

WINNERS

Best Local
Restaurant
2017



THE GOOD
FOOD GUIDE
LOCAL RESTAURANT OF THE YEAR
thegoodfoodguide.co.uk



THE DUCK INN

THE DUCK INN



INFO@DUCKINN.CO.UK



01485 518330



WWW.DUCKINN.CO.UK

THE MORNING ADVERTISER

First published 1794

The Catering Bible

Previous reporters Charles Dickens
and Alistair Campbell

TOP 50 GASTRO PUBS

Previous Winners:

The Sportsman, Kent 2015, 2016

The Hand & Flowers, Marlow
(Tom Kerridge)

2012, 2013, 2014

PRESS RELEASE

**THE DUCK INN, STANHOE, NORFOLK ANNOUNCED AS
'ONE TO WATCH' IN THE MORNING ADVERTISER
'TOP 50 GASTRO PUBS'**

January 2017



The Duck Inn, Stanhoe, Norfolk, is delighted to announce that they have been included as 'one to watch' in the Morning Advertiser's Top 50 Gastropubs Awards 2017.

The Morning Advertiser is the foremost publication for the hospitality trade since its inception in 1794.

The current holder of the Number One position is the world famous *Sportsman* near Whitstable, Kent (2015-2016), and the previous occupier of the Number One spot was Tom Kerridge's iconic *Hand and Flowers* (2012-2014).

The awards ceremony is being held on Monday 30th January at *Hermitage Road Bar and Restaurant* in Hitchin, Herts. The host for the awards is TV personality and award-winning chef Matt Tebbut (*BBC Saturday Kitchen*, *Food Unwrapped*, *Market Kitchen*) owner of the AA Restaurant of the Year *Foxhunter Restaurant* in South Wales.

THE DUCK INN



The Duck Inn:

**2017 Good Food Guide Restaurant of the Year
for the East of England**

Conde Nast Top 5 Norfolk Food Hotspots

Finalist The Observer Food Monthly Awards 2016

2017 Michelin Guide

A family owned and run business on the north Norfolk coast, Chef Ben Handley and his wife Sarah have developed this 18th Century building into a true dining destination. With a passionate young team and a vibrant menu of locally sourced, seasonal produce, The Duck Inn has been racking up awards and recognition regularly.

The ethos is on quality, local food, expertly prepared and delivered by a happy team in a relaxed and informal atmosphere. North Norfolk is the perfect place to deliver.

A rustic-smart gastropub, serving the best in local produce and East Anglian ales. Friendly and efficient service perfectly compliment the incredible food served up by chef patron Ben Handley and his team. Norfolk favourites such as Brancaster crab, steaming bowls of Norfolk mussels, locally-smoked salmon with gingerbread are regular highlights; along with Chef Handley's famous black pudding-scotched quail's eggs. Sundays' roasts of local pork and Holkham Estate beef are widely regarded as the best along the coast.

With two stylish bedrooms; there is always the option to enjoy a wonderful evening meal and fabulous wines from an extensive list, before staggering upstairs to unwind under the snuggly duck-down duvets.

More information available at www.duckinn.co.uk

QUOTES

Ben Handley (Chef/Owner)

“We are over the moon with this coming on top of being awarded the 2017 Restaurant of the Year for the East of England by *The Good Food Guide*. The list of entrants in the Top 50 Gastropubs is testament to the quality of eateries up and down the country and we are all thrilled to be recognised with such esteemed company.’

Sarah Handley (Owner)

‘Wow, what an unexpected surprise, a fantastic way to start 2017! This recognition is a perfect tribute to our amazing customers and incredible team.’

Sam Handley (General Manager)

‘This recognition reminds us all just how special The Duck is, and is further motivation to take the business forward over the coming months and years’



PHOTOS FOR GENERAL USE

Ben Handley (chef / owner) -

<https://www.dropbox.com/s/6xraac198sqa9hy/BJH.jpg?dl=0>

Ben and Sarah Handley (owners) -

<https://www.dropbox.com/s/rarhvyeyt1hbpnt/61.jpg?dl=0>

TEAM DUCK -

https://www.dropbox.com/s/2n86243phxj5edv/IMG_1374.JPG?dl=0

Duck Inn Interior -

<https://www.dropbox.com/s/rnn68z4a57iw17b/interior.jpg?dl=0>

Duck Inn Exterior -

<https://www.dropbox.com/s/8iql7z7jyqovtk4/blossom.jpg?dl=0>

Ben Handley (owner) & Sirloin of Beef -

<https://www.dropbox.com/s/kuiuvioihs9kirj/DSC02529.JPG?dl=0>

Scotched Quail's Eggs, Tarragon Mayo -

<https://www.dropbox.com/s/yb45d3996gtx25w/quails.jpg?dl=0>

Brancaster Smoked Salmon, Beetroot Salad -

<https://www.dropbox.com/s/xjlrfev19vvi9jq/33.jpg?dl=0>

Fillet of Holkham Estate Beef -

<https://www.dropbox.com/s/xico64ysolul83e/25.jpg?dl=0>

Beer Battered Cod & Chips -

<https://www.dropbox.com/s/45jx8u664yg9h2v/DSC02499.JPG?dl=0>

Sautéed Squid, Black Rice, Keta, Saffron, Duck Herbs -

https://www.dropbox.com/s/59ra8h5qa8mdebe/IMG_7636.jpg?dl=0

Top 50 Gastropub Awards LOGO –

<https://www.dropbox.com/s/vqoo0bktgokoq66/MA%20AWARD%202017.JPG?dl=0>

For further information or media enquiries, contact
ANDREW WADDISON
on
01485 518330 or via info@duckinn.co.uk

Links:

Top 50 Gastropubs:
<https://enter.top50gastropubs.com/>

The Duck Inn:
www.duckinn.co.uk

The Good Food Guide:
<http://www.thegoodfoodguide.co.uk/news/local-restaurant-of-the-year-winners-announced>



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Stanhoe, Norfolk



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