

**South-east**  
**Mark Cross Inn, Mark Cross, East Sussex**

Lisa Mordan gave up her job as director of leisure at hotel group Marriott to manage the Mark Cross Inn and hasn't regretted the decision.

She arrived when the pub was a building site as multiple operator Whiting & Hammond masterminded the transformation of the Enterprise Inns leasehold. The spacious, stylish venue reopened for business in May 2006 with a newly-equipped en-larged kitchen to cater for the traditional English cuisine, crafted by head chef Dan Clamp.

Lisa explains: "All our ingredients are sourced locally and the dishes are freshly made on site. And we are keen supporters of local farmers' markets." She continues: "Dan is always looking for new ideas. For example, he sent his chocolate brownies to be made into ice cream at a local firm, and every couple of months he tries to create something different, such as a chilli or black pepper ice cream."

Dan adds: "I like coming up with new dishes. It's not just a job — it's fun, such as giving nibbles to see if people like them. If they do, the nibbles come back as meals."

The recipe of offering quality food at value-for-money prices — from around £13 for a two-course meal — is working with food revenue rising by a creditable 19% over the past year.

Lisa's previous career in hotels means that she has brought that experience to instill high standards of service among her staff.