

## Real good pub grub at The Four Elms Inn

Over the last few months there has been a lot of activity taking place at village pub, The Four Elms Inn, since it was taken over by new management at the



Peter & Lorraine at your service

end of last summer. New Landlords, Peter and Lorraine, have thrown themselves into the task of turning the pub into more than just your average village pub.

Peter and Lorraine have managed many village pubs over the years so relocating to the picturesque village of Four Elms has not been a culture shock for them, already becoming familiar faces in the local community.

You may have noticed the external redecoration taking place, but the inside has also changed drastically. Fresh paint has brightened up the interior giving it a new lease of life, a private dining area has been created in one of the nooks next to the bar (ideal for dining with a small group of friends or for a small business lunch) and, the biggest change has been the creation of a new upstairs restaurant, Faulkners, opened at the end of March.

Why Faulkners? After some research into the building it was discovered that Charles Faulkner turned the place into a pub in 1881.

Peter has also been busy with his new menu which is simple but with a good variety of dishes to choose from. This makes it easier to manage and Peter does his best in sourcing as much of the ingredients as possible from local suppliers.

Well, with so much going on I thought it would be a good idea for me and hubby Russell to enjoy a meal in the restaurant and report back to you on what it is like to eat at the



revamped Four Elms Inn.

Before we sat down, Peter and Lorraine took us on a tour of the pub so we could see first hand all the things that had been done and what was still in progress. At the time of our visit (mid-March) the restaurant wasn't quite ready so I'll let you know in the next issue what it's like (if you haven't already been to see it for yourself).

We also enjoyed a pre-dinner drink and Russell was delighted to find ale available on tap. I stuck with my usual, a glass of Merlot (large), and we joined the gathering in the main bar - a friendly, welcoming group.

As we sat down, Lorraine handed us our menus, went over the Specials, and with soft, chilled music playing in the background we settled in for the evening. Another couple of tables filled up as we decided upon our menu choices, clearly diners who knew the food well which is always a good sign.

Whilst I stuck to the main menu, Russell decided he was feeling fishy and ordered off the Specials menu (this is changed every few days depending on what Peter brings in so worth checking out each time you visit).

### Starters:

**Laura** - 'Whitebait with homemade tartar sauce & mixed leaves' - £5.95



The portion size was ample and the whitebait crispy on the outside and succulent on the inside. The 'mixed leaves' were fresh and crisp making for a lovely starter. I would also enjoy this as a bar snack.

**Russell** - 'Chicken goujons served with a sweet chilli dip and mixed leaves' - £5.95



The chicken tasted very fresh - it was hot and tender on the inside and the crispy coating was perfect - it couldn't have been any better.

### Mains:

**Laura** - 'Four Elms own 6oz burger served with smoked cheese, gherkin, salad and home cut chips' - £9.95



Wow - with onion rings too! I'm rather partial to onion rings so they were a lovely surprise. The chips were delicious and Peter told us how he double fries them to get the flavour and crispiness just right. The burger was also handmade using meat from Allmans Butchers. A meal that certainly won't leave you going hungry.

**Russell** - 'Seabass pan fried in butter and parsley' - £11.95



The large portion of Seabass was served with asparagus and new potatoes. The Seabass tasted fresh and fleshy and the asparagus tender. Everything worked really well together and the meal was thoroughly enjoyed.

As well as providing food at lunchtime and dinner, the pub also provides the venue for a

local business breakfast networking group as Peter is keen to promote the pub as the ideal location for both pleasure and business.



There are also regular events taking place at the pub - A Wednesday is no longer simply a Wednesday but 'Wine Wednesday', a weekly event where you get to enjoy your glass of wine with a free selection of cheeses and other nibbles. There is also a Pub Quiz taking place on a regular basis.

There's plenty of ways you can get in touch with The Four Elms Inn:

**Tel:** 01732 700 460

**Email:** info@thefourelemsinn.co.uk

**Website:** www.thefourelemsinn.co.uk

**Twitter:** @FourElmsInn

Better still, why not visit the pub on Bough Beech Road, Four Elms, TN8 6NE. Peter and Lorraine look forward to welcoming you soon!

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