

Riverside News

Spring 2010



SPRING SOUND OFF

Spring has come around again but it has taken longer than usual to arrive. However we have had some very good weekends and a number of full houses. Everything seems to be on hold as the General Election approaches.

We all know that the incompetence of many governments worldwide has allowed a situation to develop that only a dose of very strong medicine can cure. The Riverside celebrated the 50th Anniversary of the lease being transferred to my mother on March 12th and in that timespan we have been subjected to numerous boom and bust situations, despite assurances from the politicians that they would end that cycle. It is quite clear that few bankers understand banking, almost no economists have a clue about the economy and politicians may understand something about politics but they are experts in how to fill in an expenses claim!

The great sadness is that ordinary people are always expected to pick up the wreckage whilst the perpetrators slide on to something else. Every one of us who are the innocents in these matters will have the screw turned tighter, extra NI contributions, a bit on VAT?, excise duty on fuel, pensions not increased. In a few years, we will have redeemed the situation so that it can be screwed up again. The big hitters are almost always too clever to have to pay the price for their greed, too elusive to pin down and the officials who should be taking them on are busy feathering their own nests for the future. Small business is an easy target these days, stifled by regulation, overwhelmed by new rules and despised by bankers, the sector is very vulnerable for making small errors and getting penalised. Enough of that.



Arthur Watson

CELEBRATING 50 YEARS

We have produced 'The Riverside Times' to commemorate the 50 years and it is a single page record in words and pictures of the history of the Riverside.

Copies are available at the reception or can be downloaded from the website www.thefishrestaurant-westbay.co.uk. We are all so very proud of our relationship with our customers and that makes the whole enterprise seem like a large family. Large and increasing, we have estimated that over a million customers will have been served at the Restaurant in this time and many will have come back time and time again. The Restaurant critic AA Gill has recently written (Sunday Times Style 14/03) that everyone is ripping someone else off. Catering is a business of scams..... proprietors underpay staff and make them pay for breakages. Suppliers deliver at lunchtime so weights cannot be checked.....etc etc. It is a good read but he obviously needs to get out of London more often. My experience of our local area is quite the contrary. Decent owners that pay people as much as they can, excellent suppliers who if anything are generous with weight and a constant striving to please the customer and not just take his money.



FRIDAY NIGHT SPECIALS - BACK BY POPULAR DEMAND

During March we ran two special menus - a shellfish evening and a lobster evening. Both evenings proved to be a great success. For the special lobster evening, George, our Head Chef, created a complete menu, with a choice of four dishes for starter and four for main course, using local West Bay lobster. Everybody that dined with us that evening took up the offer and enjoyed such starter dishes as Ravioli filled with lobster and tarragon & herb butter and lobster bisque with rustic croutons, and for main, Lobster à l'Americaine (brandy, tomato, onions and cream) and ½ a warmed lobster glazed with béarnaise sauce. This was followed by a choice of our Pastry Chef's, (Amy Moss), delicious desserts. (a meat or vegetarian option was also available). The evenings were so popular that we will be repeating. Sign up for our newsletter on-line@ www.thefishrestaurant-westbay.co.uk to receive early notification.



MEMORABLE MEAL COMPETITION

As outlined in our previous newsletter we would like (in not more than 1000 words) a story of a most memorable meal. It could range from a magnificent feast at a starred Michelin Restaurant when everything was perfect to a campfire meal which was disastrous and everyone ended up eating spoonfuls of cold baked beans. It is the indelible memory and the story of the occasion rather than the details of the recipe. The Prize will be a £200 voucher for the Riverside and the event will be associated with the Bridport Literary Festival.



Also please write to us if you have any memories of the Riverside that you would like to share (good or bad) and we will publish a selection in a future newsletter.

MEET THE TEAM

This issue we take the opportunity to introduce you to Nick Larcombe, our Assistant Manager, and George Marsh, our Head Chef.

