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The Kings Head MISSIVE



Andrew, Niki and all the team at the Kings Head thank you for your continued support in 2006. Last year was busier than ever for us, so we are now bracing ourselves for another great year - Here's hoping for a warm summer!!

TEAM KING'S HEAD

As we approach another (hopefully) busy season, we consider ourselves very fortunate to have built up such a great team - we think they do a great job! This photo was taken on the Staff night out, held at Skinners Brewery and followed by a very interesting bowling session!!



Finally – a web site

We have finally done it, it has taken us a while to get organised, but we now have our own web site.

You can find it at www.kingsheadruan.co.uk



If you would like a link to our site please contact us at 01872 501263

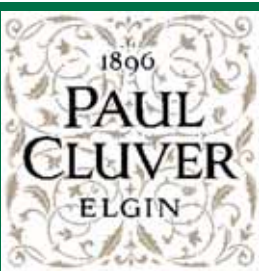
Change of Opening Hours

We are open 7 days a week for Lunch and Dinner from Monday 2 April 2007

12.00pm – 2.30pm
last food orders at 2.00pm

6.00pm – 11.00pm
last food orders at 9.00pm

Until then we remain closed on Mondays and no food on Sunday Evenings.



Wine Tasting and Dinner

Thursday 17th May

with **Paul Cluver**
Champion Wine Maker of South Africa.

IN CONJUNCTION WITH
CPW
CHRISTOPHER PIPER WINES

A MAJOR COUP for us here at the Kings Head!

As this is the **ONLY** venue where Paul Cluver is hosting a Wine tasting in Cornwall!

With the help of CPW, we have managed to gain an exclusive evening with Paul Cluver to come and share with us his knowledge and passion for wine over a five course dinner.

Paul Cluver Wines are the result of a close-knit family who are dedicated to the holistic production of fine handcrafted wines. They are grown on De Rust, one of the oldest & largest estates in the Elgin Valley, just an hour outside of Cape Town. The estate, falls within the Kogelberg Biosphere Reserve, where Conservation and sustainable use of natural resources are pursued with the ultimate goal of balance and harmony between man and nature.

We feel very honoured to be the chosen venue for this occasion and hope to have a full house. Space is very limited, so please book early and it would be of great help if you could make up tables with friends.

Cost of the evening to include all tasting wine and a five course meal will be £34.50 per head



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Auction of Promises

What a fabulous night! Well supported & well organised by Jess. Rounserell and Jess Pinkney, a great evening was had by all.

Phillip Buddell was the real star of the evening, enticing folk to part with substantial amounts of money, whilst still smiling!!!

Thank you to everyone who supported the event, which raised over £2,500 for the Anthony Nolan Trust



Well done Phillip and the Girls!!!



MENU CHANGES

Andrew, Tim and Michelle are busy working on new dishes for a Spring Menu change.

These changes should be in place by the end of March . . .



'George', our lovely Ginger Cat sadly passed away suddenly on the 13 January, the same day as 'Chalky', Rick Steins Dog! We are sure, that many of you will miss his presence in the Pub as we do. The sofa looks bare without him.

Rest in Peace George

A little bit of a Refurb'



We have just redecorated what used to be the 'Non Smoking' room- in the hope of making it more welcoming and cosy, new colours, new lighting, hopefully an overall improvement . . .

SMOKING BAN

As of July 1st 2007 the Government's new smoking law will come into effect. In view of this we have decided to make BOTH of our dining rooms NON SMOKING from January 1st 2007.

Last Smoking Night Dinner Saturday 30th June 2007

Well, I'm afraid it's finally here, No more 'cigarettes' with your beer, Outside only from here on in In what is called the smokers 'Sin Bin'.

So in recognition of this law As smoking inside is allowed no more, All smokers welcome on this night Non Smokers too - without a fight!

Some Smoked dishes- all a lovely flavour Starters & Main Courses for you to savour Smokers intercourse if you wish Before going on to the very next dish!

Come and enjoy for the very last time Food and Smoking - the end of the line An evening of laughter, smoking, good food and fun Before July 1st when we must obey the ban!!!!



Book early on 01872 501263

SUPPLIER PROFILE

CRELOW Michael and Deborah Richards

If you met Michael Richards our chutney and condiment maker, you would not instantly know he is registered blind. A Cornishman through and through, he produced a million litres of milk on the family's 600 acres near Truro until the blindness demanded a change of tack. These days Michael still feeds the nation but his passion for quality has moved to 'something he can still do': chutney making.

A few years ago, having surmounted all the 'sight issues' he began growing fruit and veg in the garden at Tregony. While putting wife Deborah out to work running holiday cottages Michael got on with food growing on a micro scale! Exasperated by the autumn glut he taught himself how to make chutney. Experimenting with recipes (while using every utensil in the

kitchen) he now makes and Deborah finishes around 7,000 jars, 27 different types, in a year from their home. Local ingredients, crab apples collected from private gardens on the Roseland, damsons from St Mawes, herbs for jellies (often found accompanying Andrew's lamb dishes) from their garden and every part of the process done by hand makes these gems in jars unique.

Andrew loves a trip to mosey around Deborah's store garage picking out interesting things to enhance or inspire his creations - home made but not in this home - what a wonderful short cut. Occasionally he catches a glimpse of Michael at work and stands amazed and full of wonderment at how an almost totally blind man can achieve so much . . .



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