



PRESS RELEASE

GERONIMO INNS LAUNCH THE PRINCE ALBERT FINE DINING PUB IN BATTERSEA, JULY 2009

This July, **Geronimo Inns**, the award winning pub group that specialises in delivering high quality food in individual and stylish surroundings, is launching its latest London pub, **The Prince Albert**. Looking out towards the Peace Pagoda in Battersea Park, guests visiting **The Prince Albert** are welcomed by two majestic stone dog statues. Once inside, the décor pays homage to its chic South London surroundings and traditional country house architecture in equal measure.

Seamlessly integrating design features such as wood panelling, stag horn lights, stylish graphic dog print wallpaper, and large open fireplaces; **The Prince Albert** is a pub that has paid great attention to detail, while retaining a relaxed atmosphere. Like all **Geronimo Inns**, **The Prince Albert** will become a central pillar within the local community. Sports and quiz nights will take place regularly, as well as wine tastings and real ale festivals.

The Prince Albert is split into 2 floors and a beer garden. The ground floor has 70 covers, while the outside area seats 40. The private room upstairs, referred to as 'The Bridge Room', seats 45 and can accommodate a standing drinks reception for up to 80. With direct access to the smoking garden, **The Bridge Room** offers a vast range of specialised menus to accommodate virtually any request, from private dinners to tastings, canapés and barbeques and suckling pig dinners.

THE PRINCE ALBERT - FOOD

The distinctive food menu at **The Prince Albert** reflects the expertise of Head Chef **Adrian Watters** (formerly of Soho House), and explores a range of different flavours and ingredients.

Highlights from the menu include:

- Scottish mussels, cider, leeks and bacon (£9.00)
- Berkswell cheese, pickled walnuts and beetroot salad (£7.50)
- Roast skate wing, brown shrimps and capers (£13.00)
- Veal T-bone steak, Stilton butter (£19.00)
- Oak smoked gammon, duck egg and chips (£9.00)
- West Devon lamb leg steak, Jersey royals and mint hollandaise (£11.50)
- Lemon posset, shortbread (£4.50)
- Salty caramel pancakes (£6.50)

THE PRINCE ALBERT - DRINK

The drinks menu at **The Prince Albert** is a connoisseur's choice of modern wines. **John Clevely**, Master of Wine has compiled an expansive list that offers 30 wines available by the glass and another 15 by the bottle.

Regular and rotating ales, will include locally sourced Hogs Back Summer Ale and Wandle Ale alongside Sharps Doombar, Purity Mad Goose, Youngs Bitter and Adams East Green accompanying a range of bottled beers and lagers including Anchor Steam Bitter and Meantime Wheat, Budvar and Coopers Sparkling.

GERONIMO INNS - HISTORY

Widely regarded as an innovator within the pub industry, **Geronimo Inns**, founded in 1995 by **Rupert Clevely**, former Global Marketing Director of Veuve Clicquot (SA) and his wife **Joanna**, now operate 27 pubs in London and the South East. Two-time winner of the Evening Standard Pub of the Year award and winners of the 2008 Cateys 2008 Pub and Bar Award, **Geronimo Inns** was recently named Pub Company of the Year at the 2009 Publican Awards.

THE PRINCE ALBERT

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