

Kent Review

THE
KENT
REVIEW

FEBRUARY 2021



Showcasing the best of Kent hospitality

ISSUE 1

in this issue..

The Kent restaurant supporting our Key Workers throughout the pandemic

Our top Kent Takeaways

Locked down Love - your local options for Valentines day this year

The Kent Review

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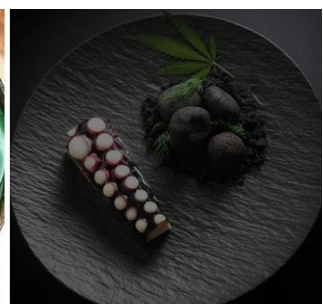
www.thekentreview.com

Thankyou to our supporters!

It has been a busy month at The Kent Review HQ, after launching our Instagram page in early January, we quickly gained over 2000 followers of dedicated food enthusiasts living in Kent. We continue to grow everyday with new followers of our blog and page.

Our mission is to promote and rebuild the hospitality industry post covid. We want to reconnect the hospitality industry with the people of Kent who love exploring our county and trying new places. We want to promote restaurants and food services in Kent in a positive way, by connecting with local communities via our online platforms to promote local businesses.

If you would like to collaborate with us or feature in our next issue please do get in touch, we love hearing from independent businesses in Kent!



THE KENT REVIEW |
ISSUE 1

The Kent Restaurant supporting our Keyworker's



One advantage of this pandemic has been the sense of community spirit that has emerged, The severity of the situation has driven together communities across the country, from NHS clapping , sewing hospital scrubs, and food drives for those in need during this time, not to mention some of the fantastic efforts of our local restaurateurs. One such being Si Rahman, owner of the Joshan of Wye near Ashford. During the pandemic Si has donated hot meals from his multiple award winning restaurant to NHS staff working long shifts in our local hospitals, supermarkets, post offices, GP surgeries and fire stations, to name but a few. They are also currently offering a 30% discount to all front line key worker's and deliver everywhere in their local area. Their food is multi award winning and the product of many years of experience within the industry www.joshanrestaurant.co.uk 01233 812 231

How you can help your community

Make a donation

If you are in a position to make a donation at the moment, consider donating to an organisation that is making a difference during the pandemic. You can donate to hospitals and local charities, or via GoFundMe fundraisers for essential workers impacted by COVID-19 or families who are struggling following illness or death.

Help your local Community

Help your local businesses by ordering delivery from restaurants that are still open.

Get involved in your local community by getting in touch with neighbours to make sure they are ok, check in on the elderly or anyone on your community who is shielding, this is a very lonely time for those people that have been alone throughout the pandemic and they will be grateful for your time and thoughts at the moment. You can also help your community by donating to your local food bank, food bank donation points are located in most local supermarkets.

Our Top Kent Takeaways

With lockdown in place across the country, fortunately some restaurants and cafes have been able to stay open to provide takeaways and deliveries to their local communities.

While we all miss our favourite restaurants and nights out, there are many independent businesses local to us that not only could do with our support, but will help to brighten up the end of your week or give you mid week pick me up.

We have chosen some of our favourites across Kent providing takeaway and delivery options from a quick bite to eat before a stroll along the beach, to street food pop ups.

Don't forget to find out what's going on in your local area, google local takeaway's to see what's on offer and help support your local businesses.



The Bao Baron, Folkestone

The Bao Baron is a pan-Asian street food pop up, currently operating from Home Taproom, Folkestone. Their menu is inspired by authentic Asian flavours and produced using seasonal, Kentish produce wherever possible. Everything is hand prepared on site using a variety of modern cooking techniques, ensuring fresh, innovative dishes. They always aim to source high welfare meat and although they are not a vegan operation, they are proud of their vegan offering and try to accommodate any dietary needs with notice. Outside of lockdown they usually offer a dine in option alongside their takeaway menu, however under the current restrictions they are operating as takeaway only. Their full menu is available via the Hopt app and collection available at 61 Tontine St, Folkestone CT20 1JR. Follow The Bao Baron on Instagram @theboabaron.

