



### COTE LEWES

A French brasserie change that never lets the diner down Cote is always an elegant, fun, experience.

Classics like French Onion soup kick off the meal followed by staples such as Beef Bourguignon and Grass fed 30 aged Ribeye steak.

Cote have also now launched a champagne breakfast at weekends which with lockdown easing could not be a better way of celebrating.

Bookings: [www.cote.co.uk/restaurant/lewes](http://www.cote.co.uk/restaurant/lewes)



### THE LYLE TUNBRIDGE WELLS

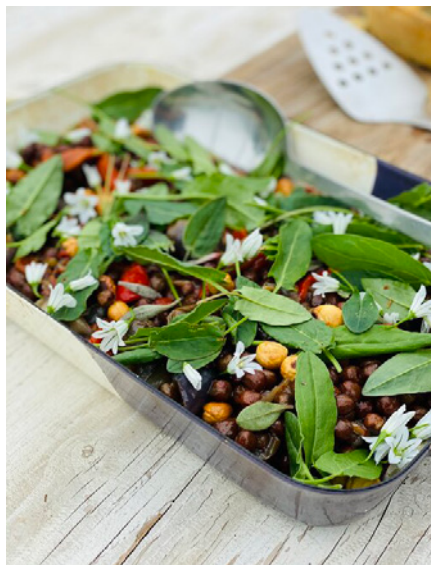
Beautiful, grand space set across three dining rooms which boast stunning Art Deco style décor.

The menu concentrates on unusual combinations which the chef pulls off with ease. There is real talent in the kitchen here.

As the restaurant promise you will find “pleasant surprises here” such as a vegetarian dish of charred leek, wild garlic and pecorino pesto, asparagus, and candied hazelnuts.

A fish starter of gin cured salmon, orange, rhubarb, and pumpernickel, is an explosion of taste and colour.

Bookings: <https://www.thelyle.co.uk>



## Water Lane

WALLED GARDEN

### WATER LANE. HAWKHURST, KENT

An idyllic walled garden complete with Victorian glasshouse and viney ‘Water Lane’ is a new restaurant that really is a labour of love.

It is also an ongoing restoration project by Nick Selby and James Morgan who previously ran the prestigious Melrose and Morgan grocery store and kitchen in London’s Primrose Hill.

Set down a pretty lane with views across the High Weald of Kent, ‘Water Lane’ was once part of the Tongwood Estate.

Champions of local and artisan producers Nick and James wanted the menu at Water Lane to be full of seasonal produce with vegetables from the walled garden.

Featuring on it will be dishes such as kedgeree at breakfast followed by lunch time dishes such as pearly barley stuffed with peppers and green sauce and wood fired plaice with fennel and olives.

Wines from Kent and East Sussex vineyards, Tillingham and Westwell, are on offer alongside delightfully sounding cocktails such as the ‘Water Lane Bicycleette.’

Open Tuesday to Saturday 9.30am to 5.30pm. Sunday 9.30am to 4pm. Closed Monday. Bookings at : [www.waterlane.net](http://www.waterlane.net)



### THE POET AT MATFIELD

Named in honour of one of Kent’s greatest war heroes poet Siegfried Sassoon who lived in Matfield.

Decorated for his bravery on the Western front this lovely restaurant set in a 16th century building is a fitting tribute to him.

Co-owner and chef Petrus Madetlela runs the kitchen which produces such brilliant dishes such as Gunn’s Hill Hen’s Egg, Shiitake, St Michael’s Blue, Wild Garlic Velouté followed by Pork Belly with Pineapple and Coconut.

Deserts include Olive Oil Cake with Orange, Candied Pistachio, Mascarpone. Such dishes have won The Poet a place in the Michelin Guide.

Bookings: [thepoetmatfield.co.uk](http://thepoetmatfield.co.uk)