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CLASS OF 2018

30 UNDER

30

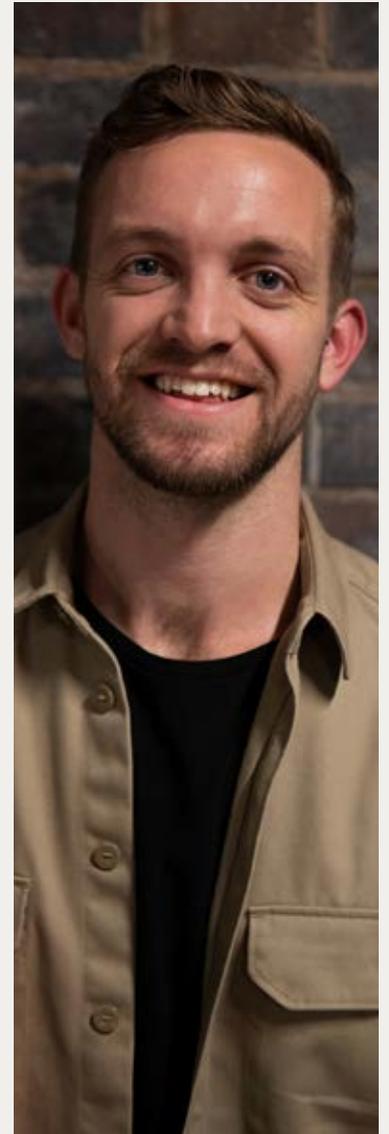
CODE's annual roll-call of young talent is bigger and better than ever. All around Britain there are people making waves in every sector of hospitality and we want to celebrate them here. Plus, on page 20, is the list of fresh faces that are definitely 'ones to watch'



**Erchen
Chang, 28**

*Co-owner and chef-director,
XU and BAO*

The JKS-backed restaurant XU has settled into life in Soho, becoming a well regarded and busy fixture serving Taiwanese food in a beautiful setting. Chang has much to do with both its interior decor and its appealing menu, along with her co-owners, husband Shing Tat Chung and his sister Wai Ting Chung. This year, XU's ground floor became a daytime tea house, serving traditional teas in elegant china alongside dainty dishes.



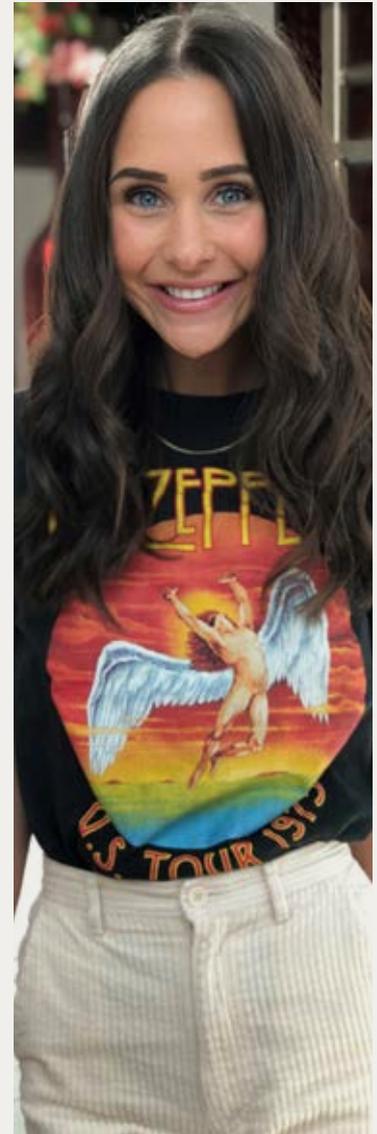
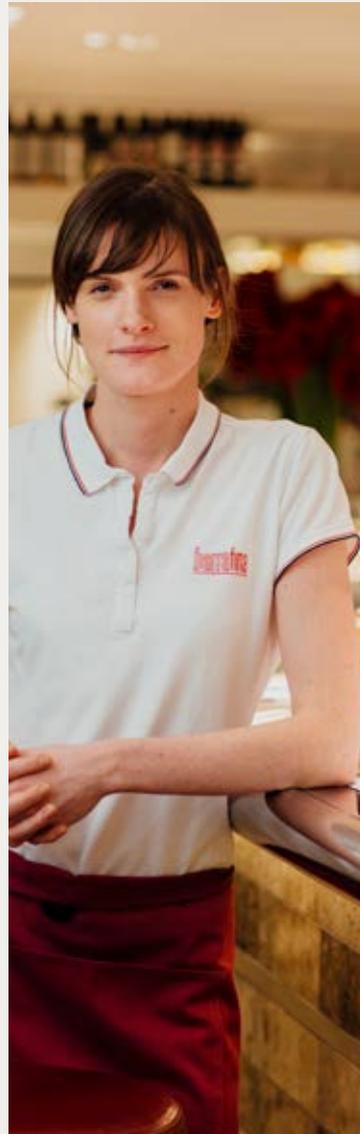
**Casey
Sorenson, 27**

