

# Our best-known faces



## Nick Jones

*Founder, Soho House & Co.*

With properties opening in Hong Kong and Paris, the global expansion for Soho House continues apace. Jones is still very much at the forefront of the private members' club group that he founded in 1995 and continues to grow the business that has become one of the most influential hospitality brands in the world.



## Chris Corbin and Jeremy King

*Co-founders, Corbin and King*

The duo behind some of the capital's most loved dining rooms, including The Wolseley, who continue to expand.

## Yotam Ottolenghi and Sami Tamimi

*Co-founders, Ottolenghi*

Jerusalem-born Ottolenghi and Tamimi have hugely influenced both the way we (professionals and home cooks) shop and eat.

## Phil Howard

*Co-owner, Elystan St, Sonny's, Kitchen W8*

Michelin-starred super-chef (and survivor) who has been cooking in London for more than 20 years; countless protégés now running their own restaurants have him to thank.

## Anthony Demetre

*Chef owner, Wild Honey*

Demetre's Arbutus in Soho was a game-changing restaurant and he's been cooking in the capital for more than two decades, now at the relocated Wild Honey St James.

## Russell Norman

*Co-founder, POLPO*

A tenacious operator, Norman is responsible for the restaurant renaissance in London, bringing Negronis, squirrel-cage lightbulbs and small plates to diners.

## Mark Hix

*Chef owner, HIX Restaurants*

After 17 years at Caprice Holdings, Hix has become known for his originality and vision and has just published his 10th book.

## Oliver Peyton

*Restaurateur and broadcaster*

Peyton gave London the Atlantic Bar & Grill in the '80s, heralding a sea change in the restaurant scene, and still influences today, as a judge on Great British Menu.

## Monika Linton

*Founder, Brindisa*

One of the most influential figures for Spanish restaurants and food in London. 2018 marked Linton's 30th year in the business; after setting up Brindisa in the '80s, Linton has expanded her business from importing and distributing Spanish food to running five hugely popular tapas restaurants and publishing her first book, Brindisa: The True Food of Spain. Linton is a laudable example of the success to be found in sticking to your passion and not compromising on quality.

## Mitch Tonks

Chef owner, *The Seahorse* and *Rockfish* restaurants

With a whole host of impressive accolades under his belt, including the Observer's 'Best UK Restaurant' for his restaurant The Seahorse, Mitch Tonks' simple but firm passion for seafood – sparked by his childhood spent in Weston-super-Mare – has clearly taken him far. It is this unwavering belief that has driven the success of The Seahorse and The Rockfish group, and his five cookery books.



## Margot Henderson and Melanie Arnold

Co-founders of Rochelle Canteen and Arnold & Henderson Catering  
The pair have been in business together for 25 years and continue to excel with their two restaurants and catering business.

## John Williams MBE

Executive chef, The Ritz  
Earnt a Michelin star for his restaurant and last year published The Ritz London: The Cookbook; Williams is a huge influence on a younger generation of chefs.

## Patricia Michelson

Founder, La Fromagerie  
One of the leading authorities on cheese in the UK for both trade and consumers – her cafe/shops are always busy.

## Martyn Nail

Executive chef, Claridge's  
Nail has been at Claridge's for more than 30 years and broke Instagram this year with his lobster wellington.

## Robin and Judy Hutson

Co-owners, *Home Grown Hotels*

Founders of The Pig, the couple have transformed the country house hotel model; since opening near Canterbury in Kent, their restaurants-with-rooms group is now six-strong – and they have another two slated for opening in 2020. Robin has been instrumental in ensuring sustainability – the hotels source everything locally and have their own kitchen gardens – while Judy has created the immediately identifiable eclectic interiors.



## Fergus Henderson and Trevor Gulliver

*Co-founders, St JOHN*

Founders of one of the most influential restaurants of the past 30 years and hosts of one of Britain's best training grounds for chefs. Not just that, but the pair support other restaurant ventures. They also visibly enjoy their job and giving others a good time. As they say, "Fergus puts it on the plate and Trevor puts in the glass."

### **Michel Roux Jr**

*Chef de Cuisine, Le Gavroche*

Two-Michelin-starred chef at Le Gavroche and a popular regular on our TV screens.

### **Angela Hartnett MBE**

*Founder, Murano and Café Murano*

One of the most high-profile women in the hospitality industry, who still works the pass and visibly relishes her job.

### **Richard Corrigan**

*Chef patron, Corrigan Collection*

Corrigan's career spans 25 years and is still one of the most affable in the industry, as his legendary parties prove.

