

LEISURE

GOING OUT >> PLAN YOUR PERFECT DAY OUT

www.hounslowchronicle.co.uk

Don't rein yourself in

GOING out for dinner is the idea when I was young and carefree. I did not spare much thought for how much it was costing me.

As an adult, I would blitz through the menu like a porcupine on Supermarket Shrimp - picking out my delicious-sounding dishes or two at random.

Money was no object and I would happily splash out in a wild amount of cash for a tempting-looking meal, managing more than two spoonfuls with ease.

Nowadays the accumulation of things like mortgages and credit cards has made me an expert in, with the result that I seek out restaurants that offer quality and value for money over quantity and extra space.

However, I was delighted to discover at the Young's-owned Coach and Horses that it is still possible to have a fill in one location.

My partner and I were greeted warmly by the friendly staff and they led us to a table in the extension. We noticed how the menu changes from the seasonal and to the more

food review

CHRIS LONGHURST eats at The Coach and Horses, 183 London Road, Isleworth. 020 8181 5627

relaxed and intimate restaurant.

Before we even had a chance to look at a menu, the manager informed us that as a special treat, the table's attention combined an offering of crispy pigs ears (£5).

Our minds immediately filled with the image of the backs of 'roughened' middle dogs, then on and we did take some persuading before we acquiesced and allowed a bottle of beer to be delivered.

Thankfully, they both no longer oblige to the reaction they had served before looking, and instead looked and tasted like thin strips of pork crackling, such as one would happily light over with relish as during a Sunday roast.

My partner declined to sample them, but I picked up immediately as they gazed at the array of options on offer, finally selecting the solehead

pepan and peach salad for £8.

For my own share, I opted for garlic and herb spaghetti, also £8. It struck me that there was three on the plate that simply fit off the bone and were really hot and chewy.

My partner's salad was a work of art, with the strong taste of the cheese complemented wonderfully by the crunchiness of the potato and the tang of the peach slices.

The staff allowed just the right amount of time between courses so when our mains arrived we were more than ready to begin. I had gone for the fillet steak with peppercorn sauce, chips and onion rings at £22, while she had no hesitation selecting the salmon served with oysters and potatoes, separately priced and

including the sauce for £18.

The steak was magnificent to perfection, juicy and bursting with umami flavours while the chips were crunchy on the outside and soft on the inside, just as they should be.

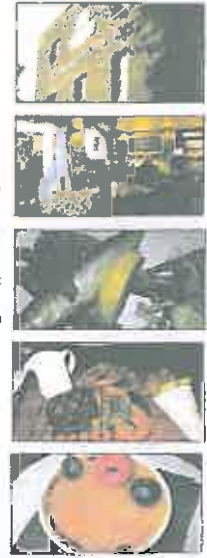
The onion dish presented a riot of colourful ingredients and was again so divine it was not long before we were staring at two empty plates.

This time I had no fears about ordering dessert (a price of £5) and the menu's choice was black cherry blossom. I knew what I was going to order and that it was a fine choice - it was warm, smooth and studded with sweet and juicy whole cherries.

My server plumped for raspberry bubblegum strawberry Syon tarts, sharing its name with the nearby Duke of Northumberland's estate, which is a favourite of mine. The result was a luscious fit for any member of the bonded gentry.

Indeed the whole place would be more than suitable for any special occasion as grace has plating and the best part is he would be able to knock them out without even having to make so much as a dent in the family fortune.

■ FIT FOR A DUKE: (From top) The Coach and Horses and Chris's meal



Shortlist
2 June 2011
Circ: 521,713

Notebook

PINTS & PISTACHIOS

We've done the gastronomic detective work so you don't have to



THE ADMIRAL COCKINGTON, LONDON

7 Missop St, SW5; theadmiralcockington.co.uk
This recently revamped pub offers an unfussy, casual dining experience with a menu of burgers and pizzas. Try a porky steak on a bun with Scotch eggs (£2.50) in the bar before heading to the sky-high dining room for a perfectly-crispy, succulent black Angus rib-eye steak (£26)

IR FOLEY'S, EEDS

59 The Headrow, LS1; irfoleys.co.uk
Bar snacks are what's hot in the city. Work your way through the appetiser menu, the Irish pub fare, the Handout Irish Bar or a Cork Cornishon's Pub & Eatery



THE COACH & HORSES, LONDON

13 Lincoln Rd, TW7; coachandhorses.com
The refurbished Coach & Horses is a classic, white-washed, British pub with a menu of traditional British food and drink, including fish and chips, and a bar.



