

BaxterStorey appoints new Chef Partners to mentor their chef community

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BaxterStorey is thrilled to announce the addition of three new Chef Partners to support the training of chefs across its business.

Adam Byatt, Kirk Haworth and Josh Eggleton will provide mentoring as part of its Chef Academy to inspire the next generation of culinary talent. Alongside masterclasses and supplier visits, the acclaimed chefs will offer fresh inspiration, demonstrating our commitment to creating the ultimate dining experience for our customers.

Ronan Harte, Chief Executive said: "I'm delighted to have such talented chefs join forces with us at BaxterStorey. Working with such renowned industry game changers gives us the expertise and most importantly strong partnerships, as we build on a bright future fully focused on delighting our customers with great food and memorable hospitality experiences".

Adam Byatt, Chef Patron of [Trinity](#), Upstairs and Bistro Union and Director of Food and Beverage at Browns Hotel in Mayfair, will offer masterclasses at his restaurant. Chef Academy students will eat and cook at Trinity, alongside Byatt and his team to experience seasonal, innovative cooking at the forefront of the London restaurant scene.

Adam commented: "I'm delighted to join BaxterStorey to bring another level of training to a new wave of chefs. Seasonal cooking is a big focus for us at Trinity and something I'm excited to bring to the Chef Academy as part of our sessions. We are constantly adapting recipes to work with the seasons, collaborating with local suppliers to elevate classical cookery in its purest form."

Alongside Adam, Kirk Haworth, co-founder of the Hoxton vegan restaurant and events company, [Plates](#)

[London](#) will also be joining the programme.

He said: “My role as BaxterStorey Chef Partner is an exciting new prospect for me – I’m thrilled to have the chance to work with, mentor and support the training of talented chefs right across the business. I will be focused on new innovations to promote wellbeing through ingredients and cooking techniques. As we move into a post-covid world, more people are choosing to explore cooking for health, without having to compromise taste. It’s up to the chefs to make sure that we’re constantly challenging the options available, creating new and exciting recipes to keep the industry on its toes.”

Also joining us is Michelin-star chef Josh Eggleton. A passionate advocate on sourcing sustainably, Josh co-founded the Pony and Trap, an award-winning gastro pub based near Bristol which has recently been rebranded as [The Pony Chew Valley](#); offering food education experiences from foraging to volunteering opportunities in gardening.

Josh said: “I’m looking forward to working with the chefs at BaxterStorey exploring how to connect with ingredients and promote the best in locally sourced sustainable produce. Customers want more transparency on where their food comes from, and I’m excited to explore with the chefs how to create modern food, which is delicious and memorable, and celebrates the farm to fork journey”.

Image credit: BaxterStorey