



PRESS RELEASE

MICHELIN GUIDE

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The MICHELIN Guide Great Britain & Ireland 2025 Welcomes a New Three-Star Restaurant

- Moor Hall receives Three MICHELIN Stars
- Three restaurants awarded Two MICHELIN Stars
- 22 new One MICHELIN Stars, including the UK's first plant-based Starred restaurant
- Five new MICHELIN Green Stars awarded
- 36 restaurants awarded a Bib Gourmand for their great value cooking

MICHELIN is pleased to present the 2025 restaurant selection of The MICHELIN Guide Great Britain & Ireland, which was unveiled during the annual MICHELIN Guide Ceremony held at Kelvingrove Art Gallery & Museum in Glasgow on Monday 10th February.

A total of 1,147 restaurants – including 220 Starred ones – are included in the selection, with Moor Hall leading the way as The Guide's latest Three-Star restaurant. A further three restaurants have been newly awarded Two MICHELIN Stars and there are 22 new One-Star establishments. 36 new Bib Gourmands have also been awarded for restaurants offering good food at a great price. Finally, five new Green Stars have been given for outstanding commitment to a more sustainable approach to gastronomy.

The awards span across the UK and Ireland, with Edinburgh having had a particularly good year with two new Starred restaurants. There is cause for celebration in Cardiff, as the city earns its first MICHELIN Star, and Bristol, which has a new Star and three new Bib Gourmands. A range of cuisines are represented too, with the UK's first-ever One-Star Greek restaurant, a Korean Star and the first plant-based restaurant to receive a MICHELIN Star.

Gwendal Poullennec, International Director of The MICHELIN Guides, commented: *"I am so thrilled to see that our Great Britain & Ireland Guide has had such a strong year yet again. Despite the challenges they face, chefs and restaurateurs have shown us that their talent, commitment and ingenuity know no bounds. Moor Hall newly receiving Three MICHELIN Stars will rightly be headline news, but I am equally pleased to see a huge total of 22 new Stars join our family. Having 36 Bib Gourmands awarded this year is also a great sign for British and Irish hospitality – showing how hard restaurants are working to offer great value to diners. Finally, we must not forget our new Green Stars and their inspiring commitments, for they are role models of our industry."*



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Moor Hall Joins the Three-Star Family

At **Moor Hall**, Chef Mark Birchall and his team have continued to hone their craft and have now achieved new levels of excellence. The ingredients, many from the kitchen garden, are outstanding; the chefs' culinary technique is hugely impressive; and the judgement of flavours, of when to prioritise simplicity and when to add complexity, is exemplary. The Inspectors particularly enjoyed the classically based turbot cooked in brown butter, with seasonal kuri squash and Mylor prawns.

This new addition to the Three-Star family brings the total number of restaurants delivering "exceptional cuisine" to 10.

Three More Restaurants Awarded Two MICHELIN Stars

The MICHELIN Guide Great Britain & Ireland has also welcomed this year a trio of newly crowned Two-Star restaurants.

Two of the three are in London, further cementing its place as a global gastronomic hub. In Soho, the pounding heart of the city, **Humble Chicken** and its creative driving force, Angelo Sato, have made the leap to Two Stars just 12 months after being awarded their first. Chef Sato's thrilling cuisine is innovative and delicious in equal measure, impressing the Inspectors with its original streak – as seen in the stunning array of snacks to start the meal.

The other recipient in the capital is a more familiar name: **The Ritz**. An enduring symbol of British luxury and quality, this truly iconic institution is made all the more appealing by a restaurant currently at the peak of its powers. Chef John Williams and his brigade are masters of their craft, taking classically based dishes – with nods to Escoffier – and adding increasing amounts of originality and modernity.

