

Andre Garrett at Cliveden, One of Britain's Best Restaurants

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The André Garrett Restaurant at Cliveden House in Taplow, Berkshire has retained its position as one of Britain's Best Restaurants in 'Waitrose Good Food Guide 2016'. André Garrett, who last year was awarded 'Restaurant Newcomer of the Year' and ranked in the top 20 UK restaurants in the 2015 edition of the guide, is thrilled with this year's award, which endorses the restaurant's position alongside prestigious establishments with long culinary pedigrees.

The Good Food Guide's annual Top 50 restaurant ranking is highly regarded by chefs and restaurant-goers alike. The Top 50 recognises the very best talent in the country; a place on the list represents a huge achievement, with each position earned by its score in The Good Food Guide, editor appraisal and strength of reader feedback. André Garrett received a great score of 8 out of 10 and the restaurant was placed at number 18 in the Top 50. Other properties which scored 8 included London properties The Ledbury, The Square, Le Gavroche, Marcus and in Oxfordshire, Le Manoir aux Quat' Saisons.

Andre Garrett's cooking has been characterized by its balance, with every single dish executed with precise, mutually enhancing harmony and its ability to combine the remarkable with the familiar. Dishes at Cliveden are special, not because they are outlandish or bang on trend, but because quality ingredients are cooked flawlessly.

André Garrett moved to Cliveden House in 2013 to head up the refurbished and relaunched restaurant, after a distinguished series of positions in top London restaurants. He achieved a Michelin star at Galvin at Windows at the London Hilton Park Lane, where he worked with Chris and Jeff Galvin (2006-13). Prior to that he was at Orrery Restaurant, also with the Galvins, as head chef (2002-06), having returned to London after a stint in Paris at Michelin three-starred Guy Savoy, as part of his Roux Scholarship.

"My move from London to the countryside was a big career and personal decision for me, and it has been a tremendous success," explained André Garrett. "The restoration of this fantastic house, including the installation of a new state-of-the-art kitchen, which is a dream to work in for the 28-strong kitchen brigade, has been a huge inspiration to me - I am always conscious of our guests' expectations when visiting such a grand house, and my food somewhat sits in two camps – respecting the classical traditions, but being light and modern wherever possible, too."

Cliveden House is a five-star luxury hotel owned by the National Trust and operated under a long lease arrangement by private owners, whose sister hotel is Chewton Glen in the New Forest, Hampshire. Cliveden has 44 rooms, including 9 suites, Spring Cottage by the Thames, a spa and heated outdoor pool, and a range of sporting, leisure, conference and meeting facilities. There are also 376 acres of beautifully cultivated National Trust gardens surrounding the Grade I estate.

General Manager Sue Williams and the staff at Cliveden are full of praise for André's dedication and ability. "This is tremendous news and André and the team could not be more delighted. It is so reassuring to know that our progress is monitored by our guests and the team at the Good Food Guide and that their experiences of André's food are reflected with this great result. We will focus hard on keeping up this good work."

André Garrett at Cliveden is located at Cliveden Road, Taplow, Berkshire SL6 0JF. Reservations – 01628 607100. Website – www.clivedenhouse.co.uk/restaurant

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EDITOR'S NOTE:

Cliveden House is a five-star luxury hotel and has been the subject of a major investment and restoration project which has seen the refurbishment of Spring Cottage; the opening of the new André Garrett restaurant; the renovation of the East and West Wings, plus the main Mansion House and all public, meeting and banqueting areas.

Less than 45 minutes west of London and 20 minutes from London Heathrow Airport, Cliveden House currently has 44 rooms, including 9 spacious suites, a luxurious cottage on the banks of the River Thames, together with boathouse and boats, heated pool, spa and a range of sporting, leisure, conference and meeting facilities.

Listing of the Top 50 Restaurants

- 1 L'Enclume, Cumbria (10)
- 2 Restaurant Gordon Ramsay, London (10)
- 3 Pollen Street Social, London (9)
- 4 Restaurant Nathan Outlaw, Cornwall (9)
- 5 Hibiscus, London (9)
- 6 Restaurant Sat Bains, Nottinghamshire (9)
- 7 Midsummer House, Cambridgeshire (8) (new in top 10 this year)
- 8 The Ledbury, London (8)
- 9 Fraiche, Merseyside (8) (new in top 10 this year)
- 10 Le Champignon Sauvage, Glos (8)
- 11 The Square, London (8)
- 12 Fera at Claridges, London (8)
- 13 Le Gavroche, London (8)
- 14 Andrew Fairlie at Gleneagles, Tayside (8)
- 15 Marcus, London (8)
- 16 Le Manoir aux Quat'Saisons, Oxfordshire (8)
- 17 The French, Manchester (8)
- 18 André Garrett at Cliveden, Berkshire (8)
- 19 Whatley Manor, The Dining Room, Wiltshire (8)
- 20 The Kitchen, Edinburgh (7)
- 21 Bohemia, Jersey (7)
- 22 The Waterside Inn, Berkshire (7)

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- 23 Artichoke, Buckinghamshire (7)
 - 24 Restaurant James Sommerin, Glamorgan (7)
 - 25 Alain Ducasse at the Dorchester, London (7)
 - 26 Dinner by Heston Blumenthal, London (7)
 - 27 Paul Ainsworth at No. 6, Cornwall (7)
 - 28 Casamia, Bristol (7)
 - 29 Adam's, Birmingham (7) (new in top 50 this year)
 - 30 Restaurant Martin Wishart, Edinburgh (7)
 - 31 Pied à Terre, London (7)
 - 32 Restaurant Story, London (7)
 - 33 Murano, London (7)
 - 34 Ynyshir Hall, Powys (7)
 - 35 Sketch, London (7) (new in top 50 this year)
 - 36 Llangoed Hall, Powys (7) (new in top 50 this year)
 - 37 Hedone, London (7)
 - 38 Hambleton Hall, Rutland (7)
 - 39 The Peat Inn, Fife (7)
 - 40 Gidleigh Park, Devon (7)
 - 41 Fischer's Baslow Hall, Derbyshire (7)
 - 42 Freemasons at Wiswell, Lancashire (7)
 - 43 The Hand & Flowers,
Buckinghamshire (6)
 - 44 Yorke Arms, Ramsgill, Yorkshire (6)
 - 45 The Dairy, London (6) (new in top 50 this year)
 - 46 OX, Belfast (6)
 - 47 The Raby Hunt, Durham (6)
 - 48 Lake Road Kitchen, Cumbria (6) (new in top 50 this year)
 - 49 The Sportsman, Kent (6)
 - 50 Northcote, Lancashire (6)

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