

THE POT KILN SPRING NEWSLETTER

Country Pub & Game Restaurant



THE SUNDAY TIMES TOP
100 RESTAURANT GUIDE
LISTING - 2017

Judging Team - Jamie Oliver /
AA Gill / Antonio Carluccio /
Nick Jones - Soho House

PLANNING APPLICATION – On 31 January the West Berkshire County Council granted approval for our Planning Application for conversion of the dilapidated cart shed on Pot Kiln Lane into four guest rooms, extension of the Restaurant and Kitchen alongside the landscaping of our gardens for the provision of increased parking facilities and covered dining.

GOODWOOD CONNECTION

We are now at the concept stage for the design and use of all the exterior and interior spaces alongside the development of The Pot Kiln brand across all marketing and communication materials. At present we are fortunate to be working with Goodwood's Artistic Director, Dudley-Bootes Johns. With his old school friend, Charles March, Dudley has directed the design for Goodwood Estate's Festival of Speed, Revival, Kennels Club and Glorious Goodwood. His clients include Lords Cricket Ground, Rolls Royce, Cartier, Holland & Holland and James Purdey & Sons.

FUNDING THE DEVELOPMENT

– Fundraising has now commenced and discussions are underway with prospective venture capital partners from the hospitality and entertainment industry including the Ronnie Scotts Club and with proposals pitched to The Pig Hotels Group and Soho House Farm House. Later this month will see the issue of our YOUR POT KILN NEEDS YOU national press release to ensure maximum reach is achieved in seeking suitable partners that share our vision - [INVESTOR ENQUIRIES WELCOME](#).

THE VISION – In a woodland location, we seek to celebrate rustic culture by integrating 'Field to Plate' dining within a 'Rural Chic' venue design – a design that interprets our Victorian pot-making heritage with warm and friendly interiors set in an environmental and wild garden landscape.

GARDEN KITCHEN MENU – On warm days, this spring and summer, we will be firing up our 'all day' new Game Barbecue alongside our Wood-fire Pizza Oven.