THE QUEEN'S HEAD, LONDON

6 Action St, WC2; thequeenshead.com
The Queen's Head is a traditional British pub with a menu of traditional British food and drink, including fish and chips, and a bar.



ART

Detroit's ruins reveal their hidden beauty

Images highlight the splendour of the city's decaying buildings

Back in 1915, there were few cities on the planet with brighter futures than Detroit.

Car manufacturer Henry Ford had just introduced the first large-scale assembly line to his Michigan plant to speed up production on the Model T Ford.

Five years later, half of all cars in the US were Model Ts and Detroit was the automobile capital of the world; a booming beacon of American industry.

Fast-forward 20 years and it's a different story. The 2008 economic downturn hit Detroit hard, and the city had been in decline since the 1970s, due to de-industrialisation and segregation.

The bruised morale, high unemployment and depression had another effect: scores of the city's once handsome buildings were left to

become dilapidated ruins. The once inspiring landscape went into decline.

In 2005 French photographers Yves Marchand and Romain Meffre decided the beauty of these battered structures needed to be captured. The historic project took them five years to complete, and they've been collating together in an exhibition called The Ruins Of Detroit.

The show opened recently at the Grand Palais in Paris, and from the deserted terraces, it lays bare the staggering extent of the financial collapse

The show shows us of the 15th-floor ballroom of the Twentieth Century Plaza Hotel. Decorated with sculptures and tiles, the Art Deco building served as both a hotel and apartment block before it was closed in the early 1960s.

Isabel is William Livingstone House in the Brush Park area of the city. Erected in 1893, the famed architect Albert Kahn took inspiration from the French Renaissance for the project. Local nicknames for the ever-changing property 'Skullery', and in 2007 it was demolished.

Can't find time to pop across the Channel to see the exhibition? Don't worry - there's also a book, so you can gaze at these images of a once-great empire in the comfort of your own home.

The Ruins Of Detroit by Yves Marchand and Romain Meffre is published by Searchlight Publishing



PHOTOS: JIMMY HE (LEFT), JIM HEWITT (RIGHT), DAN SAWYERS (TOP) AND (MIDDLE)

WWW.SHORTLIST.COM



The Stone & Ceramic
WAREHOUSE
OPEN 7 DAYS A WEEK

LEISURE

Eating Out

Eating In

Pubs

Kids

Sport

Coach and Horses, Isleworth

Relaxing Atmosphere, Food Very Good But Could Do Better Still!



As mentioned in [their publicity](#), the Coach and Horses has been substantially revamped, with the whole pub bigger and brighter. The back has been knocked through to create a restaurant and there are several different areas to the pub all of which are fitted with a

glorious mix of tables and chairs as is the outside, offering a great choice of where to sit as the first decision to be taken.

The light now comes streaming in through all the windows although the restaurant was a bit dark, hence our decision to sit in the main room (approximately where the singer would stand in the days of live music).

I had a very perfect pint of Young's bitter for £3.50 with a selection of Young's beers and guest ales on offer. The wine selection was wide, with a range of attractive wines for under £20 as well as the more expensive selection.

I went slightly off menu and had a bar snack for my starter: a half pint of prawns in shells with garlic mayonnaise. It was a very generous pot of fresh prawns that still tasted of prawns, a rare occurrence nowadays. The garlic mayonnaise had more than a hint of Marie Rose sauce being light pink which was a shame but it was a nice smooth creamy sauce.

