

PRESS INFORMATION

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FAT DUCK RETURNS TO THE MICHELIN GUIDE GREAT BRITAIN & IRELAND 2017 WITH THREE STARS... A TOTAL OF 20 NEW MICHELIN STARS REVEALED!

London's great variety of establishments is historic, but also its dynamism and vitality are highlighted by the capital's new MICHELIN Stars



Michelin is pleased to unveil the new selection of the MICHELIN Guide Great Britain & Ireland 2017, which unveiled 20 new Michelin-Starred restaurants across the country. *"The culinary scene in the country is vibrant, and our inspectors are always eager to discover new addresses! After several months of work, this selection reflects the unprecedented dynamism of the gastronomy offered all around the country, which is among the best in the world,"* comments Michael ELLIS, International Director of the MICHELIN guides.

This new selection features four three MICHELIN Star restaurants: *Gordon Ramsay, Alain Ducasse at the Dorchester, Waterside Inn*, and *Fat Duck* which returns to the guide with Three Michelin Stars. The restaurant offers a truly memorable and visceral multi-sensory experience which is informed by a clever narrative. Rebecca BURR, Editor of the MICHELIN guide Great Britain and Ireland, said: *"Our inspectors had many meals here during the course of the year and found the restaurant invigorated, rejuvenated and unquestionably worthy of being re-awarded our highest accolade."*

The 2017 selection of the MICHELIN guide includes a new two MICHELIN Star restaurant: *Raby Hunt* at Summerhouse, near Darlington, where self-taught chef James CLOSE cooks unfussy, modern dishes.

Eighteen new one MICHELIN Star establishments were revealed in this 2017 selection of the MICHELIN guide Great Britain & Ireland, including two pubs: *The Wild Rabbit* in Oxfordshire with Tim ALLEN in the kitchen; and *the Crown* at Burchetts Green in Berkshire, run by Simon BONWICK and his family.

The Lake District has two new Michelin Stars: *Forest Side* and *Gilpin Hotel*, while Dublin has another MICHELIN Star in *Heron & Grey*.

In Wales, *Sosban & The Old Butchers* in Anglesey has gained a new Star, as has James Sommerin in Penarth.

With seven new restaurants awarded one MICHELIN star, London confirms its dynamism and vitality. The diversity of its culinary scene is one of the most vibrant in the world. Among the selection, *The Ritz Restaurant* and *Veeraswamy*, London's oldest Indian restaurant, both receive One MICHELIN Star. Rebecca BURR comments: *"These establishments have long and illustrious histories, but the cooking at both has never been better than it is today."*

This selection of the guide also marks the 20th anniversary of the Bib Gourmand – Michelin's distinction for good value, good quality cooking. This year the guide includes more than 140 Bib Gourmand, of which 24 are new.

Also published today is the **MICHELIN Guide London 2017**, priced at £12.99 (€14.99 in Ireland). This guide provides extended text on London's restaurants, with



photographs and information on all Michelin Starred establishments, as well as a pull-out map. It also includes a selection of London's best hotels, across all categories of comfort.

The MICHELIN Guide Great Britain & Ireland 2017 is available as an iPhone and IOS app, MICHELIN Restaurants, which allows users to instantly find and book Michelin recommended restaurants via a reliable and easy-to-use online service. It recommends more than 3,300 places to eat and sleep, including:

- ✓ 4 three stars restaurants (of which 1 new)
- ✓ 21 two stars restaurants (of which 1 new)
- ✓ 147 one star restaurants (of which 18 are new)
- ✓ 143 Bib Gourmand (of which 24 are new)
- ✓ 525 pubs

Follow the inspectors around the country! @MichelinGuideUK

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.

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