

# TIDAL

THE LENSBUURY MEMBERS' MAGAZINE

MEMBERS' LOUNGE  
SPECIAL EDITION

SUMMER 2024

## YOUR FRESHLY BREWED MEMBERS' LOUNGE HAS ARRIVED

Discover the stories behind  
the launch of The Dunbar -  
from the interior design to the  
fabulously fresh food & drinks!

A season  
of riverside  
events awaits  
this summer.  
Discover what's  
coming up...





THE LENSBRURY



Visit the  
Restaurant  
soon to  
discover all the  
new dishes

# New Summer Menu

SEASONAL FLAVOURS CAREFULLY CRAFTED BY OUR EXPERT CHEFS



**We're proudly presenting our new menu and can't wait for you to savour the flavour.**

Start with homemade chorizo with caraway crisp bread, or macaroni cheese bites in an arrabiata sauce perhaps? For mains, mushroom & black truffle tagliolini with Parmesan cream or BBQ rack of ribs, Kimchi slaw and fries might catch your eye. You might be full, but who could say no to finishing the experience with lemon Tarte brûlée with crème fraiche or cherry chocolate tart with cherry kirsch.

In the mood for something lighter? Share a Lensbury ploughman's board, vegan pesto & chickpea flatbread or chicken shawarma, mint yoghurt, pickles & salad. Complimented by our children's menu, you can be sure the whole family will be spoilt for choice.



TO VIEW THE WHOLE MENU,  
PLEASE SCAN HERE



# THE DUNBAR

MEMBERS' LOUNGE

## A social hub for your Club...

Step into the heart of your Club and discover The Dunbar, the brand new Members' Lounge designed exclusively for you, our valued Members. This inviting space is yours to enjoy, whether you're popping in for a quick catch-up or settling in for a leisurely afternoon of relaxation.

We believe that good food brings people together, which is why we're proud to have worked with leading chefs to develop a tempting array of freshly made sandwiches, salads, and baked treats. From classic favourites to fabulously healthy options, each item is crafted with fresh ingredients to give you both nutrition and flavour. Start your day off right with our nourishing breakfast options - try our crumble topped porridge! - or stop by for a delicious, protein-packed salad for lunch to refuel post-workout. And of course, no visit is complete without savouring the finest coffee in town, using expertly roasted coffee beans from our supplier Mozzo.

The Dunbar is intended to be far more than just a place to eat and drink great coffee... it's a social hub for our community of Members where friendships can flourish. Whether you're catching up with old friends or making new ones in the socially-designed space,

the lounge provides the perfect backdrop for meaningful conversations and shared experiences.

With comfortable seating, stylish decor and a warm, welcoming atmosphere, you'll feel right at home from the moment you walk through the door.

But don't just take our word for it - experience The Dunbar for yourself. Make yourself comfortable, linger over a cup of coffee, and let the cares of the day melt away as you immerse yourself in our Club community.

**Luke Fenton**



**Club General Manager**

Open - 7am - 7pm every day

### Members' Lounge Rules

As a social space for like-minded members, family and friends, we kindly advise you to read and observe our short list of rules for the benefit of you and all members using this new space.



Scan QR Code or see display to view latest rules

# Enhancing Your Dining Experience

The Dunbar Members' Lounge is central to enhancing the food offering at The Lensbury. That doesn't mean it's the only area of improvement. In our main restaurant the team have been working away behind the scenes to bring you new menus and more options. With our new summer-inspired menu launching, as well as our £15 two-course light lunch running throughout the season, there's something for all to savour.

Leading the charge on these developments is The Lensbury's new Executive Chef, Richard Hunt, alongside Head Chef Adam Lestrelle and the Kitchen Team. TIDAL caught up with Richard recently to learn a little more about him and his plans for The Lensbury.

## Q&A with The Lensbury's New Executive Chef, Richard Hunt



**Q. Tell us a little bit about you career as a chef?**

I'm a West Country lad born and bred and started cooking at the age of 14. I studied hotel and catering ops management at

South Devon College, then my formal chef's qualifications at Exeter

College. I love the club world and started my career as opening chef at Nigel Mansell's F1 racing driving club

in Woodbury, Devon before moving closer to London, becoming Executive Chef at The Queenwood Club in Surrey, where I stayed for six years. I took a brief industry change to become a consultant Chef and opened my own business, The Devon Scone Company with my wife, hand making Scones and preserves to the wholesale and farm shop market. We produced up to 40,000 jars of handmade preserve and 600,000 scones per annum.

