



And the winners are...

There were a few surprises, some new faces and old favourites... But just who came out on top at this year's Westside Restaurant of the Year Awards? Emma Steele and Steele Paulich report.

Third time lucky? Don't you believe it. When Moran's collected their Westside Readers' Choice award for the third year in succession, it was recognition of a restaurant that over the years has developed an unerring knack of being exactly what the customer wants.

Westside's awards are the most established and highly regarded in the industry in Sheffield, and continue to provide an entirely independent review of the very best places to eat.

As well as Moran's triumphant hat-trick, there were a few surprises and some new faces: an Indian that started as a humble takeaway and is now worthy of comparison to any restaurant and two brothers who fought it out to be crowned king.

The awards aim to recognise the establishments at the top of their game who no matter the economic climate, still pull in the customers week after week.

The glamorous annual awards ceremony brings together the crème de la crème of the restaurant scene and Westside readers alike at Baldwin's Omega for some excellent food and company, and a splendid selection of wines, provided by Mitchells Wines.

This year, over 100 guests enjoyed a

sublime four-course meal provided by David Baldwin, proprietor of Baldwin's Omega and vice-chairman of the Restaurateurs' Association.

As well as the Westside readers, we assembled a panel of independent judges to pass judgement on what remains a vital and thriving restaurant scene.

The judges were David Baldwin and Ian Greer, a former lecturer from Castle College catering department and now a catering consultant. Representing the Regional Magazine Company was Andy Waple, editor of our sister publication First for Business and a regular food and wine writer on Westside magazine; all keen foodies.

All our judges were delighted with what they found across Sheffield and North Derbyshire and they found it tough having to leave out some excellent restaurants in order to come up with a shortlist in all categories.

They were particularly pleased with the number of new restaurants to have appeared over the last year, making the Newcomer of the Year award particularly hard-fought.

And so with the glass trophies polished to perfection and all eyes on stage, who were the other winners on the night? >>>

On the Menu

Westside would like to thank Baldwin's Omega for dinner and Mitchells Wines for supplying the exceptional wines and reception drinks.

Cherry Tomato and Goats Cheese Tart
with basil pesto and rocket

Pan Fried Seabass Homard
Cornish seabass with fresh linguine and lobster sauce

Roast Fillet of Beef
Prime roast fillet with pomme purée, crisp pancetta and honey roast shallots

Chocolate Walnut and Cointreau Torte
with orange sauce and double cream

Coffee and Baldwin's chocolates

Wines
*Gonzalez Byass Vilarneau Brut Cava
Shelter Bay Sauvignon Blanc
Waipara Hills Pinot Noir*



Restaurant of the Year and Best Out Of Town: **Nonnas Chesterfield**

Nonnas has been part of the Sheffield restaurant scene for over ten years now. Synonymous with quality and authentic Italian food, it's always a popular choice. With the opening of a further restaurant in Chesterfield earlier this year, housed in a stunning, modern, purpose-built building, it has delivered something new and special to the area.

According to Gian Bohan, however, none of this would be possible if it wasn't for the staff. "This award really is down to the staff who work very hard to make the restaurant a success. They believe in good food and good wine, which is essentially what Nonnas in both Sheffield and Chesterfield is all about. We are thrilled to have not only won one award but two, and this is recognition that what we are doing is right."



Best Night Out: **Cubana**

Proprietor Adrian Bagnoli and the team at Cubana are becoming regulars at The Westside Awards, and it's easy to see why. This is the second year that they have bagged the Best Night Out award thanks to their winning formula, which they continue to improve year after year. With a combination of hearty tapas and passionate Latin dancing how could you not have one of the best nights of your life at Cubana?

Adrian said: "It feels great to have won this award for the second year. With the food, music, service and atmosphere at its best, we now feel after ten years that we have the finished article. These awards are an important accolade and we are now ready for the next step."



Best Indian: **The Rajput**

The Rajput has long been a hot spot for a good take away in Commside since it first opened back in 1985. But the Ali family have branched out with a bring your own restaurant next door much to Sheffield foodies' delight and it's always busy.



Best Italian: **Marco@Milano**

A mainstay in the Westside restaurant awards and last year's winner of the Restaurant of the Year. Marco@Milano continues to impress the judges with its classic and contemporary Italian regional menu using good ingredients, all served up in impressive surroundings.

To add a little spice to the occasion, also nominated was Marco's brother Vincenzo with his Buon Deli. With only a handful of parmesan shavings between them, only one could be named the winner.



Best Oriental: **Wong Ting**

One of the largest Chinese restaurants in the city and one of the finest this side of Hong Kong. It's no surprise that the place is popular and constantly bustling with diners.

Owner Martin Ng said: "We strive to offer excellent food and service in a relaxed environment so we are delighted and honoured to be presented with the award, especially against such a high calibre of competition."



Best Newcomer: **1855 Restaurant**

The latest culinary success story proves that hotels are capable of producing gourmet food when there is a will to impress. The cooking here matches any top-class restaurant. Situated next door to Sheffield United's Bramall Lane ground, it gave award presenter John Mitchell a golden opportunity to don a blue and white scarf and make his allegiance clear, all in good spirits of course. Orla Watt, general manager said: "We are thrilled to have received the award for the best newcomer. The Sheffield Restaurant Awards, sponsored by Westside magazine, recognise, celebrate and reward the very best restaurants in and around Sheffield. It's great we are a part of that and have been honoured for our excellent quality of food and service."



Best Contemporary: **The Milestone**

From rearing its own rare breed pigs to innovative dishes on the menu and a cookery school once a month, this understated Kelham Island venue's devotion to quality fare never fails to impress.

Director Matt Bigland said: "This is a great award for the team's hard work and commitment."



Reader's Choice: **Moran's**

They say bad things come in threes, but for Moran's it's actually good things. Now the recipient of the Readers' Choice award for the third year running, Bryan and Sarah Moran have developed the knack of knowing how to keep their customers, who it seems return time after time, satisfied.

"It is very flattering to be chosen for the third consecutive year and knowing that the readers take the time out to vote makes it that extra bit special," said Sarah.

"I think the main thing you can rely on at Moran's is consistency from Bryan in the kitchen and a personal touch from all the staff."



Best Pub Food: **The Plough**

It's pub grub at its best in Derbyshire with The Plough at the forefront. After a recent refurbishment, this place is looking better than ever making it a worthy winner of this award. It was clear to see that general manager Elliot Emery and his team were clearly delighted with the prize.

"The competition was very high which makes the fact we won even better. Customers come and expect a certain level of food and service, which is exactly what they get thanks to the consistency in the kitchen and the input from the staff. Regional awards like these are very important to us all as this is where the customers are."