

Northbank – A New Restaurant Opens Thames-side in the City

When Northbank officially opens to the public on 22 October 2007, the restaurant and bar will be able to boast one of the most spectacular riverside settings in London. Adjacent to the Millennium Bridge, and directly opposite Tate Modern, it is also close to St Paul's Cathedral, the Globe Theatre and Borough Market, making it not only attractive to its City business neighbours, but also to London's phenomenal visitor population.

On the former site of Just the Bridge, Northbank has had a full facelift and its new owner, Christian Butler, knows the City-area exceptionally well. Previously general manager at Baltic (for six years) in Blackfriars, and prior to that running the restaurant at Adam Street private member's club, he has assembled a team of friendly experts to man the kitchen, bar and dining room.

Butler has also drawn on his own personal family roots in the English West Country to provide inspiration for the menus at Northbank. With head chef Peter Woods (formerly at Allium with Anton Edelman, The Belvedere and La Tante Claire), Butler has created a modern British menu sourced as much as possible with ingredients from southwest England.

Typical dishes on the launch menu include Parsnip soup with thyme dumplings; Falmouth crab and clotted cream tart; West Country game and foie gras terrine with piccalilli; Steamed mussels with cider and bacon; Whole grilled lemon sole with caper butter; Braised shoulder of English lamb with white beans and parsley; Apple and blackberry crumble with custard; and Treacle tart with clotted cream. Prices range from £5-£8.50 for starters, main courses are £12.50-£17.50, and desserts are £5-£7.50. There will also be a good value set lunch menu at £13.50 for two courses and £17.50 for three courses. (Also available pre-theatre)

The wine list is international and comprises just under 100 bins, including several English selections (and several fruit wines such as apple, parsnip and raspberry). Prices start at £15 a bottle, and there are a dozen available by the glass (from £4) and 500ml carafe (from £11). Several ciders are also on offer, such as Dabinett cider from Taunton, Somerset (£4 per bottle), Luscombe organic Devon cider (£3.75 per bottle), and there is an extensive drinks list in the bar, covering both classic and modern cocktails.

The interior of Northbank has been designed by Mackenzie Wheeler Architects who have maximised the great views of the Thames and left a long bank of windows that face the river. The seating is in dark green leather, including several small banquettes, there are numerous large smoked mirrors, and the striking wallpaper depicts images of river life.

Northbank's general manager is Matt Pomeroy who worked with Butler at Baltic for several years. He also has solid bar experience and plans to make the Northbank bar a new favoured riverside destination. A large attractive terrace, with heated umbrellas and accommodating up to 30 seated (50 standing), will be open as long as weather permits. There will also be a handful of outdoor tables along the walkway and facing the Thames.

Seating up to 120 in the restaurant, and a further 30 in the bar, and 30 on the terrace, Northbank can also be hired for exclusive private functions for up to 175 people.

Northbank will be open for lunch (noon-3pm) and dinner (6pm-11pm) from Monday through Saturday, and for lunch only on Sunday from noon-5pm. The bar will be open from noon through midnight from Monday to Saturday, with a special bar menu.

The full address is – Millennium Bridge, One Paul’s Walk, London EC4V 3QH. Reservations can be made on 020-7329 9299, and the website is - www.northbankrestaurant.com.

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