The role of Executive Chef at The Wentworth Club tempted me back into clubland. I've also worked in France, the USA and Singapore. I'm a judge at national and international level as well as being a regular demonstrator at food festivals around the country.

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...there is just something about sharing food with your family, watching the river go by...



You may also have seen me on TV with *Escape to the Country*, *Monster Munchies*, *Kirstie Allsopp's Handmade series*, *Victorian & Edwardian Farm*, plus working on the *Iron Chef UK* series as a competitor.

**Q. What are you most excited for as you embark on your journey as Exec Chef at The Lensbury?**

I'm looking forward to enhancing the Member experience and realising the huge potential the Club has to offer in these amazing surroundings by the Thames.

**Q. Piece of kitchen equipment you can't live without?**

I cannot live without my 15 inch chopping cooks' knife, it's so versatile to tackle so many different tasks, including keeping the team in check!

**Q. Most underrated ingredient?**

Salt is an ingredient that just helps so many things along, it brings forward flavours that might be hidden in the background. Mashed potato or chips without salt is an international disaster!!



**Q. Favourite dish on the new summer menu?**

All of the dishes have their merits, but if I had to choose it would be a sharing board - either traditional or plant based. There is just something about sharing food with your friends and family, made all the

better by our riverside setting. It cannot be beaten in the summer as the perfect backdrop for social dining!

**Q. Most memorable person you've cooked for?**

Wow! Well, I have been very lucky over the years so it's difficult to pick just one, from Lewis Hamilton to Michael Douglas or the current King or the Duke of Kent or even the great Three Michelin star chef Pierre Koffmann.

**Q. Guilty food pleasure?**

That's a difficult question! Mine would have to be a really good pasty - not good for the waistline but a thing of beauty if done well.

I also have a terrible weakness for great patisserie inherited from my time in France (which might also be why I am partial to great bread and real butter!).

**Q. Something unexpected about you?**

I have size 14 feet! And I am a Sea Angler! (Correction! Champion sea fish scarer!)

## New Summer Recipe



Enjoy the taste of the summer at home with this flavourful seasonal recipe, created by The Lensbury's talented Head Chef, Adam Lestrelle. **Scan the QR for details.**

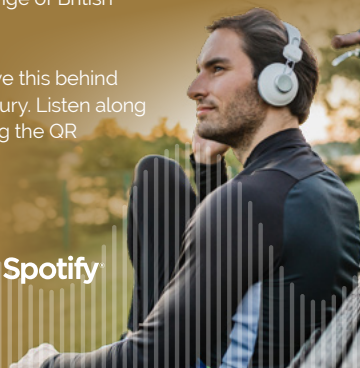


## SOUNDS OF THE DUNBAR

Setting the atmosphere in The Dunbar is our specially curated playlist to set the tone for your day.

We have created an eclectic mix of music that is warm and welcoming, upbeat and energising, creating the right mood for different times of the day featuring a diverse range of British upcoming artists.

You don't have to leave this behind away from The Lensbury. Listen along on-the-go by scanning the QR code below.



## A SIP WITH SIGNIFICANCE



**It's not just about food of course. The TIDAL team couldn't get through the day without a caffeine shot or two, the habit that's almost universal in our lives.**

The Lensbury is proud that at the heart of the new Members' Lounge lies a story brewed with purpose, thanks to specialist conscientious coffee supplier Mozzo. They're dedicated to more than just the perfect cup of coffee.

With each cup you're supporting coffee growing communities directly through Coffee to Communities (C2C), empowering projects in the places our beans are grown. It's not just about better coffee, it's about a better future for all.

Welcome to a sip with significance.

**MOZZO C2C FUND**  
COFFEE. COMMUNITY. CONNECTION.



In conversation with...