### **Simon Rogan**

*Chef patron, L'Enclume, Roganic, Aulis*

From Cartmel in Cumbria to Causeway Bay in Hong Kong. One of the leading chefs of our time and an expert proponent of the tasting menu.

### **Oisin Rogers**

*Landlord, The Guinea Grill*

Rogers, the consummate pub host, became known running the riverside favourite The Ship and now runs the even more fabled Guinea Grill (see page 24). Also known for his Irish music 'diddly' sessions.

# Unsung heroes



## Michael Lynch

*Head butler, Claridge's*

Lynch hails from a family of 11 children in the west of Ireland, which might explain his ability to look after others. He has worked at the fabled Mayfair property since 1976 and now holds the role of head butler, serving the hotel's guests and their needs. Despite working in the same place for more than 40 years, it sounds like Lynch has no desire for a change of scenery. "I intend to spend the rest of my working life at Claridge's."

## Ninoska Leppard

*Director of Personnel and Development,  
Corbin & King*

Leppard has worked with Chris Corbin and Jeremy King since 1994, overseeing the crucial people-management in their business.

## Peter Sweeney

*Doorman, Goring hotel*

Diminutive but authoritative, Sweeney has been greeting guests at the front of the famous Goring hotel since 1965.

## Neil ('just Neil')

*Dessert trolley waiter, Oslo Court  
(see page 57)*

## Laura Paton

*Maitre d', Cora Pearl*

A familiar face from working in some of the best dining rooms across London.

# Long-Serving Stalwarts

## Ranjit Mathrani, Namita and Camellia Panjabi

*Founders, Masala World*

### *Restaurant Group*

As well as owning Chutney Mary, Veeraswamy and Amaya in London, Namita Panjabi, along with her husband Ranjit Mathrani and her sister Camellia also operate the Masala Zone chain of restaurants. The trio have been at the forefront of Indian cuisine in the capital for close to 30 years and are all still heavily involved in the day-to-day running of their restaurants.



## Skye Gyngell

*Chef, Spring and Heckfield Place*  
A role model to female chefs, Gyngell has also been influential in championing sustainability in her restaurants.

## Rowley Leigh

*Culinary director, Sam's Riverside*  
From Kensington Place to Le Café Anglais, Leigh is one of the handful of chefs who has been instrumental in shaping the London restaurant scene.

## Mr Peng

*Founder, Hunan restaurant*  
Despite not having a menu, this Chinese restaurant is still regarded as one of the best in the capital, founded by the famously monikered Mr Peng in 1982.

## Michelle Wade

*Owner, Maison Bertaux*  
Trained actress who worked at Maison Bertaux, then went on to buy the Soho institution and continues to run it, 44 years on.

## Andreas Antona

*Chef patron, Simpsons, The Cross at Kenilworth*  
Michelin-star holder and founder of the Bocuse d'Or UK Academy.

## Eric Chavot

*Chef, Bob Bob Ricard and Bob Bob Cité*  
Worked for Raymond Blanc, Marco Pierre White and Pierre Koffmann and now oversees the food at Bob Bob Ricard and the newly opened Bob Bob Cité.

## Vasco Matteucci

*Founder, Vasco and Piero's Pavilion*  
Matteucci has been serving pasta to Soho regulars for the past 40 years from his Poland Street restaurant.

## Jeremy Lee

*Head chef, Quo Vadis*  
Much loved bon viveur who heads up the kitchens at Quo Vadis and whose enthusiasm for collaborations keeps the restaurant fresh.

## Henry Harris

*Chef director, Harcourt Inns*  
Previously chef patron of the much-loved Racine in Knightsbridge and now overseeing the food at a group of successful pubs including as The Coach in Clerkenwell.

## Des Gunewardena and David Loewi

*Founders, D&D London*  
Duo behind the restaurant group who have recently opened two new sites in New York and created a hospitality-helping workspace initiative.

## Sam and Sam Clark

*Co-founders, Moro*

The influence of Moro is huge – since opening their first Clerkenwell restaurant in 1997, the husband-and-wife team have expanded their portfolio, introduced a private catering arm and published a number of cookbooks together. The roaming, broadly mediterranean-meets-middle-east cuisine for which they were standard bearers has become ubiquitous, but never bettered, across the country.



## Stephen and Phil Harris

*Co-owners, The Sportsman*

The brothers behind the Sportsman, which has twice been voted best restaurant in the UK and remains a booked-out favourite.

## Robyn and Robert Wilson

*Co-owners, The Bleeding Heart*

Husband and wife team behind The Bleeding Heart restaurant, still going strong after 36 years.

