

Thirteen Church Street
13 Church Street, Storrington, West Sussex. RH20 4LA
T: (01903) 746964
W: www.thirteenchurchstreet.co.uk

Opening Times
Monday – Saturday 11:00 – 23:00
Closed Sundays

I'm almost stuck for words...and that's really not like me! After last month's debacle trying to come up with a suitable restaurant review for this magazine I was feeling a little despondent about this issue. I'd left a few messages with some local eateries (you know who you are...!) who hadn't got back to me, and then I called Thirteen Church Street. What a breath of fresh air. As soon as they answered the phone I felt positive about the place. The manager/owner Stuart was friendly, receptive and happy for me to come along to review their relatively new restaurant whenever I was available.

So we popped along on a sunny Monday lunchtime to see what this Storrington newcomer had to offer. For those of you who only skim read the first couple of paragraphs in the articles you read – this place is fantastic. Call them now. Book a table. It's brilliant.

For those of you who are interested in the details rather than just the overall rating let me tell you more...

Thirteen Church Street opened on the 17th December 2007. While their primary focus is fine Thai dining they want to have as broader an appeal as possible. So they also act as a coffee shop (with homemade cake of course!) for people who just want a bit of time out while shopping or after a game of squash or just because they want a decent cup of coffee, and their food menus have non-Thai options such as anti-pasta and steak sandwich.

Obviously we wanted to get a decent overview of what they're doing here so my husband got to have the steak sandwich that he'd been craving for days and the diet had disallowed and I went for a Green Chicken Curry. Both were absolutely delicious. My curry was full of really fresh and delicate flavours, quite sweet but leaving a fantastically spicy tingle on my lips at the end. I asked about some of the unidentifiable vegetables and was told that they have a policy of letting the chefs prepare the dishes exactly how they would like to – no compromise on ingredients – and then Stuart looks to see which are cost-effective and can be offered on the menu. So my curry, which all too often you find served with English peas, was made with a selection of Thai baby aubergines which were simply delicious.

Where possible they source their ingredients locally. Obviously some have to be imported but amazingly, thanks to The Citrus Centre in Pulborough, they get key ingredients such as lime leaves and lemongrass from just down the road. Clearly Storrington is well positioned for a Thai restaurant! The staff are all local faces making you feel thoroughly at home and welcome but if you

do want reassurance that this is genuine Thai cuisine then just ask – Pitak will happily leave the kitchen to come and say hello.

The décor and style of Thirteen is delightful. It's modern, light and comfortable. The restaurant has two areas so caters perfectly for larger groups who can have a space to themselves while still leaving room for a few tables in the bar area who can have their meal without infringing on or being infringed by a larger event.

The place is owned by Stuart May who acts as general manager and Thai chef Pitak Singaeng. Their combination of youthful energy, management expertise, fantastic cooking and an obvious good eye and head for business has made this a thoroughly welcome addition to Storrington in general and Church Street in particular. Directly opposite The Old Forge you are now guaranteed great food and service in Church Street – it's simply up to you which side of the road/continent you choose.