

## **South-east**

### **The Inn, West End, Surrey**

Gerry Price's recipe for success is simple. "I like seeing happy people," says Gerry, who has been running the Inn for eight-and-a-half years with his wife, Ann.

When they took over, it was more of a drinkers' pub, with food as a side-line.

One of the first things they did was to remove the jukebox and fruit machines, enlarge the kitchen, install proper commercial catering equipment and start on the road to turning the Enterprise Inns' outlet into a gastropub.

"It took off straight away because it was just what a lot of people in the West End and nearby wanted," recalls Gerry.

From the start, the emphasis has been on finding local suppliers wherever possible.

Once or twice a week, someone will make the trip to Portsmouth and Clanfield, in Hampshire, to collect fish, pork and beef from suppliers.

Less effort is required for some vegetables, fruit and herbs, which are grown in the pub's back garden.

The standard of the food has received due recognition in the Michelin blue and red guides and the Good Pub Guide, plus favourable website reviews.

Gerry and Ann have also worked hard to put on added attractions, such as food and wine evenings and school dinner nights.

However, the Inn is still a pub and holds quizzes, which can be contested by diners as well as those just enjoying a drink.