



Linthwaite House: Simon Rogan's Henrock Completes Repositioning

Lake District, September 2019: The opening of Simon Rogan's Henrock (henrock.co.uk) restaurant on 4th October completes the repositioning of Leeu Collection's Linthwaite House (<https://leeucollection.com/UK>) as a luxury country house hotel in the heart of the Lake District offering exceptional food, restful interiors, beautifully manicured gardens and a superb art collection.

Since Leeu Collection purchased Linthwaite House in April 2016, the property has undergone an extensive refurbishment, costing in excess of £12 million, that has included refreshing all the interiors of the existing early 20th century building (with 30 bedrooms), an extended conservatory and terrace that make the very most of the panoramic views over Lake Windermere, a re-landscaping of the 14-acre gardens (which are now scattered with a large number of impressive sculptures) and the creation of six all-new Lake Suites in the grounds.



Simon Rogan; Lake Suites

The contemporary Lake Suites, which were finished in spring 2019, are hidden among the trees close to the hotel's private tarn (small lake). Large and airy, measuring an average size of 66m² (more than three times the size of the smallest room category within the main building), they all feature floor-to-ceiling windows, open plan bedroom and living spaces, king-size beds, and ensuite bathrooms with both a bath and walk-in shower. Two of the Suites are inter-connected, providing the perfect accommodation for families. It's a short walk along a tranquil gravel path from the main building to the Suites, but should guests prefer they can be transported there in a golf buggy.

The launch of Henrock is the proverbial icing on the cake. With stunning views over Linthwaite's immaculately landscaped gardens, Henrock will showcase natural, seasonal ingredients in a relaxed and elegant setting. The restaurant is named after Hen Rock (a rocky outcrop protruding from Windermere that is often visible from the terrace of Linthwaite House).



Henrock with views over the hotel gardens; room with Windermere views

Henrock's kitchen team will be led by Head Chef Brian Limoges, who joins Rogan from San Francisco after working in renowned restaurants such as Quince, Birdsong and Atelier Crenn. Working together, they will utilise produce from Simon's own farm, Our Farm, located less than a 30-minute drive from Linthwaite House.

However, in a step away from Simon's other restaurants (L'Enclume, Roganic, Aulis and Rogan & Co.), where the focus is loyally and deeply rooted in British cooking and ingredients, Henrock will lean heavily on influences, techniques and produce discovered on the chefs' travels around the globe, including Asia where Simon has recently opened Roganic and Aulis in Hong Kong.

The menu will comprise small sharing plates, with signatures set to include: *'Raw aged beef, elderberry and shiso'*, *'Halibut baked in cabbage leaf, bay shrimp and pink pepper'*, and *'Fried apple pie, miso butterscotch and cassia clotted cream'*.

Overseeing food and beverage operations at Linthwaite will be Nicolas Perdrier, who - coincidentally - began his career at Linthwaite House before working for Simon as Assistant Manager at L'Enclume, so he already has a deep understanding of Simon's farm to fork ethos and high standards of hospitality, as well as invaluable local knowledge.

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