



Chef Bryn Williams to open new veg-centric restaurant at Somerset House

In Spring 2018, celebrated Welsh chef Bryn Williams is set to open his first London restaurant in a decade, located in the renowned arts and cultural centre, Somerset House.

Bryn Williams at Somerset House will offer modern British dining, serving seasonal dishes where – although not necessarily vegetarian – the fruit and vegetable components will always take centre stage. With a relaxed and contemporary environment, Somerset House's creative community will be at the restaurant's core – reflected through the food, service and design.

The restaurant will be Williams' second London opening, adding to a portfolio that includes *Odette's* in Primrose Hill, where he has held the position of Chef Patron since 2008. In addition, Bryn Williams at *Porth Eirias*, a beach-front restaurant, café and bar on the North Wales coast, opened in 2015. Coming from a strong chef pedigree working under the likes of Marco Pierre White and Michel Roux, Williams shot to fame as a sous chef in 2006 by beating several established chefs to cook the fish course for the Queen's 80th birthday celebrations on the BBC's *Great British Menu*.

Williams' Somerset House menu will have a strong focus on sustainability, seasonality and provenance. Fruits and vegetables will be the stars of the show, with small plates including the likes of *Rainbow carrots*, *hand-dived scallop*, *sauterne*, and *Pickled mooli*, *black garlic*, *raw apple*, *sage*, *Cumbrian beef*.

Seasonal mains are to include *Roast young broccoli*, *olive tapenade*, *sage beignet*, *scorched Cornish mackerel*, and *Char-grilled leeks*, *Burke Brown egg*, *morel mushroom*. Dishes will also be available 'from the grill', such as *Grilled cauliflower*, *golden raisin*, *capers*, *soft polenta*. In a continuation of the veg-centric theme, a range of salads will also be on offer, such as *Charred chicory*, *sour onions*, *smoked ricotta*, *rapeseed oil dressing*. Signature, fruit-heavy desserts include *Bay leaf panna cotta*, *blackberry*, *lime curd* and *Poached rhubarb and blood orange trifle*.

The interiors of Bryn Williams at Somerset House, located in Somerset House's South Wing, will be overseen by Rosendale Design, and aims to unite the building's naval history and Georgian architecture with Williams' Welsh roots, resulting in a relaxed and contemporary feel. Herringbone flooring, Welsh-printed upholstery and brown leather banquettes will be met by a colour theme of textured blue, with nautical details including wall lights made of Fresnel lenses from lighthouses, and antique naval map drawers.

The space will also be home to a draught beer bar, the only one on the Somerset House premises, with statement overhead copper casks. Open throughout the day, both bar and restaurant will serve as a hub for Somerset House's resident creative community and wider visitors.

Bryn Williams at Somerset House joins other onsite eating and dining establishments at Somerset House – a Fernandez & Wells outpost, a recently launched Hej coffee shop, Pennethorne's café and bar and Spring by Skye Gyngell in the New Wing.

Speaking of the opening, Williams said: "I'm a firm believer that a piece of fruit or veg should be treated with the same amount of care and respect as a cut of meat or fillet of fish – if not more. I'm thrilled to be opening a new restaurant that's not only in a stunning location, but where fresh, locally sourced produce is the focus and fruit and veg take centre stage."

Director of Somerset House Trust, Jonathan Reekie said: "We are delighted to have Bryn Williams join us at Somerset House for his latest venture. His approach to food perfectly complements our ethos of creativity and community and will provide a relaxed and welcoming setting for our many visitors, artists and residents."

Whilst Jon Davies, Managing Director of Levy Leisure, said: "We are thrilled to be in partnership with Bryn Williams at Somerset House. We have worked with Bryn and his team for a long time and know his passion for locally sourced and seasonal foods will be well received by guests dining in the new restaurant.

