

# SIR WINSTON CHURCHILL PUB

At the Sir Winston Churchill Pub, Lowell Grant is in his element. He enjoys catering. It shows.

Sitting in the Pub's Marlborough Room one evening, sipping refreshing fruit punches and over delightful conversation with Grant, we were interrupted periodically as he welcomed guests to this authentic replica of a Victoria-era "local." "Good evening," he greets a party of four with flair. Graciously, he took their coats and seated them in the Chartwell Dining Room. Assured that they were comfortable, with menus in hand, he returned to our table.

Smiling, he said: "I feel satisfied when I see people enjoying themselves. I get pleasure out of that."

Lowell Grant assumed management of the Pub three years ago after working many years at the Grand Bahama Hotel and Country Club, West End.

Starting at the hotel as a trainee bartender under his father's tutelage in 1955, Grant excelled and loved the work. He pursued business administration courses at the College of Charleston, South Carolina and returned to the hotel where he worked his way up to resident manager.

His switch to the Pub has been an extremely rewarding one, Grant attests. "This position is fun. Food and beverage is one of my specialised areas."

The business is owned by a Bahamian company — Roebuck Holding Limited, with Oscar Porter as president. Under Grant's expertise, the Pub's dinner menu has been redone and the famous

English Roast Beef with Yorkshire Pudding and the "Prince and Pauper" — steak and lobster — have become big favourites.

Originally from Eight Mile Rock, Grand Bahama, Grant's background in beverages has served him well. He has written a book of island specialties

exclusively for the Churchill Pub.

Serving until 4:00 a.m., the Sir Winston Churchill Pub is located next to the International Bazaar. Its fare tempts the palate while pleasing the purse. Funseekers find it a haven, too.

