

# Fine Dining

EACH MONTH WE WILL BE REVIEWING THE BEST EATERIES THAT BOTH SUSSEX AND KENT HAVE TO OFFER. THIS MONTH WE LOOK AT THE FINEST RESTAURANTS TO SUIT ALL OUR TASTEBUDS.

IF YOU WOULD LIKE TO BE FEATURED IN A FORTHCOMING ISSUE, THEN PLEASE EMAIL: [SEAN@TOWNANDCOUNTYMAG.CO.UK](mailto:SEAN@TOWNANDCOUNTYMAG.CO.UK)



## THE WARREN TUNBRIDGE WELLS

If you are lucky, you will find a fantastic pianist tickling the ivories on your visit to The Warren.

One often plays in the reception of what one diner described as a “kooky kind of venue” while others rave about its “excellent quality produce.”

That is no surprise when you consider that most of it comes from the Crowborough Estate. That includes Sussex cattle, Boer goats, fallow deer, and wild boar.

You will find estate produce on the menu in dishes like Warren Duck Breasts with carrot puree and samphire.

Followed by Warren Sussex beef steaks with roasted mushrooms and Kentish tomatoes.

Praised for its ‘ambiance, quirky eclectic décor’ it features in the 2020 Michelin Guide. *Bookings can be made at:* [www.thewarren.restaurant](http://www.thewarren.restaurant)



## GIGGLING SQUID. HORSHAM

There are Thai restaurants and then some – the Giggling Squid falls into the latter. Part of a very successful chain it delivers top class food the like of which you will find hard to find anyway.

Starters with names like Golden Money Bags turn out to be gorgeous golden-brown parcels of Thai spiced chicken, herbs, and vegetables. Dunked in homemade chilli sauce.

They explode in your mouth showering it with taste and spice.

Hawker-Style Moo Ping is garlic and coriander marinated pork skewers cooked over charcoal served with tamarind sauce. It is the kind of street food you find in Thailand but taken to another level.

*Bookings: [www.gigglingssquid.com/restaurant/Horsham](http://www.gigglingssquid.com/restaurant/Horsham)*



## THE OLD BANK, WESTERHAM

The Old Bank Restaurant in Westerham is the culmination of Chef Adam Turley’s life-long passion for food, love for fresh, seasonal and regional ingredients, combined with a rich family history to create a relaxed and elegant dining experience.

Offering contemporary, seasonal British cuisine, influenced by French techniques, using the best quality ingredients locally available, Michelin recommended The Old Bank offers a la carte, set lunch and an 8 course tasting menu including an 8 course vegan tasting menu.

Adam has recently been named Kent Life’s Chef of the Year.

*[www.oldbank-westerham.co.uk](http://www.oldbank-westerham.co.uk)*