Related Links

Restaurants In Brentford

Coach & Horses
183 London Road
Isleworth
TW7 5BQ

T: 020 8181 5627

www.coachandhorsesisleworth.co.uk

[Locate on map](#)



Half Pint of Prawns behind
Mushroom Crumble

brentfordtw8.com
25 May 2011

My companion had the Wild Mushroom and Garlic Crumble, beautifully presented in an individual pot. This consisted of Portobello and other mushrooms in a very delicate cream sauce topped with crunchy toasted breadcrumbs that gave a pleasing contrast. This was an excellent dish that needed savouring and eating slowly.

For main course I had the Coach and Horses Beef Burger, Lincolnshire Poacher Cheddar, Smoked Bacon and Hand Cut Chips. The burger was a bit dry, with an added hint of something (cumin or similar) that displeased me. The cheddar and bacon were both good strong tastes that melded well. The chips were incredibly fluffy on the inside and beautifully crunchy on the outside and nicely seasoned.

A 21 Day Matured Ribeye was my companion's choice served with chips, mushrooms, tomato and onion rings. The beef was good quality beef and tasted so. The tomato was slightly caramelised and grilled; along with the mushroom they were both very juicy and tasty and worthy of mention. The onion rings were the lightest either of us had ever had with a crispy batter that crunched into nothing when you bit on it. She had a peppercorn sauce to accompany it which was very mild if you didn't bite the peppercorns and a lot stronger if you did. It was presented separately so you could mix at will. I liked the sauce and I don't like peppercorn sauce.

For pudding, which we really didn't need I had a Raspberry, Blueberry, Strawberry Syon Mess which looked absolutely beautiful. There was too much cream to smother the too few fruits which were very fresh and the meringue was too hard on the outside and not chewy enough in the middle making the large piece of meringue very difficult to break into. The Chocolate and Bailey's Cheesecake was a smooth, not too sweet light cheesecake with enough of a hint of Bailey's to add without it being overwhelming.

We finished off with a fantastic cup of coffee, so good that I had another one.

Barsnacks were also available at £4 each or £10 for 3 with sausages, ribs, scampis, piri piri chips and onion rings.

The bar staff were charming and talkative although occasionally slow. The atmosphere is very relaxing and gentle. The three course meal for two came to a very reasonable £63 although that only included one pint and soft drinks.

Some of the menu items need tweaking slightly to make this quite the repeat that the Coach and Horses is trying to achieve. But it's early days and hopefully minor changes will be made to turn it into a great meal for the price rather than a mostly great meal. I'll go back in a few months and check (it's a hard life...).



Coach and Horses Beef Burger



Ribeye



Syon Mess



Chocolate and Bailey's Cheesecake

Participate

[Sign up for our free newsletter](#)

The Handbook
12 May 2011
UU: 70,000

THE HANDBOOK

The Online Venues, Events & PR Resource

Email:

[Sign Up](#)

[home](#) [news](#) [directory](#) [events](#) [celebrities](#) [venues](#) [the diary](#) [the blog](#) [contact](#)



The Coach and Horses

Get thee to Isleworth

By Stephanie Hirschmiller

Tuesday, May 17, 2011

We've already fallen for the butterflies at Syon Park Waldorf Astoria and now it looks as if Isleworth is on its way to becoming a destination in its own right. Enter The Coach and Horses, a former Syon House estate 18th century coaching inn which has just undergone a brand new refurbishment and come under new management too.

Just minutes from the Waldorf Astoria hotel and situated on London Road, the original thoroughfare to the West Country, the Coach & Horses is famed for its literary appearance in Dickens' *Oliver Twist* where Bill Sikes and Oliver stopped en route to Chertsey.

Today, the hostelry still retains much of its old world charm keeping with original glass plating, signage in the bar and sketches and photography of Dickensian London. The room, which once housed the stables, has become a library dining space complete with bookcases, an array of antique mirrors and 'grandma style' lampshades and there's also a large suntrap terrace outside with tables and parasols.

Drink Young's cask ales, changing local guest beers (available on tap) or peruse the international wine list while tucking into a range of tasty bar snacks including Homemade pork scratchings, Honey and mustard coated mini sausages and Scampi with tartare sauce - all served up in traditional half pint jugs!

