



BREAKING NEWS!

Nobles Restaurant in Battle, East Sussex has been awarded two knives & forks in this year's Michelin Guide! Nobles are the ONLY restaurant to have been Michelin accredited this year in Battle!

Nobles won their first knife & fork after being open for just 18 months and now after just 3 years the guide have recognised their consistency, care and attention to the whole dining experience.

Paul Noble is the head chef/owner and has been a chef for over 30 years. He has previously worked at The Goring Hotel & The Landmark in London and Harvey's in Bristol amongst many other fine dining establishments. Debbie Noble has previously been in TV sponsorship, advertising & marketing and now is putting these skills to use as Nobles Restaurant Manager.

Paul Noble said of his restaurants achievement in this guide " We are very pleased and to have this long standing highly recognised guide to acknowledge the hard work and dedication of all our team and also to highlight in their text that we are also very proud of our local and seasonal produce & suppliers ".

Paul & Debbie believe that today's diners expect fresh, seasonal produce and their dining experience to be in a relaxed, professional environment. The restaurant has been refurbished in clean, crisp colours, modern natural bathrooms with a delightful sunny outside terrace. Modern art, sourced from local artists via a local gallery, is for sale in the restaurant and this offers diners an ever changing environment.

The 2011 edition is a very special one, because this year marks its 100th anniversary. To celebrate this milestone, each guide comes with a booklet recounting the guide's glorious history.

The first MICHELIN guide to the British Isles was published in 1911, with the aim of helping intrepid motorists on their travels. It was dark blue in colour and largely instructional in nature, with information on road quality and how to change a tyre, as well as details on hotels and repair shops for the inevitable breakdowns. It ran for five editions, with a break due to the First World War, resumed in 1922 and continued until 1930. The current Great Britain and Ireland Guide was re-launched in 1974 and has been published every year since.

In 2011, the guide continues to respond to the needs of its readers. It recommends a large and diverse selection of hotels, guesthouses, restaurants and pubs in all price categories and across every region of the UK and Ireland. The 1911 guide pointed out amenities such as central heating or electric light, but in 2011 it is more likely to highlight outstanding cooking and exceptional wine lists in all price categories.

For further information on Nobles Restaurant, please call Paul & Debbie Noble on 01424 774422 or email debbie@noblesrestaurant.co.uk

Nobles Restaurant, 17 High Street, Battle, East Sussex. TN33 0AE.

<http://www.noblesrestaurant.co.uk>