Saint Smokeys BBQ, Canterbury

Created by Father and Son duo, Saint Smokey's BBQ House located in the historic city of Canterbury is serving up freshly prepared grilled bbq chicken with a Caribbean twist. Ranked #1 of 53 Quick Bites in Canterbury on TripAdvisor Saint Smokey's already has a loyal following.

We think this review sums it up ' We were looking for a novel gastronomic experience. We were not disappointed. The chicken is perfect smoked, the chips are a mix of sweet and spicy and the staff are smiling spirited sensations from the good lord'

Place your order with Deliveroo, Uber Eats, and Just Eat, or contact them on 01227 769 027.

Follow them on insta: @saintsmokeys



STAPLE STORES, Broadstairs



Staple Stores bake all of their produce on site, with sourdough, pastries and a large variety of cakes available to takeout on Friday's and Saturdays. They also serve tea and coffee to take away as well as a selection of sandwiches. In store Staple stores sell fresh produce including local juices from Chegworth valley and local eggs. One of their recent reviews highlights that they produce the ' Best pastry, best bread, great specials, great coffee. Worth every penny. Great staff, lovely atmosphere and always keen to promote local produce and businesses.' You can find them at Staple Store, 30a Reading St, Broadstairs CT10 3AZ. We recommend grabbing a bite to eat and coffee on your travels (locally) before heading down to nearby Joss Bay. For more information visit www.staplestores.co.uk or find them on ista @staple_stores

NOMAD PIZZA, Whitstable

Inspired by their love of Italian cooking and local Kent produce, husband and wife team Jon and Vicki Crwys-Williams have created a brand new pizza eatery in the colourful seaside town of Whitstable on the north coast of Kent.

They began their pizza-making adventure in Cornwall, where they set up the Cornish Pizza Company in 2012, winning numerous awards and featuring in several cookbooks. Nomad Pizza Whitstable opened its doors at the beginning of August 2020. They are already winners of the Best Independent Pizza Delivery Award at the PAPA Industry Awards 2020, which recognises the best in the UK's pizza industry. Order via their website www.nomadpizzawhitstable.co.uk or call 01227 771883. Collection is available every night from 5pm and delivery on Mondays, Wednesdays, Thursdays and sundays.



SOUL CHEF KITCHEN, Deal

Who says BBQ's are for summer?

Infact, we could all do with a bit of sunshine in our lives right now, couldn't we ? Soul Chef Kitchen is an Authentic Jamaican takeaway based at The Astor Theatre in Deal. A family owned, small independent business with passion and love for cooking brings the Jamaican flavours to the Kent seaiders. They cater for meat lovers, seafood lovers, veggie lovers and gluten free peeps. Delivery and collection available Wednesday to Saturday 5-9pm. Order via their website www.soulchefkitchen.co.uk or @justeat.



THE WATERFRONT, Hythe



After undergoing a change in ownership (formally The Hythe Bay Restaurant) The Waterfront has some exciting plans for the future, but for now they are offering a light refreshment takeaway menu, from hot drinks to warm sausage rolls and homemade cakes.

The waterfront is located at the top of Stade Street in Hythe, overlooking the sea. There is plenty of parking nearby to park up, grab a bite to eat and a coffee and take a stroll along the seafront. Unfortunately the current restrictions are not allowing us to take advantage of their perfectly positioned seating area overlooking the sea, but as restrictions lift over the course of the year we highly recommend this spot! for more information visit their instagram page @thewaterfronthythe

CALIFORNIA CRAVINGS, Ashford and Faversham

In California, you would be hard pressed to find a neighbourhood without a taqueria or a taco truck. California Cravings owners grew up with these little pockets of delight, and were disappointed to find that they were unavailable here in the UK. So, they made it their mission to share this delicious food with the lovely people of Kent. California Cravings is a husband-wife team who moved to the UK 8 years ago from San Francisco. They love living in the UK and want to share a taste of home with as many people as they can! They are able to make a variety of Mexican-American food and everything is handmade with love and fresh ingredients. You will find them at the coach works Ashford or their pop up stall at Macknades in Faversham. For orders contact christina@californiacravings.com or by phone 07458301159 follow them on Insta; [californiacravingsuk](https://www.instagram.com/californiacravingsuk)



Do you have a favourite takeaway in your local area?

