

# Q & A WITH ADE/DAD



**Q - Where are you from?**  
Hartlepool

**Q - How long have you been cooking?**  
45 years

**Q - Do you still enjoy cooking?**  
Yes, I still love it.

**Q - If not a Chef, what would you like to have been?**  
A Policeman

**Q - Culinary Idol?**  
Marco Pierre White — Genius, the first Rock and Roll chef.

**Q - Most Memorable Meal Ever?**  
Restaurant Ramsay 2001  
Starter – Pan Fried Foie Gras, Roasted Apples and Madeira Sauce  
Main – Fillet of Rose Veal with Wild Mushrooms and Pommes Anna  
Dessert – Hot Raspberry Soufflé

**Q - Guilty Pleasure Meal?**  
Donner Kebab with Garlic Sauce

**Q - Favourite pint at The Bay Horse?**  
The Bay Horse Bitter

**Q - Favourite ingredient?**  
Foie Gras

**Q - Favourite fish?**  
Turbot — although it's very expensive.  
I also love Skate, which will be going on the menu sometime soon

**Q - Favourite dessert that Gill makes?**

Whisky Bread & Butter Pudding

**Q - Most disliked ingredient?**

Sun-dried Tomatoes

**Q - Least favourite dish?**

Quiche Lorraine

**Q - Was that the biggest kitchen you worked in?**

The Savoy had around 120–130 chefs, Gleneagles was even bigger at around 140 chefs at the time. Looking back, it was crazy.

**Q - Particular place where there was high pressure?**

Gleneagles was very hard. 250 seat restaurant plus 7 or 8 function rooms. It was relentless.

**Q - Was kitchen life as intense as people would imagine?**

Yes, very intense. But also full of good humour.

**Q - What was the highlight of your early career?**

Meeting the Roux Brothers without doubt. I had read their books since the start of my career at 15 years old, so meeting them I was starstruck.

**Q - How did you meet the Roux Brothers?**

I entered the Roux Scholarship competition a couple of times. They tested classical cooking knowledge and your ability to create something unexpected from a box of ingredients.

**Q - After you met Gill at Blackwell Grange in Darlington, you both decided to open your first business, where was this?**

Barwicks in Richmond in 1994 (where Amontola is now). It was a sharp learning curve.

**Q - How long were you at Barwicks for?**

1 year, then we bought The Hack and Spade in Whashton in 1995. We were there for 7 years where we had regular support from customers who came from all across the country. It did help that all of Gill's family also lived in the village, with Gill's Dad Jammie joining us for his Dominos and John Smiths every week.

**Q - After the Hack and Spade where did you go?**

We moved to The Arden Arms at Atley Hill as we wanted a new project and a bigger place to be able to do more numbers. It was massive and we were open 6 days a week, lunch and dinner.

**Q - How many covers would you do at one time?**

150 at once. 5 of us in the kitchen, 4 people on the bar, 5 waiting on staff and 2 potwashers. This was a very big team of staff for us, just to be able to meet the demand.

**Q - How long were you at The Arden Arms?**

2 years. It wasn't long, but the demand was so much that we didn't see our daughters as much as we wanted to and this was so important to us that we had to move on.

As well as this, getting staff was very difficult and put too much pressure on ourselves.

**Q - What happened after The Arden Arms?**

We were approached by some of The Bowes Museum Trustees to sort out the catering there. We established a full kitchen and waiter-serviced café from what was previously a self-service café and catered for evening functions too. What was supposed to be 6 months ended up being a successful 2.5 fun years.

**Q - How did you find that in comparison to The Arden Arms?**

It was much better to be able to spend quality time with family as we were able to have more evenings together and it wasn't as demanding.

**Q - After Bowes Museum what was next?**

Overton House in Reeth, where we were for 7.5 years from 2006. It was an intimate café bistro with 20 covers in the front and a private table for 10 in the back. Smaller, manageable and less reliance on finding staff.

**Q - Did you still get the same support being in a rural village?**

We were blown away. It was very busy and the same customers from The Hack and Spade would make the journey up into the Dales to visit us. Many of which now come to The Bay Horse to support you as well.

**Q - Why did you move on from Overton House?**

Again, we wanted a new project and to move to a new location. We moved to Richmond and did a bit of consulting here and there. Then we opened Barretts Café Bistro in the centre of Richmond on Rosemary Lane.

**Q - Did Barretts follow the same pattern as your other places?**

Yes, a full refurb just like we did everywhere else. And it was great because Hayley worked with us for the first 6 months on her placement year from university. She did all of the branding and marketing and worked full time front of house with Gill.

**Q - What was also great at Barretts?**

The team we had. We had Clare in the kitchen with me, and Jess front of house with Gill and Hayley. Two core, fundamental and reliable members of the team. It is amazing that we have them with us here. We couldn't not get the team back together again – it worked so well first time at Barretts and is working so well here too.

**Q - You were lucky to sell Barretts just at the right time?**

Yes, we sold it just before COVID in 2019. It was very fortunate timing with the challenges that COVID presented then and still presents to this day. After that, we did some more consultancy work here and there and moved to Ravensworth. Perfect timing as Hayley & Sam then bought the pub in the village.

**Q - What is it like working with Hayley in the kitchen?**

Amazing, she is a natural.

We are very proud of how she has come on and is able to cook an extensive menu.  
(Sam is doing alright as well I guess.)

**Q - Would you say The Bay Horse follows a similar trend to your previous businesses?**

Yes, we kept it to a similar style of food with a lot of fish and classic cooking. Amazing homemade desserts by Gill. We aim for good value and warm service which has worked over the years.

**Q - What makes The Bay Horse so special?**

We have an amazing group of people working here with us, a mixture of family, full time and part time staff.

We are so grateful and humbled to see so many familiar faces that have followed us from our early days at The Hack & Spade all those years ago, coming here into your place.

We cannot thank people enough for the continued support over the years. We are so pleased to see that what our previous places stood for still works for you to this day.

**Q - Right, that is it... can I go now?**

Only after one more pint.