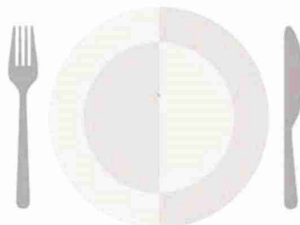


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## EATING OUT

Jessica Wildman enjoys wonderfully 'out of the ordinary' food in stylish surroundings at Hotel Felix's award-winning Graffiti Restaurant. . .



- Hotel Felix is at Whitehouse
- Lane, Huntingdon Road,
- Cambridge CB3 0LX.
- Call (01223) 277977
- or visit [hotelfelix.co.uk](http://hotelfelix.co.uk).



I love food, which is handy when you're a restaurant reviewer, but my tastebuds get bored very easily. Luckily for me, Graffiti Restaurant's menu at Hotel Felix is the perfect antidote to my culinary ennui.

Set in an impressive Victorian building, the AA two rosette award-winning restaurant specialises in modern, innovative European cuisine, and is famed for both its inventive menu and its striking decor. We decide it is the ideal location to relax and unwind on a Friday night double date.

We start our evening with a glass of bubbles in the Orangery, and with the evening sunlight streaming into the room and over the pretty gardens, it is easy to see why Hotel Felix is such a popular venue for weddings.

Once we are settled in the main restaurant, we are able to really soak up our surroundings. The restaurant decor is a delightful mix of tasteful elegance and quirky eccentricity, combining a riot of colour and an eclectic art collection with the classical beauty of the traditional Victorian features. When the food arrives, the artful presentation of the dishes and use of new, unexpected flavours perfectly complements the venue: stylish, quirky, and a little surprising!

We peruse the menu as we sip our drinks, and there is an impressive range of exotic sounding dishes to choose from. (I won't lie, there may have been some sneaky under-table Googling going on – agretti or membrillo anyone?)

We are all determined to try something different for our starters, but in the end can't resist the sound of the seared venison with dried orange, chilli and seaweed, black radish and puffed rice. The venison is tender, beautifully prepared, and contrasts well with the powerful tang of the black radish and crisp texture of the rice.

I make a beeline for the scallops for my main course. I absolutely adore them, and the chef's offering of pan fried scallops with borlotti beans, purple sprouting broccoli, anchovy, tomatoes, chilli, olive oil and lemon is divine. Juicy, bursting with flavour and accompanied by crisp broccoli, al dente beans, and plump cherry tomatoes, they are scrumptious. The boys both plump for the cannon of lamb and the braised belly, which is beautifully cooked – crispy on the outside, pink on the inside, and deliciously seasoned. The absorbed silence and blissful smiles around the table say it all.

I choose my dessert based on the tantalisingly vague description: frozen chocolate, salted caramel, and violet ice cream. I have no idea what to expect, and when it arrives it is so artfully presented it is almost a shame to eat it. Almost. Shaved piles of milk, white and dark chocolate are scattered over a rich salted caramel sauce, and nestled among them is a shockingly blue, but ever so delicately-flavoured, scoop of violet ice cream. Garnished with a small array of brightly-coloured edible flowers, the dish is a tasteful rainbow of colour. It simultaneously delights my chocolate-loving inner child and offers a sophisticated twist on an otherwise very simple dessert.

If you're looking for a dining experience that's a little out of the ordinary, with food that provides a truly inspirational flavour experience, Graffiti is a must-try.



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