Outside of London, near the Kent coast, duo Allister Barsby and Alice Bussi have added another chapter to their impressive story, earning Two Stars for neighbourhood restaurant **hide and fox**. Allister and the team's cooking is packed full of delicious produce, cooked with due respect to deliver dishes that succeed on every level. The Inspectors especially loved the Brixham crab with crab jelly, tandoori and pickled vegetables. The service is equally endearing, helping to create an experience that is a true delight.

In total, 29 Two-Star restaurants are recommended by the Inspectors in this year's selection.



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22 New One-Star Restaurants

In Scotland, two restaurants have been newly awarded One MICHELIN Star in the capital of Edinburgh. **LYLA** is an elegant, produce-led operation from experienced chef and restaurateur Stuart Ralston – who already has two Bib Gourmands in the city. **AVERY**, meanwhile, is the latest incarnation of a San Francisco restaurant, moved here by Chef Rodney Wages after he fell in love with the city.

Over in the Republic of Ireland, **The Morrison Room**, near Maynooth, impressed the Inspectors not just with its first-rate produce but with the inventiveness of Adam Nevin's cooking. Further west, Richard Picard-Edwards and his team at **Ballyfin** provide fittingly brilliant food inside the stunning Ballyfin Demesne hotel – which holds Three MICHELIN Keys. Over in County Galway, **LIGNUM** has made the leap to Star level thanks to Danny Africano using wood-fired flavours to let his produce really shine.

In Cardiff, Tom Waters' **Gorse** has broken new ground in gaining the city's first-ever MICHELIN Star. It celebrates the abundant riches of the Welsh larder with utmost skill. Cross over the border into England and Bristol has gained another Star with **Wilsons**, where Jan Ostle's superb seasonally led dishes use produce grown by his wife Mary Wilson on their smallholding. Not far from here, **33 The Homend** is another success for James and Elizabeth Winter, who previously held a Star at The Butchers Arms in Eldersfield. James' experience shines through in dishes that have the confidence to strip back unnecessary adornment.

Heading east to Esher, gourmets will find **Starling**. The first solo project of Nick Beardshaw – who established his reputation working with Tom Kerridge – it's a simple neighbourhood operation, but one with undoubtedly delicious food. Carrying on cross-country, you'll get to Caistor St Edmund and **Mark Poynton at Caistor Hall**. This marriage of chef and country house is proving highly successful, with Poynton producing strong classical cooking with prime quality produce.

Further north, **Skof** was one of the most anticipated openings of the year and hasn't disappointed. Tom Barnes, formerly of L'Enclume, brings a personal touch to his restaurant in Manchester city centre. Jake Jones, the 2024 Young Chef Award winner, is also delivering on his promise with skilful cooking at the sustainably minded **Forge** in Middleton Tyas.

Finally, London has once again had a barnstorming culinary year. Further cementing its place as a global gastronomic destination is a range of Stars reflecting the enthralling variety in the city's dining scene. On the edge of Borough Market, **OMA** has become The Guide's first Greek restaurant to be awarded a Star in the UK and Ireland – thanks to lip-smackingly delicious dishes from Chef Jorge Paredes. Thai food is also getting its moment in the spotlight thanks to **AngloThai**, where John Chantarask is mining his Thai-British heritage in exciting, delicious ways. Staying within Asia, **DOSA** is the restaurant Korean food enthusiasts have



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been waiting for. Served at a marble counter in the Two-Key Mandarin Oriental Mayfair, Jihun Kim's cooking is luxurious and supremely skilful.

Elsewhere in the capital, vegetables are being put front and centre by chefs of utmost talent. **Plates London** has become the first fully plant-based restaurant in the UK and Ireland to receive a MICHELIN Star, with Kirk Haworth taking his classical training and inventively adapting it to a vegan diet. At **Mauro Colagreco at Raffles London at The OWO**, meat and fish form part of the menu, but it's a beautiful array of plants that are presented as the headliner of each dish by Chef Leonel Aguirre.

