



During lockdown we wanted to bring to you a series of post's highlighting where we got our inspiration from to open DPK. We have a varied team of well-travelled and experienced foodies who love to go to cool spots at home and overseas. Our inspiration has come from as close as Canterbury, and as far as the Caribbean and Australia. Hopefully this will give you guys some inspiration to try what we believe are the best spots around.

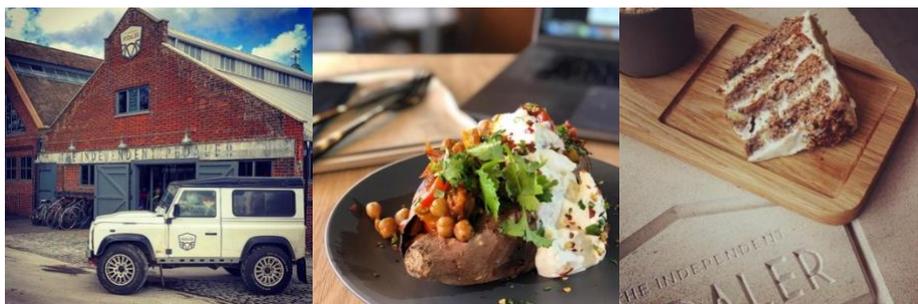
The Refectory Kitchen – Canterbury

These guys gave me the most confidence to launch our concept at DPK. They have an amazing little spot just outside the city walls in Canterbury, quirky décor, great service and non-booking. They focus on brunch and lunch with dishes from around the world. I have two favourites the Rancher (a sausage, avocado and spicy hollandaise benedict) and there amazing Bombay Eggs. Everything is fresh and from local suppliers just like us! The only issue is they are full all the time.



The Independent Pedlar – Bridge Canterbury

Amazing countryside location with a focus on cycling, amazing coffee and simple delicious dishes. The creativity within the space is amazing and you can tell the craftsmanship of their partnership business Oak and Rope shining through. It has a more relaxed style of service than we are used to but works fantastically well with their client base. The home-made sausage rolls rival ours and their carrot cake is still the best cake I have ever eaten. Yum.



Thailand - Nipa Thai & The Social Koh Samui

Thai food has been a big influence to DPK, with our head chef, sous chef and restaurant manager all having travelled there to sample the cuisine, and a favourite spot being The Social- Koh Samui. This is a relaxing independent bar, that sits right on the beach, where you can enjoy a bite, have some handcrafted cocktails and enjoy absolutely breath-taking sunsets. Their Bloody Mary's are absolutely to die for! But there's no need to go all the way overseas as there is a little Thai gem hidden in the centre of London. Nipa Thai boasts of the most authentic Thai food outside of Bangkok, proven by the Thai Select Award for authenticity. Staying true to their roots with teak décor and a traditional all female kitchen brigade led by head chef Sanguan Parr, this lovely little restaurant is tucked away in the Royal Lancaster London Hotel near Hyde Park. It's a great spot to sample some spice if you're heading up town!



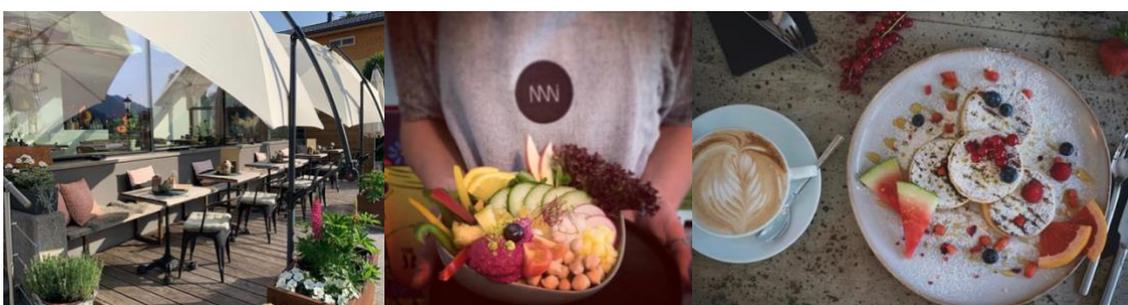
Farm and Harper – Whitstable

A family run restaurant on Whitstable Highstreet offering all day dining. It has a really bright vibrant interior with a completely open kitchen, where different ever-changing dishes are prepared in front of you, always working with the best quality ingredients. Good coffee, good service, and fabulous ambience means not much else is needed.



