

N O R T H B A N K

R E S T A U R A N T ■ ■ B A R

P R E S S R E L E A S E

OPENING OCTOBER 2007

THE CITY'S NEW FAVOURITE RIVER RESTAURANT

Northbank will be a new modern British restaurant and bar under the Millennium Bridge nestled between the creative south bank and commercial north bank.

Northbank will be for anyone looking for an informal yet smart, friendly yet efficient, cool yet understated dining experience which has been missing on this part of the riverside.

Northbank is the vision of owner Christian Butler. Formerly of Baltic and Adam Street Private Members' Club, Christian has mustered a first rate team to realise his simple dream of a restaurant offering good, fresh food with a great bar.

Head Chef Peter Wood (formerly of The Ebury and The Belvedere) will be infusing his passion for sourcing fresh ingredients from farmers (loyal to Christian's West Country origins) as well as catching the fish himself every weekend in Newhaven. Signature dishes will be things like Fresh Dartmouth Crab & Clotted Cream Tart, Grilled Brixham Dover Sole, Falmouth Lobster Spaghetti and Raspberry Jelly with Elderflower Ice Cream.

Matt Pomeroy, General Manager, is a multi-award winner for bars and under his creative command, Northbank will quickly become the river's favourite hang-out. And the wine list – well it is just being mulled over by such a clever 'nose' of experts that there is no way it will fail to impress.

Northbank will be open for lunch, tea and dinner (daily from noon to 11pm).

Northbank will also be a great riverside party and events venue for up to 150 people.

As Christian says, " We are at the foot of St Paul's and looking onto the Tate Modern and Globe Theatre and there will be a terrace to let you take it all in. I am going to give the City the favourite river hang-out they have been missing."

For more information

www.northbankrestaurant.com.

9th September 2007

ENDS
