

The Grille in Lincoln opening in The White Hart Hotel

1st October 2007

Bailgate, Lincoln, Lincolnshire LN1 3AR

Website: www.grillerestaurants.com

Grille Reservations:

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Following the openings of the two Grille restaurants launched in Hoxton, London on 1st September 2006 & in Harrogate, North Yorkshire 1st May 2007, owners John Pallagi and Simon Wright are delighted to announce the opening of the third Grille restaurant in the beautiful city of Lincoln.

"We are delighted to be opening our third Grille restaurant in the historic city of Lincoln. The Lincoln Grille will sit splendidly within the local market who we feel will appreciate our trademark Grille qualities of offering competitively priced, well known favourites finished off with perfectly executed cocktails and a well-thought out wine list."

John Pallagi (Co-Founder) Director

The Lincoln Grille will be housed within The White Hart Hotel which sits proudly between the medieval splendour of Lincoln Cathedral and the imposing walls of Lincoln Castle with a stunning view from the Grille restaurant of the Cathedral spires. The Lincoln Grille will be perfectly placed for a lunch or dinner with the family, a few cocktails with friends or a business breakfast / lunch or dinner with clients. Surrounded by leather banquette seating, exposed brick walls and an elegant cocktail bar will ensure the Grille becomes a favourite with the discerning Lincoln locals.

- The Grille opens to the public **1st October 2007**
- Open daily from **7am to midnight** serving breakfast, lunch, dinner and brunch at weekends
- Serving classic dishes at **Competitive prices**
- Cocktail bar offers a variety of classic original cocktails along with brunch cocktails from £5.50: Grille Mary's/ Cucumber Collins / Fresh French

- Bar open daily serving over **25 wines** by the glass, 20 wines by the carafe and over 70 by the bottle
- Breakfast & Brunch dishes: **Sausage or Bacon Sarnie £4**, French toast with blueberries £6, 'Grille' fry up £8.50.
- Mains dishes such as **Rump steak & Chips £15**, classic Caesar salad £10.50 and Steak & Kidney pudding £12.50,
- **All day snack** menu available
- Desserts: **Rice Pudding £4.50**, Peacan Pie £5.00 & Sticky Toffee Parfait £4.50.
- **Kids menu 2 courses for £5.00**
- **Capacity 80 seated in the restaurant and 20 in the cocktail bar**
- **Club lounge opening in November sits up to 50**

METRO 9th May 2007 "We left very happily full of good quality, substantial food, and would have no compunction about recommending Harrogate Grille."

Grazia Dubai Sept 2006 - "The hotel's Hoxton Grille is the place to be seen!"

Food & Drink January 2007 - "if I lived in hereabouts I would be more than happy to visit time and again for what is no-nonsense fare."

Plush Magazine May 2007 – "The word yummy may seem a little unsophisticated, especially when talking about one of the most chic, cool and eagerly anticipated dining experiences to come to a city in the last ten years. But, frankly, the food at Grille is yummy. It is a truly brilliant example of great British and European cooking with exceptionally high quality ingredients."

The team behind The Grille Lincoln

- **John Pallagi (Founder)** – John's obsession is great customer service. John is seen within the company as the customers "eyes & ears". *"Nothing is more important to me than a satisfied customer and by creating memorable service you establish a great dining atmosphere for the customer. This is always our goal at Grille."*
- **Simon Wright (Founder)** – Simon's career has taken him all over the world learning the mechanics of the restaurant industry in Paris, Sydney and London with his skills being learnt from some of the industry greats such as Alain Ducasse, Terence Conran and Ian Schrager. *"After spending time with some of the most successful restaurateurs of recent years I can now appreciate what makes a great restaurant. We aim to take the best bits and combine them with value for money in all our restaurants."*
- **Gabriel Murray (Grille Restaurants architect and designer)** – With Global experience of working with world renowned architects and design practices in Europe, Asia and the US, Gabriel brings a complete understanding of the

requirements both operationally and emotionally for restaurant design and proven his skills with many successful restaurants in his portfolio. ***“The UK is highly attuned to great architecture and design and through my work I aim to help maximise customer satisfaction through relevant designs that not only look great but operationally work seamlessly.”***

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