

SavourDiment

Kenilworth's Diment Restaurant, long renowned for its mouth-watering dishes carefully prepared with fresh ingredients, is now being transformed into the most exciting place to lunch and dine in town.



Clair and Tony Pardo, who have taken over The Diment from Tony's parents, are making dramatic changes that will widen the appeal of the restaurant. A complete refurbishment – from its décor to its furnishings and from its tablecloths to its tableware – will give a totally new European contemporary and modern atmosphere.

And the restaurant's award-winning menus, with new pricing, now include a wider range of the best of European cuisine using



the highest quality meats and fresh fish from local Midlands markets.

"We will be more European, not solely French. So The Diment now offers a wider range of dishes from countries like Italy and Spain – and even traditional British fayre," said Clair.

The Diment will also feature new events such as wine tasting evenings, themed nights, and ladies' fashion lunches. And customers will also benefit from a new loyalty card scheme that will entitle them to a 15 per cent discount on their food bill. This can be monitored by customers via the website www.restaurantdiment.co.uk

The changes at The Diment, housed in a three-story building in Warwick Road dating back to 1870, have resulted in three distinct Diment dining experiences appealing to different tastes – The Restaurant, The Bistro (formerly known as Ana's Bistro), and the new Tapas bar.



The Restaurant

Examples of new starters are roasted Mediterranean vegetables with a wild Rocket salad and pesto infused with olive oil; and pan-fried trout fillet with roasted pepper coulis and grilled almonds.

Main courses too have a wide appeal, with an additional emphasis on fresh fish dishes like grilled fillet of Sea Bass topped with Tempura battered Tiger Prawns, or simply fresh fish dishes brought from Birmingham market the same day.

One of The Diment's main meat suppliers is Aubrey Allen, of Coventry and Leamington, who supply 75 per cent of the Michelin-star restaurants in the Midlands, and two out of the three restaurants in England to have achieved three Michelin stars.

Businessmen and women can get a great value two-course express business lunch for £12-95, including coffee, from Tuesday to Friday 12 midday – 2.00 p.m. An excellent

three-course lunch, also with coffee, is available at £14-95 on the same days. And at the weekends the traditional Sunday lunch is only £15-95.

The restaurant has always provided fine French wines from Bordeaux, Burgundy, and other French regions, but now offers a wider choice with wines from Italy, Spain and the New World.

The Bistro

The Bistro, located in the low-beamed cellar, continues its cosy and informal style offering regional and provincial cuisine at more modest prices. It too will receive a new décor to give a fresher more modern style.

The Bistro has its own side downstairs entrance and has a constantly changing menu offering a wide selection of freshly prepared dishes including vegetarian. As well as offering excellent value for money The Bistro also benefits from an extended wine list available throughout the Diment.

The Tapas Bar

One of the biggest changes at The Diment, based at 121 to 123 Warwick Road, is the introduction of a new Tapas Bar that occupies the main patio in the summer months and in the winter will be served in The Bistro. The Tapas Bar has drawn on the Pardo's Spanish heritage to produce light bites accompanied by fine wines and Continental beers.

Side orders can include dishes like fresh bread served with extra Virgin olive oil and Balsamic vinegar. Traditional tapas dishes include a host of Spanish tastes such as cured Serrano ham, Spanish Manchego cheese, fresh anchovies, spicy sausages, grilled pork, deep-fried whitebait and fresh squid.

Many are served with typical Spanish flavours of peppers, garlic, tomato, Paprika, olive oil with fresh tomato and olive oil.

The Chef

At the heart of the changes is the imaginative head chef, Ralph High, who has represented England in cooking festivals, has a wealth of experience working with some of the country's leading chefs.

A former Midlands Junior Chef of the Year, Ralph was trained by celebrity chef Andreas Antona, who now owns Simpsons – the renowned Michelin-star restaurant in Birmingham.

Ralph worked at the Plough and Harrow in Birmingham at a time when it won the Hotel of the Year award, and later worked at The Chase Hotel in Ross-on-Wye where he was part of the team that helped win the establishment a Michelin star.



THEDIMENT

Restaurant • Bistro • Tapas

To make a booking call 01926 853763