

NEWS RELEASE

HUSBAND & WIFE TEAM PURCHASE THE NEW MILL RIVERSIDE RESTAURANT AT EVERSLEY

For Immediate Release

The wheel of change turns again this month for The New Mill riverside restaurant in Eversley, as a change in ownership is announced. Husband and wife team, John and Cindy Duffield, have made the transition from investors and partial owners of the restaurant to outright ownership.

Whilst there are no plans for any fundamental change at The New Mill, the pair will be 'hands on' at the restaurant and have already discussed with the staff ideas for enhancements to service and menus.

The New Mill's team, led by general manager, Stephen Farrell and Head Chef, Colin Robson-Wright, will remain at the restaurant and were significant in John and Cindy's decision to make the acquisition.

"The New Mill has some considerable assets," says Cindy Duffield. "The restaurant offers really fabulous food, a lovely relaxed atmosphere and service from a team who are so clearly passionate about what they do. Add to that The New Mill's idyllic riverside setting, its character and heritage and we really have a very special place indeed," she continued.

John Duffield said, “Customers also love the fact that The New Mill feels like its a world away, given the tranquillity of its location on the river and surrounded by scented gardens and trees, but in reality it is just a few minutes drive from Wokingham town centre and around 15 minutes from either Bracknell or Reading.”

In the short term, John and Cindy intend to work with chef to introduce a new Spring menu, using fresh and seasonal ingredients to offer diners food that is simple but delightful. Whilst maintaining The New Mill’s reputation for fine dining and as a venue to celebrate special events, the team also plan to further extend its lunch menus, supplementing à la carte dishes with table d’hote options that appeal to business people and those looking for a ‘quick lunch that still delights the senses.’ It was the restaurant’s lunchtime table d’hote menu that recently secured renewal of The New Mill’s two AA-Rosette status.

Cindy Duffield concluded, “We have other plans to enhance The New Mill’s offering but we are in the happy position that fundamentally, all the right pieces are in place. From a personal viewpoint, we both have difficulty going anywhere else to eat because we really love it here!”

Background Information on The New Mill

A restaurant since 1973, The New Mill is steeped in history and still retains a working waterwheel and the corn grinding equipment at the heart of its Grade II listed building. Its English heritage is complemented by an idyllic, tranquil riverside setting, nestling on the banks of the River Blackwater, surrounded by scented gardens and eight acres of countryside.

Catering for over 200 diners, The New Mill offers modern English menus developed to capture and essence of the season, using fresh, locally-sourced ingredients to produce simple but fabulous and innovative dishes. An award-winning wine list balances the food and The New Mill also provides a magical setting for weddings, hosting over 80 per year.

For further information, please visit our website – www.thenewmill.co.uk or contact:

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