



National school caterer creates Oxford restaurant

'The Oxford Kitchen' on course for pre-Christmas opening

Steve Quinn and Sam Davies, owners and directors of high-end school catering firm Cucina Restaurants are to open 'The Oxford Kitchen' - a new restaurant in Oxford's Summertown area.

The new restaurant, formerly known as Florios, is currently undergoing a completely new redesign and refit to create a 2-level restaurant with the emphasis on flexibility and customer service.

John Footman, the restaurant's newly appointed Executive Chef brings a wealth of experience in fine dining, including The Nutree where he was instrumental in securing a Michelin Star and 18 months working alongside Raymond Blanc at the legendary Manoir Aux Quat' Saisons.

Discussing his new restaurant, Steve Quinn said:

"This is not so much a new direction as a natural extension of what we have always done. We are essentially going back to our roots, providing food which puts the customer first, but doing it in a High Street location."

As well as fine dining in its upstairs area, the restaurant will cater for lunchtime diners and families.

It will also incorporate a special 'secret garden' area and a 'kitchen table' adjacent to the kitchen pass, enabling diners to choose from a 6-course taster menu while they see and engage with the chefs as they work, all from the comfort of their seats.

Menus have been structured to offer elegant yet simple and accessible choices, with familiar formats taken to new levels of sophistication and appeal.

The Oxford Kitchen's new Restaurant Manager, Tom Wood, former Manager of the 13th century Cotswold Manor House Hotel, said:

"Our restaurant will offer a new dining experience to the people of Summertown and beyond. We're very excited about the forthcoming opening."

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