



The Plough Inn at Kelmescott has an idyllic riverside location



The cosy, oak-beamed bar



The rustic dining room



Riverside idyll

Sebastian and Lana Snow are making a splash at their new pub on the Thames, writes **Denise Barkley**

A riverside location that is a just two-minute walk from one of Oxfordshire's most popular heritage houses are two big ticks in the box for the newly launched The Plough Inn at Kelmescott, in West Oxfordshire.

This 17th-century rustic, countryside hideaway is the latest venture for chef Sebastian Snow and his wife Lana, who also own the renowned The Five Alls, at nearby Filkins.

Kelmescott sits alongside a beautiful stretch of the Thames path and The Plough has its own river mooring. Plans are afoot to buy a barge for river cruise dining and events, while walks with stunning views in every direction start from the pub's front door.

The Plough is also just along the lane from Kelmescott Manor, the magnificent former country home of English textile designer William Morris, which is open to the public twice a week from April to October.

The Plough features a cosy, oak-beamed bar, an informal dining room seating 40, and a further private dining space, The Hideaway Bar, in a refurbished stable block. Work has just finished on refurbishing the pub's eight bedrooms, which are all individually designed and en-suite, and they are available on a bed-and-breakfast basis, at £120 per night for a double.

Quirky, vintage and antique finds, upcycled and recycled timbers, and a décor palette of greens, greys and whites has given The Plough a cool, rustic style. The original features, including flagstone and oak flooring, have been restored, and the pub has green credentials with a ground source pump system providing underfloor heating throughout, as there's no gas supply to the property.

Chef Sebastian's daily changing à la carte menu offers an inspired take on modern British comfort food, showcasing the best locally-sourced produce such as pork from Kelmescott and vegetables from Evesham. Temptations from the all-day bar menu include devilled whitebait, potted crab, buck rarebit and a real English favourite, Spam fritters with pineapple relish.

Sebastian and Lana Snow formerly owned Snows on the Green in London and moved to the Cotswolds seven years ago.

He said: "We are so excited about The Plough, it's a lovely old village pub and the chance to restore it to its rightful place as the centre of the community once again was too good an opportunity to miss."

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• *The Plough Inn, Kelmescott, near Lechlade, GL7 3HC, call 01367 253543, www.theploughinnkelmescott.com*



Frances Quinn, one of the judges for The Big Thame Bake

Rising to the occasion

Home bakers are being urged to rise to the occasion and enter The Big Thame Bake at the annual Thame Food Festival, which takes place on Saturday, September 26.

Whether you are passionate about pastry or fanatical about fondants, The Big Thame Bake is your chance to shine, with categories to challenge your creativity whatever your baking skill or age.

"We are throwing down the oven glove to bakers everywhere," said food writer and Big Thame Bake organiser Jane Hornby. "We have ten categories which range from a family favourite cake to traybakes, cupcakes, bread, pies and pastries – even the ultimate showstopper cake!"

It costs £5 per entry, which goes to Thame Food Bank and Thame Food Festival, a not-for-profit community event. Download your entry form from the website: www.thamefoodfestival.co.uk