

Suffolk Food Hall throws The Cookhouse doors open to celebrate a national award



Wherstead farm shop, Suffolk Food Hall which has built a reputation on celebrating all things local, has been judged to be the Best On-Farm Restaurant in Britain. To celebrate this achievement, the business has invested in a new access between the Food Hall and the Cookhouse buildings, and is running a 20% discount on its evening menu to all its customers.



“There is great pride in the team for winning this award” commented Robert Paul, one of the Directors, “particularly as the award was judged by our peer-group from across the UK”. “Fellow farm-shops are highly critical of each other” added Oliver Paul, co-director and cousin of Robert, “because we recognise the value in mutual and collative support within a group of independents.” The Best On-Farm Restaurant competition is part of the national farm-shop association, FARMA, and comes four years after Suffolk Food Hall was judged to be Best On-Farm Butcher in Britain.

“FARMA is a co-operative of British farmers, farmers’ market organisers, local producers and other independents; and as such is the biggest group of like-minded businesses in Europe.” said FARMA managing agent Michael Mack, Smith Gore. “FARMA members do much more than sell their delicious wares. They also raise, grow, produce, brew and cook them; deeply involved with and totally dedicated to, all things local, fresh, natural, home grown and British. Part of this, is judging and critiquing each other, to provide communal support and commend success.”

The national winner of Best On-Farm Restaurant category was the Cookhouse restaurant at the Suffolk Food Hall which only opened in 2012. The restaurant is part of the Suffolk Food Hall complex, underneath the Orwell Bridge, and seats 135 people. Stunning views over the River Orwell add to the enjoyment of a menu that focus on traditional British food. As Edward Berry, Director of the Ludlow Food Centre in Shropshire and principle judge, said: “The Cookhouse is unique among farm shop

café/restaurants. It's large, it has wonderful views but most of all the food is excellent; with ingredients locally sourced, perfectly cooked and presented with charm.”

To celebrate the delight in winning this award, Suffolk Food Hall has completed building works to allow customers easier access between the buildings, and is offering a 20% discount to all customers on the *a la carte* menu on Friday and Saturday evenings in April. See www.suffolkfoodhall.co.uk for further details.

[More about the Suffolk Food Hall](http://www.suffolkfoodhall.co.uk) www.suffolkfoodhall.co.uk

Since opening in May 2007, the Suffolk Food Hall has quickly established itself as an exemplar for local food. The business was started by Suffolk farmers who became frustrated that friends often had limited access to much of the fresh and locally produced food. The Suffolk Food Hall brings together the best local food and drink specialists and has a wide selection of luxury food, including an artisan bakery, traditional butcher, fishmonger, delicatessen and much more. Suffolk Food Hall has been judged by celebrity chef, the late Clarissa Dixon Wright and her panel to be the best Local Food venue in the UK and Ireland. The Cookhouse Restaurant specialises in traditional British cuisine with a contemporary twist. Focusing on seasonal recipes, it is a unique place to eat or have a drink whilst enjoying stunning views down the River Orwell.

Please contact Oliver Paul: oliver@suffolkfoodhall.co.uk ~ 01473 786 610 ~ 07958 946 211