Fans of neighbourhood restaurants Portland and Clipstone will be delighted to see that **64 Goodge Street**, the latest in the mini-group, has been awarded One Star for Stuart Andrew's self-described "French cooking from an outsider's perspective". More modernised classics are available at **Cornus**, where former Angler chef Gary Foulkes is once again showing his talent. Outstanding produce – including prime Cornish seafood – is used in assured, confident dishes with great clarity of flavour.

Slightly further west, in the increasingly foodie hotspot of Notting Hill, Diego Ferrari and Emily Roux's **Caractère** earns a Star for its technically adept cooking. Meanwhile in Marylebone, Luke Ahearne captures the zeitgeist at **Lita** with wood-fired dishes that embrace bold flavours with open arms. Last, but certainly not least, is the most recent opening among our new Stars: **Row on 5**. Jason Atherton's new flagship has hit the ground running with Spencer Metzger in the kitchen offering diners luxury ingredients cooked with genuine quality.

Together with the restaurants which have maintained their distinction from last year, there are total of 181 One-MICHELIN-Star restaurants in the 2025 MICHELIN Guide selection for Great Britain & Ireland.

Five New Green Stars

The Green Star was introduced to The MICHELIN Guide Great Britain & Ireland in 2021, as a way of highlighting the restaurants at the forefront of the industry when it comes to rethinking the impact of their activities and the future of gastronomy. Their outstanding commitments towards a more eco-friendly approach to dining are a source of inspiration to both keen foodies and the hospitality industry as a whole. This year, there are five new recipients of the MICHELIN Green Star, bringing the total number of role model restaurants to 36.

The new Green Stars are:

- **Homestead Kitchen**, Goathland
- **Jericho**, Plungar
- **Native**, Tenbury Wells



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- **Pythouse Kitchen Garden**, Tisbury
- **Wild Shropshire**, Whitchurch

36 New Bib Gourmand Restaurants

The Bib Gourmand distinction is The MICHELIN Guide's way of recognising restaurants that offer good food at a great price. While all Bib Gourmands are unique in style and approach, they share the same spirit of generosity and a commitment to quality cooking. This year, no less than 36 restaurants have been newly awarded a Bib Gourmand, showing the wealth of restaurants around the UK and Ireland that are committed to offering affordable, high-quality cooking.

This year's new Bib Gourmand restaurants are:

- **AGORA**, London
- **Ardfern**, Leith
- **argoe**, Newlyn
- **Artusi**, London
- **Baba'de**, Baltimore
- **Bavette**, Horsforth
- **Briar**, Bruton
- **daróg**, Galway
- **Donia**, London
- **Engine Social Dining**, Sowerby Bridge
- **Fish Shop**, Ballater
- **GaGa**, Glasgow
- **Goat On The Roof**, Newbury
- **Heathcock**, Cardiff
- **Horse & Groom**, Bourton-on-the-Hill
- **Josephine Bouchon**, London
- **July**, London
- **Kolae**, London
- **Little Hollows Pasta**, Bristol
- **Mambow**, London
- **Margo**, Glasgow
- **Miga**, London
- **Mignonette**, London
- **Morchella**, London
- **mrDeanes**, Belfast
- **North Street Kitchen**, Fowey
- **OTHER**, Bristol
- **Peacock Inn**, Chelsworth
- **Pythouse Kitchen Garden**, Tisbury
- **Riverine Rabbit**, Birmingham
- **Skua**, Edinburgh
- **Tare Bistro**, Bristol
- **The Hero**, London



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- **THE SCHELLY**, Ambleside
- **Tropea**, Birmingham
- **Wildebeest**, Stoke Holy Cross

Special Award Winners

This year, in addition to the new Stars and Bib Gourmands, five Special Awards were presented to exceptional individuals and teams who particularly impressed The MICHELIN Guide's Inspectors over the past year.

