

The Golden Fleece, Braughing

IN our 'gastro' trips around Hertfordshire we have been pleasantly surprised by the culinary offerings of some of our local pubs but none more so than The Golden Fleece in Braughing. This establishment in our view is superb!

We understand 'The Fleece' was closed for a few years but has recently opened after an extensive refurbishment. This provides Braughing with an attractively decorated and furnished pub with excellent inside and outside facilities serving tasty, freshly prepared food, and with a very welcoming atmosphere.



The Golden Fleece sits back from the main road through Braughing, has parking at the front and rear, and outside tables also to the front of the pub and an attractive, stepped terrace to the rear. The tables are modern and clean and perfect for outside eating when the weather permits. Inside you step into the large, airy bar area with plenty of seating and to the left is a private dining room for hire. Through the bar there is a spacious, formal restaurant with seating for around 30 covers which is beautifully decorated, providing a very comfortable and appealing place to eat.

We tried the Fleece on a Friday when to be fair it wasn't that busy but the pub's staff were very welcoming and informative of the food and wines on offer. The cuisine offered is modern European coupled with classics like the famous Braughing sausages and mash. There is a printed menu listing the starters, mains and desserts, together with a variety of sandwiches for the casual visitor with daily specials listed on a blackboard by the bar.

The menu offers starters priced at around £5 - £6 which can be expanded and served as main courses priced at around £10. The mains differ from many pub offerings and clearly play to the strengths of an able and creative chef, whilst not being over complex. There is also a good range of steak dishes to satisfy the big meat eater! Main courses are priced from around £10 to £20. We tried four different dishes and all were tasty, hot, freshly cooked and memorable. The dessert menu is varied, with choices priced around £5 and all those we tried were also excellent. 'The Fleece' makes a virtue of using, where possible, locally sourced seasonal ingredients for its dishes.

Being a pub, there is a good choice of beers (Adnams), lagers and ciders on offer, and for the diners a good and varied wine choice. Wines by the bottle are priced from around £15 upwards with a variety of New World and Continental wines on offer. We particularly enjoyed the Les Archeres, Carignan red from Languedoc Roussillon.

We congratulate the new owners of The Golden Fleece for adding a memorable eatery to this part of Hertfordshire. This establishment is well worth a visit and deserves to succeed. Watton at Stone's loss has clearly been Braughing's gain!

We are pleased to award The Golden Fleece, Braughing our <<<<<< rating. Ratings guide:

- << Room for improvement
- <<< Satisfactory
- <<<< Good
- <<<<< Excellent
- <<<<<< Superb