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[The Guardian](#)

The Highwayman Kirkby Lonsdale

Many chefs tend to pay lip service to the concept of seasonal, regional cooking, but Nigel Haworth embraces it with a crusading zeal. Rather than cocooning himself at his Michelin-starred HQ, Northcote Manor, he chose instead to risk his reputation and bank balance on the Three Fishes, an informal, affordable food pub which purposefully promotes its Lancastrian suppliers and brings ingredients like pigs trotters into the 21st century. So, two years and numerous awards later, Haworth is attempting to repeat the trick further north, at the refurbished and relaunched Highwayman. New suppliers means new dishes, such as Farmer Sharp's Herdwick mutton pudding, forager's mash and black peas; apple pie with Carnation milk and custard; Port Of Lancaster Smokehouse kipper fillet with egg and watercress salad and grain mustard mayonnaise. It opens this Thursday. There are no advance bookings, so form an orderly queue.

Tony Naylor

· A683, Nether Burrow (Tel: 01524-273338) price per head £20