



SATURDAY 21ST JANUARY 2017

GARETH WARD

YNYSHIR

Eglwysfach, Machynlleth
Powys, Wales SY20 8TA
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7.30pm for 8.00pm

Louis Roederer Brut Premier and canape reception

Five-course signature menu

£120 per person

Wines to complement every dish are carefully selected by Craig Bancroft and the wine team

Please enquire for exclusive wine package price



Gareth Ward has ushered in a new era at one of Wales' most prominent culinary destinations. Previously known as Ynyshir Hall and styled as a country house hotel, the historic building was re-christened 'Ynyshir' last autumn and re-born as a restaurant with luxury rooms. Nestled beneath the Cambrian Mountains amid tranquil, spectacular West Wales scenery, Ynyshir has been a place of foodie pilgrimage since the early 90s when it was named among the Top 10 Restaurants in Wales by the Good Food Guide and has boasted a string of talented chefs including Les Rennie and Adam Simmonds.

Originally built in the 15th century, the hall and extensive gardens were refurbished by Queen Victoria. More recently, the hall was sold to William Hubert Mappin of jewellers, Mappin and Webb. On his death in 1966, 1,000 acres of the estate became an RSPB bird reserve that still exists today. The dining room, with its turquoise walls, green flock

chairs and vivid artworks by former owner Rob Reen looks out onto the beautifully maintained gardens.

Ward's impressive CV includes Hambleton Hall, Rutland and Seaham Hall, County Durham, but it was his time at Restaurant Sat Bains in Nottingham that has proved to be the most influential on Ward's highly creative style. In her

food is far from being fusion).

Ward also makes optimum use of the abundance of fresh local ingredients, from Cardigan Bay seafood to Welsh Wagyu beef and local Welsh lamb, wild game and fermented pickles and preserves, foraged wild food as well as produce from the restaurant's kitchen garden.

Ward's playful side comes out in dishes like 'Lager & Lime' (lager jelly with lime yoghurt) and 'Not French Onion Soup'

9/10 review for the Telegraph, critic Fiona Duncan described Ward as 'a rising star' who is 'always coming up with new ideas and loves surprises' while olive magazine said Ward's food is 'sensational'. Ward's playful side comes out in dishes like 'Lager & Lime' (lager jelly with lime yoghurt) and 'Not French Onion Soup' that's made with slow-cooked onions and miso, tofu and dashi (Japanese ingredients crop up a lot on Ynyshir's tasting menu although the

Since taking the reins at Ynyshir, Ward has won a Michelin star and four AA rosettes for the restaurant. The Good Food Guide awarded it a 7/10 marking and a place in its list of the top 50 restaurants in the UK. But he's hungry for more, stating in a recent interview that his ambition is to run the first two Michelin-starred restaurant in Wales. With all that talent and ambition, it will surely only be a matter of time until that happens.

