



27 May 2013

Rock an' Drool!

The luscious new diner at Birthdays, Dalston

LAUNCH: THURSDAY 30TH MAY

If you like your burgers oozing with lusciousness and sandwiched between great big fulfilling slabs of Rock 'n' Roll, Psychic Burger's so far up your culinary street it's laid out a welcome mat on your tastebuds. Not that Psychic Burger's confined to burgers and buns. Far from it...

The brand new diner at Dalston's favourite live music venue comes with a menu that licks its lascivious lips at some seriously down and dirty, easy eating. With main courses ranging from the eponymous *Psychic Burger* and *Baby Back Ribs* to *Smoked Fried Chicken* and a *Soft Crab Burger*, it's specifically designed for easy, relaxed diner-style eating in the midst of a gig with the added frisson of forbidden fruit...

That said, with delights such as *Charred Lettuce, Pear, Walnuts & Blue Cheese*, *Pork Skin Popcorn* and *Gin & Beetroot Cured Salmon & Goat's Curd* among the snacks on offer chef Danny Cheetham's not averse to a bit of

epicurean sophistication. In fact, lurching from traditional Belgian Waffles, and *Salted Caramel Doughnut with Popcorn Sugar French Toast* to diner classics like *Green Eggs & Smoked Ham* and *Buttermilk & Blueberry Pancake Stack*, *Smoked Bacon & Maple Syrup*, the brunch menu's downright decadent!

What really rocks is the way Psychic Burger has considered its punters – and the fact that they're eating at a gig venue not a rarefied restaurant: *'We've designed the menu to give people dishes that are easy to eat and just the right size, while allowing them to be social and relaxed in an environment that demands both of these things,'* says Danny. *'It's also at a price point that won't make the customer feel as if they are spending an arm and a leg on some drinks, some food and a gig!'*

Open 7 days a week from launch on Thursday 30th May

Evenings: 6pm - Late, Monday to Sunday
Lunch: 12pm - 4pm, Tuesday to Friday
Brunch 11am - 4pm, Saturday & Sunday

- ends -

For all press enquires, imagery, interviews please contact
Donna Lambert
Lamb To Slaughter
t: 020 7254 0121
e: d@lambtoslaughter.co.uk

Notes to Editors:

The entrepreneurs behind the White Rabbit, 15-16 Bradbury Street are the brains behind the new Physic Burger diner concept. Set up by a bunch of four mates who are, variously, the entrepreneurs and proprietors of hip venues such as Birthdays in Dalston, the Macbeth, Alibi and the Asylum Club in Fitzrovia, and bands - Roots Manuva and Dead Kids and the aforementioned chef, Danny, who was a fashion and music photographer in a previous incarnation – all of whom found inspiration in the improvised barbecued snacks they used to cook up and share, not to mention Little Chef burgers and 70s Indian takeaways.....