



# THE MAGIC NUMBER

Emma Steele felt right at home in Horsforth's revamped favourite.

Changes are afoot at a classic Northside restaurant – the renowned Bar 166 and Bistro in Horsforth.

It has only taken a week for owner Matthew Jones and his dedicated team to complete the renovation and the end result is a classy, contemporary mix of reds and browns with an updated seating layout.

All the upheaval meant we ate in the cosy but lively bar area for our latest visit as the last few finishing touches were being made in the bistro, but we still had the new winter/spring menu to choose from.

With an ample amount of dishes to choose from, it is simple British food with a contemporary twist, presented in a way that you might expect to find in a big city restaurant but without the massive price tag.

To quote a few words from my companion, 'outstanding', 'awesome', 'the best I have ever tasted', it was clear to see that he was thoroughly enjoying his starter of pan fried tiger prawns, and my crispy duck spring rolls, which he couldn't help taking a bite from.

I have to agree though my spring rolls were excellent. A wonderful blend of ingredients wrapped to perfection and not only full, but bursting with flavours. There was also plenty of it.

For my main course I opted for Ilkley's finest sausages with mashed potato and onion gravy. It is refreshing to be able to sample quality produce from somewhere so close to home. My companion stuck with fish and tried a personal favourite of his – sea bass, which came on a bed of linguini and was accompanied by mussels.

There is something so enticing about the word 'homemade', so we ordered a side portion of homemade chips and homemade bread. The warm bread was divine and the chunky chips were just as tasty, with the right amount for two diners.

We managed to squeeze a dessert in too. I chose sticky toffee pudding which again was homemade, and there is nothing more I can say than absolutely delicious. The lime and lemongrass crème brûlée was served with a homemade biscuit – a perfect partnership with the sweet desert.

I'm glad we've discovered Bar 166 and Bistro and if the food, service and setting is anything to go by, I think a trip to one of Matthew's other restaurants, Bar SixtyTwo and The Fairfax Arms, is on the cards.

## Northside verdict:

'Homemade' goodness and a glamorous setting complement each other in this buzzing restaurant/bar.

## WHAT WE ATE:

### Starters

Pan Fried Tiger Prawns, £5.50  
Crispy Duck Spring roll, £5.50

### Mains

Pan Fried Sea bass, £12.50  
Lishmans Champion Sausages, £11

### Sides

Homebaked Bread, £2  
Homemade Skin on Chips, £2.50

### Desserts

Sticky Toffee Pudding, £5  
Lime and Lemongrass Crème Brûlée, £5

**Bar 166 and Bistro**  
166 Town Street,  
Horsforth,  
Leeds LS18 4AQ  
Tel: 0113 258 2661  
www.bar166.co.uk