

**MODERN WORLD COOKING - FOLEY'S RESTAURANT TO OPEN IN FITZROVIA
IN JUNE AFTER 6-WEEK RESIDENCY AT 'MARKET YARD'**

FOLEY'S

TASTING KITCHEN

FOLEY'S, AN UNIQUE NEW RESTAURANT SERVING UP A DIVERSE RANGE OF EXCITING MODERN WORLD DISHES, WILL BE LAUNCHING IN JUNE IN **FITZROVIA**. THE RESTAURANT WILL BRING A SELECTION OF ECLECTIC FLAVOUR COMBINATIONS FROM AROUND THE GLOBE, ALL PERFECTLY BROUGHT TOGETHER BY HEAD CHEF MITZ VORA WHO COMES HOT FROM HIS POSITION AS SOUS CHEF OF THE PALOMAR.

PRIOR TO LAUNCHING THE NEW RESTAURANT IN JUNE, FOLEY'S WILL BE PREVIEWING A SELECTION OF THEIR DISHES AT WEST LONDON'S MARKET YARD, AN RAILWAY ARCH AND PERGOLA OPPOSITE GOLDHAWK ROAD TUBE STATION. HERE THEY ARE LOOKING TO DEVELOP AND PLAY WITH DISHES AS '**FOLEY'S TASTING KITCHEN**'. THE TEAM WILL BE EXPERIMENTING WITH FOOD FROM AROUND THE WORLD WITH TRADE ROUTE TWISTS AND INFLUENCES, ALL DESIGNED TO BE TASTED BY EVERYONE AT THE TABLE.

ON THE MENU, GUESTS CAN EXPECT DISHES SUCH AS **SPICED SWEET POTATO FRITTERS SERVED WITH GRILLED PINEAPPLE AND JALAPENO YOGHURT** AND **CORNFLAKE CRUSTED CHICKEN** WITH PICKLED WILD MUSHROOMS, CORN, ENDIVE AND CHORIZO.

MITZ VORA, WILL BE HEADING UP THE KITCHEN. MITZ, WHO GAINED A WEALTH OF EXPERIENCE COOKING AT THE PALOMAR AND PREVIOUSLY TRAINED IN CANADA AT THE NIAGARA ON THE LAKE CULINARY SCHOOL BEFORE SECURING HIS POSITION AS THE HEAD CHEF AT FOLEY'S, IS RESPONSIBLE FOR DEVISING AND CRAFTING THE ENTIRE MENU.

INSIDE THE PERMANENT SITE SITUATED ON FOLEY STREET, FOLEY'S WILL SEAT 60 COVERS OVER TWO FLOORS – THE RESTAURANT WILL BE ON GROUND LEVEL ALONG WITH A COFFEE BAR THAT WILL EXTEND ALFRESCO FOR GUESTS TO SOAK UP THE SUN. DOWNSTAIRS, MITZ HAS INSISTED ON AN **OPEN PLAN KITCHEN** WITH A **VIEWING COUNTER**. THIS WILL ENABLE GUESTS TO WATCH ALL THE ACTION AND CHAT WITH THE CHEFS AS IT HAPPENS.

FOLEY'S SPECIALLY DESIGNED **COCKTAIL** MENU INCLUDES SOME EXCITING TWISTS ON WORLD CLASSICS SUCH AS; **BASIL FOLEY'S'** - A STRAWBERRY AND BASIL CONCOCTION MIXED WITH GRAN MARNIER AND CHAMBORD, **THE 'CHESTNUT OLD FASHIONED'** - AN ADVENTUROUS TIPPLE - COMBINING CURZAN BLACK STRAP RUM WITH CHESTNUT LIQUEUR AND BITTERS AND FOR THE GIN LOVER, THERE'S THE **'BLOOD ORANGE COLLINS'** - MUDDLING WHITNEY HILL GIN WITH SOLERO AND BLOOD ORANGE SYRUP.

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PLEASE FIND A SAMPLE MENU BELOW:

BITS & BOBS

CHICHARRON

SPICY LIME MAYO £4

SPICED SWEET POTATO FRITTERS

GRILLED PINEAPPLE, JALAPENO YOGURT & SAFFRON COCONUT SAUCE
£6

CHARCOAL GRILLED CHICKEN WINGS

KOREANBBQ, SPRINGONIONS, SESAMESEEDS £7

TATOR TOTS

SCOTCH BONNET MAYO OR BLUE CHEESE SOUR CREAM £5

PLATES

CORNFLAKE CRUSTED CHICKEN

PICKLED WILD MUSHROOMS, CORN, ENDIVE, CHORIZO £8

“HOOF & ROCK POOL”

STICKY BEEF CHEEK, DAIKON, CUCUMBER, AVOCADO & KAFFIR LIME
PUREE, POACHED PRAWNS, CRISPY SHALLOTS £9

AUBERGINE

DATE, POMEGRANATE, CHILLI LIME YOGURT, PUFFED QUINOA, FETA £7

PORK BELLY

TAMARIND BARBEQUE, APPLE, GREEN PAPAYA, CURED RED ONIONS,
TOASTED CASHEWS £9

COD

CORIANDER, FENNEL, LENTIL & TAMARIND BROTH, CRISPY CHICKPEAS,
OKRA, KALE £9

TRUFFLE POTATO AGNOLOTTI

CAULIFLOWER, ROCKET, HAZELNUTS, CONFITLEMON £8

SWEET

“FAT BOY ELVIS”

WARM CHOCOLATE CHIP BANANA CAKE, BANANA CREAM, PEANUT
BUTTER NOUGAT, BACON & STRAWBERRY JAM £6

PANNA COTTA

COCONUT, LEMONGRASS, FROZEN LYCHEES, CHILLI & CHOCOLATE
CRUMBLE, THAI BASIL £5

IF YOU WOULD LIKE ANY FURTHER INFORMATION OR IMAGES, PLEASE DO
NOT HESITATE TO CONTACT:

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