

# EATING OUT



## Hidden gem adds sparkle to foggy day

By Lynn Kernan

**L**IKE Brigadoon, it arose from the mist. The haar had blown in and swathed the Inn at Heath Hill in thick mist. Driving out of Fraserburgh we were in search of a homely spot to eat. And our wish was answered when we discovered this hidden gem. Just a couple of miles along the road – through the hamlet of Memsie – we found this Buchan hotel, pub and restaurant. The dining room is through the country pub – complete with cats curled up by the fire and locals propped up by the bar – into a light, airy conservatory. We were the first diners to arrive and chose a perfect spot for a vista over the North-east landscape. But the eatery soon filled up

### DINING OUT

THE INN AT HEATH HILL: Memsie, near Fraserburgh.



**TASTER:** This hidden gem is worth seeking out for its fine food and friendly atmosphere.

with a group of golfing pals and various business types. The menu is enormous, filled with stock pub grub and a long list of specials. For my starter I went for the deep fried brie (£4.25). The portion could easily have fed two with chunks of soft, creamy cheese bound in

crunchy, golden breadcrumbs, served with a fruity sauce. My dining partner was torn between the homemade soup and a fish dish, but eventually opted for the haddock goujons (£4.65).

Another generous serving arrived with the plate piled high with tender fish spears

*"Pasta left him with a satisfied grin"*



coated in a light, crisp batter, served with a little pot of tangy tartare. For the main event, I opted for one of the specials – a fantastic

seafood risotto (£10.95). Creamy rice was topped with mussels, prawns and whole langoustines. The taste of the sea was a great combo with the heady, herb-flavoured risotto. My other half opted for a chicken pasta dish (£9.95).



**NICE FIND:** Heath Hill was a pleasant discovery on a country drive.

The poultry was tender, swathed in garlic cream and baked with pasta spirals. And the whole dish, which was served with crunchy bread, left my boyfriend with a satisfied grin. There was a moment when I patted my growing tum and shook my head to dessert – until I spotted the rhubarb crumble (£3.95).

It was an upside-down take on the classic with large chunks of buttery biscuit coated in sharp fruit – heaven. My other half went for something more simple – a trio of ice cream scoops with vanilla, strawberry and a raspberry sorbet (£3.90). With drinks, the whole lot came to a very reasonable £50. The Inn at Heath Hill really was a fantastic find, I just hope like Brigadoon it won't only appear once every 100 years.



FOR MORE REVIEWS LOG ON TO:  
[www.eveningexpress.co.uk](http://www.eveningexpress.co.uk)