

THE RESTAURANT THE ARAKI OBTAINS THREE STARS IN THE MICHELIN GUIDE GREAT BRITAIN & IRELAND 2018

Boulogne-Billancourt. 2 October 2017. Today Michelin is pleased to unveil the new selection of the MICHELIN guide Great Britain & Ireland, which selects a total of 2067 restaurants and 1155 hotels and guesthouses.



In this selection, London continues to build on its reputation as a world-class destination for rich, varied eating experiences. But the offer across Great Britain and Ireland as a whole is developing, often based around exceptional regional ingredients, which is really pleasing to see.

This year, the restaurant **The Araki** has been awarded three MICHELIN Stars. *“With its nine-seater counter, The Araki has gone from strength to strength. When Mitsuhiro Araki moved to London from Tokyo in 2014 he set himself the challenge of using largely European fish and his sushi is now simply sublime”* comments Michael Ellis, International Director in charge of the MICHELIN guides. It joins a select group of restaurants with three MICHELIN Stars: **The Fat Duck** and **The Waterside Inn** in Bray, **Alain Ducasse at the Dorchester** and Restaurant **Gordon Ramsay** which has retained the award under its new chef, Matt Abé.

In this new selection, **Claude Bosi at Bibendum**, located in the famous Michelin House in London, gains two MICHELIN Stars. Claude’s sophisticated French cuisine is a perfect fit and has been one of the openings of the year. In total, the MICHELIN guide Great Britain & Ireland 2018 features 20 restaurants awarded two MICHELIN Stars.

One hundred and fifty restaurants have one MICHELIN Star this year, including 17 new ones. In Ireland, there is now a MICHELIN-starred pub: **The Wild Honey Inn** located in Lisdoonvarna. In Scotland, Michael Smith earns a MICHELIN Star for his restaurant **Loch Bay**, a converted crofter’s house on the Isle of Skye. Also awarded one MICHELIN Star, Peter Sanchez-Iglesias’ **Paco Tapas** – this tapas bar is named after his father and is further evidence of Bristol’s exciting dining scene and Tom Kerridge’s pub, **The Coach** in Marlow. Two much more formal establishments also gain a MICHELIN Star: **Matt Worwick at The Latymer** in Surrey, and **Coworth Park** in Ascot. Mark Birchall has put his experience from L’Enclume to good use at **Moor Hall**, in Lancashire, which gains a MICHELIN Star, as does Michael Caines’ **Lympstone Manor** in Devon. Meanwhile talented young chef Niall Keating has begun to make his mark with a MICHELIN Star at **Whatley Manor** in Wiltshire.

In London, **A.Wong** receives a MICHELIN Star for its contemporary Cantonese cooking, while Anne-Sophie Pic has a MICHELIN Star for her French cuisine at **La Dame de Pic**. Phil Howard receives a MICHELIN Star for **Elystan Street** and the traditional Nordic dishes at **Aquavit** are also rewarded with a MICHELIN Star. Two Indian restaurants in London are on this year’s list of MICHELIN Star winners: **Jamavar** and the re-opened **Vineet Bhatia**.

The MICHELIN Guide Great Britain & Ireland also features 27 new Bib Gourmands - which are chosen for their good quality, good value cooking. Both highlight the great range of different nationalities and cooking styles find in the local culinary scene. This year the new Bib gourmands include **Kricket** and **Kiln** in Soho. In Ireland there are 6 new Bibs, including **Two Cooks** in Sallins and **Kai** in Galway. In Wales there’s the **Hare & Hounds** in Aberthin; and **Noble** in Holywood, Northern Ireland.

Also published today is the **MICHELIN Guide London 2018**. This guide provides extended text on London’s restaurants, with additional photographs and information on all Starred establishments, along with a pull-out map.

Both guides can be purchased from bookshops and at <http://travel.michelin.co.uk/>. They are published today and will be in bookshops from Thursday, October 5.

The new selection includes:

- ✓ 5 restaurants with three MICHELIN Stars, including 1 new one
- ✓ 20 restaurants with two MICHELIN Stars, including 1 new one
- ✓ 150 restaurants with one MICHELIN Star, including 17 new ones
- ✓ 145 restaurants with a Bib Gourmand, including 27 new ones

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About the MICHELIN guide

The MICHELIN guide selects the best restaurants and hotels in the 28 countries it covers. Providing a showcase of gourmet dining around the world, it highlights the culinary dynamism of a country, as well as new trends and emerging young chefs. Creating value for restaurants through the distinctions that it attributes each year, the MICHELIN guide contributes to the prestige of the local gastronomy, thereby making cities and countries more attractive to tourists. Backed by its rigorous selection method and longstanding knowledge of the hospitality industry, the MICHELIN guide provides customers with unique expertise that enables it to offer them a true quality service.

The different selections are available in both print and digital versions. They are accessible via the Web and on a full range of mobile media that offer navigation capabilities adapted to individual usage as well as an on-line booking service.

With the MICHELIN guide, the Group continues to support millions of travelers, allowing them to live a unique mobility experience.

With us in Great-Britain & Ireland 2018

