



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt, February 16, 2022

## **The MICHELIN Guide Great Britain and Ireland 2022: a great selection to celebrate the dynamic culinary scene**

- **L'Enclume is awarded Three MICHELIN Stars**
- **5 new Two Star and 19 new One Star restaurants join the selection**
- **The outstanding sustainable commitments of 9 restaurants are celebrated with a MICHELIN Green Star**

Michelin is pleased to present its 2022 selection of restaurants for Great Britain and Ireland. With a total of 1285 restaurants, including 194 MICHELIN Stars and 122 Bib Gourmands, the 2022 vintage is made even more momentous by the impressive number of new Stars in this year's selection. With 1 new Three Star, 5 new Two Stars and 19 new One Stars joining the selection, the 2022 Guide offers an impressive illustration of the vibrancy, creativity and excellence of the British and Irish culinary scenes.

Due to the on-going pandemic and safety considerations for chefs, restaurateurs and the MICHELIN team, this year's launch of the MICHELIN Guide Great Britain and Ireland took place in a digital format only, via [Instagram](#), [Twitter](#) and the [MICHELIN Guide website](#).

Gwendal Poullennec, International Director of the MICHELIN Guides said: *"Naturally we were disappointed to be unable to host this event in person. However, we wanted to celebrate the achievements of the country's top chefs, who have fought hard not only to survive, but to excel in these challenging times. To award so many new Stars this year, including one new Three Star, is testament to the determination and resilience of those working in the hospitality industry – not just the chefs, but those involved at every level."*



### **1 New Three MICHELIN Star Restaurant**

- **L'Enclume**, Cartmel, Cumbria – Chef Simon Rogan  
*Promoted from Two MICHELIN Stars. Also holds a **MICHELIN Green Star**.*

It would be hard to find a restaurant more immersed in the region in which its located than **L'Enclume** and the Lake District. It earned its first MICHELIN Star in 2005 and its second in 2013 – and is currently celebrating its 20<sup>th</sup> year. In that time, it has never stood still, establishing its own farm, showcasing the region's finest ingredients and following a strong sustainable ethos. An enormous amount of time and creativity goes into every superbly crafted, stimulating dish, which makes eating at this highly accomplished restaurant a truly memorable experience.

L'Enclume becomes the eighth Three MICHELIN Starred restaurant in the MICHELIN Guide Great Britain & Ireland 2022.

### **5 New Two MICHELIN Star Restaurants**

- **Chapter One by Mickael Viljanen**, Dublin – Chef Mickael Viljanen  
*New addition to the Guide*
- **The Clove Club**, Shoreditch, London – Chef Isaac McHale  
*Promoted from One MICHELIN Star*
- **Ikoyi**, St James's, London – Chef Jeremy Chan  
*Promoted from One MICHELIN Star*
- **Liath**, Blackrock, Dublin – Chef Damien Grey  
*Promoted from One MICHELIN Star*
- **Ynyshir**, Machynlleth, Powys – Chef Gareth Ward  
*Promoted from One MICHELIN Star*

It's a great year for Dublin, which sees not just one, but two restaurants awarded Two MICHELIN Stars. Finnish-born Mickael Viljanen moved from the south to the north of the Liffey to become co-owner at **Chapter One**, and his restaurant goes straight into the Guide with Two Stars – a rare feat. Meanwhile **Liath**, an intimate restaurant located within a bohemian suburban market and run by passionate Australian chef-owner Damien Grey, is promoted from One to Two MICHELIN Stars.

In London there are two promotions. At **The Clove Club**, Isaac McHale's flagship – which was first awarded a Star in 2014 – his high aspirations and determination to continually move forward have resulted in creative, exceptionally balanced cuisine. While at **Ikoyi** – which earned its first Star in 2019 – meticulous sourcing



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and a focus on the organic and the biodynamic comes together with Jeremy Chan's clever approach to flavours and passion for West African spices, to create some truly original dishes.

In Wales, **Ynysir** – which has held One MICHELIN Star since 2015 – has also been promoted. Here, the larger-than-life chef-owner Gareth Ward provides one of the most unique and immersive dining experiences in the country. Diners are all served at the same time – and are taken on an extraordinary journey of 30 exhilarating courses, where Welsh produce is enhanced by Asian influences.

These 5 new additions to the Two MICHELIN Star category bring the total number of Two Starred restaurants in this year's Guide to 22.

