



MAKING MY IDEAS A REALITY

When Paul Foster approached Mill Rundle Pottery as a potential supplier for his new restaurant, [Salt](#) in Stratford-upon-Avon, he was still riding high from the success of his recent crowdfunding venture. Paul, former head chef at Mallory Court in Royal Leamington Spa, had always dreamed of owning his own restaurant, and his 605 backers clearly also believed in him, pledging more than £100,000 in just 30 days.



Paul and Rhian's vision was to create a relaxed atmosphere for diners, at the same time offering impeccable service and tasting experiences, and within the first year of opening (March 2017), Paul had already received many accolades. Jay Rayner's glowing review in The Guardian (October 2017) praised Paul for his "ability to build flavours in layers" and rates his restaurant as "terrific". Salt has also been listed in The Sunday Times as one of the Top 30 places for Sunday lunch ~ and other plaudits continue to roll in.

When creating his restaurant, Paul was keen to work with local suppliers as far as possible, for everything from his raw cooking ingredients to his beers and wines. As a Warwickshire-based business, Mill Rundle Pottery was fortunate to be commissioned by Paul to supply crockery for his 40-cover restaurant. Paul liked the simplicity and unfussiness of the plates, bowls and mugs, which matched his desire to “use more humble ingredients and turn them into something gastronomic”. For Paul, it was important to find a pottery supplier that understood the needs of chefs and restaurant owners, listened to his ideas and turned them into something that was attractive, durable, stylish, but which would not detract from the main event, ie., the food on the plate.



As part of the planning process, Paul and Simon spent some time discussing ideas and adapting designs until Paul had decided on a range of small, medium and large plates, bowls, butter plates, mugs and most importantly, the mini salt pig which would grace each dining table, reflecting the restaurant’s name. Paul wanted his range of tableware to feel unique for his new venture and, with this in mind, he created his own design of coffee mug. Simon turned Paul’s idea into a beautifully proportioned mug, which is just asking to be cupped in the hands while enjoying a cup of coffee at the end of a delicious dining experience.



One year on from opening Salt, Paul still suggests new ideas and the relationship between Salt and Mill Rundle Pottery continues to develop and flourish. Mill Rundle’s pots are proving to be durable in a busy restaurant setting, and many guests have admired their style and quality.

Mill Rundle Pottery is proud to count Paul Foster and Salt as one of their most-valued clients. “Creating a bespoke range of tableware is a two-way process” comments Simon. “It is always great to work closely with a customer who has ideas on style and design, and for both parties to have a shared feeling of accomplishment with the finished product.” In return, Paul’s view on working with Mill Rundle Pottery is “it is such pleasure to work with husband and wife team Simon and Anne, the products created by Simon are second to none. Simon is a real master of his craft and is always open to new ideas and exploring different bespoke tableware. I am so pleased I found them as their pottery is a perfect fit to our style at Salt.”

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