



NEW TEMPLE BAR & RESTAURANT BRINGS INDIAN FUSION TO WARE

The long-awaited re-opening of what used to be Abs Bar in Ware took place at the beginning of November. The site in Tudor Square is now home to Temple Bar and Restaurant, the latest venture for brothers Badrul, Shafiqul and Shoriful Haque who already have four restaurants in Amersham, Buckhurst Hill, Vauxhall and Blackheath, all going under the name of The Coriander.

The name of their latest opening in Ware is different – and intended to reflect the prominence of the huge, modern bar area to the side of the restaurant that will be open to diners and non-diners.

Because they have a late licence for the premises, the brothers are hoping that customers will be able to meet up in the bar for a drink before their meal and then retire back there at the end of their evening.

The restaurant itself comprises two separate dining areas: a snugly furnished dining room that seats 30, with carpeting, deep plum furnishings and elegant mirrors and lighting; and a larger, contemporary conservatory dining area at the front that seats 50 and overlooks Tudor Square.

The food is best described as “Indian fusion”,

with a menu that contains dishes from India, Bangladesh and Nepal. You’ll find all the old favourites on it (think kormas, madras and masala) together with some more unusual dishes including some interesting seafood items. On our visit we tried the classic onion bhaji (£2.95) for starters together with the more unusual Hara Kebab – spinach and potatoes stuffed with cottage cheese and roasted cashew nuts and served with dry fenugreek (£3.50).

For mains we opted for Bangladeshi Adha Diya – chicken cooked with lots of garlic, ginger, coconut and cream; and another chicken dish – a Dansak. As well as pilau rice and naan bread we tried a vegetable side of Mishi Lao Bhaji – sweet pumpkin, that we’ve not found in Indian restaurants before.

We’d categorise Temple Bar and Restaurant in that growing group of modern Indian restaurants that you’d visit for a meal out rather than somewhere you’d end an evening after a visit to the pub. The food was high quality, freshly cooked and well presented so it’s likely to become a popular venue.

■ **1-4 Tudor Square, Ware. 01920 486337.**

The restaurant also offers takeaways with a 20% discount for orders over £12.

WHAT’S ON OFFER AT THE MASTER’S HOUSE

The restaurant at the new Master’s House hotel in Hertford is now open.

We’ll be reviewing it properly in next month’s Axis (so many openings this month!). But in the meantime, we thought we’d give you a flavour of the food on offer.

The restaurant itself is upstairs, over the bar area, and has been plushly fitted, featuring Spanish paintings on the walls.

The Master’s House has both an a la carte and a bar menu, the latter featuring starters, mains, sides, mini bites and desserts. Mains include a house burger, Thai chicken curry

and fish pie, all at £8.95, among other dishes. Desserts, all at £3, include sticky toffee pudding and white Russian tiramisu.

The a la carte menu features mains such as Fillet of beef, glazed onion, parsnip puree and Barolo sauce (£22) and Pan fried sea bass, potato puree, fennel, shallots and spiced coconut sauce at £16.95. The starters and dessert options look equally tempting. Watch this space for our view next month!

■ **88-96 Fore Street, Hertford.**

Tel: 01992 660660.



From top left: The restaurant, bar, conservatory and entrance to Temple Bar and Restaurant

