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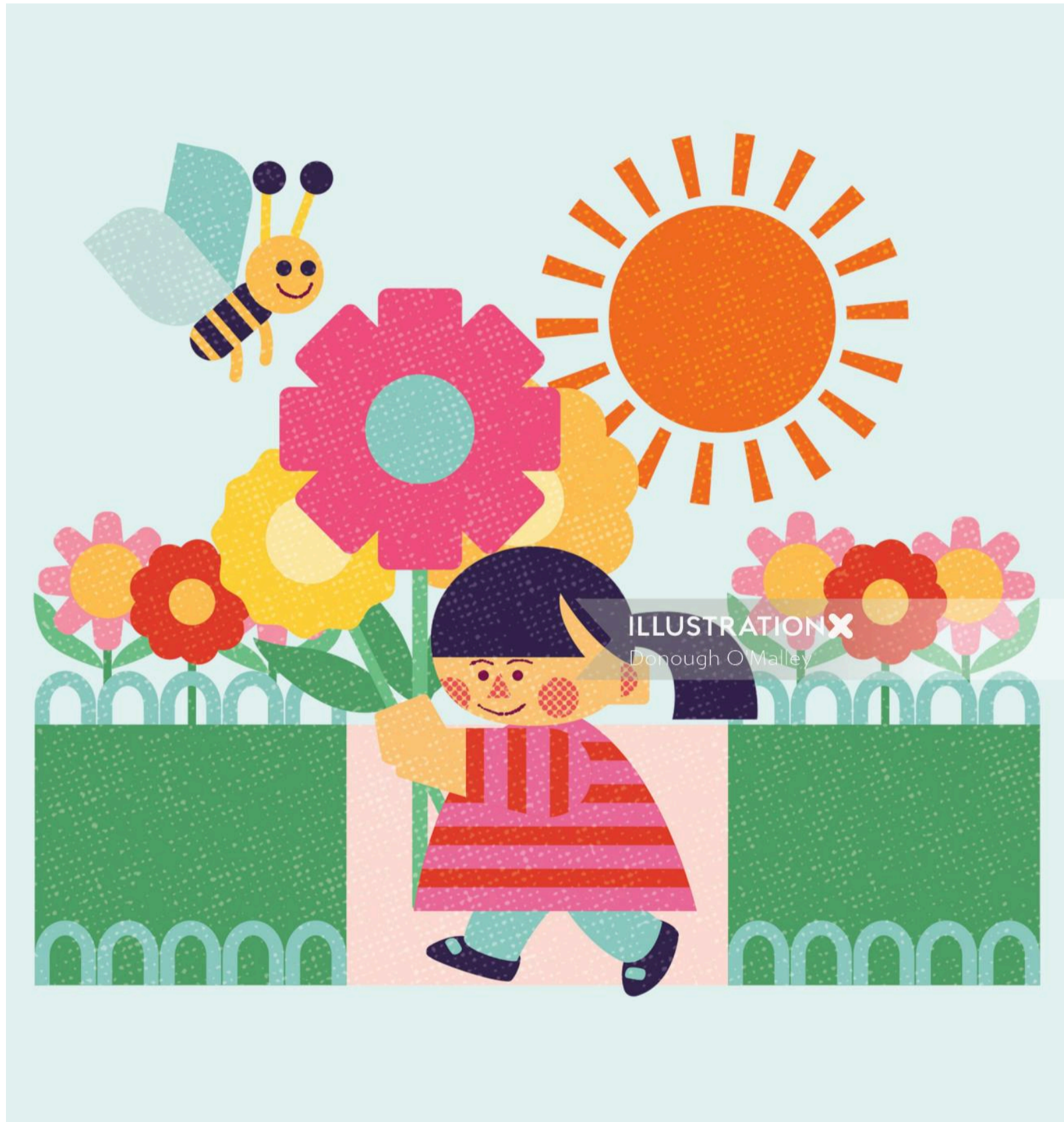
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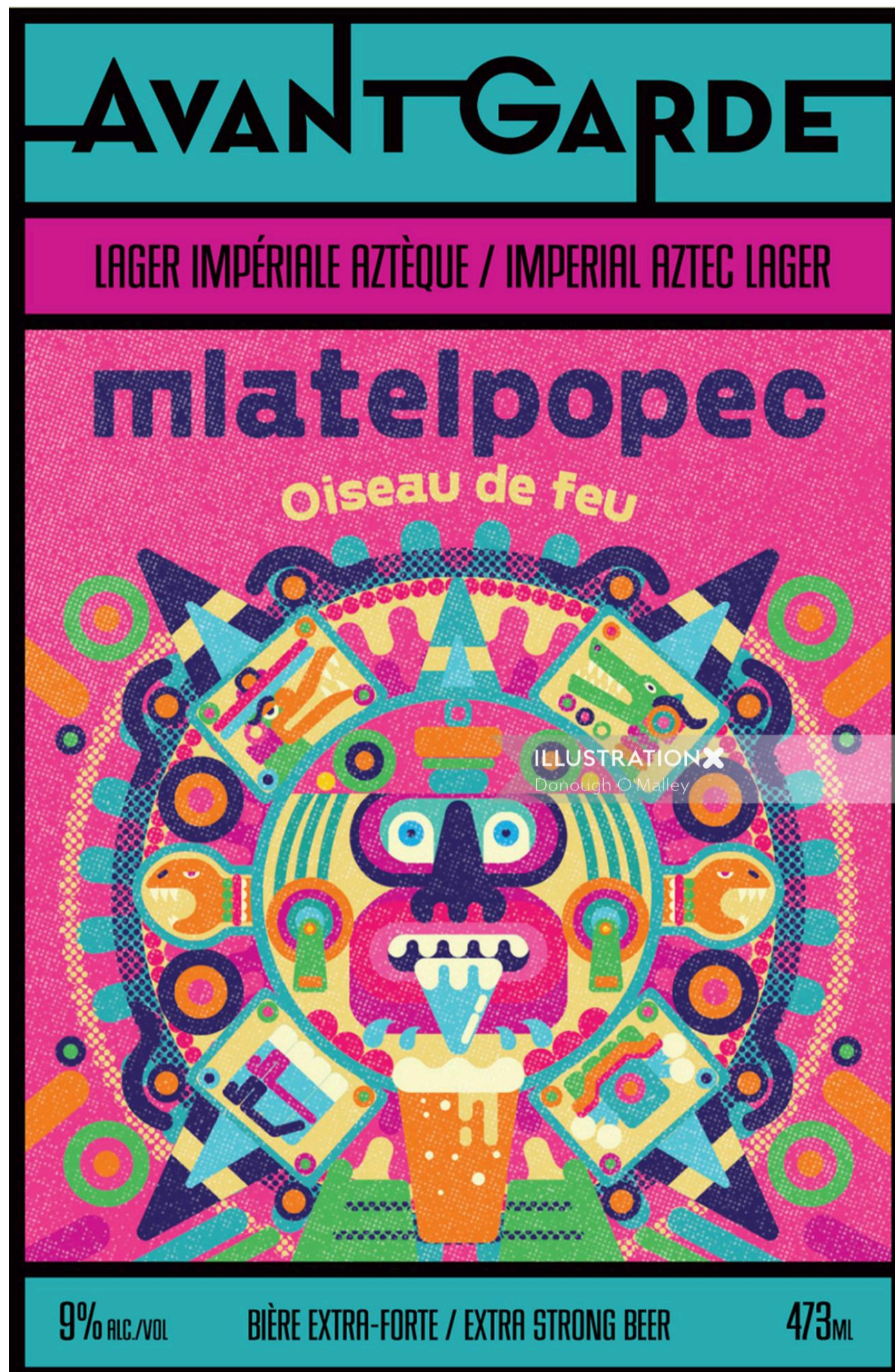
