



### **FIRST MICHELIN STAR ANNOUNCED FOR Hrishikesh Desai at Gilpin Hotel & Lake House**

*“Most importantly for me, there is freshness, refinement and zing in every dish” – Desai*

Gilpin’s Executive Chef, Hrishikesh Desai, at the renowned Lake District Hotel is awarded his first Michelin Star in the 2017 Guide announced today. Winner of Alex Polizzi’s BBC2 Chefs on Trial, his background includes Institute Paul Bocuse, Les Maison de Bricourt (2\*), Le Chateau do Bagnol (1\*), French Laundry (3\*), and Lucknam ‘The Park’ (1\*). He is one of the very few chefs to have won the Roux Scholarship (2009), the Craft Guild of Chef’s National Chef of the Year (2010) and a Michelin Star (2017).

*Desai says: “There are many dishes which are based on my childhood memories of food... this is how I approach creating new menus at Gilpin, always using the finest local produce, but adding my own twist.”*

With a fascinating history as a centre of the spice trade, Cumbrian cuisine has a rich heritage, and local specialities have long included exotic spices with favourites such as Cumberland sausage, potted shrimps, Grasmere gingerbread, and of course, sticky toffee pudding. At Gilpin this autumn there will be two restaurants celebrating this tradition.

**‘Rishi’** The re-named restaurant where Desai’s imaginative dishes combine great Lake District produce and classic methods to deliver modern British dishes with a twist of Asia: unbelievable textures and flavours that satisfy traditionalists while giving experimentalists something new. Dishes include:

*Ceviche of Kyle of Lochalsh Scallops  
Chilli Glazed Poached Lobster  
Roast Breast of Goosnargh Duck*

*Loin of Spring Lamb with Masala Sauce  
Baked Passionfruit Cream  
Peanut Butter Semifreddo*

**‘Gilpin Spice’** Opening Autumn 2016, a new restaurant with an open kitchen transcending international boundaries, focussing on a more informal menu with dishes from the spice trail spanning the Indian sub-continent, Malaysia, Thailand, Indonesia, the Philippines, Japan and China. All the spices are sourced personally by Desai from around the world.

Notes for Editors

---

Family owned and run, with no weddings, conferences or children under 7 to disturb the peace, [Gilpin Hotel & Lake House](#) is the perfect hub from which to explore the Lake District while making time to enjoy breakfasts in bed, private dinners, spa treatments, gourmet picnics, and Champagne in your own hot tub. The hotel has 31 rooms and suites including 6 with their own hot tubs, 5 with en suite spas (private sauna, hot tub, steam room, treatment room) and 8 more with patio doors extending into the gardens. The only 5\* hotel in the Lakes, it holds 3AA rosettes. 4-course dinner in Hrishi's is £65 pp including canapes, coffees and petits fours; £125 pp including matched wines.

**For further information, please contact Sarah Fitzgerald or Kate Colquhoun at Ann Scott Associates.**

**Tel: 020 7823 9988 or [sarah@annscott.co.uk](mailto:sarah@annscott.co.uk) or [kate@annscott.co.uk](mailto:kate@annscott.co.uk)**

October 3<sup>rd</sup> 2016

Ann Scott | Associates