### **19 New One MICHELIN Star Restaurants**

- **The Barn**, Aughton, Lancashire – chef Nathan Cornwell
- **Bastible**, Dublin – Barry Fitzgerald
- **Bridge Arms**, Bridge, Canterbury – chef Daniel Smith  
*New addition to the Guide*
- **Dog and Gun Inn**, Skelton, Cumbria – chef Ben Queen-Fryer
- **Evelyn's Table**, Soho, London – chef Luke Selby  
*New addition to the Guide. Also Winner of the **Young Chef Award**.*
- **Frog by Adam Handling**, Covent Garden, London – chef Adam Handling
- **The Glenturret Lalique**, Crieff, Perthshire – chef Mark Donald  
*New addition to the Guide*
- **Glovers Alley**, Dublin – chef Andy McFadden
- **Home**, Penarth, Cardiff – chef James Sommerin  
*New addition to the Guide*
- **Jamavar**, Mayfair, London – chef Surender Mohan
- **Kol**, Marylebone, London – chef Santiago Lastra  
*New addition to the Guide*
- **Meadowsweet**, Holt, Norfolk – chef Greg Anderson  
*New addition to the Guide*
- **Pine**, East Wallhouses, Northumberland – chef Cal Byerley  
*New addition to the Guide. Also awarded a **MICHELIN Green Star**.*
- **Sollip**, Southwark, London – chef Woongchul Park
- **SY23**, Aberystwyth, Ceredigion – chef Nathan Davies  
*New addition to the Guide. Also Winner of the **Opening of the Year Award**.*
- **Trivet**, Southwark, London – chef Jonny Lake
- **Unalome by Graeme Cheevers**, Glasgow – chef Graeme Cheevers  
*New addition to the Guide*
- **Upstairs by Tom Shepherd**, Lichfield, Staffordshire – chef Tom Shepherd  
*New addition to the Guide*
- **Wild Honey St James**, St James's, London – chef Anthony Demetre



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London sees seven restaurants awarded One MICHELIN Star. Two are new additions: **Evelyn's Table**, a 12-seater restaurant in the cellar of a Georgian pub (where the three chefs are also the winners of the **Young Chef Award**), and **Kol** – with its appealing menu of contemporary Mexican dishes. Five restaurants are also promoted: **Frog by Adam Handling**, Adam's flagship restaurant serving colourful, beautifully presented dishes; **Jamavar**, which offers skilfully prepared, authentic Indian food; **Sollip**, where French techniques combine with the owners' Korean heritage; **Trivet**, where modern dishes exhibit real clarity and confidence; and **Wild Honey St James**, where Anthony Demetre's experience shines through in accomplished cooking.

To the North of England, **Pine**, where foraging, ethical sourcing and sustainable practices are key, is added to the Guide with both a MICHELIN Star and a **MICHELIN Green Star**. There are also two promotions: **The Barn**, which uses the kitchen garden to create flavour-packed dishes; and the **Dog and Gun Inn** (a former Bib Gourmand), a no-nonsense pub serving bold, hearty food.

Elsewhere, three new additions gain MICHELIN Stars. In the Midlands, **Upstairs by Tom Shepherd**, where refined British dishes have subtle Asian influences. To the East, **Meadowsweet**, a serene experience which offers a meticulously delivered tasting menu of local ingredients. And to the South, the **Bridge Arms**, where well-balanced dishes have a wholesome feel.

In Wales, MICHELIN Stars go to two new additions to the guide: **Home** – run by James Sommerin and his family – where dishes showcase the Welsh larder; and **SY23** (also winner of the **Opening of the Year Award**), where the charcoal grill is used to good effect.

Scotland sees the sophisticated **Glenturret Lique**, set within Scotland's oldest working whisky distillery, and **Unalome by Graeme Cheevers** – with its bold, classically inspired dishes – both newly added to the guide with a MICHELIN Star.

In the Republic of Ireland, two restaurants are promoted: relaxed neighbourhood spot **Bastible**, where stripped-back dishes deliver bold flavours; and **Glovers Alley**, which overlooks St Stephen's Green and serves sophisticated, artfully presented dishes.

Including the previously awarded restaurants which have maintained their distinction this year, the MICHELIN Guide Great Britain & Ireland 2022 lists 164 One MICHELIN Star restaurants.



