

WHY £20?

GOOD FOOD. GOOD COMPANY.

After thirty years of opening and running restaurants and bars, I've worked with lots of young people taking their first steps in hospitality. Everyone needs training, encouragement and a chance to find what they enjoy. There's a lot to learn, and it can feel overwhelming.

Keeping Friday Night Supper simple gives our team the space to learn properly: what goes into a dish, how a cocktail is made, why a wine works with food and how to make people feel welcome. My hope is that they'll fall in love with the food, the drink and the whole process, just as I did.

Along the way, I've worked with fabulous chefs who adore their food, passionate winemakers and merchants, talented local spirit makers and brilliant local suppliers. I wanted to bring a little of all that together—and share that enthusiasm with the next generation.

And then there's the gathering. People around a table, something lovely to eat, a drink in hand and time to enjoy it all. That's what I've always loved.

So here it is: small, seasonal menus, home cooking and ingredients sourced locally wherever possible—with a few little kitchen secrets picked up from chefs I've worked with along the way. Recipes, tips and touches that have stayed with me, now shared around your table. **Two courses and a house cocktail for £20**, because I want coming together over supper to feel affordable enough to do more often.

Good food, a chance for our young team to learn, and a table worth gathering around.

Pull up a chair. I love a gathering.

Emma x
