

The OXFORDSHIRE Cook Book

Celebrate the region's vibrant food and drink scene with The Oxfordshire Book

The eagerly anticipated Oxfordshire Cook Book is set to be released on June 6th, featuring a collection of stunning recipes and stories from some of Oxfordshire's finest restaurants, cafés, delicatessens, pubs, producers and suppliers.

The book is the 11th in the 'Get Stuck In' series of regional cook books by Meze Publishing, who were recently crowned Best Newcomer at the Independent Publishing Awards.

Mike North, the owner of Michelin starred village pub The Nut Tree has written the foreword for the book as well as contributing his ginger panna cotta with rhubarb recipe.

"Oxford's gastronomy has so much to offer from nationally acclaimed artisan bakers and delicatessens to a plethora of amazing farm shops and local butchers.

"The local food heroes of Oxfordshire are too many to mention, but in short I am sure you will find in this guide a place to suit you for every occasion and every budget." he says.

Food lovers are spoilt for choice by the numerous award-winning, fine dining restaurants and traditional country pubs that Oxfordshire has to offer. The book also highlights local producers and suppliers in areas including Didcot, Chipping Norton, Kidlington, Banbury, Abingdon, Reading, Bicester, Witney, Henley-on-Thames and Watlington.

Among the venues featured are The White Hart, Minster Lovell who won 'Traditional Pub Restaurant of the Year' followed by The White Hart at Fyfield who won 'Restaurant of the Year' at the Oxfordshire Restaurant Awards and The Oxford Kitchen who won the same title for the South of England at the annual Restaurant Awards. 2 AA rosette restaurant The Miller of Mansfield who also contributed to the book were awarded 'Restaurant of the Year 2016' by the Good Food Guide.

Thomas Curtis who is the Head Chef at country pub The White Hart, Minster Lovell is a big fan of the Oxfordshire food scene.

"Having being born and raised in Oxfordshire, it was a privilege to be given the opportunity to represent my county in The Oxfordshire Cook Book.

"There is so much talent, knowledge and passion in our area and we hope we do it proud." He says.

You will also see contributions from Great British Bake Off's Christine Wallace, BBC Radio Oxford's Kat Orman, Natural Bread Company, Tutu Delicious and many more - readers will be sure to spot one or two of their favourite eateries, as well as find a few new haunts.

Self-taught chef Paul Clerehugh who runs The Crooked Billet is excited to see the book in print.

"I'm delighted that the Crooked Billet features amongst such an eclectic bunch of cooks, chefs & foodies in the Oxfordshire Cook Book.

“We are lucky enough to be surrounded by fantastic local produce & retailers in our county which boosts the appetite, enthusiasm, discern & passion for food that keeps the local chefs in whites. This cook book is a fantastic reflection of this.”

With a carefully selected collection of diverse recipes achievable by all home cooks, from The Nut Tree Inn’s ginger panna cotta with Yorkshire rhubarb to The Crooked Billet’s Builders tea brulee with milk chocolate hob nobs, The Quince Tree’s scrumper’s scotch egg, Oxford Cheese Company’s isiflette and The Kitchen Farnborough’s roast Cotswold white chicken and herb potato dumplings in saffron broth - there’s something to whet everybody’s appetite.

The Oxfordshire Cook Book retails at just £14.95 and will be available soon in all of the businesses featured in the book as well as select local gift shops, book shops including Waterstones and online at www.amazon.co.uk.