



15 Stone Street, Cranbrook, Kent TN17 3HF

Background

Kypseli in the heart of Cranbrook is being established by an Anglo-Greek family to meet demand for a relaxed space where friends and family can meet for a coffee, a chat and a bite to eat; as well as provide a food shop and educational space. Originally from Cranbrook, marriage to a Corfiot has resulted in dual heritage children and grandchildren who live and work locally and attend schools in the town and the surrounding area.

We are passionate about the Mediterranean model of family supporting other another, working alongside one another and making a contribution to community.

Tavernas are relaxed community spaces usually found in a village square or town centre in Greece, but the concept has now been re-created around the world. The word 'taverna' derives from Latin meaning shop and they usually combine food retail, food service and a space to privately talk or for public meet-ups and conversation. Having established a taverna in Corfu in the 1980s, which still trades to this day, the family has first-hand experience of the vibrant atmosphere and human connection that offering a welcoming space for all ages can create. Good hearty healthy food, multi-generational dining and bringing people together is what can be expected in a taverna.

Description

The description below sets out how it differs from a restaurant, pub or other venues.

Starting at the front of the space as one enters from the main street Kypseli has been designed to offer the following:

1. Food retail shop selling Kent, Sussex and Greek products from oils, vinegars and teas to honeys, chocolates, beers and wines, including an eco-friendly herb and flora-fauna tea refill centre.
2. A delicatessen counter offering pots and platters of olives, dips, cheeses, peppers and an array other locally sourced and Greek produce.
3. A patisserie counter offering exquisite savoury and sweet pastries, cakes and warm pita breads.
4. Taverna tables for families to enjoy freshly produced, mostly oven-baked and one-pot specialities from our Greek kitchen with meat being supplied by butchers in the town and fresh produce from farms in the parish and the Weald catchment.
5. A rear terrace for guests to be able to sit outside and to hold small educational talks and workshops.

The topics will be based on

- Nutrition and diet
- The science behind healthy Mediterranean food
- Recipes to try at home
- Talks and tastings by local producers

Kypseli will trade 7 days per week and offer employment to more than 10 local residents.

The family also owns a multi-purpose co-work and community space three doors down the street at Number 19 Stone Street which also has a small Greek meze kitchen and licensed bar, but due to overwhelming public demand we cannot fit all of our functions into one space, hence the decision to open the taverna..

The two venues combined will employ more than 15 local residents and in Spring 2022 both will become NVQ workplace training sites where staff will be learning and qualifying through their work in catering, hospitality and management.

16th April 2021