

From the Columbus Business First:

<https://www.bizjournals.com/columbus/news/2018/11/05/british-chef-finds-a-new-home-in-merion-village.html>

## British chef finds a new home in Merion Village

Nov 5, 2018, 1:29pm EST

A taste of northeast England is coming to Merion Village.

Geordie's Restaurant expects to open in December at 1586 S. High St., a 2,500-square-foot space that previously was home to the Explorer's Club restaurant.

"I was ready to be a business owner again," co-owner Glen Hall-Jones said.

The northeast England native – "Geordie" is a nickname both for the dialect of northeast England, around cities like Newcastle, as well as the inhabitants – has spent 20 years as a chef with ventures of his own in England and the U.S. Hall-Jones also spent a five-year stint as a corporate chef and roadie for the likes of The Rolling Stones, Genesis, Elton John and Judas Priest.

He is starting the restaurant with his husband, Clint Hall-Jones.

The couple landed in Columbus after Clint Hall-Jones' work transferred him here, following stints in San Antonio and Chicago.

"This place looks like my old pub back in Newcastle," Glen Hall-Jones said. "But we're going to be a restaurant more than anything else. We want a nice, relaxed space. We think that'll fit well with the neighborhood."

The property owner was represented by Dan Sheeran Jr., Mike Semon and Dan Sheeran of NAI Ohio Equities. Brett Post of 3CRE Commercial Real Estate represented the tenant.



DAN

Geordie's Restaurant expects to open next month

While Central Ohioans likely have been in a British-style pub or tavern before, Glen Hall-Jones said he'll have regional and personal touches that can't be found at cookie cutter corporate spaces.

"You've had fish and chips before, but you haven't had my fish and chips," he said. "This is my recipe – a 12-ounce filet of cod, not some yellow fish sticks. It's my beer batter."

Other traditional touches include mushy peas; Cumberland sausage, which will be made locally by Weiland's Market; authentic Stottie bread, which is dense and airy, similar to ciabatta; and pease pudding. Hall-Jones will put that last one on the menu as "English Hummus," a better descriptor for those unfamiliar with the actual name of the dish.

Sticky toffee pudding is among the desserts.

The taps will have craft beer, but there also will be offerings from the United Kingdom, with Newcastle Brown Ale, naturally, and Guinness, plus potentially a few others. There will be a full bar. Brunch will feature a make-your-own Bloody Mary option.

The space will seat around 80. It will open first for weekend brunch plus daily happy hour and dinner. Weekday lunch could be added at some point.

Hall-Jones spent the last few months remodeling and rehabbing the space. Though it was a restaurant previously, it's gotten a few upgrades, and the interior now has more muted, pub-like colors, as opposed to the purples and oranges favored by Explorer's Club.

Geordie's will display several pieces of Hall-Jones' personal rock-and-roll memorabilia from his touring time in the mid-2000s, work that included The Killers' first-ever tour of Europe and Genesis' last tour. That culminated in a free concert at the Circus Maximus in Rome attended by 500,000 people.

Hall-Jones' personal favorite tour — his time with Judas Priest.

**1586 S High St**

1586 S High St, Columbus, OH 43207

[Directions](#)

[Save](#)

[View larger map](#)

Southwood  
entary School

**1586 South High Street**  
4 min drive - work

Salvation Army

Google

Map Report a map error

**Dan Eaton**

Staff reporter

*Columbus Business First*