# The Designer



We grabbed a coffee (Mozzo, of course!) with Design Director Frances Blackham from leading design company Trevillion to find out a little more about the inspiration behind the new look lounge and all things interior design...

## What inspiration have you drawn on to design the new space?

When we first took on the design for the Members' Lounge, the team and I at Trevillion dived deep into the history and DNA of the Club. The Club is rooted in community and connections and looking back through the history. The Lensbury has always been seen as a 'home-from-home' by its visitors. From Shell employees who visited or lived on site to the current members, it is clear that The Lensbury is so much more than just a place.

The new Members' Lounge is designed to feel homely and familiar for members, a place they can use as their own for as little or as long as they wish, from grabbing a quick coffee post-workout to spending an afternoon with friends in the comfort of the soft seating areas...

## How did you choose the colour palette?

The colour palette is intended to bring a connection to the fabulous riverside grounds and outside spaces at The Lensbury (as well as giving a nod towards the famous sporting surfaces). The muted greens are designed to be psychologically restful and



a scheme that is encompassing for all, whilst the graphite and colour accents are intended to add a more contemporary upscale feel.

## What is your favourite part of the design?

There are two distinct areas in the design – the tiled area by the counter that is designed to feel like an upmarket kitchen and acts as

a 'hub' for the lounge – busy and buzzing, designed to be used like a modern kitchen at home. Stop and catch up on some emails at the sharing table or simply grab a fresh bite after your fitness class.

The second, is a smart but relaxing lounge space, where you can find a quieter spot to sit and relax with friends or family.



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**The new Members' Lounge is designed to feel homely and familiar for members**

We also enjoyed considering how we could carefully reuse existing elements of the previous room, including revitalising and restaining the beautiful wooden flooring and modernising much of the existing panelling to give it a new more contemporary look, whilst also being more sustainable.



**What is the inspiration behind the chosen artwork?**

Working alongside specialist art consultants, Minda Dowling we wanted to choose artwork that helps to capture a modern twist on sport. We wanted to recognise the sporting heritage of the Club in a modern and unexpected way through interesting pieces and coffee table books, helping to bring the space to life!

**Tell us about how you have incorporated light into the design?**

Bringing additional natural daylight into the room was always a big part of the design, from opening up the old windows at the top of the lounge, to installing the spectacular

floor-to-ceiling window at the end of the lounge, we wanted to help bring the outside in to help complement the chosen colour palette.

Adding layers of lighting into the room also helps us to bring additional light to the room as well as adding focal points and areas of interest into the design.

**What are the latest design trends?**

Designing flexible spaces! People like to be able to do what they want, where they want, when they want, appealing to today's lifestyle. Rooms are seldom designed for a single purpose these days and any good design should incorporate flexibility in mind, much like the Members' Lounge!

**What is your biggest tip for designing interior spaces at home?**

Be brave enough to be bold – it's bold that makes an impact and makes good design really stand out.

# Food for Thought

To ensure the menu in the Dunbar exceeded Members' expectations, The Lensbury senior team joined forces with Egg Soldiers, an award-winning hospitality development agency. Their mission is to help leading brands and businesses to elevate food & drink offerings, develop best-in-class concepts, and carve out exceptional culinary strategies both future-proofed and trend-led.



From leading Heston Blumenthal's The Fat Duck development kitchen (and actually coming up with the first recipe for his famous 'Meat Fruit' dish), to running the show at Leon and developing some of Marks & Spencer's best-known Food Hall options; the Egg Soldiers team lend their deep knowledge and serious skill sets to projects all over the country (and beyond).

## TIDAL asked them to share the story behind the creation of The Dunbar's deli menu.

We were honoured to be involved with the creation of The Lensbury's stunning new member's lounge, and our team harnessed all its creative energies to bring what was an inspiring food and drink vision from your Club to life.

The name 'Dunbar' is steeped in history. One that has always been associated with prestige and excellence. As such, the room's transformation into a food-led social space required us to fully immerse in the heritage and tradition of The Lensbury, channelling through to the technical and creative aspects of hotel menu development, all to effectively define what

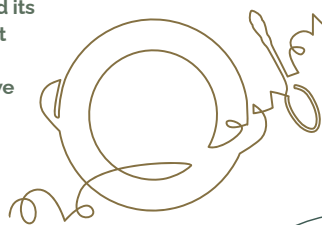
a contemporary food proposition should mean to you, the members.

