

# TATE'S

## The home of traditional fish & chips



DAVID TATE  
FRYING FISH



THE STAFF WITH DAVID



**Tate's fish and chips are legendary and few people can resist the temptation of walking past its landmark restaurant in Boston's New Street, without popping in!**

It's hardly surprising, because when it comes to serving up a platter of the freshest fish, coated in delicious crispy batter and accompanied by plump, fluffy chips – Tate's has the recipe for success.

And, as with everything else on the menu, you should really expect nothing less from the dedicated, friendly team, working at one of the country's oldest and most traditional fish (and chicken) restaurants.

This popular "chippy" is owned by David Tate and his wife Dawn. David has worked in the business - formerly run by his late mother and father, Eva and John - for 35 years, but he and Dawn took over fully in 1992.

And when it comes to cooking the perfect fish and chips, David has the perfect pedigree.

"My late mother used to have seven sisters. At one time they all lived around Doncaster, where they had several family chip shops in this part of South Yorkshire. We have always fried our fish and chips in the traditional way, using pure, refined lard," said David.

People have always been able to enjoy tucking-in to a delicious piping hot meal in Tate's restaurant, which seats up to 120 people or, alternatively, eat their meal in the fresh air, straight out of the paper.

But now, Tate's loyal customers have another choice, because David has put tables and chairs outside the restaurant, and fitted smart sun-shading awnings to the building, creating outside dining for 26 more people.

However, Tate's doesn't just serve fish and chips. There's something for everyone, including the children. If you don't fancy a piece of battered fish, you can also choose from fish fingers, fish cakes, steamed fish, chicken, pies, filled jacket potatoes and homemade salads, along with tea, coffee and a range of soft drinks.

THE MANAGER, MR  
SEZGIN CILEK WITH  
TRADITIONAL FISH,  
CHIPS AND MUSHY PEAS



But there's no doubt that it is Tate's traditional fish and chips that many families find so irresistible and that has to be down to three things – the quality of the food, the way it is cooked and presented and the way in which it is served.

"For a start, we only use the finest quality cod, haddock, plaice and skate, which has been freshly caught in Icelandic waters. And when it comes to the chips, we look for good-sized chipping potatoes. Ninety per-cent of the time that means using Maris Piper potatoes or Maris Bard when it is time for "new season" potatoes," said David.

Chips from a proper fish and chip shop always seem to have the edge over home-made ones.

The secret probably lies in the fact that the household chip pan or electric fryer can hardly compete with the capacity of the commercial deep-frying range.

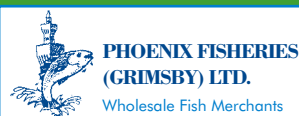
Tate's range is gas-fired, was made by Frank Ford, and boasts five pans – its predecessor only had four!

So, good basic food, cooked to perfection, has to be a winner. But David never forgets a few wise words from his father.

"My father always used to say that you should never serve anything that you wouldn't eat yourself. I think that theory has really stood the test of time," he said.

However, Tate's famous reputation for serving-up a great meal, is also down to something else – the chippy's friendly and personal service.

David employs about 20 people, including his manager (and



**Congratulations to  
Tate's Fish Restaurant**  
on over 100 years  
of service and  
may they have  
continued success.

Fish Dock Road, Fish Docks,  
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Serving the community of Boston for over 100 years



INSIDE THE RESTAURANT



INSIDE THE RESTAURANT

right hand man) Sezgin Cilek (affectionately known as Sam to his colleagues and Tate's customers), who has worked for him for 20 years. Staff supervisor Angela Clarke, has been with the business for 14 years.

As far as David is concerned any business is only as good as its staff and everyone on the Tate team always seems to have a smile on their face.

As you might imagine, Tate's has its "regulars" who live locally; seasonal visitors who pop in every Summer, overseas customers from America, and diners who travel to the fish and chip shop from elsewhere in Lincolnshire.

In 1994 Tate's was named best fish and chip shop in the Yorkshire Television area and David and his famous chippy have also been filmed, more than once, by Channel Four.

If you haven't tried Tate's you're certainly missing out on a treat. So why not drop-in for lunch, tea or your evening meal?



EVERYTHING ON THE MENU AT TATE'S

**TATE'S**  
Opening hours are:  
Monday, Tuesday, Thursday 11.00am to 6.00pm  
Wednesday 10.30am to 7.00pm  
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Saturday 10.30am to 7.00pm  
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S O L I C I T O R S

*Phil Hanby of Andrew Jay & Co in Lincoln (01522 539111) and Gainsborough (01427 612412) is proud to have worked with Tate's Fish and Chips for the past 30 years and wish them all the best for the future*

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