

Highwayman opens its new doors to the public

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Pub has a £1 million refurbishment

Burrow is an unlikely foodie destination. But earlier this month the small hamlet near Kirkby Lonsdale became just that with the reopening of The Highwayman pub.

But, why all the fuss?

The pair behind the £1 million extension and refurbishment of the pub are Nigel Haworth and Craig Bancroft, the men responsible for Northcote Manor, the Michelin Star restaurant in east Lancs.

Expectations are high that The Highwayman – which will follow in the footsteps of their award-winning pub The Three Fishes – will turn the small hamlet of Burrow into a key destination for food lovers.

Weeks before the remodelled pun opened, owners Ribble Valley Inns were taking dozens of calls and emails enquiring about the opening date.

The national press and top food magazines are also organising features on the opening.

So what can you expect?

Chef Nigel Haworth is famous for being a champion of using local food producers. He was doing it decades before it became trendy.

He sources good quality produce and, at the Three Fishes, turns them into excellent no-nonsense food which is beautifully cooked. One of the favourite dishes on the menu there is Lancashire hotpot with red cabbage.

That same format will be used at The Highwayman, where Nigel has taken on 15 new food suppliers.

On the menu is meat from Richard Woodall (Cumbria), Herdwick mutton from Farmer Sharp (Cumbria), cheese from Shorrocks and Mrs Kirkham (Goosnargh), organic ham from Wallings (Cockerham) smoked kippers (Port of Lancaster, Glasson Dock), sausages from Kittridding Farm (near Kirkby Lonsdale), Grasmere gingerbread, Cappleside beef from Rathmell, Settle and ice cream with milk made from Sizergh Farm.

There will also be a Highwayman Tri-counties cheeseboard with a selection of cheeses from Lancashire, Cumbria and Yorkshire. Churchmouse Cheeses in Kirkby Lonsdale has helped source the cheeses.

Children will also be able to taste the best of local produce with The Highwayman's kids' menu which is a mini version of the adult one.

The menu will change quarterly with special seasonal promotions every two months. Those already scheduled include promotions on asparagus, new season lamb (Cumbria Fellbred and Bowland), rhubarb and tomatoes.

Former Northcote chef Michael Ward 36, (known as Big Mickey!) takes on his first role as head chef. He has previously worked at The Samling in Bowness.

The company not only uses local producers but also likes to get involved in the community.

They've agreed to sponsor Kirkby Lonsdale's mini-rugby section for the next two years and also sponsored a race at Whittington earlier this month.

'We want to embrace the local community, we want people to feel comfortable with us. Kirkby is a fantastic place anyway, hopefully we can all work together.'

‘We are keen to promote locals for people to stay in the area working with local bed and breakfasts. People are already ringing and asking for accommodation,’ said Kaye Mathew, of Ribble Valley Inns.

The Highwayman, on the A683, doesn’t take bookings. If it’s as good as The Three Fishes, you’d be advised to get there early.