Let us know about a takeaway or delivery service in your area. Don't forget you can tag us in your photos on Instagram @thekentreview to help spread the word. Or send your recommendations and reviews to thekentreview@outlook.com

Born from lockdown

THE KENT CHARCUTERIE COMPANY



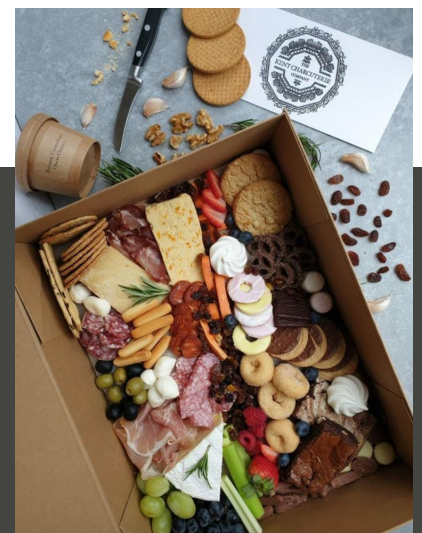
It has been inspiring to see how many businesses have been born from lockdown, the ability to spin a terrible situation into something positive is applaudable in the current climate.

We have been talking to The Kent Charcuterie who did just that. Lauren and Dan are a young couple living in Kent, they love food, the outdoors and Kent as a whole. Having day jobs as a builder and a recruiter, they were inspired to start the company after many of their own homemade Charcuterie boards were complimented in the first lockdown.

The Kent Charcuterie company pride themselves on using Kent produce wherever possible (you can find their list of local suppliers below) They are a sustainable business, sourcing locally and adopting an enviornmentally friendly company ethos using recyclable products and packaging.

As a new graze culture begins to sweep the nation, they have strived not only to be pleasing on the eye and delicious for the taste-buds, but create packages that will make any event or occasion a heart-warming memory. Especially during the current climate where it seems almost impossible to celebrate any occasion. These boxes make the perfect gift to celebrate an anniversary, birthday or special occasion with a loved one.

Kent Charcuterie's hand crafted boxes add magic to cozy nights in and their all-out platters are the talking point of every zoom party. They have something to offer everyone with a selection of cheeses, cured meats and antipasti and further options for vegetarian, vegan and gluten free. KCC also offer a bespoke service, so if there's something you'd like but can't see, give them a call and they will be happy to help!



Kent Charcuterie Suppliers; North Charcuterie

Winterdale Cheesemakers

Curd & Cure

Broaditch Farm Shop

Harvel House Farm Shop

Cake by Katie

Dockyard Jam

for more information visit <https://kentcharcuterie.co.uk/>

or email info@kentcharcuterie.co.uk

Kent Winter Walks

With restrictions in place at the moment we find ourselves even more restricted in what we can do, especially with our typical British winter weather not doing us any favours. On the days you can get outside in your local area (check government guidelines for restrictions on travelling) we recommend you head down to one of our top spots for a walk. Waking not only improves self-perception and self-esteem, mood and sleep quality, and it reduces stress, anxiety and fatigue.

Samphire hoe, is a nature reserve located between Folkestone and Dover in Kent created by Euro-tunnel. Samphire hoe was created by using 49 million cubic metres of chalk marl from the excavations of the channel tunnel. Although created during the creation of the tunnel, it's history dates back to 1843. The cliffs were becoming eroded gradually by the sea , which was put to a stop by detonating 185 barrels of gunpowder, and creating a railway platform for the Folkestone to Dover railway.



