



MENU MARVELS AT A PEACH PUB

Chef Gavin Allcock gives his views on how Essential Cuisine contributes to his kitchen.



As Head chef of The Peach Pub Company's award winning Rose and Crown in Warwick, Gavin Allcock's seasonal menu offers the very best restaurant food in a relaxed pub setting.

Famous as a destination eatery with locals and tourists, Gavin on average turns over around 800 covers a week. However with Warwick Castle just a stone's throw away, some days this can leap dramatically when special guests come to town.

"Early in the summer we were packed

to the rafters one Sunday after Mick Hucknall held a concert at the castle. We took £3,500 in food orders that day, it was unbelievable," says Gavin.

With outstanding, real, and tasty food at the heart of his menu, the Rose and Crown offers popular dishes such as Surf and Turf (fillet steak medallions, scallops and prawns), Roast Chicken and Barberton potatoes with red wine veal jus, and social wooden platters filled with deli delights such as antipasti, charcuterie, and fish.

Gavin adds: "The Rose and Crown

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offers the opportunity to enjoy real food in an informal atmosphere, with no minimum spend. The platters are incredibly popular as they provide a very social meal – which is what the pub is all about.”

Although Gavin focuses on fresh, seasonal produce, there is one product he cannot live without to help him create outstanding gastro pub food out of a small kitchen.

Gavin says: “I use Essential Cuisine’s jus range as it is so versatile, easy to use and anything can be added to it. Stock bones are increasingly difficult to get hold of, and then there is the issue of storing them and having a stock pot cooking continuously creating a strong smell in the kitchen and the pub.

“I use Essential Cuisine’s jus range as it is so versatile to use and anything can be added to it”

“I use the jus range as a base and then add extra ingredients. For example I use the veal jus as a base for the samphire cream to accompany the surf and turf. Or I add cider and apples to create an Apple and Cider Jus which is served with Pork loin. It also makes an amazing red wine veal jus for chicken.

“Kitchen-made stock has its place, but in smaller kitchens, Essential Cuisine’s jus range takes away the hassle of simmering a stock all day without compromising on taste or quality.”

One of the pub’s best sellers is the 12oz Aberdeenshire Porterhouse Steak served with a Café de Paris Crème Fraiche – which also has Essential Cuisine’s veal jus as its base.

Gavin adds: “Every chef is always mindful of cost – but a 1kg tub of veal jus from Essential Cuisine costs £16.80 and makes eight litres of finished jus which is good value.”



- Essential Cuisine was set up by Nigel Crane in 1995.
- Essential Cuisine work with some of the country’s leading hotels, restaurants, pubs and gastro-pubs.
- Essential Cuisine produce a wide range of stocks, jus, demi-glaces and glaces, all made to taste and perform like kitchen-made stocks.
- The entire range is free from artificial colours and preservatives, and from flavour enhancers such as MSG.