

Gigging Squid Announces Warwick Site

Friday 21 August, 2015

Gigging Squid, the growing family of Thai tapas restaurants with ambitions to become the first with a nationwide reach, has acquired a new site in Warwick. Formerly the High Pavement Bar, it will become the company's most northerly site, so far, when it opens in December.

With around 100 covers in a prime location on the walkway down to Warwick Castle, the company will invest around £180,000 fitting out the new site, creating 20 new jobs.

Gigging Squid opened in Stratford-upon-Avon, about 10 miles away, in November 2013, which was then its seventh site. Led by husband-and-wife team Andy and Pranee Laurillard, the company currently operates at 13 successful locations, mostly across southern England, with plans to expand to around 150 across the country.

The announcement followed the opening of new restaurants in Guildford and Billericay in August. It expects to open its Esher branch at the end of October. Building works will now begin on another recent acquisition in Berkhamsted, whilst the company has submitted a planning application for alterations to its listed premises in Bury St Edmunds.

The company, which has undergone its dramatic expansion with just a single office-based employee, is negotiating to let office accommodation in Horsham, which will become the group's headquarters, with space for around 16 staff. The company, which has achieved rapid growth through outsourcing most of its administrative functions, will recruit a financial director and finance team, another area manager, executive and development chefs, plus posts in human resources, training and marketing, over the next six months.

Gigging Squid is in funding talks with potential investors, which will pave the way for the company's next growth stage.

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Editors' Notes:

Gigging Squid, which opened its first restaurant in 2009 in Hove, has established a strong reputation for its authentic, rustic and fresh Thai cooking with the emphasis on coastal specialities. The food, described by The Times as "exciting", and Time Out as "simply divine", is prepared by master Thai chefs using fresh ingredients, sourced locally where available.

Gigging Squid currently operates 12 successful venues in Brighton, Hove, Crawley, Tunbridge Wells, Henley-on-Thames, Reigate, Stratford-upon-Avon, Marlow, Horsham, Sevenoaks, Salisbury and Bristol.

Co-owned by Andy and his wife Pranee Laurillard (the brand is derived from the nickname of one of their three children), Gigging Squid's formula of serving "rustic" Thai cuisine, with the emphasis on sea- and street-food, is a winning one. The pair deliberately set out to look and cook different – in a modern chic environment.

Meals are freshly prepared from scratch in the kitchen by master Thai chefs. Its healthy tapas menu has proved universally popular, especially at lunchtime with office workers, "yummy mummies" and "ladies who lunch."

The lunch menu offers a choice of six Tapas-style 'tasting sets' that allow diners to sample several different dishes at a single sitting, costing between £8.00 and £10.50 with 16 individual dishes priced under £3.90. "Big" dishes with rice cost £6.50 to £7.95. "Combi" meals with starters are priced between £6.00 and £7.25. The evening menu is more extensive with over 50 dishes available. The ever popular Thai Green Chicken Curry is £8.95.

Press contact: Hi res photos and menus available. To review or organise competition prizes call: George Shaw, Avocado Media. T: 01892 750851 M: 07860 695555 E: geo@avocadomedia.co.uk

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