Together with The Lensbury leaders, we've developed an outstanding range of dishes that pay homage to time-honoured deli classics, with the whole menu driven by fresh, vibrant produce with a focus on both health and nutrition.



We understood that such a food offer should be flexible and able to cater to a myriad of needs, be it a relaxing light lunch, flavourful breakfast on-the-go, or those small moments of well-earned indulgence, with drinks that revitalise and refresh whatever the weather.

We truly hope you enjoy the wonderful new Dunbar lounge and its launch menu. It was a joy to work with The Lensbury, and we thoroughly look forward to visiting you again soon.





# PRESTIGE EXCELLENCE YOURS

## INTRODUCING THE DISTINCT LOOK AND FEEL OF OUR NEW MEMBERS' LOUNGE, THE DUNBAR

**First impressions count. So a project to ensure the visual identity for The Dunbar truly represented the quality and style of this new social space in the heart of The Lensbury ran quietly behind the scenes as the construction work took place. With aesthetics in mind, The Lensbury's creative agency, This Creative - who also design TIDAL - were asked to develop a distinct brand identity for the lounge.**

Ben Rothwell, Creative Director at This Creative, explains more: "We wanted to create a visual identity that would set expectations high. It's a first-class facility, deserving of a sophisticated, fuss-free look and feel."

"The team at The Lensbury understand their members and patrons well so were clear in their request for a distinct, premium look to differentiate the lounge from, but also complement, the resort's primary branding. Trevillion's interiors and vision gave us a great start point too."

"Like the interior design, we've worked to reflect the Club's location and ambience in the new branding, as well as honour its heritage."



"That heritage runs through all elements of The Dunbar's branding – not least, its name. The Dunbar was one of two houses that were home to The Lensbury Club when it was first founded, before the current Clubhouse opened in 1938. Using that same moniker for this new oasis is a respectful nod to that history."

"For the graphics, we've drawn on the flow of the River Thames and the movement and pace of the multi-purpose lounge by using calming curves. Then for the typeface, we've gone for a modern twist on a simple, symmetrical Art Deco style, since The Lensbury was first opened during the roaring 20s; the height of the Art Deco movement."

"We're excited to start seeing the branding brought to life across physical and digital assets. We know the expectations it sets will be met - and surpassed - by the team there."

Expect to see the branding used across all touchpoints, from social media and the website to signage, menus and even aprons.

**At every turn, the Dunbar reflects and honours the Club's history, tradition and location. We hope you agree that the brand identity does so too.**



# THE DUNBAR

MEMBERS' LOUNGE

## INTRODUCING OUR NEW DIGITAL LOYALTY CARD!

Simply download the SQUID app using the QR code below, register and start collecting 'stamps' for every hot drink purchased\* – simply tap your app with each purchase.

**Enjoy a hot drink FREE for every 7 hot drinks purchased!**

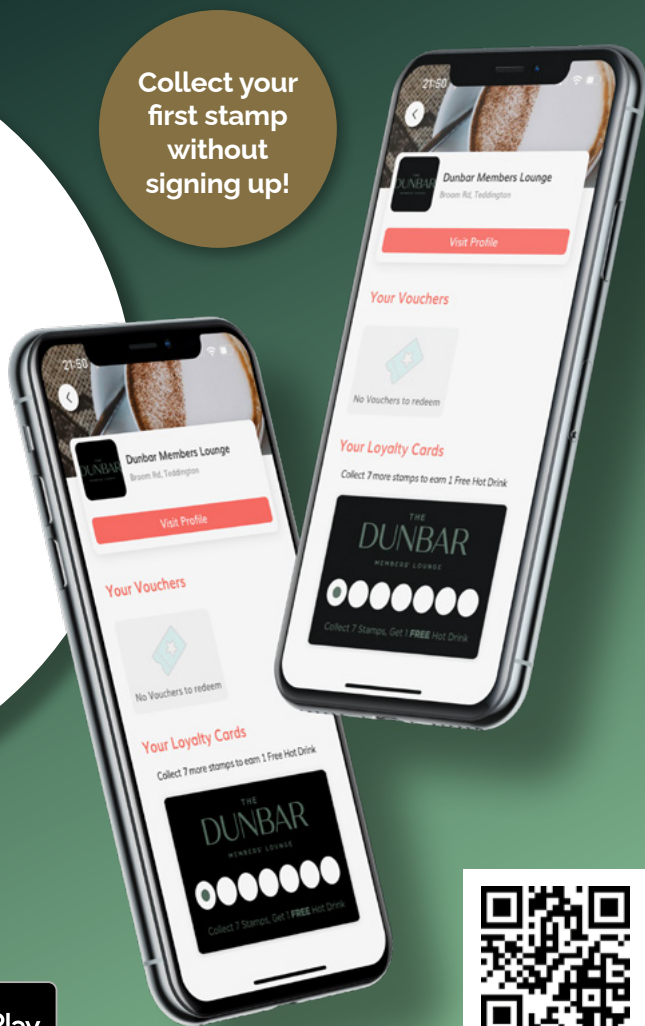
It's our way of saying thank you for being part of our community...

