

Food, Glorious Food

Perhaps it's because OUs are known for their gregarious and hospitable nature that so many go in to the restaurant and hospitality trades. Whatever the reason, we are delighted to feature a range of eateries around the UK which are run by OUs. So, if you're planning a day trip or staycation in the UK, why not visit one of these great venues for a drink, something to eat or even stay a night (or two).

As space within the printed OU magazine is limited, we are delighted to provide an extension of the published content with a directory of OU venues, listed by location...

East Anglia

BRANCASTER, NORFOLK

The Ship Hotel – David Chaplin (M 77)

Main Road, Brancaster, PE31 8AP

www.chaplinhotels.co.uk/the-ship-hotel/

Set in the heart of the Norfolk coastal village of Brancaster, The Ship Hotel is a boutique hotel and restaurant offering excellent dining and unforgettable stays. Enjoy delicious local and seasonal food, with the finest selection of wines, beers, cocktails and over 40 gins to try, including the Ship's very own Black Diamond Premium Gin.



BURY ST EDMUNDS, SUFFOLK

The Eaterie @ The Angel Hotel – Robert Gough (LH 79)

Angel Hill, IP33 1LT

www.theangel.co.uk

Enjoy delicious food with the views of the Abbey and relax in the newly refurbished Eaterie restaurant. The Head Chef is passionate about cooking with local ingredients for inspirational and interesting dishes in the award-winning 2 rosette Eaterie. The menu encompasses its surroundings and represents the perfect Suffolk culinary experience.



CAMBRIDGE

La Raza – Charlie Anderson (LH 82)

4-6 Rose Crescent, CB2 3LL

www.laraza.co.uk

A tapas restaurant and bar in the heart of Cambridge serving seasonally varying tapas made with ingredients shipped in from Spain. La Raza has tables and chairs set along the historic Rose Crescent and is ideal for lunches. From 10pm it transforms into a lively cocktail bar and, since opening in 2003, has become a Cambridge institution.



Pinch – Charlie Anderson (LH 82)

6 Rose Crescent, Cambridge, CB2 3LL

www.pinchcambridge.co.uk

Sitting above La Raza, Pinch is a café and Spanish deli specialising in hot and cold pintxos with locally roasted coffee and a wide range of Spanish deli items including cheeses, cured meats and olives.



Ta Bouche – Charlie Anderson (LH 82)

10-15 Market Passage, Cambridge, CB2 3PF

www.tabouche.co.uk

Also part of the La Raza umbrella, Ta Bouche opened its doors in 2005 and has since gone on to become one of Cambridge's most loved and well-known bars specialising in cocktails and a lively atmosphere. With a glass frontage that fully opens, Ta Bouche customers spill out onto Market passage especially during summer nights.



Charlie also supplies his Bottleproof Cocktails to Milsom Hotels and Gough Hotels.

Gonville Hotel – David Chaplin (M 77)

Gonville Place, Cambridge, CB1 1LY

www.chaplinhotels.co.uk/gonville-hotel/

With exquisite décor in every room, complimentary tours of the city in classic Bentleys, treatments in the wellness rooms, fine dining and complimentary Gonville bikes, experience is at the heart of every stay.



IPSWICH, SUFFOLK

The Eaterie @ The Salthouse Harbour Hotel – Robert Gough (LH 79)

Neptune Quay, IP4 1AX

www.salthouseharbour.co.uk

The Eaterie at the Salthouse with views over the Marina, is open every day for Lunch, Afternoon Tea and Dinner. The Head Chef, Luke Bailey, past winner of the prestigious Suffolk Chef of the Year award, is passionate about creating delicious food using fresh, honest ingredients. The award-winning selection of food and drink continue to surprise with a twist of something deliciously different.



Milsoms Kesgrave Hall – Paul Milsom (Hf 77)

Hall Road, IP5 2PU

www.milsomhotels.com

Milsoms Kesgrave Hall is a charming four-star Suffolk hotel with 23 en-suite bedrooms. The brasserie restaurant and terrace provide a relaxed setting for drinks or dining and is open all day. Ideal for lunch, afternoon tea, dinner or a drink with friends, with a covered outdoor terrace looking out across the sweeping lawns, where guests can enjoy outdoor dining at any time of day.



The Spa at Kesgrave Hall has five double treatment rooms, a huge hot tub with covered terrace and log fire.