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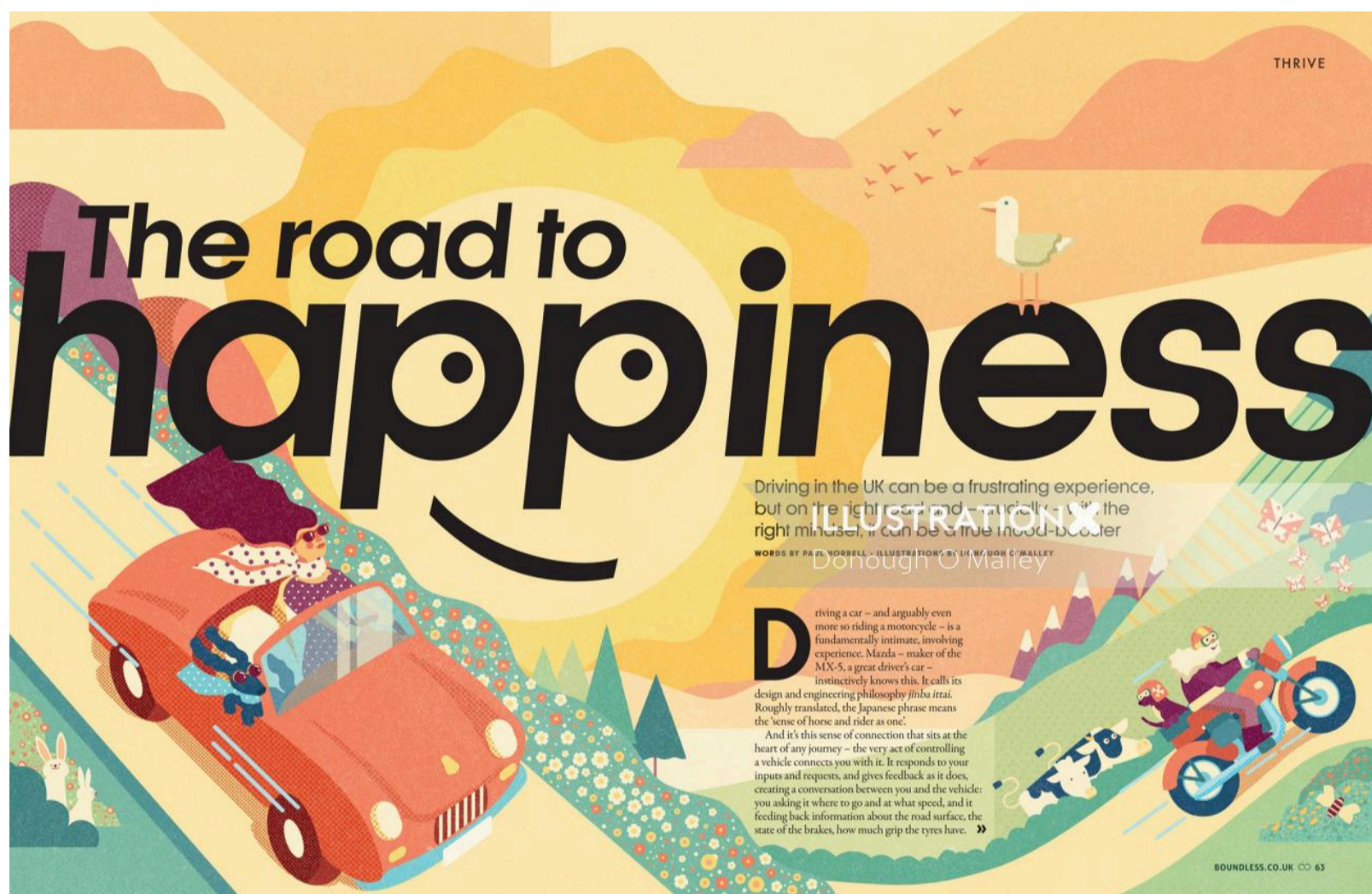
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'A GAME AND PRUNE TERRINE IS NOT THE POINT OF A PUB'

