

Flavour of the *Month*



A delicious new chapter in the story of the Duke's Head Hotel...

The Tuesday Market Place in King's Lynn is one of the country's greatest open urban spaces, and the jewel in its crown is undoubtedly The Duke's Head Hotel, which has overlooked the magnificent square for over 300 years.

In addition to its attraction for business travellers and tourists to the town, the hotel has also long been established as one of its most popular dining out destinations - a tradition that's now moving in a new direction.

"For a long time we had several menus for different areas of the hotel, and felt there was a slight disconnect between our various food offerings," says the hotel's general manager Jake Smith. "We want people to come here and enjoy an amazing meal, and we were making it a bit too complex."

Some wanted the à la carte delights



of Turner's Restaurant (named after the local MP for whom the hotel was built) but preferred the lively atmosphere of Massey & Co, the chic cocktail bar named for the bank that once occupied the space. At the same time, others wanted a lighter and more relaxed meal, but in a quieter and more formal setting.

The solution was deceptively simple, and it's been executed perfectly by newly-appointed Head Chef Stuart Deuchars - having one single menu for the entire hotel. It means that you can look forward to a truly memorable meal wherever you choose to eat.

In fact, Stuart has given the food at The Duke's Head Hotel a completely fresh makeover, bringing over 35 years' experience to the table (and a childhood enjoying exotic flavours in places such as Singapore and Cyprus) with dishes that combine extraordinary tastes with understated elegance.

Don't expect to find countless textures and gels all over your plate and an overwhelming amount of ingredients. Fond of describing fusion food as con-fusion food, Stuart takes refreshingly straightforward approach, making the most of a few key ingredients. Take his wonderful sea bream, for example. It's 'only'



accompanied by a beetroot risotto and a sauce vierge, but it's a perfect combination - there's nothing's missing from the plate and nothing more is required.

This is delicious and beautifully-presented food, and it's available all day - from the superb Full English Breakfast to the lunchtime sandwiches and omelettes (don't miss the Massey & Co steak sandwich by the way), through to the sensational main dinner courses. From the latter, Stuart's pork belly dish is outstanding, served with Parma ham, dauphinoise potato, green beans, red cabbage and an exemplary jus.

The Duke's Head Hotel may have introduced a single simplified menu, but it's one overflowing with brilliant ideas.

And don't forget to round off your evening (or start it for that matter) with an expertly-mixed cocktail - in the unlikely event you can't find your favourite listed, the Massey & Co bar staff will happily mix it for you.

The Duke's Head Hotel is one of the town's most famous buildings - and it's great to see it serving some of the town's very best food.



THE DUKE'S HEAD HOTEL

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