

Station Steakhouse & Bar

Corrine Yendle has expanded her business with a third restaurant and cocktail lounge in Suffolk

The 1920s and the golden age of rail travel were the inspiration for Corrine Yendle at the restaurant and bar she has opened in Bury St Edmunds in Suffolk. The Station Steakhouse & Bar – next to the town's station – is her third venture after the success of Littleport Steakhouse in Ely, Cambridgeshire, and the Red Lodge Steakhouse & Bar just outside Bury St Edmunds. She came upon a run-down pub called The Litten Tree and, taking it on as a Greene King lease, transformed it into the stylish new restaurant and cocktail lounge.

Having moved here from Australia, where she owned two restaurants, Corrine has been introducing her customers to exotic meats such as water buffalo, bison, zebra, camel and python. The Station Steakhouse & Bar specialises in steak and fish, including kangaroo, crocodile and barramundi as well as pizzas, chicken dishes and salads.

Working with designer Drew Twyman from leading hospitality design practice Tibbatts Abel, Corrine has transformed the old pub into more of a restaurant, but



with a cocktail lounge both for diners and as a destination in its own right. Drew and Corrine love Art Deco as well as classic 1920s and 1930s rail travel, which has informed the design from signage to décor. It evolved into a fusion of Art Deco and elements of steampunk which sits well within the Georgian building.

The venue is split into four zones, starting with the main bar area. Here, the bar counter has been designed to look like a reclaimed ticket office counter, with pigeon holes, brass inlay details and dummy card drawers with brass locks. The back fitting has an Art Deco-style design, featuring polished walnut and delicate brass inlays and fretwork. The area is furnished with 1920s-style buttoned booth seats, brass and reeded glass privacy screens and chevron wall panelling. A large ceiling map, with a steampunk-style chandelier suspended from it, represents Corrine's own travels before arriving in the UK.

Another zone at the back is the "first-class lounge", which acts as the cocktail bar with its own smaller bar area. More polished walnut and brass detailing continue the Art Deco feel, with the front of the bar counter designed to look like a pile of 1920s trunks. The design is more opulent, featuring polished panelled walls with Art Deco sconces and overhead luggage racks, complete with vintage cases and umbrellas. Alongside a working fireplace, the furniture is more lounge-style, with original 1920s armchairs and more industrial pieces representing industrial progress during the period. Inspired by classic American railway stations, a large US flag is mounted on the

ceiling with LED lighting round the edges, while the walls are decorated with images of US presidents, 1920s architecture and other notable figures from the decade.

The main restaurant is designed to evoke 1920s railway carriages, with booth seating in black leather and gold piping alongside steampunk pendant lighting. One wall has been clad to resemble an old Australian railway carriage which houses the entrance to the ladies' toilets. The large garden at the back includes a nod to the 1920s with a wall of digital wallpaper depicting Chicago's Grand Central Station plus Art Deco posters, Tilley lamps, an oversized Art Deco clock and enamel railway signage.

The popularity of the steakhouse means that the cocktail lounge has become an extra dining area at weekends, but Corrine says it comes into its own as a destination for cocktails, whiskies and brandies during the week. "It appeals to everyone – couples just dropping by for a quiet drink or businessmen having a quick coffee and chat before catching the train."

The bar manager is Corrine's son, Nathan, which makes it very much a family affair with her daughter Casey working as general manager of the Red Lodge and her other son Benjamin helping to run the Littleport. Having worked for big restaurant groups after arriving in the UK in 2003, Corrine is enjoying running her own business again, operating as Yendle Enterprises. With Tibbatts Abel, the company is now refurbishing the Red Lodge for relaunch in March. "Yendle Enterprises is continually growing and will be looking for more sites in the near future," Corrine adds.



Where to find it

7 Out Northgate, Bury St Edmunds
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Tel: 01284 754 600
www.stationsteakhouse.co.uk

Who did it

Design: Tibbatts Abel
Contractor, joinery: Cubitt Theobald
Fixed seating, booths: PG Interiors
Furniture: Inn Gear
Lighting: Chantelle Lighting
Bric-à-brac: FDM Artwork