*Co-founder,
Hingston & Co.*

At 18, Australia-born Sorenson was bartending in Adelaide but by 20 he'd moved to London and was working at Soho House on their cocktails on tap. He stayed with the group until 2017, working across all their sites in the UK before leaving the same year to co-found Hingston & Co with Kuleen Khimasia – their own brand of cocktails on tap is already a huge success across the country.

CMS is one of the largest law firms in the UK and has more than 70 global offices in more than 40 countries around the world. The firm's leisure practice is headed by David Roberts, one of the leading lawyers in the hospitality space, with clients ranging from Hawksmoor and Hakkasan, to Daisy Green and Crosstown Doughnuts and from Aquavit and Blacklock to Tom Aikens and Gordon Ramsay. The practice is set up to act for early-stage restaurant businesses that want to raise capital and grow.

"CMS has been supporting up and coming chefs and restaurateurs for more than a decade now and we pride ourselves on finding talent and helping them to succeed. Our lawyers are tasked to enter the dining community and spot talent and the 30 under 30 is the perfect event for us to express our support for the next generation of our sector. With clients across the premium dining, casual dining, R200 and start up restaurant spaces, we know how to turn your plans into reality."



Calixta Killander, 28

Farmer and founder of Flourish Produce
For a full interview with Killander, please turn to page 28

Aurelija Sovaite, 28

Group GM, Barrafinia
Sovaite moved to the UK from Lithuania in 2009 to study in Nottingham, and while there she worked at a restaurant owned by the parents of London hospitality powerhouses Sam, Eddie and James Hart. She moved to London and has worked her way up from waitressing at the original Barrafinia on Frith Street to becoming GM of the group in 2017. This year she has overseen the opening of the fourth restaurant of the same name, in Coal Drops Yard.

Matt Emerson, 27 & Ben Marks, 26

Co-owners, Perilla
Their entries to hospitality were very different – Marks started in kitchens at 15 and has worked at Claridge's, Noma and The Square, while Emerson studied chemistry at university and then joined the Polpo group. They founded Perilla in 2016 and have made a major name for themselves with their inventive food in the elegant, stripped-back Newington Green site.

Bria Munday, 25

PR & partnerships manager, D&D London
Mundy began her professional life working in travel PR before transferring to hospitality, joining D&D London in January 2017. She worked on marketing for the group before being promoted to the manager role in April this year – she has worked on significant launches this year, including 20 Stories, and Bluebird in NY. Her skills are key for the D&D London team as social media and 'influencer' relationships become ever more important.



Rose Ashby, 28

Head chef, Spring

Ashby runs the kitchen at Spring with calm authority, a trait she also exudes in her work to encourage minimising food waste and to promote women in hospitality. This year she has appeared at events for Countertalk and Soho Farmhouse Food Summit among others after spending a period at the end of 2017 travelling around South America for inspiration. Ashby continues the close relationship with the prestigious farm Fern Verrow set up by Spring's owner Skye Gynnell.