## **9 New MICHELIN Green Star Restaurants**

Introduced in 2021, the MICHELIN Green Star highlights restaurants at the forefront of the industry when it comes to their sustainable practices.

These restaurants offer dining experiences that combine culinary excellence with outstanding eco-friendly commitments – and are a source of inspiration both for keen foodies and the hospitality industry as a whole.

Newly awarded for 2022 are:

- **CHAPTERS**, Hay-on-Wye, Powys (chef Mark McHugo)  
*New addition to the Guide*
- **Marle**, Heckfield, Hampshire (chef Michael Chapman)
- **Moor Hall**, Aughton, Lancashire (chef Mark Birchall)  
*Also holds Two MICHELIN Stars*
- **Oak**, Bath, Somerset (chef Pete Ellis)
- **Pensons**, Tenbury Wells, Worcestershire (chef Chris Simpson)  
*Also holds One MICHELIN Star*
- **Pine**, East Wallhouses, Northumberland (chef Cal Byerley)  
*New addition to the Guide. Also awarded **One MICHELIN Star**.*
- **Terroir Tapas**, Bournemouth, Dorset (chef Jesse Wells)  
*New addition to the Guide*
- **Tillingham**, Peasmarsh, East Sussex (chef Tom Ryalls)  
*New addition to the Guide*
- **Wilsons**, Bristol (chef Jan Ostle)

## **Special Award Winners**

For 2022, five special awards were presented. These highlight exceptional people and remarkable teams who have particularly impressed the MICHELIN Inspectors over the past year.

- Chef Mentor, sponsored by Blancpain – **Philip Howard** at Elystan Street  
Philip Howard held Two MICHELIN Stars for 17 years at The Square, where he established himself as one of the UK's leading chefs. He is a "chef's chef", who doesn't shout about his achievements, and the fact that he can still be found behind the stove demonstrates his passion and focus. Many great chefs have passed through his kitchens.



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- **Young Chef – Luke, Nathaniel and Theo Selby** at Evelyn's Table  
For the first time, this award celebrates not just one but three young chefs – the three brothers who run Evelyn's Table. Having so far kept their working lives separate, they have now come together to form an unbeatable trio, who exude infectious enthusiasm.
- **Welcome and Service – Dale Dewsbury** at Andrew Fairlie at Gleneagles  
Huge smiles, a passion for their craft and a skill for anticipating guests' needs creates an exceptional service experience here. For over 20 years Dale has not only led by example but has supported, encouraged and shared his knowledge with his wonderful team – who would make the late Andrew Fairlie proud.
- **Sommelier – Isa Bal** at Trivet  
Part-owner of Trivet, Isa has had an illustrious career which has spanned over 20 years, including 12 years as Head Sommelier at The Fat Duck. He skilfully suggests wine pairings from a passionately compiled, highly original list, and is an admirable torchbearer for lesser-known regions.
- **Opening of the Year – SY23** in Aberystwyth  
Fun, contemporary SY23 brings a breath of fresh air to this quaint seaside town. There's a buzzy bar, a vibrant soundtrack and a lively atmosphere – and the open kitchen with its charcoal grill takes center stage. The 9-course menu of European and Asian dishes is served to everyone at the same time.

### **16 New MICHELIN Bib Gourmands**

16 new Bib Gourmand restaurants were revealed on Friday 11<sup>th</sup> February, ahead of the MICHELIN Star Revelation. Click [here](#) for more details.

### **Overview of The MICHELIN Guide Great Britain & Ireland 2022**

- 8 restaurants awarded Three MICHELIN Stars 🌟🌟🌟, of which 1 is new
- 22 restaurants awarded Two MICHELIN Stars 🌟🌟, of which 5 are new
- 164 restaurants awarded One MICHELIN Star 🌟, of which 19 are new
- 31 restaurants awarded a MICHELIN Green Star, of which 9 are new
- 122 restaurants awarded a MICHELIN Bib Gourmand 🍷, of which 16 are new



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The full MICHELIN Guide Great Britain and Ireland 2022 was published in digital format this morning, 16 February, both on the website and app:

- UK Website: <https://guide.michelin.com/gb/en>
- Republic of Ireland Website: <https://guide.michelin.com/ie/en>
- iOS App:  
<https://apps.apple.com/gb/app/michelin-guide-worldwide/id1541129177>
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