



Restaurant Review..... a CR6 Magazine Feature

There is nothing more pleasant than a leisurely drive through the rolling, green, lush Surrey countryside and stopping for lunch at a traditional English pub.

The Inn on the Pond at South Nutfield is just such a pub, and having undergone a major refurbishment now offers a delightful and relaxing ambience to enjoy a meal out. The designers deserve a big hand for managing to combine contemporary and modern décor in a building that dates back to the Court Roll of the Manor of Nutfield in 1520. The interior is a tasteful blend of old and new and works very well. The building has had a very chequered history having been a lampshade factory, a tannery, a guest house during the second world war and a sports and social club. It became the Inn on the Pond in 1988



with a new menu offering good, no nonsense, value for money food. All dishes are cooked to order using fresh ingredients and, where possible, locally supplied produce.



With a wide and varied choice we went for Thai Spiced fishcakes in a sweet chilli sauce with egg noodles and the Traditional Home Made Pie with roast potatoes. Absolutely delicious - and you can see where Chris Perkins has been inspired by the likes of Gordon Ramsay and

With views of Reigate Hill, adjacent to a cricket pitch, overlooking a picturesque pond, this pub is set in an idyllic location. There is even a "Wellie Wall" so that ramblers can shed their boots and relax and feel comfortable. Manager June Gardner is charming and ensures you have a warm welcome and there is even an online booking system, with e-mail confirmations. We visited on a wet Thursday lunchtime and the restaurant was packed, so booking ahead is a good idea, although not essential as there is a wait list system.

Jamie Oliver and Thomas Keller of Napa Valley's 'French Landry' restaurant fame as his food influences.

Refreshing to see, on the menu, that there is no service charge and gratuities are discretionary. The Inn on the Pond is well worth a visit and it's really easy to find -from the A25 turn left into Church Hill as you come out of the village. Follow the road down for about 1 mile. The Inn on the Pond is on the left down a side road.



The Head Chef is Chris Perkins, previously pastry chef at the Michelin starred 'The Star' gastro pub in Yorkshire and he has come up