NORWICH, NORFOLK

The Maids Head Hotel – David Chaplin (M 77)

Tombland, Norwich, NR3 1LB

www.chaplinhotels.co.uk/maids-head-hotel/

The Maids Head Hotel dates back over 800 years and is perfectly located within the Cathedral Quarter in the heart of Norwich. This independent, award-winning, AA 4 Star Silver Hotel, boasts charm and an abundance of character. Walk through its doors and experience the warmest of welcomes. Embrace the splendour of this traditional and historical hotel which today exudes contemporary elegance.



RINGSTEAD, NORFOLK

The Gin Trap – David Lamyman (WD 79)

High Street, Ringstead, PE36 5JU

www.thegintrapinn.co.uk

A 350-year-old coaching inn that excels as a fine dining destination within the informality of a pretty country pub with an interesting mix of 16 ensuite bedrooms. Whilst David Lamyman owns the pub, the talented Gareth Rayner (pictured on right), runs the kitchen. He comes from a 4 AA Rosettes background, and presents recognisable dishes, but with flavours that combine perfectly. The pub aims to be one of the best in the country for dining, producing outstanding a la carte pub food, while the public bar maintains its popularity with local farmers and fishermen in their wellington boots.



Chef Gareth Rayner

SOUTHWOLD, SUFFOLK

The Boardwalk Restaurant – Robert Gough (LH 79)

Southwold Pier

www.southwoldpier.co.uk

Excellent cooking and unbeatable views meet at the Boardwalk Restaurant. Whether you're catching up with friends for tea, treating your family to lunch, enjoying a special evening à deux, or simply here on the spur of the moment – you're assured of a wonderful meal. Everything is freshly made by talented, passionate chefs using seasonal local produce and our menus change throughout the year to ensure variety and the best flavours. There's nothing like al fresco dining on the Pier during the summer!



London

Dishoom Carnaby – Shamil Thakrar (LH 85)

22 Kingly Street, W1B 5QB

www.dishoom.com

Reminiscent of a 1960's lounge bar, this restaurant has a very cool, retro vibe but still serves the delicious food and drink that is synonymous with Dishoom. Try the chef's special, Salli Boti.



Photo credit: John Carey

Dishoom Covent Garden – Shamil Thakrar (LH 85)

12 Upper St Martin's Lane, WC2H 9FB

www.dishoom.com

Mellow in the languid atmosphere of this sophisticated venue; try the special Yasmin's Fancy cocktail and linger with a feast or just a light lunch.



Photo credit: John Carey

Dishoom Kensington – Shamil Thakrar (LH 85)

4 Derry Street, W8 5SE

www.dishoom.com

Tucked just off High St Kensington, this stylish Art Deco restaurant serves a delicious Bombay-inspired menu, including the chef's special, Nalli Nihari Biryani. Enjoy live music with the house band, The Marine Liners, on Thursday and Fridays.



Dishoom King's Cross – Shamil Thakrar (LH 85)

5 Stable Street, N1C 4AB

www.dishoom.com

Located in a restored Victorian railway transit shed, this is the perfect place to enjoy a bite to eat and a Bollybellini if you're passing through or at the end of a journey.



Photo credit: John Carey

Dishoom Shoreditch – Shamil Thakrar (LH 85)

7 Boundary Street, E2 7JE

www.dishoom.com

Hunterwali's Julep is the special drink to try while relaxing in this characterful restaurant, perusing the menu and on a lazy, sunny day enjoying the Verandah. Eat what makes you happy.



**Heliot Steak House at the Hippodrome Casino –
Simon Thomas (WD 78)**

Cranbourn Street, WC2H 7JH

www.hippodromecasino.com

Voted the Best Steak House in London and triple award winner of Best Casino Restaurant at the British Casino Awards, Heliot Steak House has become a West End legend.

The Hippodrome has just celebrated its 10th anniversary and while the core business is the three casino gaming floors, the importance of Heliot's prime USDA steaks is just as important as the roulette wheels, the eight bars, the hit show Magic Mike Live and the new three-tier skyline terrace.



Rick Stein, Barnes – Rick Stein (WD 60)

125 Mortlake High Street, SW14 8SN

rickstein.com

Located on the banks of the River Thames in the London Borough of Richmond, the restaurant delivers a sanctuary from fast-paced London life with fantastic views and a nod to its Cornish heritage. The menu celebrates the finest fish and seafood from Cornwall and some of its most iconic seafood restaurant dishes such as Dover sole, Indonesian seafood curry and lobster thermidor.



