

## **Hayward's The Restaurant**

33 High Street, Edenbridge, TN8 5AD, Tel: 01732 866223

The success of a restaurant is all about balance. Whether it is a transport café, a bistro, or a 'top flight' restaurant the ingredients for success are all the same: Food, Price and Ambience.

All three components must be compatible with what the establishment is trying to be – in a transport café if you get the food wrong your customers will go elsewhere; make the price too high and no-one will come in; get the ambience too up-market and your customers will feel uncomfortable. The same applies for every level of restaurant – get any one component out of step with the expectations of the customer for what you are trying to be and you will fail.

How refreshingly exciting it is to find a restaurant where the balance is just right. The newly opened 'Hayward's The Restaurant' in Edenbridge is just such a place. Nicely poised in the middle ground it is just right for an evening out with good food, wine and atmosphere. The menu is well balanced with a dish for every taste, providing as it does, a good combination of chicken, meat, fish and vegetarian. The quality of ingredients and standard of cooking is extremely high.

Start with the sautéed king prawns and seared scallops dressed with a garlic, ginger and lime sauce, or perhaps the Haywards' own rustic pâté – one of the best rough pâtés you will find anywhere. Follow on with peppered fillet of beef served with a brandy cream sauce, or mozzarella stuffed with basil and capsicum in a crispy polenta crust; although my personal favourite and some of the best I have ever tasted was the calf's liver with crispy bacon and onions. If fish or chicken is your preference you will be equally spoilt whatever your choice.

To round off your meal you can select from the small but well put together selection of home-made desserts or opt for the cheese selection.

The wine list caters to a wide range of tastes and pockets so you are sure to find something you like. But you don't need to be adventurous if you don't want as the house wines are well selected and good value.

Hayward's also have a very sensible and interesting lunch menu, ideal for the quick working lunch or just to 'pop in' with a friend.

Ambience is really comfortable. You know that you are in a good restaurant, but the friendly, busy and vibrant atmosphere makes it a place where you will want to be. The service is extremely attentive, without being overbearing; friendly without being too familiar.

Price is about right. A 3 course Dinner for two will cost about £50 - £60, plus wine and Lunch can be as little as £5 up to about £10 per head.

Give Hayward's a try. You won't be disappointed.

### **Article submitted by:**

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- Formerly writing restaurant reviews for the Edenbridge Chronicle as 'Monsieur Mangetout'
- Formerly inspecting for the Egon Ronay Organisation
- Very keen amateur diner and thoroughly fine fellow