

Restaurant Review

THE CABIN

There is a restaurant where bread is home-baked from locally milled flour, vegetables are always fresh and ice cream is home-made exclusively from natural ingredients including seasonal fruits. A choice of over a hundred wines is available in addition to locally brewed ciders, ales and beers, all selected by the proprietor who can describe their individual characteristics. After the meal one may choose from a range of eight coffees or six teas which are served in an individual cafetiere or tea pot. This restaurant exists, not in some trendy upmarket area, but in Dover High Street. If you are expecting an impressive frontage and glitzy interior you might well walk right past it. I refer, of course, to the Cabin, aptly named, unpretentious in appearance, yet unique in the quality it offers.

The Cabin is run, almost without help, by Roger and Pauline Marples, Dover Society members. They specialise in serving excellently cooked English food, with plentiful servings on five evenings a week. In addition to the regular menu and a separate choice of vegetarian dishes there is always a casserole "on the board" and an alternative special starter and main course. These change every few days. Only best ingredients are used and they come from Kent wherever possible. House white wine, for example, is produced from within Dover District. Roger discusses choices while Pauline is to be seen behind the high counter cooking each dish to order. Diners may remain for the whole evening if they wish and the atmosphere is welcoming and relaxed. It is advisable to book because the proprietors never compromise their standards by accepting more customers than they can comfortably cope with.

Approximate cost per head for a three course meal including tea or coffee and modest drinks is £18 to £20 and payment is by cash or cheque.

We dine at the Cabin several times a year and recommend it for its individuality and consistent high standards. We understand that the Marples are negotiating an extension of their lease and trust that they will be enabled to promote good local produce and provide delicious meals for a long time to come.

Sheila Cope

Cowgate Cemetery

WANTED - VOLUNTEERS

to join one of Barry Late's teams to help

conserve and preserve one section of Cowgate Cemetery.

You will be part of a team of six people working one morning, alternate months throughout the year (ie. six mornings per year). Probably there will be a choice of weekday or weekend commitment.

Ring Barry on 01304 202001