

Farmer BUTCHER CHEF

GOODWOOD LAUNCHES SUSTAINABLE RESTAURANT
SHOWCASING ORGANIC MEAT RAISED ON THE ESTATE

*Farmer, Butcher, Chef to receive the first Royal Academy of Culinary Arts
'Sustainable Food Philosophy Seal'*

Under embargo until November 17th 2016

Goodwood is to open **Farmer, Butcher, Chef** – a unique new dining experience that celebrates the organic beef, pork and lamb reared less than a mile away on Goodwood Home Farm.

The Sussex-based restaurant, which opens its doors on the 24th of November, will be the first in a group of nationwide venues to receive the Royal Academy of Culinary Arts 'Sustainable Food Philosophy Seal'.

Inspiration for Goodwood's latest food venture comes from the relationship between farmer Tim Hassell, butcher John Hearn and chef Darron Bunn. They work together to create the frequently-changing and diverse menu that showcases Goodwood's award-winning farm produce.

Not many can control every aspect of their produce in the way Goodwood can. From the fields where livestock graze to the in-house butchery and eventually to the kitchen – where the dishes are created – Goodwood oversees the whole process.

The butcher is directly involved in designing dishes according to what cuts are available. An original approach that means nothing is wasted. Not only does this show the utmost respect for the animals, but it allows guests to enjoy unusual and rare cuts, cooked in an adventurous way.

Darron Bunn, executive chef at **Farmer, Butcher, Chef**, comments: "This restaurant is the embodiment of everything that we do at Goodwood, celebrating our slow-grown livestock and ensuring we use every part of the animal. Working so closely with the farmer and the butcher is a totally new approach for me, where the availability of produce dictates our menu and dish design. The passion that goes into the welfare of the animals at Goodwood Home Farm is inspiring."



John Williams MBE, Executive Chef of The Ritz and Chairman of the Royal Academy of Culinary Arts, says: “Sustainability is a big issue and at the top of the food industry’s agenda. As the professional association for chefs, it is our role to encourage members to demonstrate an environmental approach to its food philosophy which covers the diverse scope of sustainability. This includes local and seasonal, bio friendly, recycling and waste management and communality as well as a strong ethical approach to animal husbandry, butchery and cooking. Goodwood is a great example of a business that delivers on the range of the Royal Academy’s philosophy in a very humane and sustainable way.”

The Royal Academy of Culinary Arts plans to roll out its Sustainable Food Philosophy Seal nationwide. Restaurants will have to abide by up to six key principles in order to qualify.

Steeped in history and yet not formal, dining at **Farmer, Butcher, Chef** is about enjoying delicious Goodwood food in a relaxed atmosphere. The building dates back to 1780 and was once a coaching inn used to accommodate the many guests of Goodwood House. Today it has been given a new lease of life as a unique dining experience.

Ends

Editor’s notes:

About Goodwood:

Goodwood is a 12,000-acre estate in the heart of the Sussex countryside. Home to the Festival of Speed, the Qatar Goodwood Festival and the Revival, it is also becoming increasingly famous for food. <http://www.goodwood.com>

About the Royal Academy of Culinary Arts:

Founded in 1980, the Royal Academy of Culinary Arts is Britain’s leading professional association of Head Chefs, Pastry Chefs, Restaurant Managers and suppliers, uniting like-minded professionals in the pursuit of a stronger future for the hospitality industry. <http://royalacademyofculinaryarts.org.uk/>

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