

Tate Britain - Whistler Restaurant Opening & New Head Chef

Tuesday 29 October, 2013

Tate Britain reveals new Head Chef at The Whistler Restaurant

Tate Britain has revealed its new head chef who will open the famous Whistler Restaurant in November 2013. Nathan Brewster, former head chef of Tate Modern's Level 6 restaurant, will head a brigade of eight chefs.

The novel menu is set to offer a new take on London's dining scene inspired by the culinary heritage of the county, with a focus on the 20thC underground movement of English cookery. After months of research, menu planning and preparation, Nathan and his brigade have developed a menu inspired through the ages from the 1920's based on the Rex Whistler mural, under the guidance of Food Historian, Joanna Cheetham. The menu focuses on traditional dishes from around the local London boroughs featuring nettles, cherries and coddling apples traditionally from Hampstead as well as the eponymous Chelsea bun.

Nathan is keen to concentrate on developing seasonal dishes based on the local produce available. Autumn dishes will give diners the opportunity to try smoked goose with runes, figs, sprouts and cobnuts.

Having worked in the food industry for almost 10 years, Nathan has worked in high-profile restaurants such as Le Deuxieme and The Forge, now re-branded as Heaton Butler and Bayne, in Covent Garden and Tate Modern's Level 6 restaurant.

Nathan Brewster, head chef at The Whistler Restaurant, Tate Britain, said "I'm thrilled to be a part of the opening of the renowned restaurant and am excited to have the opportunity to be involved from the word 'go.' It is such an exciting time for me and the team and I can't wait to put my own experiences and techniques into action. We have designed the menu with a strong focus on availability of ingredients and are keen to maximise the flavours in each dish, to give diners the ultimate taste of the 20th century, with a modern edge."

The Whistler Restaurant is set to reopen in the November 2013 over 80 years since it first launched, after a recent £45 million refurbishment at Tate Britain.

- Ends -

For more information/images please contact Triggerfish Communications on 02072339700 or email Alicejk@triggerfish.co.uk

Notes to editors:

The Whistler Restaurant

Tate Britain, Millbank, London SW1P 4RG • +44 (0) 20 7887 8888 • tate.org.uk

[Facebook.com/tategallery](https://www.facebook.com/tategallery) • Twitter @tatefood #tatebritain • Google +Tate

Prices from £21 for two courses and £27 for three courses

The Whistler Restaurant is open for lunch 11.45 – 15.00, for afternoon tea 15.30 – 17.15 and open for dinner every alternate first Friday of the month.

Tate Britain and the Djanogly Café are open every day 10.00 – 18.00.

The new Tate Britain is being made possible with the support of:

The Manton Foundation; Heritage Lottery Fund; The Gatsby Charitable Foundation; Ronald and Rita McAulay; The Linbury Trust and The Monument Trust; Garfield Weston Foundation; Clore Duffield Foundation; The Taylor Family Foundation; The Porter Foundation; Sir Harry and Lady Djanogly; The Dr Mortimer and Theresa Sackler Foundation; The Wolfson Foundation; Tate Members and other individual donors.

BP Displays

May 2013 marked the re-hang of the national collection of British art in a continuous chronological display - BP Walk through British Art; the opening of BP Spotlight displays; and the launch of new permanent galleries devoted to two of the greatest figures in British art: William Blake and Henry Moore. Nine galleries in the southern and oldest part of Tate Britain were

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reconstructed to 21st-century standards with completely new walls, roofs and floors at this time.

BP's support for UK Arts & Culture In the UK

BP is a major supporter of the arts with a programme that spans over 35 years. In 2011 BP announced its investment of almost £10 million in extending its long term partnerships with the British Museum, the National Portrait Gallery, the Royal Opera House, and Tate Britain over the next five years. Taken together, these agreements represent one of the most significant longterm corporate investments in UK arts and culture.

Company Contact:

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Rocket Pop PR

E. rocketpoppr@outlook.com

Additional Contact(s):

Jean Matthews
Samantha Jones

Beehive Mill
Jersey Street
Manchester
M4 6AY

[View Online](#)

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