Now Samphire hoe is home to over 200 species of plants and 30 species of butterflies, 123 species of birds as well as home to a herd of highland cattle that graze on the open meadows.

Samphire Hoe is open during lockdown from 7am until dusk daily, it can be accessed by car from the Folkestone to Dover carriageway of the A20 (through a traffic controlled tunnel in the cliff that kids will love) There is also access via the cliff top footpath (North Downs Way).

where do you walk? tag us @thekentreview #thekentreview



“While there is tea, there is hope.”

Who is Mr Ames?

" Way back in 1909 Reginald Ames began sourcing and blending fine tea for the Great British public. It's likely you have enjoyed a cup of our superb tea without knowing it, as we've never been so bold as to put our name to our creations. Now the secret is out as we are proud to bring you Mr.Ames. Our knowledge has been brewing for over 100 years and you'll be able to taste it. "



History

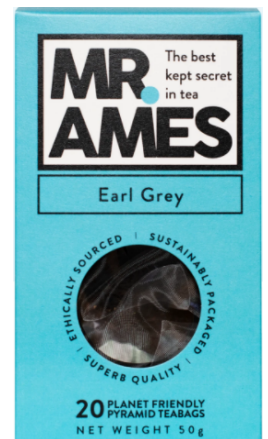
When tracing the roots of their company, they stumbled across some tea-stained and dusty paperwork originating from the London Tea Auctions. It was amongst these that they discovered the earliest mention of a well-respected gentleman going by the name of Mr Reginald Ames. He was engaged in the purchase of several chests of the highest quality teas. To this day, over 100 years later, Mr Ames remain true to his beliefs that only the best quality will do. That's why their new range has been named in Reginald's honour: Mr. Ames. The legend lives on...

Way back in 1909 Reginald Ames began sourcing and blending fine tea for the Great British public. A little shy perhaps, Reginald only sold his marvellous creations to the finest restaurants and hotels. Until now.

" Today, we blend and hand-pack all our tea in rural Kent. That means every bag is generously packed with flavour, love and expertise. The secret is in the taste... over a century in the making. "

When it comes to planet-friendly tea bags , ethical sourcing is only the beginning. Mr. Ames tea comes in pyramids that are 100% compostable and even the packaging is recyclable. You'll notice they haven't added daft strings and fiddly labels to every pyramid...that's just not planet-friendly. The flavour really is what counts.

Hand-packing tea in Kent provides jobs in the community. But Mr. Ames is most proud of their commitment to ethical sourcing of ingredients from caring growers all around the world, with a keen eye on sustainability. Every sip of Mr. Ames tea will enliven your taste buds and earn you planet brownie points !



Find out more at www.mramestea.com

follow them on insta: @mr.ames.tea

The Waterfront Hythe

We were so excited to hear about the re-branding of the former ' Hythe bay restaurant' now very fittingly renamed The Waterfront Hythe, we had to find out more!

The Waterfront is an exciting new Restaurant & Bar located on the Hythe seafront specialising in fresh, seasonal and local ingredients to bring you the ultimate fine-dining experience. Previously known as the Hythe Bay Bar & Grill, The Waterfront have some exciting collaborations and events coming up as soon as restrictions permit... more to be revealed soon!



Currently with lockdown restrictions, The Waterfront are serving a light refreshments takeaway menu (collection only) 10am - late , This is weather dependant. Please stay tuned for exciting rebranding updates and progress. Their aim is to create an iconic, fine-dining destination on the Hythe Waterfront bringing their customers the best local ingredients, great events and an experience to remember. They are an independent company privately owned and want to support as many independent suppliers as possible in the community.



A few words from the team..