Kaffee Nanni – Soll, Austria

An independently owned, small café and home store in the Austrian ski resort of Soll. It boasts an incredible unique décor, stylish shop, full of one of a kind pieces of pottery, top notch coffee and the freshest food I have had up a mountain. Run by a local girl, Simone, and her English partner Guy, they have brought a real homely feel to a fantastic location. It is a must visit if you are in the area.



Lobster - British Virgin Islands, The Lobster Shack and Steak and Lobster London

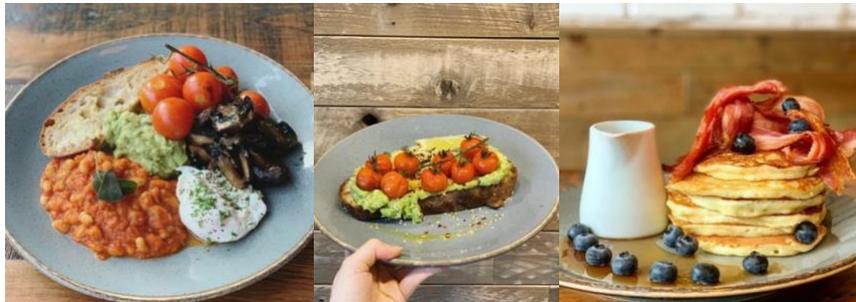
Our love for Lobster started during a family holiday to the British Virgin Islands on the remote island of Anegarda - still the best surf and turf I have ever had.

But if you fancy excellent lobster a little closer to home try the Lobster Shack in Whitstable, or Steak and Lobster in London. The Lobster shack keep it simple and delicious whilst Steak and Lobster in London take the finest from the land and sea, using lobster from Antrim in Northern Island cooked on a charcoal grill to get the best flavour. They keep it simple and they do it well! Also, it's worth checking out their dessert menu for the warm cookie dough, it's to die for!



Pudding Pantry – Nottingham

From their incredible pancakes and desserts to fantastic brunch food, the Pudding Pantry, centred in the cultural city of Nottingham is a great eatery for any meal. Like us, they cater for all dietary requirements. The atmosphere based around their great food takes you out of the hustle and bustle of busy Nottingham and into a cosy world of terrific brunch.



Blairgowrie Café - VIC, Melbourne

A great spot in Melbourne where they have all the important 'ozzy' essentials: laid back staff, amazing coffee, good burgers and active customers. Olly our Chief Barista and Assistant Manager learnt his trade during his travels in Australia and time working at the Blairgowrie. He has been with us since the beginning and we owe our coffee standards to the passion he developed in Melbourne. Coffee is at the heart of ozzy culture and helps bind their thriving brunch scene. We are happy to emulate it.



Brighton – Moksha, The Flour Pot Bakery and Red Roaster Café

Brighton has a thriving brunch scene all focussed around The Lanes and the seafront. The best of Brighton's brunch scene includes Moksha, The Flour Pot Bakery and Red Roaster Café.

Moksha's focus on ethical produce using locally sourced free range and organic produce where possible. They have a mix of interesting and delicious dishes with something for everyone, I can personally attest to the huevos rancheros being absolutely mouth-watering!

Redroaster café combines their incredible coffee with modern chic design and top-quality food. Finally, the Flour Pot Bakery do the best sweet treats and pastries to finish it all off. The donuts are a must!

