



PARKSIDE BRASSERIE NEWSLETTER EDITION I

It is hard to believe that we opened our doors a mere two and a half years ago. Situated in a former pie and mash shop in Elm Park, on the 19th June, 2019 – Father's Day.

After weeks of ripping out old fittings, painting, decorating, installing new lights and an extractor system. Sourcing old furniture and units to form a bar and putting the kitchen together, we had run out of money and simply had to open.

We served roast beef, gratin dauphinois with bordelaise sauce, Escargots à la bourguignon, French onion soup, Goats cheese & walnut salad, Langoustines and garlic butter, Coq au vin, Dover sole meuniere and to finish apple Tart Tatin with calvados crème fraiche. We had mismatched plates, not enough cutlery, donated wine glasses but we opened and did 19 covers – we were tired but elated.

We actually hit the ground running, gaining a decent reputation along the way. Friday and Saturday's were normally full, Sunday's were busy. We then bought some old restored chairs from a restaurant in Bordeaux and Parkside was taking shape. Then something amazing happened.....Scott cooked a dish (stuffed pigs trotter) created by three Michelin star chef Pierre Koffman and tagged him into the post on Instagram, then a ballsy move by Scott inviting Pierre and his lovely wife Claire to the restaurant on us. Two days later Pierre and Claire together with Bloomberg food critic Richard Vines were sitting in our restaurant in little old Elm Park, we still cannot believe they came to join us for lunch. Parkside Brasserie was gaining momentum.

March 2020 – May 2021

The Covid Chronicles
Makeaway, Takeaway, Diversify

Today

Where we are right now is where we want to be, serving fresh uncomplicated seasonal led French cuisine in a bourgeois style. We have a fabulous new wine list to compliment our food. The restaurant is warm and inviting, antique French furniture and lighting tables with red gingham and white paper slips in the classic bistro style.

We are a family run, approachable friendly neighbourhood bistro.

What's good this week

Mussels are at their best right now and we serve them in the classic Normandy style. The wild mushroom season is in full swing and we have cepes, trompettes & girolles are on the menu including our popular Cepe mushroom and comté tart. Game season is also well underway and we have partridge traditionally served with bread sauce, confit bacon and game chips. We also have a fantastic ingredient – salsify which is in brik pastry and adorned with parmesan. Our popular Sunday lunch is undoubtedly the best around with the finest roast beef you will ever taste accompanied with roast potatoes, Autumn vegetables grown locally and giant Yorkshire puddings.

Coming Up

We hope to see you soon, next up is Fête de Beaujolais Nouveau. Details to be posted soon.
Bon appetite.

Helen and Scott

Parkside Brasserie