Alexandre Freguin, 29

Head sommelier, Moor Hall

Freguin won this year's Taittinger Sommelier of the Year, a high achievement for one so young – and the pinnacle (so far) on a career that's taken him from one- and two-Michelin-starred restaurants in his home of Provence to Lyon and on to L'Enclume and Jean Suplice in the Alps. He was appointed head sommelier at Moor Hall in Lancashire in 2016, which itself won two Michelin stars this year.



Merlin Labron-Johnson, 28

Consultant chef, The Conduit

2018 has proved to be a watershed year for the acclaimed chef of Portland and Clipstone. Earlier this year Labron-Johnson both signed on as consultant chef at private members' club The Conduit and started working on various food-charity initiatives. This led to him leaving the restaurants and devoting more time to working both with refugees and farmers to bring good food to more people.



Ellis Barrie, 29

Co-founder and executive chef, The Marram Glass

His dish appeared at the banquet in this year's Great British Menu but Barrie already has plaudits galore. The modest restaurant he runs in Anglesey with his brother has two AA rosettes and glowing reviews from Marina O'Loughlin and Tim Hayward. This year the pair announced plans for a new restaurant in their home city, Liverpool. Not bad for a chef who started with junior cookery classes at community college.



Doug Sims, 25

Head chef, Quo Vadis
Bristol's bustling restaurant scene proved the training ground for Sims, who started by washing dishes at Bell's Diner in 2015, before head chef Sam Sohn-Rethel trained him up, eventually becoming sous chef. After a stage at Faviken, Sims moved to London and joined Quo Vadis as chef de partie in early 2018. In short order, he's been named as head chef and now heads up the kitchen for the restaurant and club.



Amy Corbin, 30

Co-owner, Kudu
Kudu, Corbin's restaurant with chef (and fiancé) Patrick Williams, won a Bib Gourmand this year after just eight months. Her own restaurant has been the dream of Corbin since childhood, no surprise since her father is Chris Corbin, of the highly successful Corbin & King company. The restaurant, in Peckham, has become a neighbourhood favourite for its European dishes with South African influences.



Adam Handling, 30

Chef-owner, The Frog
Adam Handling has barely stood still since he won Scottish Young Chef of the Year in 2011. Still just 30, he now owns The Frog Hoxton, along with its linked Bean & Wheat deli and Iron Stag bar, plus a further Frog by Adam Handling and attached bar Eve in Covent Garden. It was recently announced that Handling will be overseeing all food and beverage ops for the new Belmond Cadogan Hotel when it opens in 2019.



Ivan Tisdall-Downes, 29 & Imogen Davis, 30

Co-founders, Native
Tisdall-Downes grew up in London and learnt to love nature when his parents moved to the country; Davis grew up surrounded by fields and learnt foraging and butchery at a young age. The pair came together – after self-taught chef Tisdall-Downes worked at River Cottage and Blue Hill at Stone Barns – to create the brilliant, innovative restaurant Native, which opened at London Bridge in mid-2018.



Joseph Otway, 28

Head chef, Where The Light Gets In

Brighton-born Otway has a stellar CV. He's worked his way up from The Ginger Pig to Benu to The Salt Room - but it was his year at Blue Hill at Stone Barns that proved the biggest leap forward. Otway focused on sustainability in farming (presenting a speech on the subject), then travelling to London for the WastED pop-up. Since then he's worked at the acclaimed Relae in Copenhagen before recently returning to the UK to work with Sam Buckley.



Kian Samyani, 29

Chef-founder, Berenjak

It's the latest smash hit restaurant from the JKS Group, but Berenjak is all about chef-founder Samyani, who has interpreted the Tehrani cafe food he experienced both growing up in London with Iranian parents and during his annual trips to that country's mountains. Samyani joined JKS in 2016 after working in the kitchens at The Bingham, and was at both Gymkhana and the launch of Brigadiers before getting his own site in Soho.