Midlands

BIRMINGHAM

Dishoom Birmingham – Shamil Thakrar (LH 85)

One Chamberlain Square, B3 3AX

www.dishoom.com

Soak up the atmosphere in Dishoom's homage to Bombay's Swadeshi (independence) market. Try the chef's special of Mutton Chaap Korma or a light lunch of Roomali Rolls washed down with a Gimlet, Julep or Sour.



WARWICK

Ronnie's Bar – Phil 'Trev' Baker (Fgh 77)

4 Jury Street, CV34 4EW

www.ronniesbar.com

Ronnie's Bar takes the glamour of SW London, the Bohemia of Soho and the effortless shabby chic of Shoreditch and transports it all to the quintessentially British town of Warwick.

It's a modern, lively bar, with a number of different spaces where guests can kick back and enjoy a cocktail and live music.



North West

MANCHESTER

Dishoom Manchester – Shamil Thakrar (LH 85)

32 Bridge Street, M3 3BT

www.dishoom.com

Enjoy delicious tipples, great music and good cheer in this elegant restaurant built within a former Freemasons' Hall. Try the chef's Nihari – synonymous with celebration.



Scotland

EDINBURGH

Dishoom Edinburgh – Shamil Thakrar (LH 85)

3a St Andrew Square, EH2 2BD

www.dishoom.com

An oasis of calm and deliciousness inspired by the cafes of Bombay and a homage to Scotsman Patrick Geddes, sociologist, town planner and all-round man of the people who lived there in the early 1900s.



Photo credit: John Carey

South East

DEDHAM, ESSEX

Milsoms – Paul Milsom (Hf 77)

Stratford Road, CO7 6HW

www.milsomhotels.com

Milsoms is an informal and contemporary bar/brasserie, with the added bonus of 15 bedrooms, set in delightful, terraced gardens in the heart of the Dedham Vale.

The restaurant is open all day, every day and guests can either dine inside or outside on the terrace beneath a huge architectural sail. The relaxed, dog-friendly hotel is a perfect base to discover this Area of Outstanding Natural Beauty and canoe, paddle board or bike hire can be arranged for guests.



Talbooth House & Spa – Paul Milsom (Hf 77)

Stratford Road, CO7 6HN

www.milsomhotels.com

The 4 AA Red Star hotel has twelve individually designed bedrooms, a tennis court and spa with six treatment rooms, heated pool, hot tub and sauna. A Continental breakfast is served to guests in their room or a full breakfast is available at nearby Milsoms.



Talbooth Restaurant – Paul Milsom (Hf 77)

Gun Hill, CO7 6HP

www.milsomhotels.com

Awarded 3 AA Rosettes in 2019, the restaurant, established in 1952, with its picturesque setting beside the river Stour makes dining in Dedham a delightful affair. The riverside terrace and lawn in the heart of Constable Country enjoy a natural backdrop which would inspire any artist.

Enjoy an unrivalled dining experience that combines stunning food created through a skilful mixture of the classic and the exciting, and outstanding service.



HARWICH, ESSEX

The Pier – Paul Milsom (Hf 77)

The Quay, CO12 3HH

www.milsomhotels.com

The Pier at Harwich is a 14 bedroomed AA 4-star hotel and a very special destination for lovers of great food and drink. The brasserie is located on the first floor of the completely modernised 1860 listed building in historic Harwich. The first-floor balcony (for drinks and outdoor dining) overlooks the water, ships and working docks.

Open all day with a menu celebrating modern classics, an exciting grill menu and wonderful fresh fish and shellfish landed on the harbour opposite.



WINCHESTER, HAMPSHIRE

Rick Stein, Winchester – Rick Stein (WD 60)

8 High Street, SO23 9JX

rickstein.com

With a nod to its Cornish heritage, the restaurant offers a combination of classic seafood dishes, excellent wines and historic charm. Enjoy the freshest fish, simply cooked in the heart of Winchester with flavours inspired by travels abroad.

The beautiful dining room is the perfect place to catch up with friends and family over great food and expertly chosen wines to complement each of our iconic dishes such as turbot with hollandaise sauce and oysters charentaise.



