



All change at The Embankment

The Embankment in Bedford has reopened its doors after a spruce up which has made its spacious bar and eatery even lovelier places to find good things to eat and drink, along with a warm welcome from its new manager Ben Paul and his team.

The popular town pub was under dust sheets for a few days while work to give its interior a smart new look took place.

Inside, the new look is chic, with muted stone, dramatic grey and grey blue walls, statement wallpaper and splashes of vivid colour from the comfy new furnishings and accessories. Features like the original wood wall panels have been painted in soft grey with elegant new wall coverings above, and there are new green velvet sofas by the fire which have been dotted with bright ikat print cushions in trendy navy, green and coral.

Unveiling the new look is Ben, who has made the short journey from The Embankment's sister pub, The Black Horse in

Woburn, to take the helm. He says: "It's all change here with a fresh, sparkly spruce up in the bar and eatery and we're thrilled to bits with our new appearance.

"The Embankment has carved out a niche for itself as a great place to be in Bedford, being in a fantastic position overlooking the river. Now, with all its best features accentuated, it offers a great-looking spot to enjoy top-notch seasonal food cooked by our talented head chef, Sam Collins, as well as great beers and wines and great friendly service. I don't think I could have joined at a better time. I can't wait to meet everyone and to show off our fabulous new look."

With spring on the horizon, head chef Sam has been seeking out some great local Bedfordshire produce to put on his new spring menu. Though he now lives in Bedford, Sam previously worked in London alongside the celebrated chef, restaurateur and food writer Mark Hix at his Oyster and

Chop House, where he immersed himself in cooking weekly changing menus of seasonal British food. Sam's belief is that good food is all about good flavour.

Guests will find plenty of that in dishes like confit Tidenham duck ravioli, butternut squash & sherry dressing; roast Cotswold chicken, wild garlic gnocchi, buttered spring greens & chicken jus and pan fried hake, cauliflower; leek vinaigrette & Iberico ham, which are on his new spring menu.

The Embankment, 6 The Embankment, Bedford, MK40 3PD. The pub has 20 luxurious bedrooms as well as two private dining rooms which are perfect for parties and celebrations of all kinds. For reservations and to find out more, go to www.embankmentbedford.co.uk