No tasting menu can compare to a blackboard covered in real ales, says Time Out food & drink editor Leonie Cooper

Having to make a case for pubs being allowed to be, well, pubs seems a peculiar thing to do. But in recent years the beloved British boozery has had to contort itself into all manner of different shapes in the hopes of surviving. Sadly, in some cases, this means losing sight of the very thing that makes them special.

A pub, of course, should be for drinking. I'm not here to defend gin-soaked excess, but rather the simple joy that comes from an evening out with friends and a couple of pints. Yet with UK pubs closing at an alarming rate of two per day, they have had to find other ways to make money. I have seen afternoon yoga classes and pub dancing lessons provided by places in need of a few extra quid, but offering food seems the most straightforward – and less strenuous – option.

Now, I'm not against pub food in theory, and many offer incredible menus: take The Three Horseshoes in Batcombe, Somerset, with a kitchen run by incomparable chef Margot Henderson. But these are not pub pubs, rather covert restaurants with neatly arranged tables, weeks-long waiting lists and punters who are more likely to spend their visit discussing regenerative farming than giddily trying to remember the name of that movie they just saw with that guy in it from that show. For me, the latter is always more fun.

A game and prune terrine with walnut toast is not the point of a pub. A pub is a place to flirt over a second tankard of Guinness. A place to meet up with an old uni pal and gaze over how haggard you both now look. A place to holler for 'just one more' as you cackle oppressively with Stella from accounts. It's not impossible

to foster a connection over a full plate, but deboning a John Dory does get in the way of setting the world to rights. And if you're the kind of person who loves to talk about flavour and mouthfeel, then a decent pub will offer a selection of ales to rival any tasting menu.

It's hard to find a pub that refuses to offer anything edible at all, but I have plenty of time for places that offer a suggestion of sustenance over a full feat. Take Gospel Oak's creaky Southampton Arms, with its hartop heater of pork haps and sausage rolls, or Hackney's The Cock Tavern, whose jars of pickled eggs are displayed with a halloosed leaderboard dedicated to those who can devour one in the fastest time.

These are warm, inclusive places that pride themselves on being a welcoming stop above all else – and you certainly don't need a slap up Sunday roast for that.

PINTS OR PLATES?

Pubs now offer some of the UK's most exciting cooking – a far cry from a packet of crisps. But should we celebrate or commiserate? Two pub connoisseurs argue the toss and pick their favourites for drinkers and diners

ILLUSTRATIONX 'ONE CANNOT NAVIGATE A WORKING LUNCH ON PINTS ALONE'

Far from distracting them, food makes pubs a pub, says the Evening Standard's going out editor, David Ellis

My family had a boat when I was growing up – handsome and white hulled, with a hood that let the rain in. My summer holidays were spent cruising from pub to pub along the Thames, where in those days people like Humphrey Lyttelton would play Sunday sessions to a gin-and-tonic crowd.

I can still recall the route: The Waterman's Arms (now The Pintor) on Osney Island, then to The Maybush at Newbridge, where in 1998 I had amaretto ice cream for the first time and wondered if I might be the most sophisticated eight-year-old in the world. There was The Rose Revival, The Plough at Kelmscott – we ate in them all. Food was the object of the exercise: pubs, in my parents' view, were restaurants without the rules.

In my teenage years I started to drift. Tuesday nights were spent getting sodden

with school friends in Wetherspoon's, and at university, I reinvented myself as the sort of person who drank in cocktail bars (what a twerp). I forgot all about the pleasure of pubs.

It was food that brought me back. I started working at around the time that dining pubs were graduating from the post-ro hours of the early 2000s. The likes of The Sportsman in Kent and Yorkshire's The Pipe and Glass were getting the nod from Michelin, but they had none of the stuffiness that can suffocate starred establishments. I once almost choked to death from laughing during lunch upstairs at Soto's The French House (Gabe's brains and capers – not a bad meal to clock out on). On another occasion, at some speakeasy in Harwood Arms in Fulham, I found myself securing a bowl of flawless venison consommé while two other diners got into a

proper old-school scrap. The landlord had a discreet word but there was no malice of to mind. Pubs are where the fun happens.

Offering food opens pubs up to other opportunities. One cannot successfully navigate a working lunch on pints alone, and a memorable date might become one you'd rather forget if a second bottle of wine isn't buffered by sufficient sentences. Food tethers us, providing common ground. And it can draw entirely new crowds. The Tamil Prince in Islington stuns with its Indian plates. To me, these sorts of pivots aren't a dilution of pubs' essential purpose, they're simply moving with the times.

It helps that pubs are often in beautiful buildings with history, attracting ambitious and creative chefs. And their inherent casualness means menus can sharpen bit and no one minds. It's as my parents said – they're just restaurants without the rules. =