South West

MARLBOROUGH, WILTSHIRE

Rick Stein, Marlborough – Rick Stein (WD 60)

Lloran Road, 42a High Street, SN8 1HQ

rickstein.com

Located on the historic Marlborough high street, the restaurant offers a relaxing atmosphere for long leisurely lunches and cosy evenings with friends. Look forward to Rick's iconic seafood dishes before or after a day of shopping in the beautiful market town or walking in picturesque northeast Wiltshire.



NEWQUAY, CORNWALL

Rick Stein, Fistral – Rick Stein (WD 60)

Fistral Beach, Headland Road, TR7 1HY

rickstein.com

Overlooking one of the best surfing beaches in the UK, this relaxed, family friendly restaurant brings together the freshest local seafood and flavours inspired by Rick's travels. It's renowned for its fish & chips served with homemade tartare or Goan curry sauce, as well as Asian kitchen curries, available to eat in the restaurant or enjoy as a takeaway.



Homemade desserts and Treleavens Cornish ice cream as well as your favourite cocktails complete the menu.

PADSTOW, CORNWALL

The Seafood Restaurant – Rick Stein (WD 60)

Riverside, Padstow PL28 8BY

rickstein.com

Opened by Rick and Jill Stein in 1975, the Seafood Restaurant is where it all began. Boasting an international reputation for serving the freshest fish and shellfish, Head Chef Pete Murt and the team celebrate Cornish produce, with ingredients sourced locally, to create simple seafood dishes and classic flavours.



St Petroc's Bistro – Rick Stein (WD 60)

4 New Street, PL28 8EA

rickstein.com

At this informal bistro, only a short stroll from Padstow harbour, classic French cooking is taken seriously. St Petroc's Bistro is renowned for its atmosphere, best experienced whilst enjoying a dry-aged, grilled steak or the freshest Cornish catch. Stopping at Ruby's Bar next door for a pre or post dinner cocktail is a must.



Rick Stein's Café – Rick Stein (WD 60)

10 Middle Street, PL28 8AP

rickstein.com

This informal, family friendly café with atmospheric Cornish charm provides a relaxing pause in the middle of Padstow. The lunch and dinner menus feature locally sourced ingredients and the freshest fish, combined to create simple dishes inspired by Rick's travels around the world.



Stein's Fish & Chips – Rick Stein (WD 60)

South Quay, PL28 8BL

rickstein.com

Overlooking the Camel Estuary, Rick Stein's fish and chips boasts both an informal restaurant and takeaway. The menu features a large range of locally sourced fish served battered or grilled alongside favourite sauces and sides, and hand cut chips or even oysters to shuck. With three courses of local produce available, including a selection of curries and desserts, the venue is rather proud of its fish & chips being some of the best in Cornwall.



Seafood Bar & Fishmongers – Rick Stein (WD 60)

South Quay, PL28 8BL

rickstein.com

This casual seafood bar sits alongside the fish counter where you can soak up the atmosphere of a working, local fishmongers, whilst tucking into some of the best seafood from Cornish shores and some of Rick's favourite wines.

Rick Stein's Fishmongers opened in 2012 selling fresh fish, shellfish and pre-prepared seafood dishes, as well as lobsters, crabs, fishcakes, seafood salads, salmon, prawn and crab sandwiches. Pop in to chat to the expert fishmongers.



SANDBANKS, DORSET

Rick Stein, Sandbanks – Rick Stein (WD 60)

10-14 Banks Road, BH13 7QB

rickstein.com

The perfect spot to enjoy classically prepared fish and seafood in a sophisticated environment with unrivalled views of the harbour and Brownsea Island beyond.

This inspiring coastal setting is the ideal location to sample Rick's iconic seafood dishes like whole Dover sole, lobster thermidor or freshly shucked oysters – plus a great value weekday set lunch menu – all complemented with some of Rick and Charlie Stein's favourite wines that pair perfectly with the menus.



ST MERRY, CORNWALL

The Cornish Arms – Rick Stein (WD 60)

Churchtown, PL28 8ND

rickstein.com

A local village inn serving good real ales from St Austell Brewery and great pub food, including fish and chips, curries, burgers and pies, plus woodfired pizzas on Fridays and Saturdays (as well as Sundays during the Summer months). The shepherd's huts offer peaceful countryside accommodation within reach of some of Cornwall's favourite restaurants, beaches and coast walks.



*Photo credit:
davidgriffenphotography.co.uk*

If you are running your own hospitality venue and would like us to share details with the OU community in a future edition of the magazine, we'd love to hear from you, email ou@uppingham.co.uk.