

Michelin Guide Great Britain & Ireland 2014

(Boulogne – 26 September 2013) – The selection of establishments in the **Michelin Guide Great Britain & Ireland 2014** is announced today and will be available via an Apple App priced at £5.99.

There are two restaurants promoted from one to two Michelin stars: **Dinner by Heston Blumenthal**, led by Head Chef Ashley Palmer-Watts, is a glorious celebration of Britain's culinary heritage; while **The Greenhouse** showcases Arnaud Bignon's technically impressive and innovative cooking.

The 15 new one stars include **wilks**, an unpretentious neighbourhood restaurant in Bristol, and **Campagne**, a contemporary Kilkenny restaurant run by a dedicated couple. In London, **Lima** is the first Peruvian restaurant to gain a star and highlights the increasing popularity of South American cuisine. There are two seafood restaurants awarded one star (**Angler** and **Outlaw's at The Capital**); two Chinese restaurants (**HKK** and **Bo London**); a star for another of Jason Atherton's restaurants (**Social Eating House**); and stars for a young British chef (**Story** in Bermondsey) and an experienced French chef returning to the UK (**Brasserie Chavot**).

"We have never produced a GB & Ireland guide that provides our readers with such diversity and variety", says Rebecca Burr, Editor. "Fantastic B&Bs, wonderful pubs, stylish hotels, world class restaurants and great value eateries – we have them all in our guide.

"In the last year we've seen the rise of relaxed counter dining but also the opening of some big brasseries. Dining is becoming a less structured, less formal affair and opening times and menus are more flexible to reflect the way we live our lives. Single concept restaurants focusing on one or two dishes have also continued to open.

"The Michelin guide has always reflected what's out there and London in particular has never offered so much choice – there really is something for everyone and for every occasion and there appears to be no end to the number of exciting new restaurant openings. With cuisines and culinary influences from all parts of the globe, it's no surprise that the capital is one of the most exciting cities in the world for food.

"We've seen internationally acclaimed chefs open restaurants over here but we're also delighted to witness the rise of the next generation of talented British chefs and the continued evolution of British cooking."

This year's selection also sees 27 new Bib Gourmands – the award which recognises those establishments offering good food at affordable prices (the limit being £28 for three courses) and one that is hugely popular with our readers. The guide now has 143 'Bibs' and this year's newcomers stretch from Edinburgh (**Galvin Brasserie de Luxe**) and Belfast (**Coppi** and **Home**) to Ramsbottom (**Hearth of the Ram**) and Newlyn (**Tolcarne Inn**).

The paper version of the **Michelin Guide Great Britain & Ireland 2014** will be available in bookshops from 4 October 2013, priced at £15.99 (€16.99 in Ireland).

Also published on the same day is the **Michelin Guide London 2014**, priced at £11.99 (€12.99 in Ireland). This guide provides extended text on London's restaurants, with additional photographs and information on all starred establishments, as well as a pull-out map. It also includes a selection of London's best hotels, across all categories of comfort.

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