River Cottage Confirms Opening Date For New Canteen In Winchester

Tuesday 23 September, 2014

River Cottage has confirmed the next River Cottage Canteen in Winchester, will open its doors to the public on Wednesday 24 September 2014.

The new River Cottage Canteen is located in the stunningly converted grade two listed Abbey Mill building in Abbey Mill Gardens just off the Broadway in Winchester city centre.

*"As a beautiful and vibrant city, close to the West Country and already boasting a wonderful local food culture centering around its great farmer's market, Winchester is an obvious location for a River Cottage Canteen. And the fantastic building we are moving into was the clincher. It's such a special a place, right in the heart of the city. I can't imagine a better location from which to showcase the fantastic fare from the region's finest producers."*saidHugh Fearnley-Whittingstall.

River Cottage Canteen Winchester will offer a combination of freshly prepared seasonal, local, organic and wild food, on a regularly changing menu, in the relaxed ambience of the restaurant. It will also have a separate bar area offering a selection of local cider, beer, River Cottage seasonal cocktails, coffees, cakes and snacks throughout the day and evening time. The Canteen will host regular events such as the Canteen Cocktail Club, live music nights, cookery demos and Christmas parties.

Once home to a silk mill that opened in 1793, Abbey Mill has history as an eatery as it was a restaurant for servicemen during the Second World War. More recently it has served as offices. After an extensive renovation project, the former mill has been transformed into a two storey restaurant, opening up the inside of the building to create a light and spacious interior while retaining many of the mills original features. The Canteen straddles a tributary of the River Itchen and boasts an outside terrace providing diners with a picturesque setting to enjoy while savouring a coffee and cake or a freshly prepared meal.

After a search to discover the best produce the region has to offer, the River Cottage team are pleased to confirm that the majority of the produce will be coming from within 50 mile radius of the Canteen.

All the meat and vegetables will be sourced from within Hampshire, with Uptons of Bassett and Laverstoke Farm supplying free range and organic meat and poultry. Fruit and vegetables will come from Brimfield's of Winchester, Bellow's and Secretts Farm, and the wholemeal flour will be milled to order from Winchester Mill just minutes from the Canteen. The bar will stock a selection of local drinks from the likes of Hill Farm Juices and Winchester Distillery.

*"It has been a wonderful job seeking out local producers for the new Canteen, there is a wealth of incredible produce within the area and I am passionate about meeting the producers and hearing their stories. As the Canteen opens, more and more small growers, breeders and producers will be discovered. We never rest on our laurels and our door is always open to new suppliers that meet our ethos,"*said Head Chef, Mark Price

The first River Cottage Canteen was set up in Axminster by Hugh Fearnley-Whittingstall, campaigner, broadcaster and food writer, whose River Cottage TV series, on Channel 4, captured the Nation's interest in food provenance and sustainable living. Since Axminster opening in 2008 River Cottage has gone on to open Canteens in Plymouth in 2011 and Bristol in 2013.

Bookings can be made on www.rivercottage.net/winchester or email:winchestercanteen@rivercottage.net

Opening hours

Monday - closed

Tuesday – Saturday 11am -late

Sunday 11-5pm

Service times:

Lunch - 12-3pm

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Dinner - from 6.30pm

(Coffee, cocktails, drinks, savouries, cakes, together boards served throughout the day)

Ends.

Journalists Notes:

PR & media enquiries – Lucy Lomas e: lucy.lomas@rivercottage.net t: 07867 306842

Company Contact:

Rage Communications

E. ragecomms@gmx.com

Additional Contact(s):
Mark Jones

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