



Celebrating Britain's newest Michelin green star restaurants

Five British restaurants have been honoured with a prestigious Michelin green star for their commitment to sustainable dining in the latest Michelin guide.

Introduced in 2021, this accolade celebrates restaurants that blend culinary excellence with eco-conscious practices. From hyper-local sourcing to zero-waste initiatives, these pioneering restaurants are helping to redefine modern gastronomy. Discover the new green star winners from the 2025 Michelin Guide for Great Britain and Ireland and learn more about the inspiring ways they champion sustainability.

Food and drink

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Homestead Kitchen, Whitby, North Yorkshire

Located within the North York Moors National Park, [Homestead Kitchen](#) focuses on hyper-local sourcing and sustainable gastronomy. Headed by chef Peter Neville and his partner Cecily

Fearnley, the restaurant works closely with nearby farms, foragers and its own kitchen garden to craft a menu that changes with the seasons. Dishes like North Sea halibut, mussels à la marinière, caramelised roots with walnut, or blue cheese pie with truffle sauce highlight the region's finest produce. Sustainability is at the heart of Homestead Kitchen's ethos. The team minimises waste by preserving, freezing and pickling surplus ingredients, while an emphasis on nose-to-tail cooking ensures every part of an animal is used. Throughout the year, the couple also host workshops and social walks with lunch events.

Jericho, Plungar, Leicestershire

Set in the rural village of Plungar, near Melton Mowbray in Leicestershire, [Jericho](#) is a true farm-to-table dining destination, where sustainability is woven into every aspect of the restaurant. Located on a family-owned farm, it is led by chef Richard Stevens, who is a fourth-generation farmer, and his wife Grace, who manages front-of-house. The restaurant sources much of its produce from its own farm, ensuring the freshest seasonal ingredients make their way onto the menu. Signature dishes like one-year aged cull cow with horseradish showcase their commitment to ethical farming, self-sufficiency and low-impact agriculture. The team follows organic principles, using regenerative farming techniques to reduce their environmental footprint. Waste reduction is a key focus, with kitchen scraps composted to nourish future crops.

Wild Shropshire, Whitchurch, North Shropshire

[Wild Shropshire](#), located in Whitchurch, is a restaurant that embraces a micro-seasonal approach to dining, crafting a tasting menu based on what is available each day. Chef-owner James Sherwin relies heavily on foraging and sustainable local sourcing, with menu dishes including Wackley Brook chicken wing with wagyu garum and birch syrup, or 70-day aged wagyu rump cap with white shoyu and wild carrot. The restaurant operates its own one-acre farm, situated just two miles away, which was established in March 2023 on land donated by James Sherwin's parents-in-law. The farm employs organic, no-dig methods, avoiding the use of weedkillers, pesticides or artificial fertilisers. Produce from the farm is used in the restaurant's dishes, with any excess being preserved through fermentation or composted.

Pythouse Kitchen Garden, Tisbury, Wiltshire

Nestled within a restored 18th-century Victorian walled garden in Tisbury, Wiltshire, [Pythouse Kitchen Garden](#) offers a sustainable dining experience deeply connected to its surroundings. The restaurant's 'plot to plate' philosophy ensures that the fruit and vegetables grown within the three-acre garden are central to its seasonal menus. Under the guidance of chef Darren Broom, the restaurant specialises in outdoor cooking over fire, a method that adds natural flavours to dishes and aligns with their sustainable approach. The menu changes with the seasons, featuring dishes such as garden artichoke and charcoal grilled Chalkstream trout, both highlighting the freshness and quality of their homegrown produce.