



THURSDAY 2ND FEBRUARY 2017

ISAAC McHALE

THE CLOVE CLUB

Shoreditch Town Hall
380 Old Street, London EC1V 9LT
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7.30pm for 8.00pm
Louis Roederer Brut Premier and canape reception
Five-course signature menu
£130 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team
Please enquire for exclusive wine package price



The Paddington in Sydney) and James Lowe (now chef/proprietor of Lyles, London) to form the Young Turks collective and cooking at pop up events around London together.

McHale found a permanent base for The Clove Club in 2013 in the grand surroundings of Shoreditch Town Hall, a 19th century Grade

The Clove Club (customers travel from all over the world to sample McHale's food), bagging a table in the restaurant at short notice can be tricky. But that's where the bar comes into its own. Pull up a stool and enjoy the signature buttermilk fried chicken and pine salt with an inventive and carefully made

'McHale can be found in the kitchen, creating up-to-the-second, modern dishes such as raw Orkney scallop, clementine, brown butter and Perigord truffle'

Isaac McHale has taken The Clove Club from its modest East London supper club origins to a Michelin star and 26th in the World's 50 Best Restaurants rankings in just over five years. It's an astonishing achievement, but like all overnight successes it's one based on hard work, drive and ambition. The Scottish chef began his career working in restaurants in Glasgow and went on to learn from the very best, spending six years in the kitchen at two Michelin-starred The Ledbury with Brett Graham and interning around the world at Marque in Sydney, In De Wulf in Belgium and Noma in Copenhagen as well as with Tom Aikens in London.

In 2010, McHale launched The Clove Club in the Dalston flat he shared with two former DJs, Daniel Willis and Johnny Smith, serving the likes of mackerel, nasturtium and burnt puree to an adoring crowd. The buzz around McHale increased when he teamed up with chefs Ben Greeno (now executive chef of

Il listed building with high-coved ceilings and Doric columns. With business partners Willis and Smith working front of house, McHale can be found in the bare, modern restaurant's open kitchen that's simply decorated with cerulean-coloured ceramic tiles, creating up-to-the-second, modern dishes such as raw Orkney scallop, clementine, brown butter and Perigord truffle.

Such is the popularity and reputation of

cocktail such as Give Bees a Chance made with honey, lemon, egg white and vodka.

With so much achieved in such a short time, it seems churlish to wonder what McHale might do next. He seems in no rush to exploit the TV and book opportunities that have been coming his way and there is no news yet of a second restaurant. But with a dynamic and ambitious character like McHale, you'd be advised to watch this space.

