

NEWSLETTER ONE - FIRST SIX MONTHS and BEYOND

# THE FIND

TRUE COFFEE HOUSE DELIGHTS  
WONDROUS AUTHENTIC LOCAL FOOD



**Welcome to our first Newsletter, sincere apologies it has taken  
so long to issue!**

**Our first six months have been so very exciting but rather hectic!**

The biggest satisfaction has been the fabulous support and effort my team has given in helping establish The Find as a vibrant thriving new addition to the independent Cheltenham food community.

I'm so proud to have received so many genuine, heartfelt comments from our new customers praising the consistently warm and attentive service our staff give.

## **We've so ENJOYED**

Welcoming you to our stunning Regency home and thank you so much for all your encouragement and positive feedback.

Delighting your senses is at the heart of everything we do! It's our genuine passion! We serve you only the highest quality locally sourced **Coffee** - Delicious home baked **Cakes** galore - **Pure Organic** milk, from the fantastic Cotteswold Dairy - **Bread** delivered daily from the talented Salt Bakehouse - **Free range** eggs from local Legbar chickens. Wherever possible we aim to use Local Authentic produce.

## **Truly APPRECIATE**

We suspect news of our magnificent Salt Bakehouse pastries  
(we are apparently not allowed to call them "C\*\*\*\*ins")  
may have reached you as they are quickly becoming

**Cheltenham's No1** pastry treat!

**JUST DIVINE!** Come and try one for yourself but mind the crowds!

Our vast selection of locally produced Spirits and Wines make choosing your tippie tricky.

We're delighted to partner local producers including the super talented  
Sweet Potato Distillery, Poulton Hill Estate vineyards, Cotswold Distillery, Sibling Gin,  
British Polo Gin to mention just a few.

## **EXPLORE our kitchen**

The key to our food is our head chef Graham, who truly reflects the very essence of THE FIND. He's passionate about delivering simple yet remarkable dishes using the best seasonal local ingredients.

To bring together our new summer menu Graham spent time building relationships with local suppliers, for example sourcing the freshest Asparagus for our Eggs Florentine.

There's creativity in every dish giving a contemporary twist on traditional dishes.

We're proud to offer a diverse range in order to cater for most dietary requirements whilst in no way compromising on the decadence and quality of ingredients that we cram into our food.

Can't wait to explore our tempting Summer cuisine? **BOOK IN TODAY!**

After many requests our flavoursome SALADS are now available to TAKEAWAY, perfect if time is short!

## **We LOVE to CELEBRATE**

Remember if your planning an occasion of any persuasion we'd be over the moon to help you create a bespoke party, dinner or other event.

Imagine taking over the whole building the full FIND!

We're ready to tailor your perfect gathering.

## **ECO commitment**

At the very heart of our vision is an overriding passion to minimize our waste impact on the environment. We've taken a leading role locally and have introduced the initiatives outlined below:

Our Takeaway Eco cup and lid is fully compostable made by the London Bio Packaging company

Our reusable "Rice Husk" cups are now available to purchase

Our food waste is taken away to be composted, bring on the wiggly worms!

Our takeaway cutlery is made from plant based material

Our straws have always been paper!

as a BIG thank you here's a special TREAT just for you!

We are so grateful of your continued support and to mark our six months opening  
please enjoy:

20% off any cooked Breakfast (valid Monday-Thursday before 10am)

Free bottle of wine with a 3 course dinner for two

on Friday or Saturday evening.

Please quote 'Loyal friends' when redeeming - please take your treat before 15th July  
2018

**WITH GRATITUDE FOR YOUR CONTINUED SUPPORT!  
SEE YOU AGAIN SOON!**

