

Sir Walter Raleigh Pub

Sir Walter Raleigh is now under the leadership of a new manager, Corinna Stephens. Patrick decided to move on to new challenges.

Now permanent Chef team in place. Dan Kavanagh was formerly Head Chef at the 5 Bells and is a South West Young Chef of the Year, whilst Amber Brice trained at the Michael Caine Academy.

With new team the pub has extended food service times. Last dinner service is now 8:30pm with bar snacks until 9pm, and the policy is (if at all possible) to never turn anyone away. On Sundays we will serve lunch to 4pm.

On other initiatives:

Walt's Cafe has reduced openings to concentrate resources to Monday, Tuesday and Friday. On volunteer days - Mondays and Tuesdays - Walts food offering will roll into lunchtime plus a few extras to encourage more customers early in the week.

Christina Dickenson has offered to serve a Community Dish of the Day on the Monday evenings that there are no events.

The pub now serves pasties on music and quiz nights thanks to Kevin Bentley.

Silver Service lunch has now changed to Community Lunch, everyone is welcome and it is held every Wednesday.

The refurbishment of the flat is well under way. The electricians and the plumbers are nearly finished, and we hope to be ready to accept holiday lets from July.