

**FRESH NEW CHIPPY**

A popular fish and chip pop-up from Kensington Place is re-opening on March 3 for two months, serving a mix of the unusual and the traditional. Mackerel sliders, smoked bacon and apple scotch eggs, and king prawn scampi are new additions to the well-loved classic fish and chips with tartar sauce and mushy peas. The counter service and large takeaway board completes its classic chippy vibe. [kensingtonplace-restaurant.co.uk](http://kensingtonplace-restaurant.co.uk)



**PUB OF THE MONTH**

**THE RUNNING HORSES, BOX HILL, SURREY**

Afternoon light pours into the Running Horses bar, onto happy walkers who are enjoying a well-earned pint and a 'proper' sandwich. It's a classic British pub scene: complete with wood burner, weekend papers and the occasional snoozing dog. Dating back to the 16th century, The Running Horses started life as a busy coaching inn and is now a thriving village pub with five beautifully restored bedrooms and a fantastic kitchen.

The seasonal, local fare includes treats such as a rich and flaky wood pigeon Wellington, grilled artichokes with poached egg and a wonderful roast duck with parsnip purée and redcurrants. The legendary hot chocolate mousse comes baked in an iron skillet pan with a generous blob of ice cream - and it's incredible. The restaurant is relaxed, homely and humming with the chatter of well-fed customers. After eating we stumble upstairs to our comfortable room with its own little fireplace, period furniture and en-suite bathroom for an uninterrupted night's sleep.

On the edge of the expansive rolling Surrey Hills, the pub has scores of walks and cycle routes on its doorstep - scamper up nearby Box Hill for a good cup of tea and scone at the National Trust cafe. All in all, The Running Horses is a wonderful place to spend a weekend! [TheRunningHorses.co.uk](http://TheRunningHorses.co.uk)



**FEAST WITH A CHEF**

Enjoy four courses cooked by a top UK chef at this convivial village hall banquet, for under £50 a head!

**The Event**

The country's best Michelin-starred chefs are queuing up to cook in a village hall near Bristol. The popular 'Feast With A Chef' banquets see some of the UK's top chefs cooking and serving meals for diners at extremely reasonable prices. Founder Clare Hargreaves started the regular events in 2013, because she wanted to "take the starch out of fine dining". She adds, "guests love watching the chefs working close-hand and experiencing

outstanding food. Chefs love it too, as they push their boundaries, and spread the word about their restaurants". Past chefs have included two-starred chefs Michael Wignall and David Everitt-Matthias, as well as *Great British Menu* 2015 winner Matt Gillan.

**What's Cooking**

Nathan Outlaw will be heading to the hall in Long Ashton on Sunday May 29th. The two-Michelin-starred chef is celebrating the launch of his latest book and will be creating a menu of the best seasonal fish. His five-course feast will cost £49.50, visit [feastwithachef.co.uk](http://feastwithachef.co.uk) to book.



Photos: Stephanie Chadwick, Rich Will Nixon