"We share Bryn's commitment to support British food producers and you can see this reflected on the menu where signature dishes have been created using the finest produce. The growing demand for lighter, more plant-based dishes will be showcased in the new dining experience at Somerset House and allows Bryn's creativity and delicate cooking to come to the fore."

Notes to Editors

Bryn Williams at Somerset House

Strand

London

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www.bryn-somersethouse.co.uk

Reservations: reservations@bryn-somersethouse.co.uk

Phone number: +44(0)20 7845 4646

Opening Hours:

Monday – Friday 12pm to 3pm and 6pm to 10pm;
bar open 12pm - 10pm
Saturday 10am to 4pm and 6pm to 10pm; bar
open 10am to 10pm
Sunday 10am to 4pm; bar open 10am to 4pm

Twitter: bwsomersethouse

Instagram: bwsomersethouse

Facebook: www.facebook.com/bwsomersethouse

About Somerset House*Inspiring Contemporary Culture*

A unique part of the London cultural scene, Somerset House is an historic building where surprising and original work comes to life. From its 18th-century origins, Somerset House has been a centre for debate and discussion – an intellectual powerhouse for the nation. Today it is a key cultural destination in London in which to experience a broad range of artistic activity, engage with artists, designers and makers and be a part of a major creative forum – an environment that is relaxed, welcoming, and inspirational to visit while providing a stimulating workplace for the cultural and creative industries.

Since its opening in 2000, Somerset House has built up a distinctive outdoor public programme including Skate, concerts, an open-air film season and a diverse range of temporary exhibitions throughout the site focusing on contemporary culture, with an extensive learning programme attached. In October 2016, Somerset House launched Somerset House Studios, a new experimental workspace connecting artists, makers and thinkers with audiences. The Studios provide a platform for new creative projects and collaboration, promoting work that pushes bold ideas, engages with urgent issues and pioneers new technologies. Somerset House is also one of the biggest community of creative organisations in London including The Courtauld Gallery and Institute of Art, King's College London Cultural Institute and over 100 other creative businesses. It currently attracts approximately 3.4 million visitors every year.

www.somersethouse.org.uk

About Rosendale Design

Rosendale Design is a multidisciplinary design studio that was founded in 2014 by Dale Atkinson. With a rich history of working within interiors, architecture and lighting design the studio has witnessed a dramatic rise within the hospitality sector working with some of the most prominent celebrity chefs, restaurateurs and boutique hotels across the globe. Previous projects also include Odette's and Bryn Williams at Porth Eirias.

Boasting designers from various countries, the studio is able to draw upon various cultural views to facilitate a holistic approach to design. The studio first seeks to create an understanding with the physical context of a project, sensitive to the culture and climate of their place. All concepts are considered and refined to develop a unique design ethos that aids in the enhancement of the brand.

www.rosendaledesign.com

About Levy UK

Levy UK is the sports, leisure and hospitality sector of Compass Group UK and Ireland. It is the market leader in the provision of legendary food and drink experiences at some of the UK's most significant sporting, arena, leisure and heritage venues.

Through strong client partnerships, Levy UK creates bespoke food concepts, service standards and pioneering design, implementing a guest-first approach and ongoing innovation at each venue. With a company-wide passion for food, Levy UK creates menus and food experiences that feature fantastic seasonal dishes, with a strong focus on British ingredients.

Levy UK Leisure is an official catering partner at renowned cultural, historical and visitor attractions in the UK from Somerset House, IWM Duxford, to Salisbury Cathedral, world-famous Glyndebourne Festival and Edinburgh Zoo.

Levy UK Leisure create unique food concepts complimenting each venue's character, ultimately, to create memorable guest experiences, while contributing to increased revenue per head.

As well as providing tailor-made concepts for its clients, Levy UK also deliver corporate hospitality, event catering, venue sourcing and support services, through its portfolio of businesses. These include Keith Prowse, Payne and Gunter, Lime Venue Portfolio and LSS.

Website <http://www.levyrestaurants.co.uk/>

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