"We took over the Hythe Bay restaurant in August 2020 wanting to rebrand and move away from the old name. Now we are in lockdown its the best time to do so, so we can reopen when restrictions allow with our new name and branding. Our fresh meat and fish dishes are extremely popular (all sourced locally). Our fine wine selection is also very popular "



THE
WATERFRONT

The Dinnerware Edit

With dinner parties out of the question at the moment, many of us turn to social media to share our culinary kitchen crafts. In this issue we are exploring dark plating. It is believed that the earliest plates used for eating from would have been crafted by nature using natural items such as leaves or shells. The concept of having your own individual plate is quite new. Originally in Europe, food would have been brought to the table on boards, platters, and servers, it was only in the 16th to the 18th century, the custom of dining became more and more elaborate. It was the French court who introduced the concept of separate plates. Then by the mid-19th century, dining a la russe came into vogue. This is where individual plated foods were brought to each guest. Naturally, a wide variety of plates emerged to fit this trend. It may be the middle of lock down , and those dinner services may be well tucked away in a cupboard somewhere, but there is something so pleasing about a beautifully set table. I have a feeling that 'Post- Covid' when we are finally allowed to integrate with friends and family once again, dinner parties may just become the new vogue. We have after all become very accustomed to eating indoors, however there is something quite decadent about eating your favourite restaurant takeaway from a Michelin star worthy restaurant dinner setting at the moment. Here are a few of our favourites....



Top right, next bronx dinner set £48 www.next.com
Grey Crackle Stoneware Series - Four Dinner Plates £49.00
www.greige.co.uk
Flamefield GG0112 12 Piece Melamine Dining Set-Grey,
Granite www.amazon.co.uk
Set of 4 Hand-Painted Black & White Ceramic Classic
Dinner Plates £123.00 Casa Lopez.
<https://www.casalopez.com/>

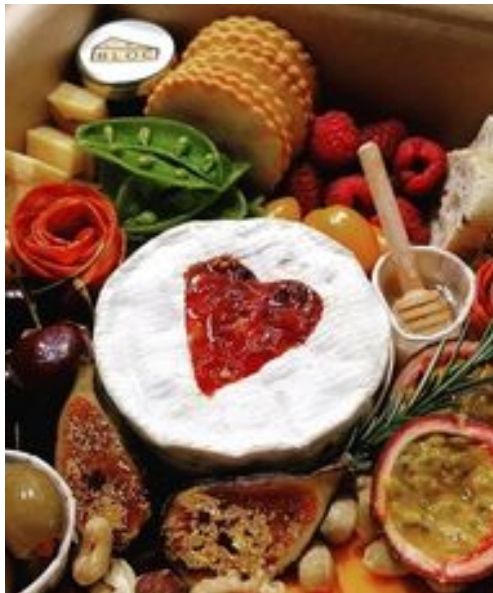
Locked Down Love

Make the most of your lockdown Valentines day with our top Kent Valentines delivery and takeaway treats.

With our favourite table at our preferred local restaurant out of the question, its time to get a little bit creative this Valentines day. Whether you are looking to impress your other half or drop a few hints to the hubby, we have everything you need for a perfect night in from the finest Kent bubbles, charcuterie boards and cheeses to hand crafted bakery boxes.

BLOC, FOLKESTONE

Bloc is a business born out of the lockdown, since opening last summer, BLOC has gained a steady following of cheese lovers getting their dairy and vegan cheese fixes. BLOC specialise in hand cut artisan cheese with vegan and gluten free options. Their grazing boxes can be ordered via instagram and facebook (bloc-folkestone) or via whatsapp, 07554907220



THE TIPSY BAKERY, DARTFORD

The tipsy bakery in Dartford won young market trader of the year in 2020 for their alcohol-infused, cocktail inspired cupcakes, brownies, cookies and big cakes. They offer a postal service or local delivery. They are fully booked for valentines orders but you can attend one of their markets in Bexleyheath 11/02, Welling 13/02 or Lenham 14/02 to purchase your valentines gift boxes of award winning cakes and cookies. instagram page @the.tipsy.bakery / thetipsybakery@outlook.com

SWEET RETREAT, Hythe

Sweet Retreat UK Store is a new small business based in Hythe, selling a variety of sweets for all occasions, via postal or local delivery. Choose your favourite via pick and mix option or sweets ready mixed for you. Available in 1kg Letterboxes or 1kg or 2kg resealable bags or smaller amounts, just choose your sweet and weight. Order for yourself or as a gift, and add a personalised message. If there is a particular mix you can also request a bespoke mix of your own. Orders can be made via their Instagram page @sweetretreatukstore or their etsy shop www.etsy.com/uk/shop/sweetretreatukstore/



Something to drink?