# SQUID

**DOWNLOAD**  
SQUID - Loyalty + Rewards



Collect your first stamp without signing up!



\*Terms and conditions apply

# WHAT'S ON at The Lensbury



Throughout spring, summer and beyond, we'll be hosting an exciting range of Member events for you to take part in. From our much-anticipated Riverside Garden Festival, to the popular Lensbury Comedy Club – there's something for all our Members to enjoy.

## MAY

### Norfolk Jazz Duo

**Date:** 26th May

Book via Restaurant

### The Lensbury Comedy Club

**Date:** 31st May

**Member Price:** £16

**Non-Members:** £20

## JUNE

### Solo Sax

**Date:** 2nd June

Book via Restaurant

### Lensbury Garden Tour

**Date:** 4th & 6th June

**Price:** £5 Charity Donation

### Squash Club Championships

#### Finals Night

**Date:** 7th June

### Mini Chef Master Class | 8+ yrs

**Date:** 7th June

**Member Price:** £15

**Non Members:** £19

### Fathers' Day Jazz with

#### Jake Fryer & All That Jazz

**Date:** 16th June

Book via Restaurant

### Red, Orange & Green Ball Junior

#### Championships

**Date:** 22nd June

### Midsummer Junior Picnic

**Date:** 22nd June

**Price:** FREE

### Riverside Garden Festival

**Date:** 29th June

## JULY

### The Lensbury Family Olympic

#### Games

**Date:** Sunday 4th July

### Tennis Club Championships Finals

#### Day

**Date:** 7th July

### Summer Holiday Camp – 7 Weeks

**Date:** 15th July – 30th September

**Member Price:** £38 per day

### Charity Dragonboat Challenge

**Date:** 21st July

### Alfresco Comedy Club

**Date:** 26th July

**Member Price:** £16

**Non-Members:** £20

## AUGUST

### Overnight Sleepover – 9+ yrs

**Date:** 8th & 29th August

**Member Price:** £52

### American Doubles Tournament

**Date:** 26th August

### End of Tennis Family Day & BBQ

**Date:** 31st August

## AUTUMN & WINTER

### The Lensbury Charity Big 12

#### Paddle Challenge

**Date:** 5th September

### Lensbury's Got Talent

**Date:** 4th October

**Price:** £10 charity donation

### The Lensbury Comedy Club

**Date:** 12th October

**Member Price:** £16

**Non-Members:** £20

### Halloween Party – 5+ yrs

**Date:** 30th October

**Member Price:** £15

### Fireworks Spectacular

**Date:** 2nd November

### NYE Dance

**Date:** 31st December

## MORE INFORMATION



[LENSBURY.COM/WHATS-ON](https://www.lensbury.com/whats-on)



THE LENSBURY

# Riverside Garden

# Festival

SATURDAY 29TH JUNE

TICKETS ON SALE NOW!



# TIDAL

THE LENSBURY MEMBERS' MAGAZINE

DISCOVER OUR DIGITAL MAGAZINE  
BY SCANNING THE QR CODE

