

## Widely acclaimed chef on the menu at BaxterStorey and Searcys

4 years ago



Richard Corrigan has joined [BaxterStorey](#) and sister company [Searcys](#), as chef partner, to support in menu innovation and coaching.

Known for his unique energy and passion for seasonal ingredients sourced from Britain and Ireland, Richard will be supporting the company's 'Obsessed about Food' culture, developing new menus and signature dishes for our restaurants, as well as some of Searcys most prestigious locations including the Gherkin, The Barbican and The Pump Room in Bath.

Richard said: "It's great to be back working with Searcys, BaxterStorey and the wider family, and to be part of mentoring the next generation of chefs. They work in some fantastic locations across the UK and the shared commitment to food provenance and unpretentious cooking makes it a match made in heaven."

Richard's restaurant, Corrigan's Mayfair has been awarded London Restaurant of the year, while Bentley's and Daffodil Mulligan continue to be shining stars on the London restaurant scene. His estate, Virginia Park Lodge in Ireland also provides his restaurants, including his soon to open The Park Café, Dublin.

Ronan Harte, BaxterStorey's chief executive, said: "Richard is renowned as a pioneer in our industry with his approach to ingredient-led cooking, with a vast portfolio of highly successful restaurants and is an inspiration to many.

"We look forward to developing and growing our outstanding hospitality offer with a united core focus of great, seasonal food with Richard's support and experience.

“This strong partnership will not only help us build on a bright future for our chefs but will further drive our bold and exciting food innovation which centres around delighting the customer through memorable food experiences.”

*Photo credit: BaxterStorey*