



With a view to dine for



Nestled up on West Cliff Arcade, overlooking Ramsgate Harbour, Marc-Pierre's Kitchen has been winning awards, as well as the hearts of local diners and tourists.

The restaurant now boasts the prestigious silver Taste of Kent Casual Dining award 2023, having already garnered the Visit England Taste Gold accolade the year before.

It was dishes, such as Marc's Ramsgate mullet with smoked mussels and smoked mussel velouté, and Rye Bay wild turbot served on asparagus foraged in Sandwich Bay with local wild garlic velouté that wowed the Taste of Kent judges for that coveted silver gong.

Never one to sit still, Marc hopes his new dish of halibut with Canterbury cowslip butter, lemon, Pegwell bay samphire and caviar will impress the judges this year.

Marc invented dishes and perfected cooking techniques during lockdown.

"It really helped me develop as a chef as I became more experimental. I played around with a smoker, dehydrator and ice-cream maker. I also created many different sauces and accompaniments, including my now famous 'fish and chips in a bottle' sauce – a purée of Pegwell Bay samphire, vinegar, sea salt flakes and breadcrumbs, which is served with our Kentish bass."

After lockdown, when only locals were eating out, Marc could build up a loyal base of regulars and they now keep him busy in the winter months. "I'm proud and very happy that we're



fully booked every evening," he says. "People book way in advance."

His inspiration has come from his 35 years travelling the globe as a professional golfer, when he dined in some of the world's best restaurants.

"Travelling exposed me to so many different culinary influences, from the Portuguese peasant kitchen and the cuisine of northern Spain and Italy, to the fantastic food of South Africa and my favourite place – Sardinia. We have lots of Sardinian-inspired dishes, especially in the summer, such as fregola, a pasta speciality I serve like paella with Kentish seafoods."

Eventually, Marc returned to his native Ramsgate to open Marc-Pierre's Kitchen, where he prepares and cooks everything to order daily. "We don't have a freezer – when it's gone, it's gone," explains Marc, who grows mint, spearmint and peas in his garden, all for use on his daily changing menu. He also forages wild garlic and samphire, and has even sourced local globe artichoke – though he's keeping its whereabouts secret.

In terms of ingredients, Marc says, "We're all about Kent. Every morning, baskets are delivered with fresh fish, veg from Nash Farms and meat from Chandler & Dunn in Ash." With the restaurant's stunning view of

Ramsgate harbour, Marc can wave to the fishermen, some of whom bring in bass, grey mullet, gurnard, mackerel and turbot, while lobster, spider crabs and oysters come from The Boathouse Fisheries of St Mary's Bay.

It's a family affair, with Marc's pâtissier mother Cynthia making key lime pie and his Russian wife Nastiya baking burnt Basque cheesecake for dessert. Plus, there are Basque-style anchovies and gambas on the menu to honour his grandmother.

Marc points out that while high quality is reflected in the bill, there's always a competitively

priced nibble or small plate on the menu. He adds, "People don't always have a starter and main – they can choose lots of small plates."

While the menu is 90 per cent fish-based, there is sirloin steak on offer, or specials like hand-reared fore-rib of beef with roast vegetables.

Vegetarians and vegans can opt for salt-baked celeriac or Kerala jackfruit curry, and Marc loves the challenge of flavouring banana blossom for a tempura with root vegetable Provençale. Allergy-wise, Marc himself is coeliac, so the restaurant is gluten-free, apart

from the baguettes. Marc champions Kentish wines, such as Hush Heath and Yotes Court sustainable wines, while a Chapel Down Vintage Reserve Brut is recommended to accompany fish and chips. Marc-Pierre's Kitchen has, in just under five years, become such a go-to in Ramsgate that diners come from afar, even staying in local hotels to make their gastronomic pilgrimage to Marc's door.

Open for lunch and dinner, there is outside seating to take in the sea air, but inside tables enjoy that glorious harbour view too.



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