- MICHELIN Opening of the Year Award – **OMA**, London

Few restaurants have had such an instantly brilliant impact on London's restaurant scene as OMA. Its Greek-inspired cooking has given something fresh and thrilling to the city's diners, with Hellenic dishes cooked at a level the Inspectors have rarely seen in Britain before. It is no wonder Chef Jorge Paredes and Owner David Carter have also seen their efforts rewarded with a MICHELIN Star. The atmosphere and service, too, have helped OMA to be such a hit, as has the presence of sister restaurant AGORA downstairs – which is a modern take on a 'souvla bar' and has deservedly won a Bib Gourmand. As a complete package, OMA has convincingly won over Inspectors and diners alike.

- MICHELIN Chef Mentor Award – **Adam Byatt** from *Trinity, London*

This year's recipient of the MICHELIN Chef Mentor Award is a real "chef's chef" and someone who has given so much help and advice to younger talents over the years. Adam Byatt's own restaurant, Trinity, is a beloved MICHELIN-Starred spot and its kitchen has played a huge role in the careers of top chefs including Tom Sellers from Two-Star Story and Graham Squire from One-Star Dining Room at The Goring. Most tellingly, one of our new Two-Star recipients for 2025 – Angelo Sato at Humble Chicken – was also mentored by Adam and learned so much from him.

- MICHELIN Young Chef Award – **Ash Valenzuela-Heeger** from *Riverine Rabbit, Birmingham*

After having opened Riverine Rabbit with her wife Erin to great acclaim, and received a Bib Gourmand this year, Ash Valenzuela-Heeger has been identified by the Inspectors as an exciting young talent. Hailing from South Africa, Ash's cooking had been generating buzz in Brummie circles for some time thanks to various pop-ups, before the permanent opening of her inventive and invigorating restaurant which has further strengthened the brilliant Birmingham dining scene. Her original cooking is big on flavour and draws on influences from her native South Africa to across Asia.

- MICHELIN Service Award – **Jasmine Sherry** from *Fish Shop, Ballater*

Great service plays a crucial role in creating that indefinable magic which makes dining out such a pleasure. This is clearly understood by Jasmine Sherry and her team at the utterly delightful Fish Shop. As a manager, Jasmine is omnipresent



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and strikes the perfect balance between strong leadership and approachable friendliness, allowing the team to work in such a genuine, charming way. Combine this wonderful, caring service with the great value cooking that has seen the restaurant also awarded a Bib Gourmand, and you have a brilliant all-round package.

· MICHELIN Sommelier Award – **Zsolt Lukács** *from daróg, Galway*

The last of the MICHELIN Special Award winners is Zsolt Lukács, the co-owner and sommelier of daróg in Galway. This wine bar and bistro is a warm, welcoming place largely thanks to Zsolt himself. He is an engaging, dedicated man who is clearly so passionate about the wine list he has curated here. His recommendations are knowledgeable and thoughtfully considered, then communicated to guests in a refreshingly unpretentious way that makes them feel relaxed and comfortable. In more great news for Zsolt, the restaurant has also been awarded a Bib Gourmand this year.

The selection of restaurants in The MICHELIN Guide Great Britain & Ireland are joined by the hotel selection, which is available free of charge on The MICHELIN Guide [website](#) and [app](#). The selection showcases unique destinations both across Great Britain & Ireland and throughout the world. Every hotel in the selection has been chosen by The MICHELIN Guide experts for its extraordinary style, service and personality, and they can all be booked directly via The MICHELIN Guide website and app.

The MICHELIN Guide Great Britain & Ireland 2025 at a glance:
1,147 recommended restaurants, including:

- 10 restaurants with Three MICHELIN Stars (1 new)
- 29 restaurants with Two MICHELIN Stars (3 new)
- 181 restaurants with One MICHELIN Star (22 new)
- 36 restaurants with a MICHELIN Green Star (5 new)
- 150 restaurants with a Bib Gourmand (36 new)

Click [here](#) to find all the pictures



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