



Frederic and Severine Seweryn

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## **New Premises Announced for Award-Winning Poole Restaurant**

*Guildhall Restaurant, Poole Quay, Dorset*

The Guildhall Tavern, one of Dorset's finest award-winning restaurants, will celebrate 20 years of food and hospitality excellence in 2020. Coinciding with this milestone anniversary, the restaurant will be moving from its current Old Town Poole location to new premises situated on Poole Quay. Offering the same identity, the new restaurant will be called Guildhall Restaurant.

The new all-day restaurant will feature an outside dining area on the wrap-around patio. A private dining space has been accommodated inside to allow an intimate dining or business meeting space for up to sixteen people. The Guildhall Restaurant is expected to open summer 2020. The moving date will be announced at Easter.

The kitchen headed by owner and Head Chef Frederic Seweryn will continue to specialise in quality French cuisine with the focus on local fish and shellfish dishes. Alongside Frederic, long-serving chefs Sebastien Fauvel, Florent Charrier and Anthony Rallo will create the familiar lunch and dinner menu that has won accolades over recent years. Front of house will continue to be jointly headed by Frederic's wife Severine and Maître D and Sommelier Sebastien Carrere, who joined the restaurant in 2002.

On announcing the move to Poole Quay Severine commented: "Frederic and I have loved our time in the Old Town and made many friends among local businesses and residents. As we celebrate 20 years, we are excited at the prospect of a prestige location on Poole Quay with modern facilities and a great outlook. We have been involved in the ground-up design of the restaurant and its facilities so it will more truly reflect today's requirements of a busy restaurant."

Reflecting the needs of the busy Poole Quay location Guildhall Restaurant will open more flexible hours. During the mornings coffee and home-made French patisseries will be offered; lunch will be served from 11.30 and a new afternoon menu is being introduced. The traditional evening menu will be served from 5.30pm. For the first time the restaurant will open for Sunday Lunch.

Frederic commented: "This new location allows us to open longer hours and serve a wider selection of menus. I have always had a particular love of French patisserie and am looking forward to creating an exciting menu for visitors to Poole Quay. We will make our patisserie on the premises. Another change is opening on Sundays. Our customers have often requested the option of Sunday dining and I look forward to welcoming them to Sunday Lunch Guildhall style!"

The new Guildhall Restaurant will continue to source as many ingredients from local suppliers to help reduce the environmental impact of unnecessary food miles. Frederic continued: "Cutting down on transport time keeps

produce as fresh as possible which is vital as the raw ingredients are integral to the creation of excellent dishes. Wherever possible I purposely choose local suppliers that I know share my values of high-quality produce. I am proud of the 20-year relationship I have had with many companies, which is a testament to the quality of their produce as I can be quite demanding in my quest for the best ingredients! We also believe in supporting the local economy to which we belong.”

With twenty years’ experience providing quality food and service, the award-winning team behind the new Guildhall Restaurant on Poole Quay will provide locals and visitors a new dining experience for 2020.

For Reservations, please call 01202-671717 or visit [www.guildhalltavern.co.uk](http://www.guildhalltavern.co.uk).

Ends/Monday 13<sup>th</sup> January 2020

Background Notes on the award-winning restaurant team are annexed to this press release.

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### **Background Notes For Editors:**

#### **New opening days/times**

Tuesday- Saturday, early morning opening (seasonal times); Lunch menu from 11.30am, Afternoon menu from 3pm; Dinner from 5.30pm.

Sunday – Sunday Lunch Menu from 12.00; closed evening.

#### **Recent Food Awards:**

- Dorset Good Food Guide – second place

- Michelin 2020
- Hardens Best UK Restaurant 2019
- The Good Food Guide 2019
- Good Food Award 2018 winners

### **Tourism Awards:**

- Trip Advisor Certificate of Excellence
- Dorset Tourism Awards 2017 – Gold Award
- Tourism Excellence Awards 2017-2018 - Bronze

### **The Owners**

Severine and Frederic Seweryn met through a shared passion for food and hospitality while working at a four-star hotel in Grasse, near the Côte d'Azur. Just six months later, the couple decided to take on a new adventure and move to the UK. Keen to set up their own restaurant while young, they fell for the charm of old town Poole and its quayside, where they opened the Guildhall Tavern in 2000.

Aged just 27 and 23, they threw themselves into their business to create a renowned seafood establishment, serving only the freshest of ingredients with menus influenced by their love of southern French cuisine. Since then, the Guildhall Tavern has earned an excellent reputation and loyal following among local residents. Their dedication has been rewarded with a range of awards and recognition, including listings in the Michelin Guide 2020 and Good Food Guide of 2019, as well as being named Best Restaurant in Dorset 2017 at the county's tourism awards.

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