However, food is definitely the main event and landlady and chef Karen Paxton has fashioned a deliciously-British menu featuring Chicken liver and pork pate with spicy tomato chutney; Handmade West Country beef burger with Lincolnshire Poacher and smoked bacon; Fillet steak served with hand cut chips and Butternut squash with rosemary. Desserts include White chocolate, orange bread and butter pudding with vanilla sauce and Bitter chocolate torte, raspberry coulis and raspberry ripple ice cream. Sold.

Coach & Horses, 183 London Road, Isleworth, London. TW7 5BQ, 020 8181 562

<http://www.coachandhorsesisleworth.co.uk>

wheresgoodtoeat.com
4 May 2011



The Voice of Britain's Diners

A New Dawn for The Coach & Horses

Coach & Horses, 183 London Road, Isleworth, London



A fantastic refurbishment and new management team is putting this former Syon House estate 18th century coaching inn back on the Isleworth map.

Just minutes from the Waldorf Astoria hotel and situated on London Road, a once-busy route to the West Country, the Coach & Horses is famed for its literary appearance in Dickens' *Oliver Twist*. Bill Sikes and Oliver stopped en route to Chertsey and no doubt whet their whistles with a pint or two whilst their horses rested.

Although you won't find any horses there today, the Coach & Horses still retains much of its old world charm keeping original features including traditional glass plating, 'saloon bar' glass signage in the bar, and former sketches and photography of the local area evoking Dickensian London. The room, which once housed the stables, has now been revitalised into a library dining space complete with bookcases, an array of antique mirrors and 'grandma style' lampshades scattered throughout.



Bringing the outside in, the atrium is ideal for couples or small groups, while outside, the large patio terrace complete with tables and parasols acts as a fabulous suntrap in the summer months and is heated for chillier occasions.

wheresgoodtoeat.com
4 May 2011



Landlady and trained chef Karen Paxton has fashioned a deliciously-British menu that will tempt and delight from morning 'till night. Focusing on well-sourced fare, start with smoked salmon, crayfish and avocado salad; or chicken liver and pork pate with spicy tomato chutney. Hearty mains include the Coach & Horses handmade West Country beef

burger with Lincolnshire Poacher and smoked bacon; 21 day matured ribeye or fillet steak served with hand cut chips; and a delicious butternut squash with rosemary risotto.

The Coach & Horses takes its desserts seriously. Favourites like white chocolate, orange bread and butter pudding with vanilla sauce; bitter chocolate torte, raspberry coulis and raspberry ripple ice cream, or lemon tart with homemade lemon sorbet will tempt diners into indulgence. All puddings are handmade and ice creams are made from scratch in the kitchen.

At weekends, diners can relax with the papers and enjoy brunch classics like eggs Florentine, Benedict and Royale; healthier options including granola with honey and yogurt; and fresh toasted bread served with preserves and butter; or for heartier appetites the English or vegetarian breakfast come with all the works.

Little ones have their own British-sourced dishes too. At just £6, they can choose from options including sausage, mash and seasonal vegetables; or tomato and parmesan tagliatelle and take their pick from homemade vanilla, raspberry ripple ice cream or lemon sorbet for afters.

Weary travellers will be welcomed at the bar, which offers a large range of traditional Young's cask ales as well as changing local guest beers available on tap. The international wine list is split into helpful sections like 'dry, fresh and zingy', 'aromatic and exotic', and 'fuller flavoured and rounded', and many bins are available by the glass.



wheresgoodtoeat.com
4 May 2011

If you're looking for nibbles with your ale, make sure you tuck into the range of tasty bar snacks including homemade pork scratchings, honey and mustard coated mini sausages, and scampi with tartare sauce, all served up in traditional half pint jugs.

The Coach & Horses – a British pub for all occasions.



Coach & Horses, 183 London Road, Isleworth, London. TW7 5BQT: 020 8181 5627

www.coachandhorsesisleworth.co.uk