

SATURDAY 25TH JANUARY 2020

GARETH WARD, TOM BROWN & KIRK HAWORTH

GARETH WARD – YNYSHIR RESTAURANT AND ROOMS

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TOM BROWN – CORNERSTONE

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KIRK HAWORTH – PLATES

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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



Photography: Fiona Black



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Photography: Tim Green



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GARETH WARD

Gareth Ward has reinvented the country house hotel at Ynyshir Restaurant and Rooms that features an open kitchen, wooden tables and chefs delivering dishes to guests. Set in a 15th century house in 11 acres in rural mid-Wales, Ward has won a Michelin star for his 'ingredient led, flavour driven, fat

fuelled, meat obsessed' cooking. You'll need to set aside four hours to experience Ward's 20 course tasting menus that employ pickling,

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foraging, salting, preserving and souring to create dishes such as Welsh lamb rib with astonishing depth of flavour. Ward's CV includes Hambleton Hall, Seaham Hall and Restaurant Sat Bains. Ward has won four AA rosettes and nine out of 10 in the Good Food Guide, who also named Ward their Chef of the Year 2019.



Photography: Ed Schofield



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TOM BROWN

Cornish chef Tom Brown's debut restaurant Cornerstone made a huge impact when it opened in Hackney Wick in the spring of 2018. Dishes from the daily changing, produce-led menu such as potted shrimp crumpet with kohlrabi, gherkins and parsley and pickled oysters, celery and horseradish quickly became Instagram staples

and the chef and restaurant (which is named after Brown's favourite Arctic Monkeys' song) were both showered with accolades including Chef to Watch and Restaurant to Watch at

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the National Restaurant Awards and Best New Entry in the 2019 Good Food Guide. Brown has worked for Rick Stein and Nathan Outlaw, retaining a Michelin star as head chef of Outlaw's at The Capital hotel in Knightsbridge. His TV appearances include Great British Menu where his winning dish Poor Man's Goose was served at a banquet celebrating 70 years of the NHS.



KIRK HAWORTH

Kirk Haworth is co-founder, with sister Keeley, of Plates, a plant-based restaurant and food studio in Hoxton. He is also a consultant and development chef collaborating with brands, businesses and individuals on a diverse range of plant-based creative projects. Haworth's style of cooking,

which uses no meat, sugar or dairy, and instead focuses on plant-based, organic and wild ingredients, has been profoundly influenced by his battle with Lyme disease, which has forced

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him to re-think his own diet and to challenge conventions in the plant-based genre. Haworth began his career aged 16 with a scholarship under his father Nigel at Northcote and has worked in Michelin-starred restaurants around the world including The Square, Restaurant Sat Bains, Vila Joya in Portugal, The French Laundry in California and Quay Restaurant in Sydney.