

**KERRIDGE’S BAR & GRILL**

**AT CORINTHIA HOTEL LONDON**

  

Photo Credit: Cristian Barnett

Corinthia Hotel London is proud to partner with renowned Michelin-starred chef Tom Kerridge, with his first London restaurant, **Kerridge’s Bar & Grill.**

**Menu**

Tom and Head Chef, Nick Beardshaw, have created a menu which harks back to classic British dishes and traditional techniques. Guests can expect a culinary experience to rival Tom’s Michelin-starred establishments. Tom has a reputation for serving his take on the UK’s most celebrated dishes. As such, the fish and chips will use the finest British fish, encased in a crisp batter to maintain moisture and flavour. The menu reflects refined British comfort food and re-born classics, including:

*Fresh Cornish crab vol-au-vent with avocado, green apple, and crab bisque*

*Claude’s mushroom ‘risotto’ with Daniel’s crispy egg and aged parmesan*

*Glazed omelette ‘Lobster Thermidor’*

*Kerridge’s fish and chips with pease pudding, tartare and matson spiced sauce*

From the Rotisserie:

*Dry aged rib of beef from The Butcher’s Tap with ox cheek bordelaise,*

*gherkin ketchup and triple cooked chips*

*Creedy Carver duck breast and faggot with savoy cabbage, rotisserie apple sauce*

*and duck fat pomme anna*

*Half a Cotswold White chicken with braised gem lettuce,*

*pickled lemon and soft polenta*

Desserts:

*Dark chocolate pudding with crystalised malt biscuit,*

*salted caramel and malted milk ice cream*

*Scottish raspberry and rose geranium trifle with white chocolate, gin baba*

*and salted oats*

*Brown butter tart with buttermilk ice cream*

According to Tom and Nick, ‘*The rotisserie gives huge benefit to anything that normally lends itself to being roasted. Not only does it create incredible caramelisation it also provides a really even cook, from the edge to the centre. With this in mind we will use the very best quality produce and serve it simply to allow it to stand out as the star of the dish.’*

There is a set Sunday lunch menu as well as pre and post theatre dining.

A Private Dining Room to the left of the bar accommodates 18 people at a custom-made table. Guests can enjoy an exclusive dining experience whilst watching chefs prepare and cook dishes in front of them at a kitchen space within the wood-panelled dining room.

**The Bar**

Divided from the dining room by a partition of antique mirror panels, the bar area seats 40 and has become a destination bar for London. Curved banquettes and large lounge seats finished in burgundy leather, as well as high stools at the marble bar set the informal seating area for this elegant yet relaxed space. There is an extensive list of international wines and Champagne, with a focus on English sparkling wines. A variety of ales and lagers will be available on tap from wooden beer casks visible through Georgian glass panelling as guests enter the restaurant. A menu of cocktails and delicious bar snacks, including sausage rolls and Scotch eggs are also on offer.

**Design**

Kerridge’s Bar & Grill is situated in the grand, high-ceilinged restaurant space of almost 400m ², with 90 covers in the restaurant and 40 in the adjacent bar. The room features a dark green and burgundy colour palette and is furnished with a mixture of leather-upholstered dining chairs and deep, button-backed banquettes.

A striking rotisserie, with a counter top, roasting large joints of meat, fish and vegetables in front of diners is a key attraction in the main restaurant space, adding theatre to guests’ dining experience. Inspired by the menu at The Coach in Marlow, the rotisserie offers a daily special dish. Feature fridges showcasing meat supplied by Tom’s own butchers, The Butcher’s Tap in Marlow, adorn some of the main restaurant walls.

Pure CF, a furniture manufacturer based on Staffordshire, worked closely with Tom, his team and interior designers David Collins Studio to create bespoke furnishings for the restaurant. Pure CF’s team of skilled craftsmen designed banquettes and booths as well as a cheese and bread station, and four sommelier stations specifically for the venue.

**Artwork**

The restaurant showcases a thoughtfully curated collection of artworks from gallerists*West Contemporary.* Tom’s wife, Beth Cullen-Kerridge includes two major bronze sculptures ‘Steve’ and ‘Dorsal Angel’, which are positioned dramatically in the heart of the dining room. Smaller works by Beth are also displayed within an ‘art wall, also featuring a number of other *West Contemporary* artists including painters Chris Moon, Jim Threapleton, Carne Griffiths and Peter Ceredig- Evans, photographer Pascal Barker and sculptor Mark Beattie.

Mixed-media artist Robi Walters, known for taking discarded objects and making them beautiful again, has created a variety of signature ‘petal’ pieces for *Kerridge's*using menus collected from the general public by Tom through his social media channels. These vary from wedding menus and first dates to souvenir menus from all over the world and have been used to create two bespoke table tops within the restaurant to help preserve, yet evoke new food memories for diners at the restaurant.