GUSBOURNE, APPLIEDORE

With Valentine's day around the corner we have the perfect collection of English wines from Gusbourne Estate to enjoy with your loves ones.

In 2004, when the first vines were planted at Gusbourne Estate, they had a clear vision and a single goal: to create English Sparkling Wines that would stand up alongside the very finest offerings from across the globe. They have had their sights set on perfection ever since.

Focusing on just the classic grape varieties of Chardonnay, Pinot Noir and Pinot Meunier, Gusbourne believe that the only way to ensure the quality of their grapes is to grow them themselves. That's why the grapes used in their winemaking are sourced solely from Gusbourne vineyards.

Aligned with their vision to create the finest wines they possibly can, Gusbourne choose to plant predominantly Burgundian clones. This means that they produce lower yields, but the resultant fruit is riper and has significantly more flavour, making their grapes ideal for the production of fine sparkling wine.

The winemaking is a slow and measured process. They have an uncompromising quest for quality and a fastidious approach to detail. Gusbourne follow strict, self-imposed parameters to maintain their exacting standards and keep intervention to an absolute minimum to ensure the best expression of their wines each and every year.

This is especially important because their wines are exclusively vintage. They are unique to each growing season and present an authentic reflection of a time and place.

Their tasting room, The Nest, is usually open all year round and they extend a warm invitation to anyone after lockdown who wishes to enjoy the picturesque Kent countryside for a tour, tasting and to enjoy their award-winning English sparkling wines.

You can currently purchase from their online shop <https://www.gusbourne.com/wines> and all orders receive complimentary UK mainland delivery with no minimum order requirement.

Kent Review's

LOVE MARTINI

Ice cubes 50ml vodka 25ml

Chambord 25ml/1fl oz

Sparkling english wine 50ml

1 sprig rosemary

3 raspberries

Tumble ice cubes generously into a cocktail shaker. Add the vodka, Chambord and shake well. Pour into a martini glass (leaving the ice behind in the shaker) top with sparkling wine and add a sprig of rosemary and raspberry's



Our Favourites:

CHARDONNAY GUINEVERE TWENTY SEVENTEEN

Enticing nose of citrus, stone fruit and butter notes. A linear purity on the palate balances well with warm creamy oak notes of candied citrus fruits and oatmeal. Quite complex and multi-layered. £25.00/BOTTLE

BLANC DE BLANCS TWENTY SIXTEEN

Blanc de Blancs typifies the linear purity of this classic style. Gusbourne select their finest lots of Chardonnay that exhibit natural minerality, ensuring that the wine has both finesse and elegance as well as the requisite qualities for extended ageing. Presented in a special individual gift box. £59.00
Free standard delivery to UK mainland.

Chef Spotlight

Darryl Quested

"Just before lockdown in November 2020 I signed on the dotted line to become Allister Barsby' right hand man at the phenomenal Hide and Fox in Saltwood, Hythe; serving stunning locally sourced, ever changing 5 and 7 course tasting menus and have recently been awarded 3 AA rosettes and a much coveted Michelin Star, now only one of four restaurants to hold one in Kent. Now is the long wait to get us back up and running again! Although still serving incredible finish at home take away boxes"