Louise Ayres, 29

Finance manager, Ennismore

One of the lower-profile but crucially important roles in hospitality is finance – get it wrong and the repercussions affect the whole business. Ayres is already managing huge high-end projects for Ennismore, after a degree in International Hospitality Management, she worked at W and Aloft hotels, then The Beaumont. For Ennismore she's run the numbers for three independent restaurants and three Hoxton hotels. Next up is Hoxton Southwark.



Tomáš Kubart, 25

Restaurant director, Kerridge's Bar & Grill

At just 16, Kubart was a waiter at the Mandarin Oriental in Prague. The Czech Republic-born hospitality graduate then moved to the UK and worked at Bar Boulud, where he worked his way up to maitre d' before leaving in 2017 to join Tom Kerridge's team ahead of the launch of the chef's first London restaurant. Kubart is now masterminding service at the vast bustling new restaurant inside the Corinthia hotel.



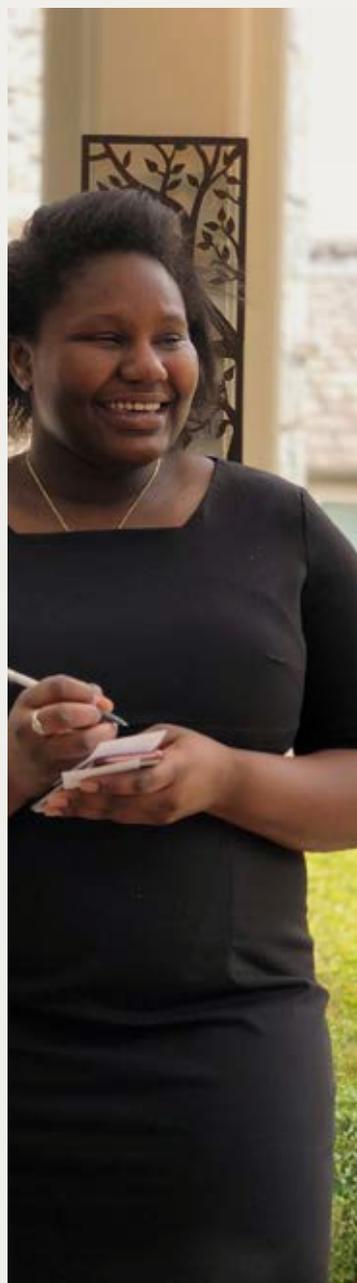
Luke Selby, 28

Head chef Above at HIDE
HIDE has been one of 2018's biggest openings and the role of head chef at its first floor, tasting-menu restaurant Above is a big job. Selby comes to it having held senior positions at Le Manor aux Quat'Saisons, Restaurant Gordon Ramsay and Dabbous. His own already-illustrious career includes winning both the Roux Scholarship and the National Chef of the Year titles in 2017, having won the National Young Chef of the year in 2014.



Daniel Smith, 26

Chef-patron, The Fordwich Arms
The Fordwich Arms near Canterbury opened a year ago and has quickly become a huge success, down in no part to its pedigree. Chef Smith worked at The Clove Club for five years and had previously worked for Jason Atherton - the pub Smith runs with wife Natasha and ex-Clove Club sommelier Guy Palmer-Smith is stylish and welcoming, with the food a precise, modern interpretation of fine dining.



Laudy Gibba-Smith, 24

Head waiter, L'Enclume
Gibba-Smith first came to CODE's attention when she was a finalist at the Roux Gold Service Awards; this year she also won the front-of-house category at the YBFs. Born in The Gambia, she grew up in Lancashire where her parents run the acclaimed gastropub The Parkers Arms. Gibba-Smith worked at Northcote as a commis sommelier before joining L'Enclume in 2015, where her excellent customer skills have seen her promoted to head waiter.