## Gino Nardella

*Master sommelier, The Stafford*

After 42 years running the extensive and illustrious Stafford hotel wine cellar, Nardella remains fascinated by discovering new wines.



## David Nicholls

*Group director F&B, Mandarin Oriental*

Based at Mandarin Oriental Hyde Park since 1996, Nicholls now oversees food and drink for the global hotel chain.

## Gordana Sherriff

*Maitre d', Scott's*

Sheriff was a hugely influential face at Groucho and has orchestrated the dining rooms of some of London's best restaurants – you can currently find her at Scott's on Mount Street.

## Otto Tepassé

*Owner, Otto's*

The charismatic Austrian restaurateur behind industry favourite Otto's on Gray's Inn Road, famous for its duck and lobster presses.

## Jesus Adorno

*Director, Le Caprice*

The face of Le Caprice, Adorno has worked at the Arlington Place restaurant since 1981 and is known for his effusive welcome to diners.



## Andrew McKenzie

*Managing director, The Vineyard Group*  
McKenzie got his start in the industry working as a hotel hall porter in his hometown in Scotland, and he's recently celebrated 20 years at The Vineyard Group as MD (the group numbers six hotels). Under his management, The Vineyard Hotel has grown from 33 to 49 rooms and boasts a cellar of 30,000 bottles. It's no surprise, then, that McKenzie has won an array of awards, including, most recently, the Lifetime Achievement Award at the CHS Awards.

## Richard Turner

*Chef and owner, Turner & George*  
Turner trained as a chef before co-founding Turner & George butchers and founding the Meatopia festival; he's more recently launched Gridiron on Park Lane.

## Gavin Rankin

*Owner, Bellamy's*  
Rankin was Mark Birley's right hand man for a number of years before opening Bellamy's in Mayfair - the only restaurant the Queen visits (see p34).

## Cyrus Todiwala, OBE

*Chef proprietor, Cafe Spice Namaste*  
Mumbai-born Todiwala has been running Café Spice Namaste since 1995 in East London and is a familiar face on TV food programmes.

## Rebecca Mascarenhas

*Co-owner, Sonny's, Kitchen W8 and Elystan St*  
A restaurateur for more than three decades who has created neighbourhood restaurants across west London.

## Tim Hughes

*Chef director, Caprice Holdings*  
A head chef by 24, Hughes has now held the overseeing role at Caprice Holdings since 2005.

## David and Helen Everitt-Mattias

*Owners, Le Champignon Sauvage*

After 32 successful years in business, the owners of Le Champignon Sauvage in Cheltenham have plenty of strength and fortitude. Their calm, dignified response to losing one of their two Michelin stars, as extending their "heartfelt thanks to customers, chefs, friends and industry colleagues for their loyal and continued support" confirms. Chef David and wife Helen, who runs front of house, have never missed a service – what an inspiration.



# Second-chapter stars



## Harry Handelsman

**CEO, Manhattan Loft Corporation**

German-born Handelsman is responsible for creating some of the most eye-catching hospitality projects in London, including the St Pancras Renaissance Hotel and Chiltern Firehouse, with US hotelier André Balazs. Handelsman's latest project is The Stratford in east London, where he is, he says, introducing an experimental new way of hospitality.

### Asma Khan

*Chef patron, Darjeeling Express*

Voted 'Female Entrepreneur of the Year' at the Asian Restaurant Awards and the first British restaurateur on Netflix's *Chef's Table*, Khan is known for championing women in hospitality.

### Robin Birley

*Owner, 5 Hertford Street and Oswalds*

Birley has continued in the same vein as his father, Mark, now running two of the finest private members' clubs in London.

### Richard Caring

*Owner, Caprice Holdings and Birely Clubs*

Starting out in the fashion industry, Caring moved into hospitality in 2005 when he purchased the Caprice Holdings and has rolled out the Ivy brand across Britain.

*Photo credits:*

*Jason Lowe; Wilde; Emli Bendixen*

# Hall of Fame

Sir Terence Conran

Bruce Poole

Ruth Rogers MBE

Marco Pierre White

Sir Rocco Forte

Rick Stein CBE

Pierre Koffmann

Anton Mosimann OBE

Nigel Haworth and  
Craig Bancroft

Stephen Terry

Sally Clarke MBE

Simon Hopkinson

Raymond Blanc OBE

Diego Masciaga

Silvano Giraldin

Gordon Ramsay OBE

Alastair Little

Albert and Michel Roux OBES

Heston Blumenthal OBE

Brian Turner CBE

Richard Shepherd

Shaun Hill

Peter Gordon