



Press Release

15<sup>th</sup> September 2011

### **Bohemia Voted Amongst UK's Best Restaurants by The Good Food Guide 2012**

On 8<sup>th</sup> September the eagerly awaited annual publication of 'The Good Food Guide 2012' was issued and Jersey's Bohemia Restaurant has been listed a very impressive 26th, scoring 7/10 for its 'high level of ambition and individuality, attention to the smallest detail, accurate and vibrant dishes.'

The 2012 edition features a host of new eateries alongside the perennial favourites as it charts the best of British dining. Heston Blumenthal still rules supreme for the 4th year in a row, topping the list as the only restaurant with a perfect 10 out of 10 score. From bijou cafes to top-end restaurant, The Good Food Guide 2012 highlights the best places for business lunches, romantic dinners and celebratory meals.

*'A must-do every year' confesses a fan of style-conscious Bohemia – the cool, moneyed restaurant attached to St Helier's ultra-hip Club Hotel & Spa* reads the introduction to Jersey's finest restaurant in the Guide. Shaun Rankin is described as 'a chef at the top of his game, with an effortless mastery of contemporary cuisine in all its palate-challenging complexity' with one reader applauding the sensational 'curry-salted scallops with coconut dhal, onion bhaji, coriander and apple' as 'a real sense of innovation'. The continued success of this great restaurant could not be possible without the hard work of the entire restaurant team and the service is described as 'true to form, precise, unfussy and methodical to a fault'.

Bohemia Bar & Restaurant Owner, Lawrence Huggler, comments, 'I am so proud that Bohemia has been ranked amongst the very finest restaurants in the whole of the UK in this prestigious guide. The Good Food Guide champions local, independent eateries and our commitment to using the Jersey's very finest local produce throughout the seasons is applauded once again. This latest accolade is all down to the continued hard work and dedication by our entire restaurant team, headed up by Chef Shaun Rankin.'

Since opening its doors in April 2004 Bohemia Bar & Restaurant has received an impressive array of accolades, including a Michelin Star which it has held onto since 2005, 4 AA Rosettes and a coveted A\*\* in Harden's UK Restaurant Guide.

- ENDS -

### **Contact**

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### **Notes to Editors**

#### **The Good Food Guide**

Since 1951, The Good Food Guide has reviewed the best restaurants, pubs and cafés across the UK. Each year the Guide is completely rewritten and compiled from scratch. All reviews are based on the huge volume of feedback received from readers and this, together with anonymous inspections, ensures that every entry is assessed afresh.

The Good Food Guide was first compiled by Raymond Postgate in 1951. Appalled by the British post-war dining experience, Postgate formed The Good Food Club, recruiting an army of volunteers to inspect restaurants anonymously and report back. His aims were simple, among them, 'to raise the standard of cooking in Britain' and 'to do ourselves all a bit of good by making our holidays, travels and evenings-out in due course more enjoyable'. Following the success of The Good Food Club, reports were compiled and The Good Food Guide was published.

Although much has changed since the very first edition of The Good Food Guide, the ethos of the original book remains. The Good Food Guide is about empowering diners, helping readers to find the very best places to eat and encouraging restaurants to offer the best possible food, service and experience.

The UK's top restaurants including scores (out of 10 shown in brackets next to each entry) according to The Good Food Guide 2012

1. The Fat Duck, Berkshire (10)
2. L'Enclume, Cumbria (9)
3. Restaurant Sat Bains, Nottinghamshire (9)
4. Gordon Ramsay, Royal Hospital Road, London (9)
5. Restaurant Nathan Outlaw, Cornwall (8)
6. Le Manoir aux Quat'Saisons, Oxfordshire (8)
7. Marcus Wareing at the Berkeley, London (8)
8. Pollen Street Social, London (8)
9. Hibiscus, London (8)
10. The Square, London (8)
11. Le Champignon Sauvage, Gloucestershire (8)
12. Adam Simmonds at Danesfield House, Buckinghamshire (8)
13. Whately Manor, The Dining Room, Wiltshire (8)
14. Le Gavroche, London (8)
15. Alain Ducasse at the Dorchester, London (8)
16. Restaurant Martin Wishart, Edinburgh (8)
17. The Ledbury, London (8)

18. The Waterside Inn, Berkshire (7)
19. Dinner by Heston Blumenthal, London (7)
20. Robert Thompson at the Hambrough, Isle of Wight (7)
21. Midsummer House, Cambridgeshire (7)
22. Murano, London (7) 23. John Campbell at Cowarth Park, Berkshire (7)
24. Fraiche, Merseyside (7)
25. Gidleigh Park, Devon (7)
- 26. Bohemia, Jersey (7)**
27. Fischer's Baslow Hall, Derbyshire (7)
28. The Crown at Whitebrook, Gwent (7)
29. The Pass, West Sussex (7)
30. Michael Wignall, the Latymer at Pennyhill Park Hotel, Surrey (7)
31. Hambleton Hall, Rutland (7)
32. The Old Vicarage, Derbyshire (7)
33. Andrew Fairlie at Gleneagles, Tayside (7)
34. Harry's Place, Lincolnshire (7)
35. The Kitchin, Edinburgh (6)
36. Tyddyn Llan, Denbighshire (6)
37. Artichoke, Buckinghamshire (6)
38. Purnell's, West Midlands (6)
39. Mr Underhill's, Shropshire (6)
40. The Hand & Flowers, Buckinghamshire (6)
41. Anthony's Restaurant, West Yorkshire (6)
42. The Greenhouse, London (6)
43. Simon Radley at the Chester Grosvenor, Cheshire (6)
44. The Sportsman, Kent (6)
45. The Creel, Orkney (6)
46. ramsons, Greater Manchester (6)
47. The Yorke Arms, Ramsgill, North Yorkshire (6)
48. Club Gascon, London (6)
49. Royal Oak, Paley Street, Berkshire (6)
50. Galvin La Chapelle, London (6)

### The Good Food Guide Scores Explained

Score	Explanation
<b>1/10</b>	Capable cooking, with simple food combinations and clear flavours, but some inconsistencies.
<b>2/10</b>	Decent cooking, displaying good basic technical skills and interesting combinations and flavours. Occasional inconsistencies.
<b>3/10</b>	Good cooking, showing sound technical skills and using quality ingredients.
<b>4/10</b>	Dedicated, focused approach to cooking; good classical skills and high-quality ingredients.
<b>5/10</b>	Exact cooking techniques and a degree of ambition; showing balance and depth of flavour in dishes, while using quality ingredients.
<b>6/10</b>	Exemplary cooking skills, innovative ideas, impeccable ingredients and an element of excitement.
<b>7/10</b>	High level of ambition and individuality, attention to the smallest detail, accurate and vibrant dishes.
<b>8/10</b>	A kitchen cooking close to or at the top of its game – highly individual, showing faultless technique and impressive artistry in dishes that are perfectly balanced for flavour, combination and texture. There is little room for disappointment here.
<b>9/10</b>	This mark is for cooking that has reached a pinnacle of achievement, making it a hugely memorable experience for the diner.
<b>10/1</b>	It is extremely rare that a restaurant can achieve perfect dishes on a consistent basis.

<http://www.thegoodfoodguide.co.uk/>