



the runnymede-on-thames opens a second riverside restaurant

June 2010: Opened on 23 May 2010, The Lock at the runnymede-on-thames (www.therunnymede.co.uk) near Windsor is one of very few restaurants overlooking the Thames that serves simple, delicious food at sensible prices. The hotel now has two brand new riverside restaurants, the first one, leftbank, opened late last year. Both restaurants have large terraces, sumptuous views and enticing menus.

The Lock gives the river an informal, bistro-style hotspot in perfect time for the summer. Its opening also marked the completion of an extensive redesign at the hotel, both inside and outside.

Head Chef David Coutts, previously at the runnymede-on-thames' sister hotel, The Grove in Hertfordshire and Conran's Bluebird restaurant in London, has devised a menu of simple dishes, using ingredients that are ethically sourced and, where possible, locally produced - perhaps a Risotto with marjoram, parmesan and pea shoots to start, followed by a Medley of cod, mussels and clams cooked in a Provençal sauce with rustic bread, and Rhubarb pannacotta with poached summer fruits to finish.

A feature of the restaurant is the **Josper Grill**, a classical barbeque oven in which the fish and meat is grilled over special charcoal. The result is succulent steaks, robust fish-of-the-day and chicken dishes, all oozing with smoky flavours.

The wine list was developed in association with renowned wine specialist Kate Thal, and features wines from small and medium sized producers. Whether from South West France, the USA or Italy, each wine is a deliciously authentic example of its type. Highlights from the list include: Crimson Pinot Noir from Martinborough, New Zealand (£30); Antonio Camillo Principio from Tuscany (£25); and a Domaine Champalou Vouvray from the Loire (£28).

The relaxed design of The Lock is the work of Design LSM, the creative force behind Galvin la Chapelle which was voted 'Restaurant of the Year' at the 2010 Tatler Restaurant Awards. The interior is subtly in tune with the rustic menu and the natural riverside setting - the green, yellow and brown colour scheme is reflected in the tweed chair covering, stylish bronze mirror-topped tables, leather banquette seating and dark wood flooring.



Open daily for lunch and dinner, except Saturday lunchtime and Sunday dinner.

Starters from £5.75; main courses from £12.50; daily specials and dishes from the Jospier Grill from £14.50; and desserts from £6.25 each.

A fixed price menu runs alongside the à la carte, priced at £13.95 for 2-courses and £16.95 for 3-courses at lunch-time Monday – Friday.

The Lock seats up to 60 inside and 60 outside on the riverside terrace.

Reservations can be made by calling 01784 220 969 or online at www.therunnymede.co.uk

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NOTE TO EDITORS | The Lock takes its name from Bell Weir Lock, which in turn was named after Charlie Bell, the first lock keeper in the 19th century. Charlie was known for his hospitality up and down the River Thames – a tradition which looks set to continue today at The Lock.

the runnymede-on-thames (www.therunnymede.co.uk) is a friendly, family-owned and run hotel set on the banks of the River Thames, a few minutes from London Heathrow airport (five minutes from Terminal 5) and historic Windsor. Excellent road access is provided by the M25 (Junction 13)

With 181 guestrooms, two relaxed restaurants, stunning new spaces for private events and parties, an award-winning spa, landscaped gardens, plenty to do for all the family, the runnymede-on-thames is a great place to take time out and relax by the river.

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