

BISTRO *is Allgood*

Fahrenheit Bistro has set temperatures soaring since it opened in March. The impressive eatery has already built up an enviable reputation and is drawing customers from a wide area. The man in charge, Ian Allgood (34), has had years of experience in the restaurant and customer service sector. He began as a glass collector at Manor Farm at Old Denaby at the age of 16. Since then he has been at a variety of venues including Pastures Lodge at Mexborough, where he worked for six years. "There is no-one like us in the area," he said. "Our level of service, food and decor - everything is done to a high specification." The venue uses luxurious plates made by Billevoey & Boch. The restaurant, which caters for up to 46 people, has comfortable leather armchairs for dining and for customers to relax in afterwards. A three-course meal consists of a starter, intermediate (soup or sorbet) and main course, for as little as £21.95 per person. Lunchtime gives a choice of a la carte plus light bites starting at £4.25 for starters, £7.25 for main and sandwiches at £6.50. Head chef Ross Lambert, from Conisbrough, has recently created food in Ireland for Ryder Cup golfers and former U.S. President Bill Clinton. Up to 15 staff work there, alongside Ian's wife Kerry, who helps out every midweek lunchtime before popping off to look after their three children. Fahrenheit Bistro is housed in a new, purpose-built building in the heart of the conservation area of old Wath village, at 14 Sandygate. The Bistro, which is developing business lunches, has hosted diners from Wakefield, Penistone, John O'Groats, Paris, London and Lincoln, to name a few. It caters for parties and is currently preparing its Christmas menu.