Oscar Holgado, 29

Head chef, Murano
Holgado is head chef at the Angela Hartnett restaurant Murano, having previously worked there in the brigade – starting as demi chef de partie and working his way up to sous. Stints at Fera at Claridge's and Pitt Cue in the City followed, before Holgado returned to Murano. As well as heading the busy kitchen, he finds time for creative collaborations with other chefs.



Hugo Campbell, 27 & Digby Volrath, 27

Co-founders, Feast It

Fed up with not being able to easily find good catering for events they were involved with (Vollrath's background is in festivals; Campbell's in journalism), the pair decided to do it themselves. Feast It, a fast-growing booking platform they created and now run, works with more than 450 food operators, and is used by everyone from Soho House to individuals planning parties.



Tom Booton, 25

Head chef, Alyn Williams at The Westbury

Another early starter, Booton has rocketed through a variety of restaurants, including a stint in Alyn Williams' kitchen, in a decade. The Essex-born chef counts L'Autre Pied and Dabbous as his most influential experiences, which include stages while travelling, before returning to The Westbury in 2017 as head chef, leading the kitchen at the Michelin-starred restaurant, alongside the patron who helped him earlier in his career.



Sarah Rhone, 26

General manger, Elystan Street

Rhone's hospitality career started at Limewood, working with Luke Holder, and later Angela Hartnett. In 2014 she moved to London and joined The Square, where she became an integral part of chef-patron Phil Howard's team. When he left to launch Elystan Street and at this young age of 26, Rhone is now GM of the restaurant, which itself gained its first Michelin star last year.



Seamus Williams-Sharkey, 27

Head sommelier, The Ledbury

The Ledbury is not known for PRing itself, but is renowned for the talent in every area. Williams-Sharkey is certainly noteworthy – he has run the purchase, maintenance and service of wines at the two-Michelin starred restaurant since 2015, after holding the same role at Restaurant Story and at The Nut Tree Inn and Hampton Manor. He doesn't just guide diners, in 2017 Williams-Sharkey blended and shipped his own wine.



Shaun Young, 26

Founder Noble Espresso and The Estate Dairy

Young founded Noble Espresso, bringing great coffee to events, in 2013. He then diversified to help establish The Estate Dairy with his partner Rebecca, whose father is a dairy farmer himself – in partnership with carefully chosen Somerset farms it provides top quality milk and cream for restaurants, including Spring and the Brick House Bakeries.



Niall Keating, 27

Executive chef, Whatley Manor

There's not enough space here to include all Keating's experience and accolades, but 2018 was marked by him winning a Michelin star for the Dining Room at the hotel. He also won Michelin Young European Chef, and scored Whatley Manor three AA rosettes. Keating has worked at Bath Priory Hotel, Restaurant Sat Bains and Benu on his way up – from a humble start washing pots aged 15 at a restaurant in his home county Staffordshire.



Sarah Pearce, 28

Restaurant manager, The Petersham

Originally from North Yorkshire, Pearce grew up in the sunnier climes of Mallorca before returning to the UK to study business and marketing at Oxford Brookes. Drawn to hospitality, she was reservations manager at Hix Soho and restaurant manager at The Palomar before joining Petersham Nurseries for its vast 2018 opening in Covent Garden. She manages the more formal The Petersham restaurant.



Tommy Banks, 29

Chef-owner, The Black Swan Oldstead & Roots York

The last 12 months have been huge for Banks, who published his first book and opened a second restaurant, both titled Roots. The Yorkshire native, whose two restaurants are run in close collaboration with his family, holds a Michelin star and four AA rosettes for The Black Swan and is already a familiar face from last year's winning dish on the Great British Menu and judging this year's Big Family Cooking Showdown.

Wadsworth was named Young National Chef of the year last October by the Craft Guild of Chefs – a sure sign that the 23-year-old junior sous chef from Belmont Le Manoir aux Quat’Saisons is one to watch. He’d won the same title the year before from the Rouyal Academy of Culinary Arts. Wadsworth started by washing up in pubs near home as a young teenager before joining Mark Hix’s operation in Dorset and has been at Raymond Blanc’s restaurant for four years.

