



ROCK & ROSE

Bringing a Touch of Glamour to Richmond

The Kew Road is lighting up as a hot dining destination with the opening of Richmond's most glamorous new restaurant, Rock & Rose. With a décor that's opulent and decadent - yet with a welcome that's warm and relaxed - Rock & Rose is set to carve out the kind of 'local institution' reputation earned by Annie's in both Chiswick and Barnes. It will come as no surprise to hear that the woman behind the success of Annie's, Lorraine Angliss, is also the driving force behind Rock & Rose. We get the lowdown on what to expect from the new girl in town ...

What was your inspiration for the new restaurant?

I wanted to create a local destination for Richmond that embodied glamour while offering casual dining and a welcoming ambience. We all want to dine out in places where we feel comfortable, where the service is welcoming and we know that our expectations will not only be met, but exceeded. Rock & Rose brings that extra sense of style and glamour, without losing the relaxed ambience that means you can drop in at any time of the day and feel right at home.

How would you describe the decor?

The essence is rock chick in a rose garden - glamorous and a little bit edgy but beautiful and comforting at the same time. We're drawing from a colour palette that balances the more feminine shocking pink tones with the harder-edged masculine feel of silver and black. The private dining area - known as the Funky Room - sets the tone with a bespoke Swarovski crystal-studded Louis XVI-style chair offset by ornate, hot pink Regency wallpaper. The main dining room is a mix of modern and retro furniture styles against a backdrop of graphic rose-printed Cecil Beaton wallpaper. I've designed the garden room at the back as a secret hideaway from the buzz of our silver bar and its signature black Wedgwood porcelain rose chandeliers.

Tell me about the food ...

We're taking familiar food and dressing it up Rock & Rose style, offering well-loved dishes with a twist. I can see that our Ultimate Surf & Turf - where beef fillet can be found groaning under the weight of giant Madagascan prawns - will be an early favourite. Lovers of retro puds like Profiteroles with Hot Chocolate Sauce or Vanilla Bean Rice Pudding will be in foodie heaven when the dessert menu hits the table.

Are you open all day?

We're offering a brasserie-style a la carte menu, seven days a week. Monday to Friday we're open from 12 noon to 11pm. Then on weekends we're open for brunch from 10am and we're doing a special Sunday roast for those of who love to lounge about in style and have a long, leisurely meal.

What about Christmas - any special plans?

We're the perfect place to party. Our Christmas menu is just £30 for three courses or you can dine a la carte throughout December, if you prefer. The Funky Room and the Garden Room can both be booked for private parties, as well as the main restaurant, so there's plenty of space to relax and indulge in some party spirit. The cocktail list is looking pretty tempting too, so even if you just decide to pop by for a drink, we'll charm you with something delightful.

What's the magic ingredient making Rock & Rose the hot new dining destination for Richmond?

We love taking care of our customers. Rock & Rose is fun, glamorous and stylish, but we'll never sacrifice our warmth of welcome. When you dine with us, you know that we appreciate your custom and that we'll do everything in our power to make sure your meal is a special one every time you come to see us. You'll feel like you're having a treat, but you'll also feel right at home.



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