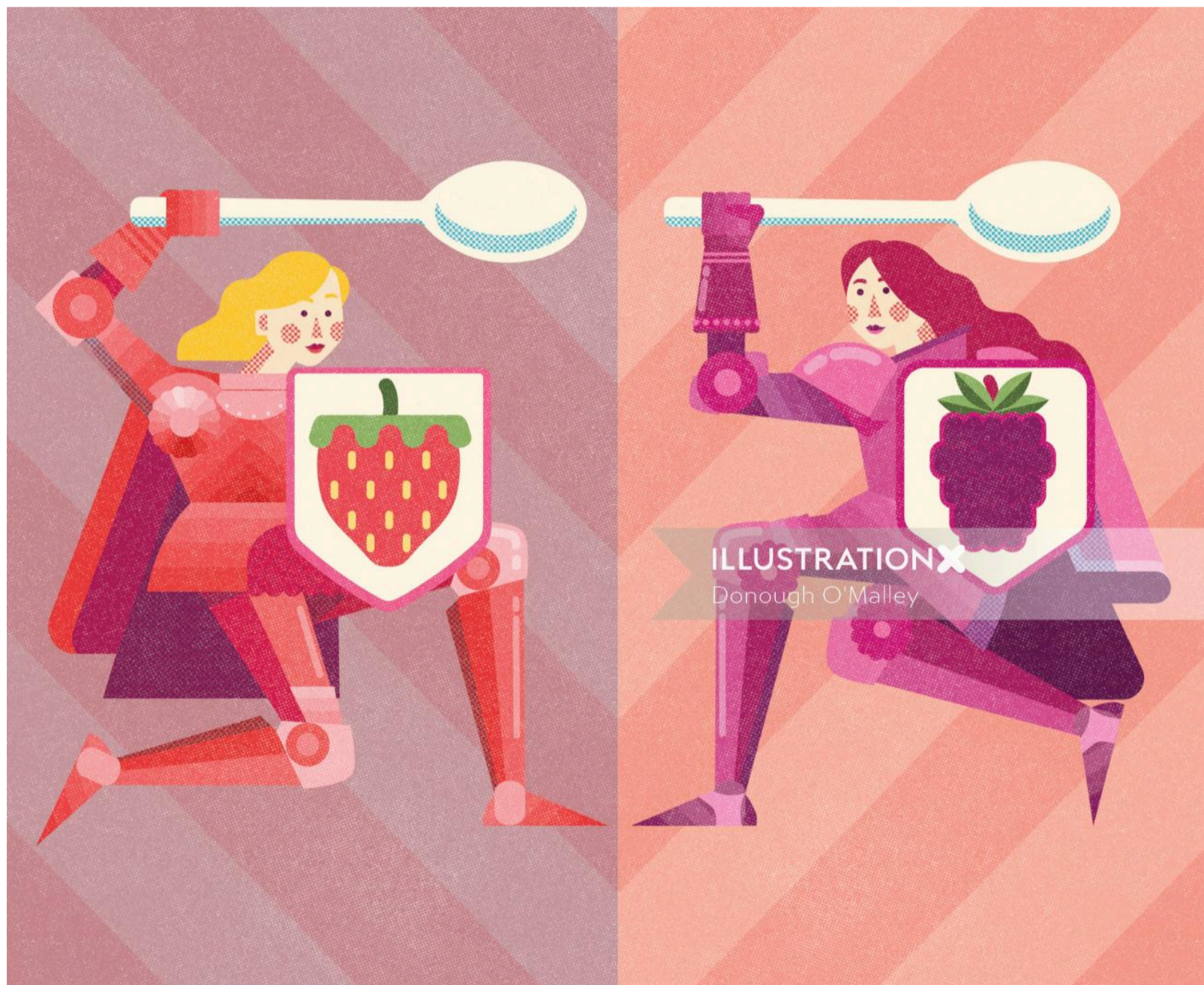
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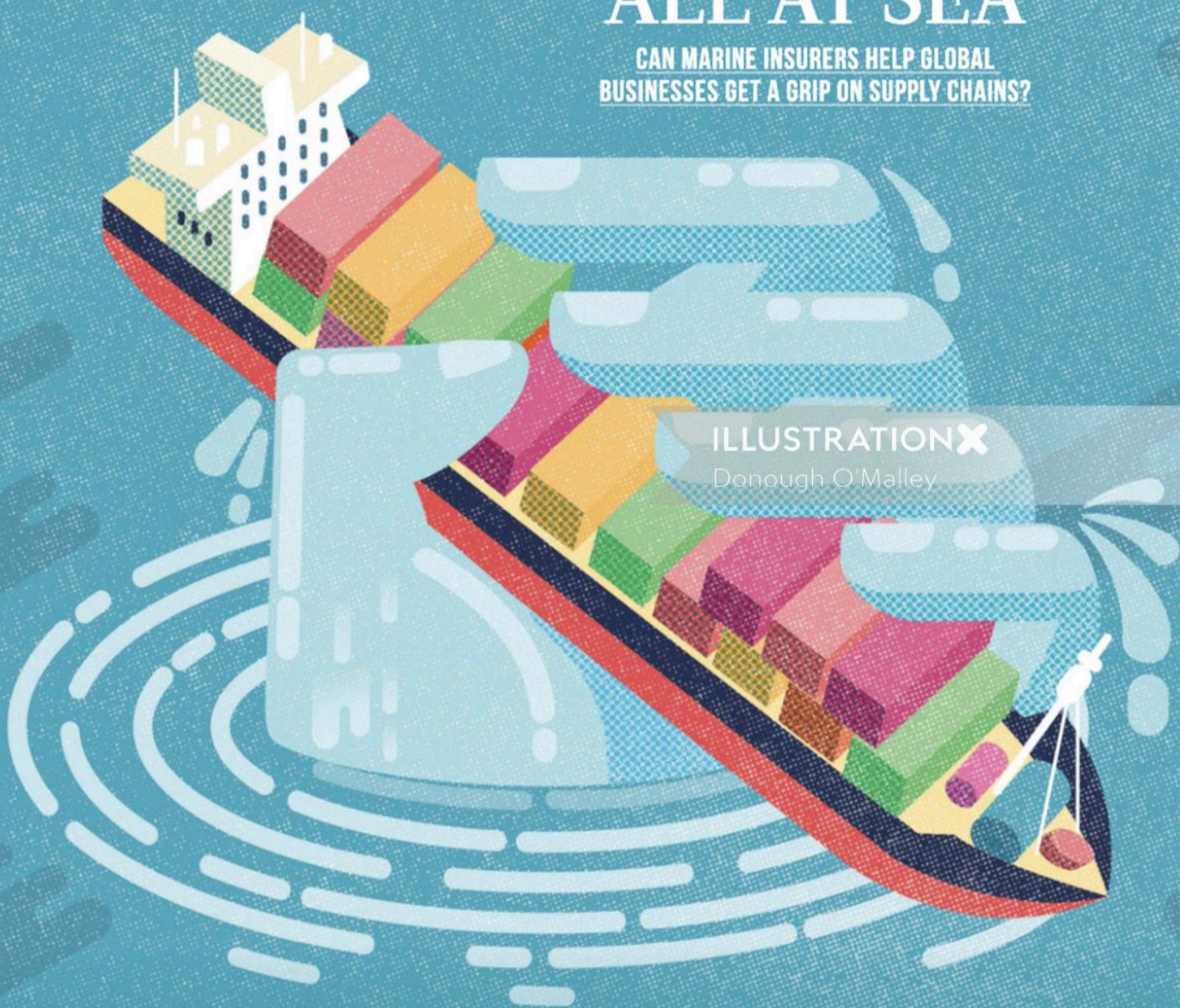