Nick Larcombe

Nick is the Assistant Manager and has been at the Riverside for 18 Years. Like most of the staff, Nick is a local man and was educated at the Colfox School. After leaving he decided on a career in the Army and joined up. He did very well until an accident caused problems and halted his career. He came to us for a job to tide him over and has never left. He began doing the potatoes and the pot wash and step by step acquired all the other skills necessary to run and manage a busy commercial kitchen. He steps in for the Head Chef and the Manager, and handles staff rotas and recruitment. He has become a key member of the Riverside staff. Nick has two daughters from a first marriage and has a lovely house with his wife Kim, in Bridport. He has a wide range of interests and is a particularly keen and expert fisherman. He supports Spurs which does not go down well with the Manager! (*Chilly, the Manager, is a fanatical Manchester United fan*)



Nick Larcombe

MEET THE TEAM - Continued

George Marsh

Our Head Chef is George Marsh who has been with us for five years now. George is also a local man from a farming family in the countryside to the north of Bridport. After school, George decided that he wanted to be a Chef and went to College to learn the trade. He worked in various establishments in the area to learn the business and has an incredible natural talent for taste and flavour. He knows when a product is of such fine quality that it needs little or no embellishment from the chef except timing. He also knows that a skillful and subtle sauce on the side of the plate can enhance an already excellent meal. George was the Chef at the Fox Inn at Corscombe where he won highly acclaimed prizes for his lamb dishes. He also had a spell in the fine kitchens of the Castle Hotel in Taunton but felt more at home in smaller enterprises. His skills with Fish and Shellfish are quite outstanding and that skill is extended to all the other dishes on the menu. George is a quiet and modest person, if that were not so he would be as well acclaimed as the more well known chefs in the area. He is married to Nina and has two children.



George Marsh

SPRING & SUMMER OPENING TIMES

Lunch daily
12.00 pm until 2.30 pm
except Monday

Dinner
6.30 pm to 9.00 pm
Tuesday to Saturday

Open all weekend on Bank Holidays
(always phone to check)

MENU

Menu changes daily depending
on markets and local landings

Full à la carte menu with meat and
vegetarian options always available

Fixed price lunch menu
Tuesday to Friday

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MELPLASH SHOW FISHCAKE COMPETITION August 26th 2010



Make a plate of 3 fishcakes and a
sauce to go with them. Deliver to the
Riverside on Wednesday August 25th
by 3pm. 1st Prize - £80 voucher 2nd
Prize - £40.00 voucher.

Entry forms available at the Riverside
or can be downloaded from the
Melplash Show's website:
www.melplashshow.co.uk



A selection of customer's
comments taken from
this year's guest book:

"absolutely first rate!"

"excellent - even a
fussy 4 year old had
a lot to eat - crab,
langoustines... yummy!!"

"absolutely delicious...
so fresh, service great
too.. thank you all..."

"great lobster,
great service..."

"been coming here for 12
years, always excellent"

"Superlative food
& unhurried service...
very relaxing"

Phone us for reservations
and menus for private parties
and celebrations
(parties of 30 - 100 can be catered for)

Gift vouchers available.

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SPRING RECIPE

from George Marsh Head Chef

Roast Skate with Razor Clams and a Cray Fish, Caper and Red Onion Butter

Takes just 10 mins to cook

Ingredients

To make the cray fish, caper and red
onion butter:

- 1x red onion, finely sliced
- 2x spring onions, finely sliced
- 1 x clove of garlic, finely sliced
- 3 x tablespoon of crayfish tails, chopped
- 1 small bunch of chives, finely chopped
- 1 pack of butter
- 1x tablespoon of capers
- Juice of ½ lemon
- 2 x beef tomatoes, deseeded and finely
diced

Mix all the above ingredients together
in a bowl

Per serving:

- 8 oz of skate off the bone
- 3 x razor clams
- White wine for cooking
- Sprig of thyme
- Lemon wedge to garnish



Method

1. Season the skate and brush with melted butter.
2. Roast in the oven at Gas Mark 5 200°c for about
8 mins - Set aside.
3. Steam razor clams in a little white wine.
4. Put skate onto a hot plate, arrange razor clams
around.
5. Melt the cray fish, caper and red onion butter
and pour over the skate and clams.
6. Garnish with lemon wedge and sprig of thyme.
7. Serve with vegetables or salad, and potatoes of
your choice

TOURISM AWARD 2010

The Bridport and District Tourism Association rewarded Arthur Watson with their 2010 Tourism Award for the most significant contribution to tourism in the area. The Award was presented to Arthur by the Chairman, Maureen Jackson who said ...

"Most of us know the quality of the Riverside Restaurant. But it is not for the excellence of the food that we make this award – Arthur has already had plenty of those - it is for the fantastic contribution to the local economy by way of the many tourists and visitors to the area who come and stay here in order to dine at the Riverside".



Receiving the
Local Tourism Award 2010
from Maureen Jackson

- Taste of Dorset
Restaurant Award in
2008 and runner up in
2009

- Taste of the West Gold
Award in 2009

- Tourist Award 2010 in
recognition of the contribution
made to local tourism

