



East Sussex

The Curlew

Sous vide-centric cooking

Mark and Sara Colley, erstwhile owners of The George Hotel at Cranbrook, have taken on a former pub near Bodiam Castle. Graham Garrett, who holds a Michelin star at his own restaurant, the West House in Biddenden, is executive chef. Experienced head chef Neil McCue is co-developing and cooking the menu. The Curlew is pitched as a modern British bistro; ingredient provenance and quality is central, as are sous vide cooking techniques. The kitchen was fitted and designed by Space and the restaurant interior was created by Macaulay Sinclair.

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thecurlewrestaurant.co.uk