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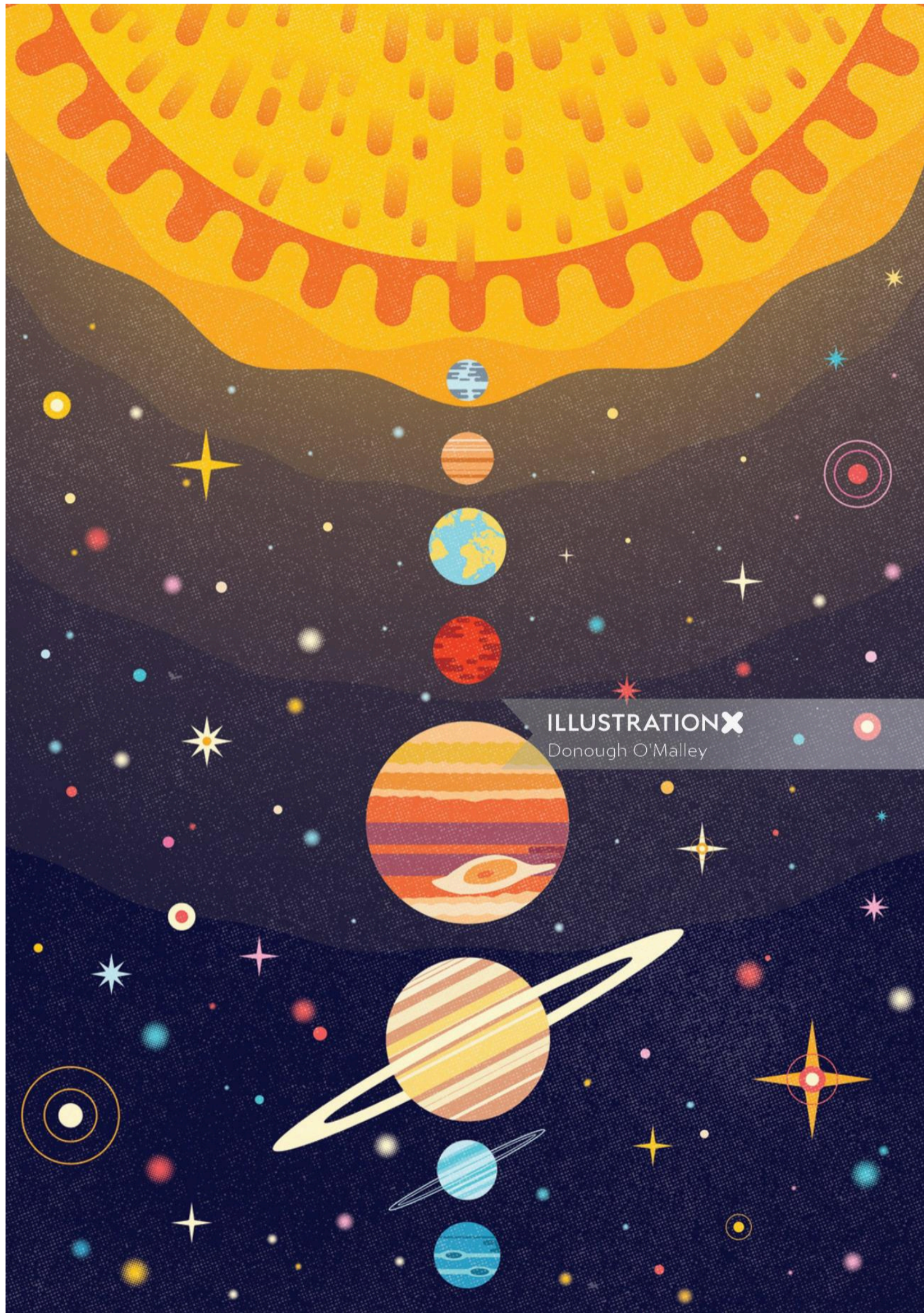
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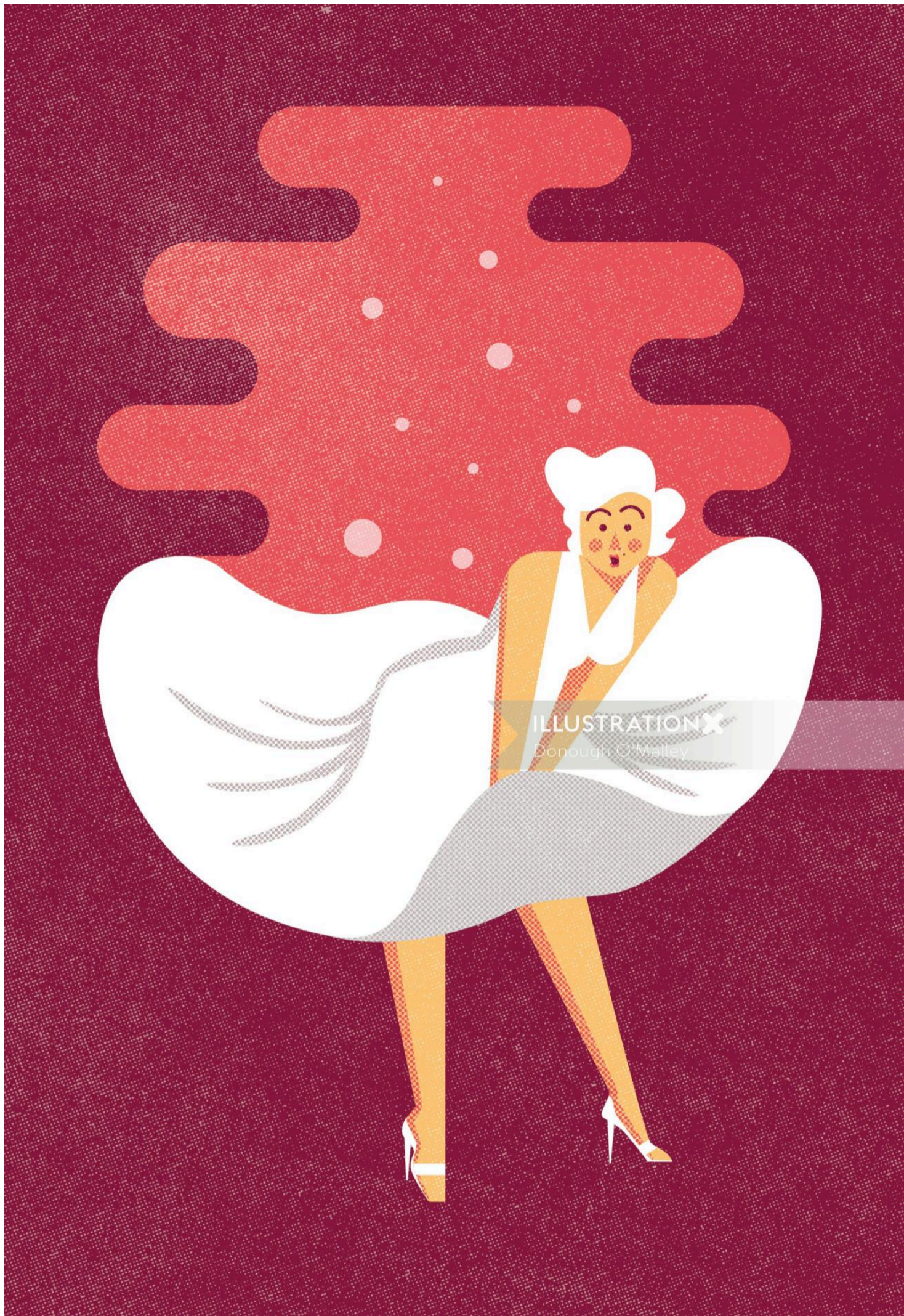
