and cheesy. Also, the mains came too soon after the starter.

For the desserts, the honey and praline cheesecake (£5) with rum and raisin sauce was delicious.

The English cherries with set vanilla custard were plentiful and refreshing, although a touch pricy at £5. Both were served with the superbly complementary Meantime Chocolate beer which I would heartily recommend (£3.80).

The staff were attentive, as well as being knowledgeable on both food and beer – big attraction to the place. The Old Brewery is a welcome addition to this part of the capital. Offering class with a dose of relaxation, it's somewhere you could happily while away many an hour.

### GETTING THERE

Take DLR from Canary Wharf to Cutty Sark and walk the 100 yards along the river. It's on your right in the Naval College.

### HEALTHY OPTIONS

Go for the heritage tomato salad with whipped goats cheese, baby herbs and confit shallot dressing as a starter. For the main, have the steamed hake with vegetable broth or the baked Portobello mushroom in puff pastry with braised artichokes.



## WIN dinner for eight

The renowned Rib Room restaurant at luxury Knightsbridge hotel, Jumeirah Carlton Tower, has teamed up with Peter McCombie MW and The Wharf to offer you the chance to win an exclusive dining experience.

You and seven friends will be treated to mouth-watering menus, created by executive chef Simon Young, and your evening will be hosted by celebrated master of wine Peter McCombie who will treat you to a selection of award winning Gold medal wines from Argentina.

During your culinary extravaganza of three delectable courses you will enjoy some of the Rib Room's finest dishes.



Jumeirah Carlton Tower Hotel's Rib Room, left



Now in its 49th year, the Rib Room is widely recognised as one of London's finest restaurants, renowned for its seasonal ingredients and signature dishes of Buccleuch beef and Loch Fyne salmon. For a chance to win this stunning wining and dining experience

for you and seven friends, simply answer the question: How old is the Rib Room?

To enter go to wharf.co.uk and click the competitions link. Terms and conditions apply. The closing date is August 26

### WHARF VERDICT

The Old Brewery  
The Pepys Building,  
Old Royal Naval College,  
London, SE10 9LW,  
oldbrewerygreenwich.com

#### Food

★★★★☆

#### Ambience

★★★★☆

#### Service

★★★★★

#### Convenience

★★★★☆

#### Overall

★★★★☆

## Also...



Zerodegrees  
29/31 Montpelier Vale  
Blackheath  
SE3 0JT

zerodegrees.co.uk  
Microbrewery in Blackheath with a wide range of pizzas, pastas and salads to soak up the alcohol.



Bavarian Beerhouse  
9 Crutched Friars  
EC3N 2AU  
bavarian-beerhouse.com  
A German evening of sauerkraut, bratwurst and steins awaits at the chain's new restaurant in Tower Hill. Go with a healthy sense of the absurd.



Belgo  
50 Earlham Street  
London  
WC2H 9LJ  
belgo-restaurants.co.uk  
Seafood-based menu and a bar with the largest selection of Belgium beers in the country. Sup with a plate of mussels.