

Knock, knock, knockin' on The Devon Doorway



Here's the thing: I'm very much what you might call 'a home bird'. I like to be pyjama-clad and bed-bound by 9pm so that I can leave, say, half an hour's worth of wiggle room for my pre-snooze cuppa and a couple of 'What I Eat in a Day' YouTube videos. Hardly rock 'n' roll, I know.

Consequently, you'd rarely find me rolling home from a nightclub in a taxi at 4am. It has been known... but in everyday life I much prefer my hometown of Heswall where the height of hedonism is cosy pubs, great cocktail bars and even better restaurants and eateries.

Sure, the neighbouring cities of Liverpool and Manchester are fantastic and there's nothing quite like that cosmopolitan buzz, but when you're lucky enough to have the likes of Gusto Heswall, Barton Rouge and The Viking on your doorstep, you're pretty much spoilt for choice.

The latest in a long line of the best places to eat and drink on the Wirral is new by nature, but not by name...

The Vibe and Venue

The Devon Doorway has been a long-standing culinary landmark on our pretty peninsula. In fact, this traditional thatched cottage was built back in 1930 by a local man for his wife who had an unsatiated desire to live in Devon – hence the romantically apt name of the picturesque pub and restaurant.

Recently, however, The Devon Doorway revealed a brand spankin' new refurb, which was carried out to give the venue a stylish, contemporary update in terms of both aesthetic and offering.

'The Devon', as me and mine like to call it, was always a cosy little nook but the refurb has taken hygge to whole new levels. I'm talking baskets of blankets to cuddle into, dim filament bulbs, roaring fires, upholstered outdoor seating pods, rustic wine racks, a patchwork of fabrics and textures – a real home from home.

(Fear not – the restored-but-original thatched roof and monochrome exterior are still intact!)



The Edibles

There was a perfect balance of old and new across all the food menus too. For starters around our table we went for a White Onion Soup (£7.95) and the Deep Fried Brie (£6.25) which we have devoured and enjoyed there many times before. Alongside these we had a couple of the new additions to the menu – Scallops of the Day with Lobster Bonbons (£5.25) and the Salt & Szechuan Pepper Squid with Aioli (£6.95), which were equally as delicious and impressively presented.

The real triumphs came during the main act though with a melt-in-the-mouth 7oz Fillet Steak with Ale-glazed Shallot Tart and Twice-cooked Chunky Chips (£24.50) drizzled with a rich, meaty Beef Dripping Sauce (+£1.95). Zealous compliments to the Head Chef were given, being sure to tell him just how much we had enjoyed our Spit Roasted Chicken with Fries & Jus (£13.25) and also the perfectly pink Roasted Rack of Lamb (£21.95).



Desserts around the table came in the heavenly form of a warm Chocolate & Raspberry Pudding (£6.95) which I gleefully likened to a strawberry chocolate from a Cadbury's Milk Tray box, as well as the Mango, Berry & Coconut Mess (£7.25) and the new Melting Chocolate & Peanut Bomb (£7.95). Each one yet another expertly crafted justification for a price tag which goes a little bit higher than your average pub-restaurant.



At the Bar

Feeling in good spirits (pun totally intended) on account of our sterling menu choices and the smile-worthy atmosphere, we decided to indulge in a few tipples from The Devon Doorway cocktail menu and wine list. Who cares about the 6am alarm when there is a DIY gin bar and whole encyclopedia of wines to choose from?!

Highlights for me had to be the Bramley Apple & Rhubarb gin, which I enjoyed in the customary G&T globe along with some elderflower tonic. A strange anti-seasonal choice I suppose as we huddled around the crackling open fire, but refreshing nonetheless and trumped only by the 'Raspberry & Peach' gin-based cocktail I enjoyed from the Gintonicas menu a little later on in the evening.

I don't know if it was just the gin but I certainly left for bed that evening feeling all warm and fuzzy inside, so thanks to everyone at The Devon Doorway – we'll see you again soon!



Hi! I'm Stephanie when I've got a pen in my hand but when I'm holding a fork I'm 'Hungry Harriet' – serial snacker, compulsive cocktail sipper and part-time gluten-dodger. Let me know if you would like Hungry Harriet to review your business. Visit my website – www.hungryharriet.com to find out more – or follow me on Twitter @hihungryharriet