



HIPPO INNS OPENS TENTH PUB The Royal Oak, Twickenham

Hippo Inns, the joint venture between Rupert Clevely (Geronimo Inns founder) and Enterprise Inns, is set to open its tenth pub next week. **The Royal Oak**, previously Stokes & Moncreiff, in Twickenham has undergone a significant refurbishment with an investment of £400,000.

The 2,927 square footage pub is led by General Manager Charlie Higgens, spread over two floors with a 68-cover open plan bar and dining room complete with a glass kitchen pass that allows guests to view the chefs in action. Upstairs, there are two further rooms – 'The Roundhead' with its own bar and dining space accommodates an additional 40 covers, whilst 'The Cavalier' private dining room features a 'press for beer' button and can host up to 12 diners.

Splashes of vibrant colours, reclaimed pendant lighting and a mix of new and vintage furniture sit alongside up-cycled benches made from gymnasium 'horses', galvanised drinking troughs disguised as planters and a quirky teak timber-topped bar made from an old truck. An eclectic collection of antiques, hand painted ceramics, second hand books and locally sourced artwork give the space an interesting yet inviting home-from-home ambiance.

At the very heart of The Royal Oak is the main central bar where two 500 litre copper beer tanks take centre stage to dispense Truman's first tank-ready beer, RAW. Served fresh from tank to glass, this unpasteurised and unfiltered kölsch-style lager delivers a pure, unadulterated brew that delivers on quality and taste. In addition to RAW, The Royal Oak offers a wide range of regularly rotating craft beers. cask ales and draught lagers alongside cocktails and an accessible and concise wine list, created by master of wine, John Clevely.

Executive Chef Stan Perry (ex Soho House), in collaboration with The Royal Oak's new head chef Marty West (ex Lansdowne Primrose Hill), has developed a seasonal menu of classic gastropub dishes with a Hippo Inns twist with choices such as saddleback sausages with mashed potato and jus; ale-battered cod with chips, tartar sauce and peas; and hanger steak with bone marrow, herb crumb and fries. The Royal Oak will also serve pizza by the foot-long plank – a first for a Hippo Inns' pub. Expect inventive toppings such as pulled lamb, fennel, pomegranate, yoghurt and fresh mint.

Rupert Clevely comments: *"I am incredibly proud of our latest venture. We've created an inviting and contemporary pub with a strong food offer and an exciting range of craft beers including Truman's first fresh tank brew. I am confident this is going to be a terrific community pub for the area."*

The Royal Oak will also offer a Saturday bottomless brunch, quintessentially British Sunday roasts and a weekly quiz night alongside regular events for locals that might include pizza nights and wine tastings.

The Royal Oak

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