- ENDS -

[www.kerridgesbarandgrill.co.uk](http://www.kerridgesbarandgrill.co.uk)

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Private Dining: 0207 321 3245

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Private Dining Room: [privatedining@kerridgesbarandgrill.co.uk](mailto:privatedining@kerridgesbarandgrill.co.uk)

Bar Opening Hours

Monday – Saturday: 12:00 – 00:00

Sunday: 12:00 – 23:00

Restaurant Opening Hours:

Lunch Monday – Saturday: 12:00 – 14:30

Lunch Sunday: 12:00 – 15.30

Dinner Monday – Saturday: 17:30 – 22:30

Dinner Sunday: 18.00 – 21:30

Instagram and Twitter @kerridgesbandg

**Editor’s Notes**

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About Tom Kerridge

Since opening The Hand and Flowers in 2005, Tom Kerridge’s career path has progressed and grown. In 2011, The Hand and Flowers was the first pub to receive two stars in the Michelin Guide, an accolade that is still held today. In 2014, The Coach opened, and received a Michelin star in 2017. Tom has also recently been awarded the coveted ‘Catey Chef Award 2017’.

Tom has appeared on many television programmes including: Great British Food Revival, Tom Kerridge’s Proper Pub Food, Tom Kerridge’s Best Ever Dishes, hosting Saturday Kitchen and Spring Kitchen, and also the front for BBC’s Food and Drink. More recently he was the chef presenter on BBC Two’s Food Detectives, and the lead presenter of the first series of Bake Off: Crème de la Crème and two of his own series, Lose Weight for Good and Top of the Shop. Tom is also the author of best-selling cookbooks: Proper Pub Food, Best Ever Dishes, Tom’s Table, Tom Kerridge’s Dopamine Diet, Lose Weight For Good and the just announced, Tom Kerridge’s Fresh Start, released in December 2018.

About Corinthia Hotel London

Housed within a Victorian building, Corinthia Hotel London features 283 rooms, including 51 suites and seven penthouses, offering sweeping views across London’s most popular landmarks. Corinthia London provides unrivalled world-class luxury with superb ground floor restaurant and bar offerings. The hotel is also home to the flagship ESPA Life at Corinthia, a spa housed across four floors, with a hair salon by Daniel Galvin. The hotel boasts the largest room sizes in London, original restored Victorian columns, and tall windows. Cutting-edge technology in rooms and meeting rooms allow for recording, mixing and broadcasting from dedicated media rooms. Corinthia London is the ninth of Corinthia Hotels’ collection of five-star hotels founded by the Pisani family of Malta.

Corinthia Hotel London - Whitehall Place, London SW1A 2BD

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Website - [www.corinthia.com/london](http://www.corinthia.com/london)

Twitter & Instagram - [@corinthialondon](http://www.twitter.com/corinthialondon)

About Nick Beardshaw

Nick began his career at The Castle in Somerset, learning under Michelin star chef Richard Guest. From there, Nick joined Daniel Clifford’s two Michelin star Midsummer House and in September 2010 joined Tom Kerridge as a Chef De Partie at The Hand and Flowers. After four months he progressed to Sous Chef and was an integral part of the team awarded two Michelin stars in the 2012 Michelin guide, becoming the only pub in the world to gain this accolade.

Having spent four years at The Hand and Flowers, Tom presented Nick with the opportunity to be Head Chef of a new restaurant, The Coach. In its first year of opening, The Coach was awarded three AA rosettes and a Michelin Bib Gourmand, shortly followed with a Michelin star in October 2017. Nick joins Tom at Kerridge’s Bar and Grill as Head Chef.

Tom Kerridge’s Restaurants

The Hand and Flowers - 126 West Street, Marlow SL7 2BP

The Coach - 3 West Street, Marlow SL7 2LS

The Butcher’s Tap -15 Spittal Street, Marlow SL7 3HJ

Website - [www.tomkerridge.com](http://www.tomkerridge.com) Twitter & Instagram - @ChefTomKerridge

About Tomas Kubart, Restaurant Director, Kerridge’s Bar & Grill

Tomas trained in the Czech Republic and began his career with his first job at Mandarin Oriental as a waiter at the age of 16. In 2010 he transferred to the Mandarin Oriental Hyde Park and worked on the opening of Bar Boulud. Starting as a waiter he quickly progressed to head waiter, Assistant Restaurant Manager and finally Maitre D’ before joining Corinthia Hotel London in 2017 with a view to working on the launch of Kerridge’s Bar & Grill.

About David Collins Studio

David Collins Studio is the award-winning interior architecture practice that realises creative and inspirational hospitality, residential and retail projects worldwide. It is a globally-recognised brand and an expert in contemporary luxury and design.

Established in 1985, The Studio collaborates with eminent brands and businesses that represent the best in their field, and with private clients that share its obsession with detail, craft and refinement. Based in London, The Studio has realised projects across five continents, including The Wolseley, The Connaught Bar and Harrods Shoe Heaven in London, Gleneagles in Scotland, The Ritz-Carlton Residences at MahaNakhon in Bangkok, and The Delaire Graff Estate in South Africa. The Studio has been instrumental in the store roll outs of Alexander McQueen, Jimmy Choo and Pret a Manger.

[www.davidcollins.com](http://www.davidcollins.com)

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