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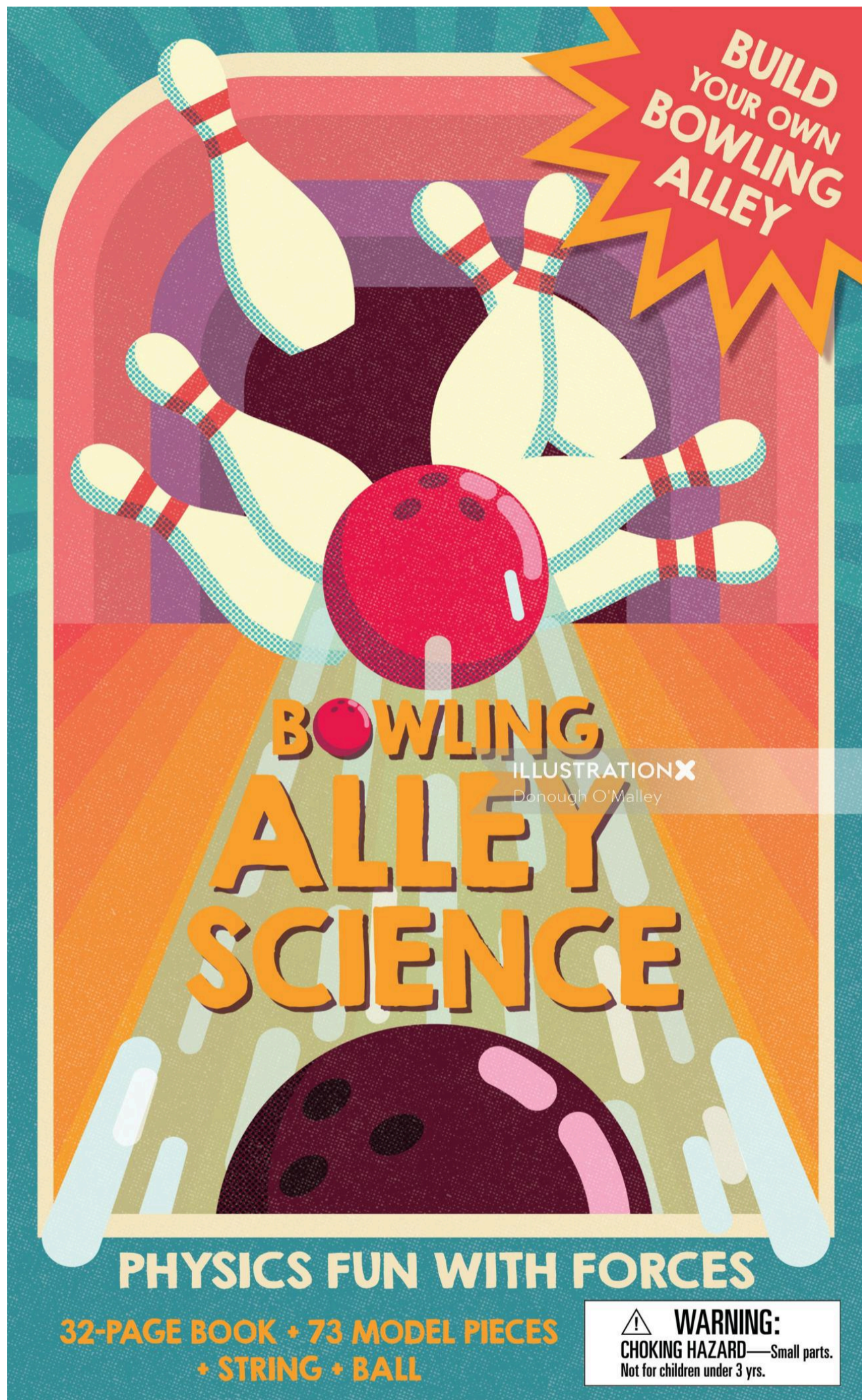
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