



FIFTEEN REASONS TO VISIT FIFTEEN CORNWALL

Just in case you need an excuse to visit ...

- 1. Locally sourced, fresh, seasonal ingredients** – a minimum of 80% of the ingredients used at [Fifteen Cornwall](#) are sourced locally, bringing valuable support and business to Cornwall's abundant and talented food producers. And from 3rd November – 19th December (Monday – Friday only) this sourcing policy is taken one step further with the Fifteen Cornwall [Totally Cornish](#) three course lunch, consisting of 100% Cornish produce (priced just £19.50).
- 2.** Under the leadership of Executive Chef Neil Haydock, the delicious and **innovative Italian-inspired** menus change daily according to local produce available.
- 3. All profits** from Fifteen Cornwall go to the registered charity **The Cornwall Foundation of Promise** which supports and inspires disadvantaged young people in Cornwall. Fifteen Cornwall takes 20 apprentice chefs a year and puts them through an intensive course at Cornwall College before they join Neil and his team of 20 professional chefs in the restaurant kitchen. With their lives transformed, graduates have the **opportunity to build exceptional careers** in the restaurant industry.
- 4. Our apprentices**, who have overcome all kinds of barriers to join the Fifteen Cornwall team. After completing the course at Cornwall College to obtain their NVQ1 in catering studies, this year's apprentices are now fully involved in the day to day running of the kitchen, with one day a week spent back at college studying for their NVQ2.
- 5. Watergate Bay** – an uber-cool destination and ready-made playground for sandcastles, ballgames and barefoot walks on the beach.
- 6. The view** deserves a reason all of its own. Few (if any) restaurants can beat the panoramic view from the restaurant over the two mile stretch of beach.
- 7. Extreme pleasure** – surfing, kitesurfing, wave skiing and land boarding are just some of the activities on tap at the Extreme Academy, right next door to Fifteen Cornwall on Watergate Bay. The perfect way to build up an appetite for lunch or just opt for the spectacular ringside view and experience from the comfort of your restaurant table.

8. And if there's not enough action on the beach, just turn your attention to the kitchen. The **award-winning design** at Fifteen Cornwall offers diners another ringside view – the kitchen at full throttle as service is prepared.

9. **The Garage** – Fifteen Cornwall's private dining room for special occasions and celebrations with friends and family (up to 12 people). The Garage came by its name as a result of the funky garage door-style screen that can be pulled down to allow private dining or left open to provide a view of the main restaurant.

10. **The Fifteen Cornwall Tasting Menu**, which at £50 pp gives guests the opportunity to truly sample the Fifteen Cornwall experience. Kicking off with our baker's legendary breads, the six-course menu spans dishes such as hand dived Cornish scallops and Bocaddon Rose farm veal, rounded off with either a sumptuous dessert or a simple St Keverne cheese, served with the signature Fifteen chutney.

11. **The Fifteen Cornwall Wine List**, compiled by sommelier Gordon Lawrence, is a small and diverse collection of his favourite wines from around the globe. To complement the Tasting Menu, our wine package includes individual wines he has carefully paired with each of the dishes to memorable effect.

12. Meet the producers at the **Fifteen Cornwall Farmers' Market**. Suppliers of the very same ingredients used in the restaurant are invited to showcase their wares direct to the public in the car park next to the restaurant. Graze the stalls, meet the producers, see demonstrations by Neil and his team and round the experience off with lunch in the restaurant. The next Fifteen Cornwall Farmers Market is scheduled for **Saturday 6 December**.

13. As well as underpinning talented local food producers, Fifteen Cornwall is helping to address key regeneration issues for Cornwall, **boosting Cornwall's tourism industry** and attracting year round visitors to the county.

14. **Sustainability** - Fifteen Cornwall is committed to protecting the environment. Every aspect of the restaurant has been designed to minimise environmental impact, including extensive recycling (with Fifteen's very own pink Recycle Bubble vehicle use to transport waste), low energy lighting and heating, rain water to flush loos, and of course local food sourcing.

15. **Location** ... An inspirational coastal situation and accessible to boot. Fifteen Cornwall is easily reached by road and rail and is only minutes from Newquay airport, with regular flights throughout the day from across the UK. Why not make a weekend or short break of it and book into The Hotel at Watergate Bay?

To book, call 01637 861000 or visit www.fifteencornwall.co.uk

- Ends -

Media enquiries:

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