

Meet the FOODIE FINALISTS

Drum-roll, please: we're now ready to announce the finalists in Kent's most prestigious food and drink awards. *Kent Life* magazine's Food & Drink Awards 2026, in partnership with FAS, celebrates the county's top-rated venues, chefs and tastes – as voted for by *you*. Read on to see if your favourites have been triumphant!

Restaurant of the year

Whether it's your friendly local, a fine-dining restaurant, or an in-house hotel restaurant, this award is all about these special places and why they matter to you. You've certainly shown your broad range of culinary tastes and styles if this trio are anything to go by



IL POSTICINO, Canterbury

Tuscan food is the order of the day at this very 'nice little spot' (which is what its name means in Italian) in the historic heart of Canterbury. Jerry Cogotti and Cristina Piccirillo have won plaudits for the authenticity of their menu, a solid wine list and a very warm welcome. Share a chargrilled T-bone steak, served with roast potatoes and sautéed garlic and chilli spinach, or try honey caramelised guinea fowl supreme, peach, gorgonzola cheese and prized-variety taggiasche olive oil. Bread and pasta is of course homemade – you'll want to indulge, but certainly you should save space for desserts including panna cotta and dark chocolate, raspberry and ginger mousse served with raspberry sorbet. Says Cristina: 'At Il Posticino, we are passionate about bringing the warmth, flavours and hospitality of Italy to the heart of Canterbury. We are a small, independent family-run restaurant, and everything we do is very personal to us – from the food we create to the welcome we give every guest. Our cooking is inspired by our Italian roots, particularly the rustic and elegant flavours of Tuscany, using seasonal ingredients and traditional techniques with our own modern touch. We want people to feel as though they have discovered a little piece of Italy when they walk through our doors. Reaching the finals of the *Kent Life* Food & Drink Awards is a huge honour for us, especially as a small independent restaurant. It means so much to know that our hard work, passion and commitment are being recognised, and we are incredibly proud to be finalists alongside so many fantastic restaurants in Kent.'

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