

WEDNESDAY 29TH JANUARY 2020

PHIL HOWARD & BEN MARKS

PHIL HOWARD - ELYSTAN STREET

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BEN MARKS – PERILLA

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7.30pm for 8.00pm • Louis Roederer Brut Premier and canapé reception • Five-course signature menu • £150 per person
Wines to complement every dish are carefully selected by Craig Bancroft and the wine team • Please enquire for exclusive wine package price



PHIL HOWARD

Phil Howard is one of the most respected and admired chefs in the UK, having worked at the highest levels of the restaurant industry for over 30 years. He opened Elystan Street, an elegant casual fine dining restaurant in Chelsea in 2016 with veteran restaurateur Rebecca Mascarenhas and won a Michelin star a year later for cooking that puts an emphasis on pure, clean and lighter dishes that are full of vitality and flavour.

Critic Fay Maschler waxed lyrical about

Howard's ability to transform 'humble ingredients into something ethereal', exemplified by cashew nut hummus with roasted vegetables, a light curry dressing, nut milk and lime and fillet of Cornish gurnard with coco beans, nduja, tomato, cuttlefish, parsley and garlic.

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Howard held two Michelin stars for 17 years at The Square in Mayfair, the restaurant he opened with Nigel Platts Martin in 1991 and with whom he also owns two Michelin-starred The Ledbury in Notting Hill.

He began his career with the Roux brothers in 1988, going on to work for Marco Pierre White at Harvey's and Simon Hopkinson at Bibendum. As well as being co-owner of the Michelin starred Kitchen W8 and the Ledbury, he also co-owns Church Road, Lorne, Perilla, Gezellig – and UNION in La Plagne.



BEN MARKS

Ben Marks is one of the most exciting young chefs in London. He is the chef and co-owner of Perilla, an ambitious neighbourhood restaurant in Newington Green in north London, which he opened with business partner Matt Emmerson and investment from Phil Howard in 2016, at the age of just 24.

Times restaurant critic Giles Coren has described Perilla as 'beyond excellent', praising the 'beauty' 'soul' and 'vision' of the six-course tasting menu with its Nordic influences

(Marks has worked at Noma in Copenhagen and Operakällaren in Stockholm). Marks's distinctive style could be described as quirky, but deliciousness is always his main aim with dishes such as yesterday's bread soaked in

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moules mariniere' and hake fried in beef fat with chip shop curry sauce.

Marks apprenticed with the Academy of Culinary Arts which led to a placement at Claridge's hotel and then spent a year at Noma before returning to London to work for Philip Howard at The Square.

He established the name Perilla first as a supper club before opening the restaurant, which is now listed in the Good Food Guide. In 2019 he represented London and the South East in the BBC's Great British Menu TV series.