



LEFT:
Boadicea's
new Gin Rosa



RIGHT:
English
Whisky Co's
The English -
Virgin Oak

We'll drink to that

Matt and Steph Brown, founders of the firm behind Boadicea Gin and Wild Knight vodka, are pink with pleasure at the arrival of their newest offering; Rosa gin. Boadicea Gin Rosa is distilled from Royal Norfolk barley, just like its distinctly blue-bottled counterpart.

But Gin Rosa is distilled with cherry and peach in a large copper pot still, creating a subtle fruit flavour, but with juniper to the fore.

Why Rosa? Matt and Steph say that they took time to study the language of the Iceni Tribe. Discovering its origins, they settled on Rosa as the Iceni for pink.

"We have frosted our bottles to show off the beautiful pink hue of Rosa to perfection," says Steph.

Meanwhile Roudham distillery The English Whisky Company has released The English – Virgin Oak from their small batch, single malt range; with only 2,689 bottles to go around the whole world, it's not going to be in everyone's drinks cabinet.

The English – Virgin Oak has spent its entire life maturing in virgin oak casks made from American white oak. The resulting whisky borrows heavily from the casks that held it and delivers a rich and spicy malt that captures oak's signature nods to vanilla, chocolate, toffee and spices and finishes with a warm, lingering heat, says EWC.

boadiceagin.co.uk
englishwhisky.co.uk

Ben steaks claim in Cawston

Ben Edwards, owner of popular Norwich steakhouse Prime at The Edith Cavell, is joining chef Michal Szczerbinski to open #SteakInTheStix at newly-renovated Cawston pub The Ratcatchers. "Opening a steakhouse in the country seemed like natural progression," says Ben. "We've already got a great relationship with local suppliers in the area and know we can secure the quality of steak our customers love." Alongside the steak, the restaurant will serve contemporary British classics with a twist.

theratcatcherscawston.co.uk

Socius celebrates first birthday

Burnham Market's Socius restaurant is one year old, so we asked Natalie Stuhler, who owns it with chef Dan Lawrence, to give us an update...

How has your first year been?

Our first year has been incredible. We couldn't have asked for a better year – it's all been a bit of a blur to say the least, but we have the most amazing loyal and regular customers and a fantastic team!

What has been your highlight?

We couldn't quite believe it but we've been shortlisted for the 2019 Catey's awards for 'best newcomer'. We've been shortlisted with four of the most incredible new eateries (Frog by Adam Handling, Lymstone Manor, Margot & Salt) and we can't quite believe that our little old restaurant is up there with such big names. That was a huge moment for us and we stood back and thought, wow!

Has Dan been enjoying himself in the kitchen?

Absolutely. Dan never stops thinking about food and is constantly changing the menu and developing new dishes. We change our menu nearly every single day – I just don't know where he keeps pulling out new ideas from.

Do your guests like the open-plan arrangement and watching the cookery action?

Yes – guests regularly comment on the great atmosphere in the restaurant and absolutely love watching Dan and the team create their dishes. The kitchen is always very calm, which surprises a lot of our guests, but they work in unison like a well-oiled machine. We've also just introduced our kitchen table – four higher stools overlooking the kitchen for guests who are really interested in what's going on – people love it.

What are your plans for this year?

We have plans to expand our full-time team and we've got some exciting plans for our outside catering business too.

sociusnorfolk.co.uk