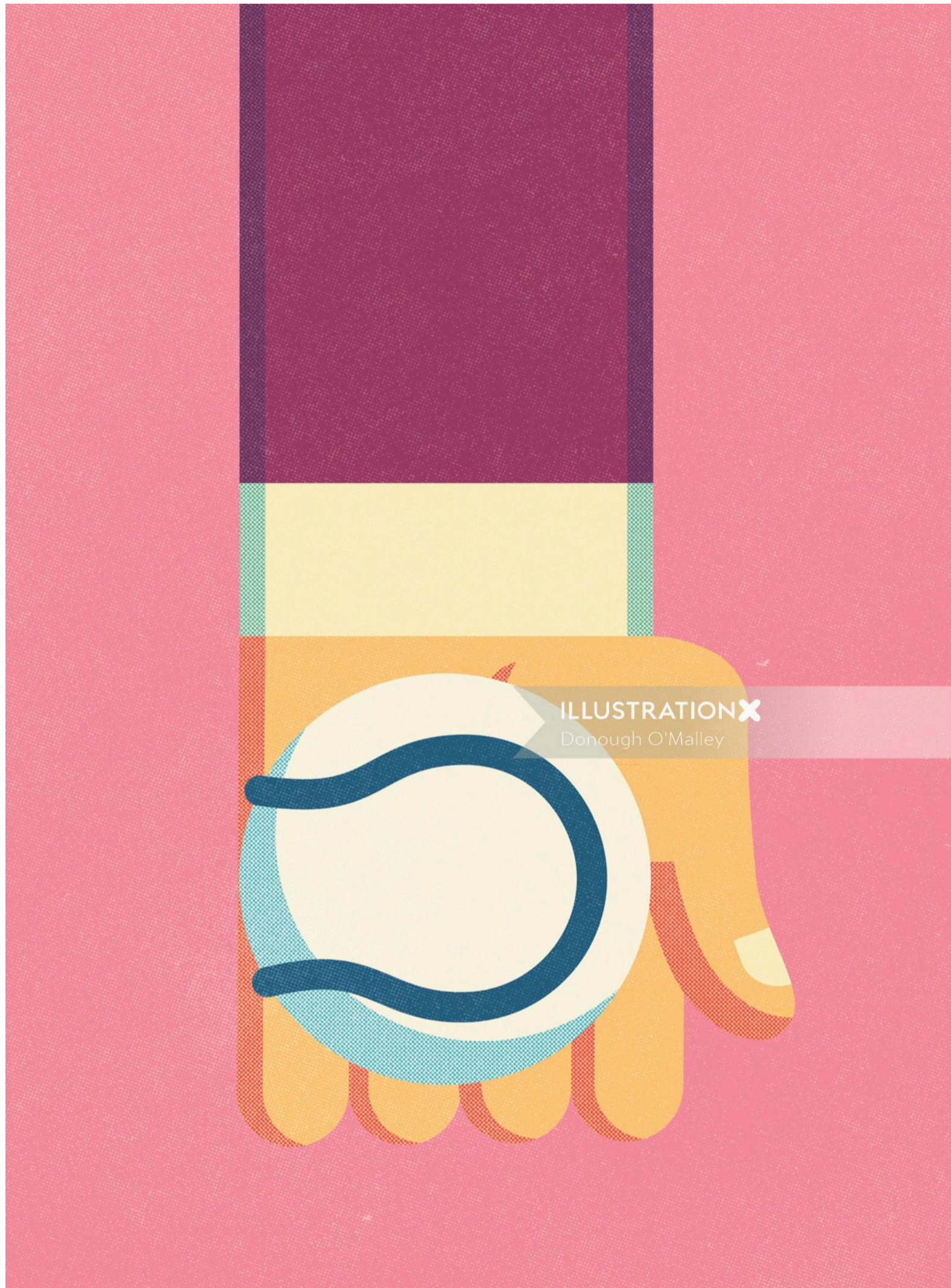
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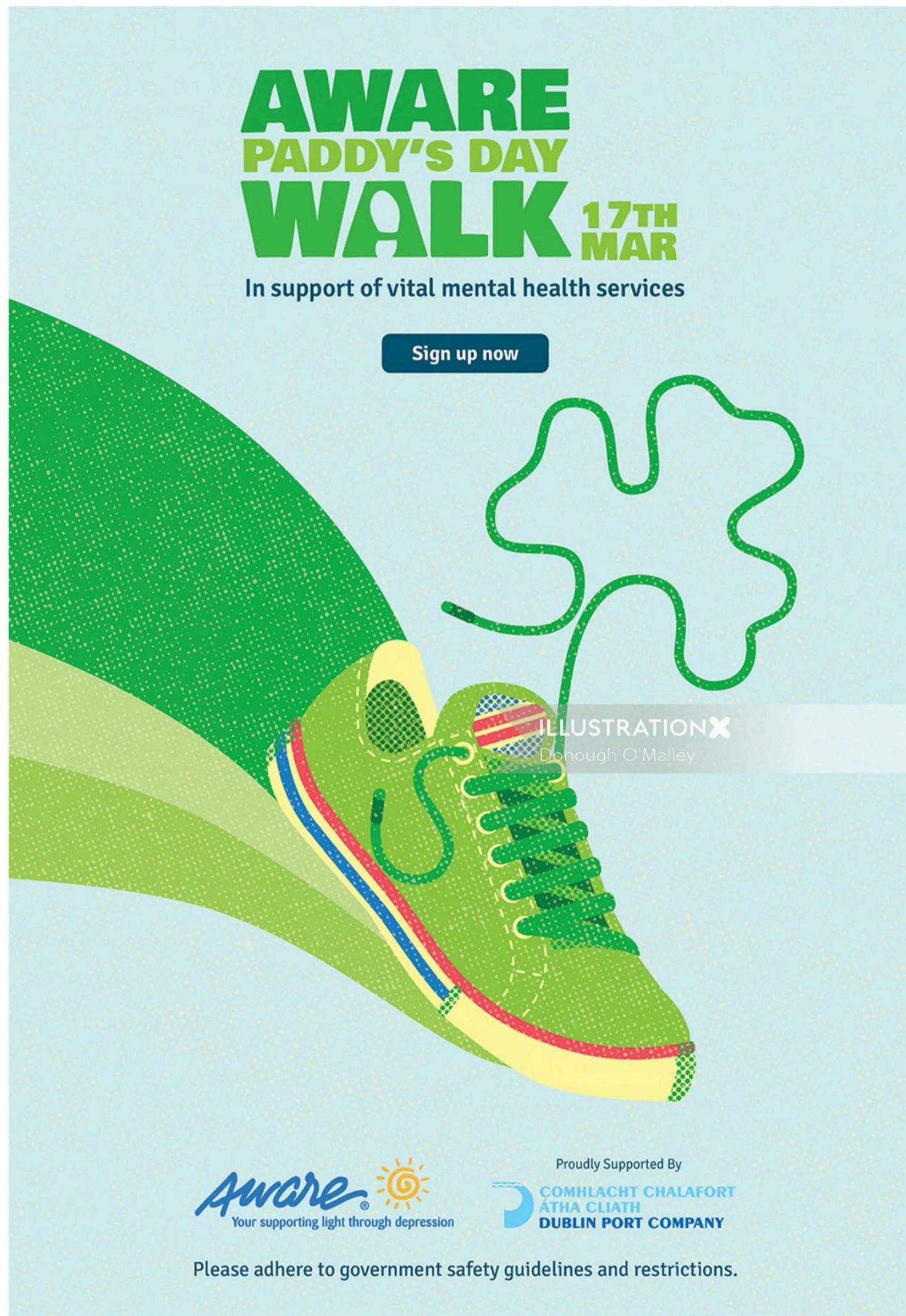
