

invert each lid on to the dish, lightly pressing to glue into place and making decorative indentations around the edge. Brush with more egg, but try not to let it run down the sides of the pastry, as this stops it rising evenly. Refrigerate the pies until needed, allowing them to come up to room temperature before cooking. They can be assembled up to a day in advance.

Preheat the oven to 180°C/350°F/gas mark 4. Bake the small pies for 20 to 30 minutes or until golden. The large pie will take 45 minutes to an hour. If the pastry is browning too quickly, cover with foil.

Serve with root-vegetable mash and some fine green beans into which you have stirred a little grated orange zest and extra-virgin olive oil. [thewellingtonarms.com](http://thewellingtonarms.com)

## The Star Inn

Harome, North Yorkshire



**Andrew Pern, a Roux scholar, set out to 'give French classics a northern twist'**

when he bought the Star 15 years ago. 'I'm a proud Yorkshireman, a farmer's son born in Whitby, and we're very much the village local. You can have pan-fried foie gras or just turn up and order a ploughman's.'

### Salad of white crab, pink grapefruit and clementine with sea-salt grissini

SERVES FOUR AS A STARTER OR TWO AS A MAIN COURSE

*Buy good-quality grissini if you don't want to make them.*

#### FOR THE GRISSINI

- 250g (9oz) strong plain flour
- 1 tsp dried yeast

- ½ tsp salt
- ¼ tsp sugar
- a little olive oil
- about 2 tbsp water
- 1 bunch dill, chopped
- 2 tsp sea-salt flakes

#### FOR THE SALAD

- 300g (10½oz) white crabmeat
- 80g (3oz) cucumber, finely sliced
- zest of 1 lime
- 25g (1oz) dill, finely chopped, plus extra to serve
- 2 tbsp mayonnaise
- white pepper
- 4 tsp rapeseed oil
- 2 tsp white-wine vinegar
- 2 tsp wholegrain mustard
- 2 little gem lettuces or 8 roughly chopped cos leaves
- 1 large pink grapefruit, skinned and segmented, all pith and seeds removed
- 2 clementines, skinned and segmented, all pith and seeds removed

To make the grissini, mix together the flour, yeast, salt, sugar and about 1 tbsp olive oil, then add a little water to form a dough. Knead in the dill, cover and leave to prove in a warm place for about 20 minutes. Roll out the dough to a thickness of 1cm (½in) and cut into thin sticks about 20cm (8in) long. Place on an oiled baking-tray, brush with a little olive oil and sprinkle with the sea salt. Cook at 180°C/350°F/gas mark 4 for eight to 10 minutes, or until golden. Cool on a wire rack.

Gently combine the crabmeat, cucumber, lime zest, dill and mayonnaise. Check the seasoning and add white pepper and salt to taste.

Whisk the rapeseed oil, vinegar, mustard and some seasoning. Lightly dress the lettuce with a splash of this vinaigrette. Place the leaves in four bowls and sprinkle the crab mix over the top. Divide the grapefruit and clementine



Salad of white crab, pink grapefruit and clementine with sea-salt grissini

segments between the bowls and spoon over the remaining dressing. Garnish with dill and serve immediately with the grissini resting on top.

[thestaratharome.co.uk](http://thestaratharome.co.uk)



## Three Fishes

Mitton, Lancashire



**Pubs were a new thing for Nigel Haworth, with his Michelin-starred**

**background, when he opened the Three Fishes (above) seven years ago. 'It was a chance to cook for the mass market - and from such**

**an incredible backdrop, the Trough of Bowland, with its wonderful Lonk lamb, British White cattle and Lancashire cheese makers.'**

## Lancashire hotpot

SERVES FOUR

- 1 kg (2lb 4oz) under shoulder, neck and shin of lamb, trimmed of fat and cut into 3cm (1in) pieces
- 3 tsp sea salt
- 25g (1oz) plain flour
- 700g (1lb 9oz) thinly sliced onions
- 40g (1½oz) salted butter
- 1 kg (2lb 4oz) King Edward potatoes, peeled
- white pepper
- 150ml (5fl oz) chicken stock

Season the lamb with 1 tsp salt and a good pinch of pepper, and dust with the flour. Put the lamb into a 21cm (8in) stoneware dish that is 9cm (3½in) deep.