My career so far has mostly been in front of house and bar management, for 13 years in fact. I'd grown up with a love of food and cooking and was a keen home cook and always had to order anything they seemed out of the ordinary on a menu from a young age. Watching the likes of Gary Rhodes, Keith Floyd, The Tanner brothers, Gizzie Erskine and Anthony Bourdain really sparked my desire to become a chef. I'd worked odd shifts in Kitchens due to short staff etc but never had the chance to work in one fully, until one day the opportunity arose and I started my first chef role in a Pub kitchen in New Romney at the age of 28. At base I am self taught, now I've been lucky enough to work with many amazing chefs and learn more each and every day. I ended up working at Samphire in Whitstable for a few years, which is where I really cut my teeth and found my style, creating my own dishes on the menu for the first time. Later I had the opportunity as Jr Sous at The Duke William in Ickham, helping with menu development and training, before I found myself with the offer to work as Jr Sous at The Dog at Wingham; a beautiful two rosette pub with rooms. Just before lockdown in November 2020 I signed on the dotted line to become Allister Barsby' right hand man at the phenomenal 3 Rosette Hide and Fox in Saltwood, Hythe; serving stunning locally sourced, ever changing 5 and 7 course tasting menus. Now is the long wait to get us back up and running again! Although still serving incredible finish at home take away boxes. I am also an ambassador for The Burnt Chef project, an initiative to open dialogue, support catering workers and ultimately end the stigma surrounding mental health issues in the industry.

Darryl's Citrus cured mackerel, miso pickled fennel, squid ink tuille, chermoula split buttermilk.



For the Mackerel: Salt 25g per fillet Sugar 25g per fillet. Orange, lemon, lime - zests only Mackerel fillets- Mix salt, sugar and zests together well and then coat the fillets entirely with the cure on a flat tray. Leave in the fridge for 1hr 30 for small fillets, 2 hrs for larger. After the allotted time; brush the cure off gently with a pastry brush and fresh water. If eating straight away; leaving a little bit of the cure on will add to the dish. If you're doing this in advance or made extra, wash cure off entirely in fresh cold water and allow fillets to air dry on a clean cloth.

Miso pickled fennel: Red miso x 150g Rice vinegar x 3tbl spoons Chillies x 2 Fennel x 3- Blitz chillies and rice vinegar in a blender until you have a good puree, add miso and pulse until incorporated. Check for seasoning, should be extra tangy/sharp at this stage. It will mellow over time once added to the fennel, but you still want it to have a good tang in the final dish. Slice the fennel as finely as you can, preferably with a mandolin. Coat in the miso pickle, vacuum pac if possible, if not then in a sealed container in the fridge with a carton and lid. Best after a week, but can be eaten after a few hours.

Buttermilk Sauce: Yoghurt 75ml Buttermilk 75ml Salt, Lime juice - whisk all ingredients together and check seasoning. Chermoula oil: Mint - handful Lime x 3 juiced Parsley - handful Coriander - handful Paprika - 2 tspns Preserved lemon x 1 whole Rapeseed oil 200ml-

Blitz all ingredients well together in a blender, transfer sealed container overnight, pour into muslin and leave hanging over a bowl to catch the flavoured oil, never squeeze the muslin, this will cause a cloudy end product.

Squid ink tuille: Squid ink - 5g Plain flour - 10g Water - 80g. Whisk all ingredients together, in a small pan add around 20ml of a high burn point oil, such as rapeseed. Add enough tuille mix to barely coat the bottom of the pan. Cook over a medium high heat until all spitting and bubbling has stopped (it can get a bit messy!) Gently lift the tuille out of the pan with a fish slice or tweezers and allow to drain and dry on a clean cloth.

To assemble the dish: Place a heaped tablespoon of pickled fennel on the bottom of a bowl. Take your mackerel fillet onto a tray, rub the skin gently with oil (rapeseed works well) and blowtorch the skin until dark and crisp.

If you don't have a blowtorch you can do this under a red hot grill. Place fish on top of the fennel. Take a squid ink tuille, snap a shard off and lean against your mackerel. Add 20ml of buttermilk dressing and 10ml of chermoula oil to the same jug and give a gentle little stir. Pour down the side of the bowl to get the split effect around the dish. (Do this at the table for your guests for your little "wow" moment) Eat and enjoy all the incredible flavours and textures of this dish.



Kent Review

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