



Weds 24th August 2022
Cross Kitchen Emsworth
9 Frobisher Gardens
Emsworth
Hampshire
PO10 7AS

Cross Kitchen Emsworth Ltd

Dear Tina Pickup,

Cooking Processes – Current Menu – 2022 onwards

Tina Pickup - Note

But I note that in the photo, to the right of the hob, is a flat surface griddle. I appear to be missing the technical details of that griddle - could you also please send across the technical details of this griddle and also confirm what foods are cooked on the griddle?

Cross Kitchen – Response

The griddle seen within the picture sent is not used in the conventional way within Cross Kitchen Emsworth.

Our Griddle is used purely as a holding system/ hotplate/ Bain Marie which hold all sauces and accompaniments all held in covered saucepans during service periods.

By doing this it enables our chefs to keep sauces at safe temperatures for customers and prevent them having to make sauces for each order.

No Frying or Deep frying takes place within Cross Kitchen or ever has since Cross Kitchen taking ownership in September 2021.

Instead all menu items are cooked by the methods listed,

- Baked
- Roasted
- Poached
- Braised
- Boiled
- Sous-vide
- Toasted
- Sauteed.

Our grill/ salamander is purely in place to help the chef team to warm plates and toast the sourdough or bread items used for all menu items or glaze dishes with set sauces.

Bacon, Sausages, Black Pudding are all oven roasted predominantly for health reason and to really show case the great ingredients that we promote to our customers, ultimately showing best practice.

Frying pans and saucepans are used with our kitchen but not to fry, these are used to dry roast menu items or poach ingredients such as (Wild mushrooms or Eggs)



Weds 24th August 2022
Cross Kitchen Emsworth
9 Frobisher Gardens
Emsworth
Hampshire
PO10 7AS

EHO Comment

My Environmental Health colleague has advised that a process known as 'char-grilling' can be particularly smelly and he would resist that as a method.

Cross Kitchen – We totally understand the worry and that chargrilling is a modern cooking process that would cause significant smell.

But please understand that this would predominantly require a gas sourced system which Cross kitchen does not have, we operate a purely electric, single phased, domestic kitchen. Chargrilling would also require a totally different extraction system with a gas interlock system in place, something we are in no place to do or would contemplate.

We do hope that this helps you to understand how Cross Kitchen Emsworth operate within our Kitchen and are very happy for you to come and access the cooking practices at any time.

Please do not hesitate to make contact for any further information that you feel is necessary for the current planning application.

Many thanks
Steven Cross
Chef Patron