

September Edition

Rugby Returns

As we near the start of the Rugby World Cup, rugby fever is spreading everywhere. Not a day goes by when I don't overhear people discussing likely results ("Ireland never perform well at the World Cup"..."You can never write off the All Blacks"..."The hosts have got this one in the bag"...). But where do we go to watch this? Well, as we all know pubs are the home of watching Rugby. Like the friendly camaraderie you get at Twickenham, it is common to see different supporters mingling in a pub to watch the Six Nations, or the Autumn Internationals together. And now we have the World Cup upon us. I can already picture the scenes, pubs packed with people wearing different colours, pints in hand, the landlord hoping he has got enough Guinness in, bar snacks and burgers, friendly banter, and a great day out.



Here at The Phoenix we are not a sports pub at all. In fact many of our regulars come in because they like the fact that our single TV tucked in the corner is nearly always off. But, it's the Rugby World Cup, and we are a Young's Pub – we are the pub home of Rugby. So yes, we will have every match on our little tv in the corner, but don't expect a pub packed full of supporters, a fight to get to the bar, and standing room only. If you are more

like me and enjoy watching Rugby, but prefer a nice seat, no-one crowding the screen, and a relaxed environment, The Phoenix is for you. Great beer, fine wine, and delicious food is the best way to watch the ultimate tournament of the year. So don't be surprised if we are not advertising the rugby is on. After all, as with everything with The Phoenix – if you know, you know.

Donate to the Wooden Spoon

We can't mention rugby and the world cup, without mentioning charity. Here at Young's, we choose our charities very carefully. With our attachment to rugby, it made sense then that we partnered with a wonderful rugby charity called The Wooden Spoon. The work they do helping children of all backgrounds is incredibly commendable and I urge all of you to show your support for them in any way possible. Details of what they do can be found on their website [here](#).

At The Phoenix we have chosen to support one specific campaign of theirs, which is the Maddy's Mark campaign. Maddy Lawrence was a brilliant young woman who sadly died following an injury whilst playing Rugby for the University of West of England, in 2022. Maddy's Mark raises money in her name to help promote mental health and well-being for young women through the sport of Rugby. If you wish to donate to our chosen campaign please do so generously [here](#).

Summer of Food

What a summer of food it has been. I always love summer for the lightness of the dishes and the almost religious need to eat copious amounts of fresh fish and crispy salads.

When updating the seasonality of our menus we spend a lot of time thinking about which dishes to put on the menu, which ingredients we think will bring out the best in each other, and which really show of the season. This means that by the time we finally put the menu out we would have already been

thinking about it for months. Which brings me on to what we have been doing this month.

Yes, we have been serving some incredibly summer dishes, from whole lemon soles with a light parsley and garlic dressing, to fillets of trout with sauce vierge, and hand dived scallops with braised fennel and broad beans. But we have also started to think about what we will be releasing this autumn. Like looking forward to our Young's Special on the beer side, we have started to salivate about which seasonal ingredients await us. Mushrooms, truffle, slowly braised dishes, unctuous sauces – and of course, Game. Now that the game season is in full swing we are looking forward to our first deliveries of pheasant, rabbit, quail, venison, etc,. Game pie? Game terrine? Saddle of rabbit? Venison loin? Quail breasts?



Pheasant lollipops? The endless combinations and delights are forcing us to focus intensely to create the best dishes we can, that truly showcase the season. Indeed, if you start to see some of these dishes on our specials board soon, don't be surprised, as we try out various combinations. Of course, James and Raf will be sure to try and pair them with fine wines as well. So, if you see them a little red in the face these next few weeks it's because they are hard at it, tasting lots of new dishes with a plethora of wines to sample too, all to delight you, our wonderful customer. It's hard work, but someone must do it – cheers!