The winner in the chef category at the 2018 YBF awards – and recipient of a recent glowing review by Marina O’Loughlin in the Sunday Times – only opened her restaurant, The Little Chartroom, last June. The tenacious Edinburgh-born chef got her first full-time role at 17 after a week’s work placement and went on to work at The Balmoral. After a stint as the only woman in the kitchen at the Burj Al Arab she returned to Scotland and worked for Tom Kitchin among others before opening her own restaurant.

For a first head chef position, it doesn’t get much better than at The Clove Club. Williamson was recently named in that role after spending a year working in San Francisco at the celebrated Benu restaurant, and at 27 has also had experience as senior sous at Daniel Clifford’s Midsummer House in Cambridge. Williamson intends to use his experience to nurture the team and further develop the restaurant.

Bywater, 23, is the head baker at Green & Fortune, solely running the pastry section for the very busy business - private events can number 350 guests in addition to the restaurant and coffee shop. During her way up to her current role, Bywater also worked in United Arab Emirates and in America, initially on placement during her training. As well as a mastery of sugarwork and pastry, she enjoys creating new flavour combinations.

It’s not a usual path into hospitality, but Wright – general manager of The Dairy and Counter Culture – studied criminology at university. After working for Robin and Sarah Gill to raise rent money, Wright, now 28, realised he’d found his natural home in the restaurant world. He has done a variety of different roles for the company and has been GM for the last two years.



Henry Wadsworth
Belmond Le Manoir aux Quat’Saisons



Roberta Hall-McCarron
The Little Chartroom



Oli Williamson
The Clove Club



Sorrel Bywater
Green & Fortune



Lewis Wright
The Dairy

ONES TO WATCH IN 2019

James Harrison
Brat



Noble Rot is a pretty good place for a wine enthusiast to start their career. Harrison, now 27, learnt about building a strong, creative list, and in 2017 he moved to The Ledbury as sommelier. Last March, Harrison joined the team at Brat, Tomos Parry’s launch in Shoreditch, as wine manager, responsible for managing all the wines, sherries and other drinks. The restaurant recently gained its first Michelin star.

Dan O’Regan
Origin Coffee



At just 25, O’Regan is already a huge part of the Origins Coffee success, as European wholesale manager. He’d developed a love for coffee while at university in Bath and then worked in specialist cafes before joining Origin in its education department. He travels widely building the business but hasn’t lost any of his early coffee-making skills – he came second in the 2018 UK Barista Championship.

Ravneet Gill
Countertalk



Gill, 27, is a highly experienced pastry chef who has worked at Black Axe Mangal and St John Bread and Wine, among others, but it is for her work establishing the chefs’ collective Countertalk that she has become best known. She works tirelessly to give more exposure to underrepresented chefs in the UK hospitality industry as well as champion and support female chefs. Once a month a guest chef event showcases a woman chef, and quarterly events allow those in similar fields to compare notes on their businesses and skills.

Joyce & Raissa de Haas
Double Dutch



Creative soft drinks are a huge growth area, so having a USP is invaluable. Enter Joyce and Raissa de Haas, twins from the Netherlands who, at 28, have a fast-growing business. Double Dutch (of course!) has won multiple awards for innovation and the pair constantly try pairings with spirits to arrive at the right flavour combinations. They currently sell seven different mixers both to trade and retail.

Rachel Smith
The Black Swan / Roots



Rachel Smith went to school with chef Tommy Banks and his brother James, but her route to her current role, as marketing and social media for the Banks’ family’s restaurants - The Black Swan Oldstead and Roots York - was not straightforward. Smith studied fashion communications, worked in PR and civil engineering before she joined Tommy’s team in front of house. Now she still greets customers at The Black Swan but develops the restaurants’ visibility too.