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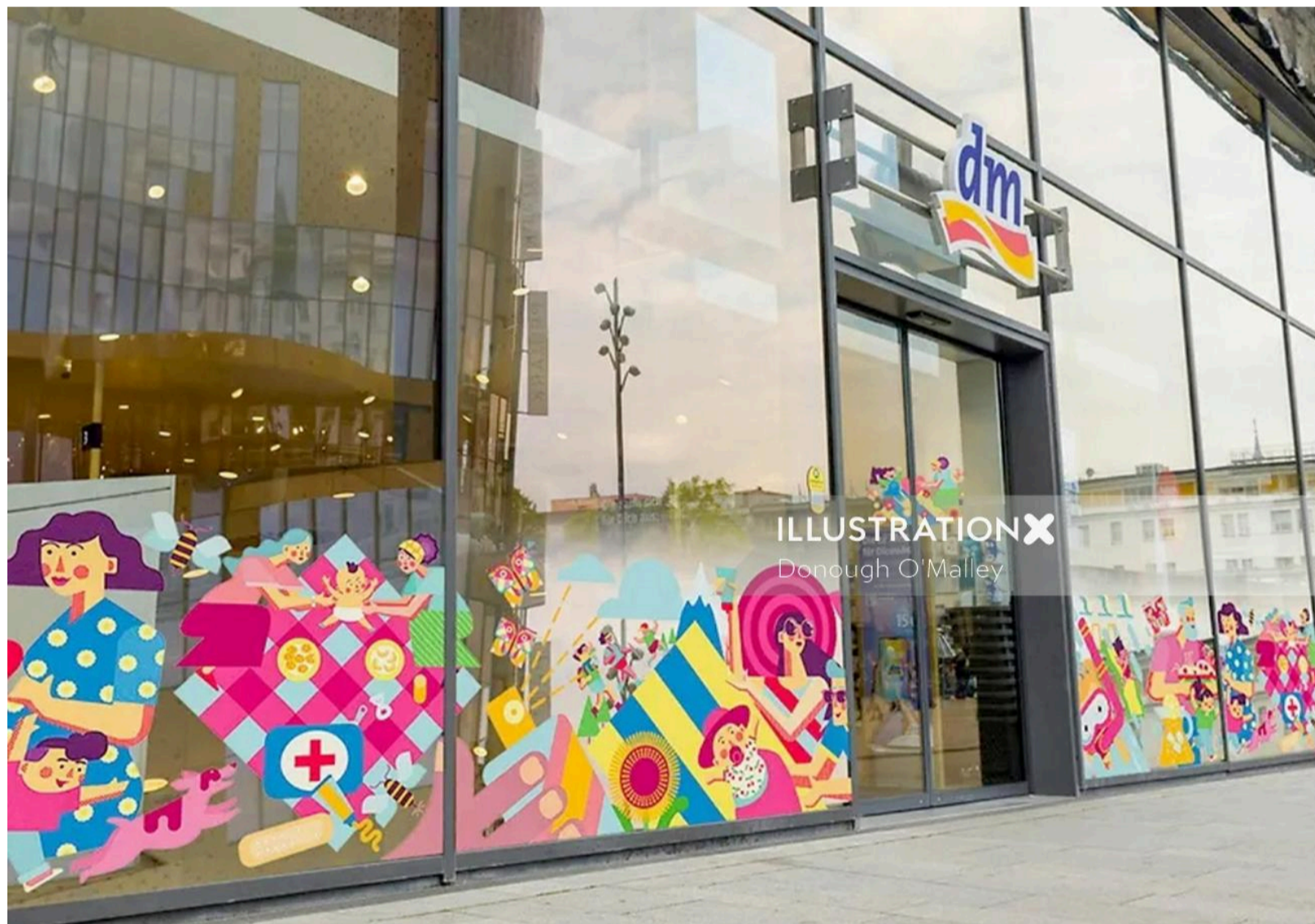
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