



Michelin guide 2025 unveiled: Celebrating Britain's new stars

Britain has a wealth of new Michelin-starred restaurants, following the release of the Michelin Guide Great Britain and Ireland 2025. Unveiled at a ceremony at the Kelvingrove Art Gallery and Museum in Glasgow on 10 February, Lancashire's Moor Hall takes the spotlight, having earned three prestigious stars. The 2025 edition includes three new two Michelin star restaurants and 19 new one Michelin star restaurants, showcasing the growing diversity and innovation within Britain's culinary scene. Edinburgh welcomes two new starred establishments, while the Welsh capital, Cardiff, has its first-ever Michelin star. In London, both a restaurant serving Greek cuisine and one offering only plant-based fare have been awarded One Michelin star for the first time.

[England](#)[Scotland](#)[Wales](#)

July 2025

A new three Michelin star restaurant

Moor Hall Restaurant, Aughton, Lancashire

Headed by chef Mark Birchall, [Moor Hall Restaurant](#) in west Lancashire has earned three Michelin stars in the 2025 guide. Set in a Grade II listed building dating back to 1533, the restaurant is surrounded by five acres of gardens overlooking a lake. Using high-quality ingredients from the kitchen garden and local producers, standout dishes include turbot with brown butter, kuri squash, and Mylor prawns. Moor Hall also holds a Michelin green star, five AA Rosettes, and was ranked third in the UK's National Restaurant Awards 2024. Guests can enjoy fourteen luxurious rooms, a private dining room, and a contemporary dining barn. The accommodation includes seven new Garden Rooms located around the grounds and gardens.

Three new two Michelin star restaurants

Humble Chicken, London

Just a year after earning its first Michelin star, [Humble Chicken](#) in Soho has advanced to two Michelin star status, thanks to chef-owner Angelo Sato's innovative approach. Rooted in his Japanese heritage, the modern izakaya (Japanese bar) delivers a theatrical tasting menu that blends tradition with contemporary creativity. Highlights include the shokupan bread course, hand-dived scallops, and Chawanmushi, a savoury egg custard dish. Energetic background music creates a lively atmosphere, while curated sake pairings enhance the dining experience.

The Ritz, London

Renowned for its luxurious approach to hospitality, [The Ritz Restaurant](#) has earned two Michelin stars to showcase its culinary excellence. The opulent Louis XVI décor of the elegant Mayfair destination sets the stage for a dining experience that matches its surroundings. Executive chef John Williams MBE uses classical French cooking techniques to craft dishes that use high-quality ingredients and are rich in flavour. Highlights include langoustine 'à la nage', while the 'Arts de la Table' sharing dishes add theatrical flair with Gueridon trolley service. Sustainability is a key focus, with menu highlights featuring ingredients such as organic beef from the Cornish moors, lamb from the Lake District, and lobsters from south-west Scotland.

Hide and Fox, Saltwood, Kent

[Hide and Fox](#), a neighbourhood restaurant in Kent, has been awarded its second Michelin star in the 2025 guide. Under the guidance of chef Allister Barsby and manager Alice Bussi, the restaurant has received acclaim for its refined, modern British cuisine. The five or eight course tasting menu features dishes like salt cod, south coast mackerel, venison, and parsnip fondant, as well as carefully selected wine pairings. Dishes that impressed the Michelin guide inspectors include Brixham crab with crab jelly, tandoori and pickled vegetables.

Our pick of the new one Michelin star restaurants

Gorse, Cardiff, Wales

Winner of the first Michelin star in Cardiff, [Gorse](#) is the debut venture from Welsh chef Tom Waters. The 24-cover restaurant in Pontcanna specialises in delivering unpretentious, modern

Welsh cuisine using fresh produce from local fishermen, growers, farmers and artisans. Waters has previously worked at prestigious restaurants including Heston Blumenthal's The Fat Duck, The Square and Bonhams. Menu highlights include hake with walnut, gem lettuce and sea beet or longhorn beef rib with carrots, spring greens and pickled mustard.

Wilsons, Bristol, Somerset

[Wilsons](#) is a small, independent farm-to-table restaurant in Bristol's Redland area run by chef Jan Ostle and his partner Mary Wilson. The menu emphasises seasonality and simplicity, with dishes crafted from ingredients sourced from Wilson's market garden. The menu changes frequently depending on what is growing in the garden. The pair also run the adjoining The Bread Shop, offering koji cured bacon Hokkaido rolls, freshly baked breads, sandwiches, cakes and pastries.

33 The Homend, Ledbury, Herefordshire

Chefs James and Elizabeth Winter operate [33 The Homend](#), a small restaurant located in an 18th-century Grade II building that offers an intimate dining experience for up to 14 people. The menu offers dishes like pan fried Orkney scallop, braised ox cheek and carrot purée, or roasted Looe turbot, slow roasted pork shoulder and savoy cabbage, with a strong focus on natural flavours.

Starling, Esher, Surrey

Located in the heart of Esher, in Surrey, [Starling](#) is a relaxed yet refined bistro led by chef Nick Beardshaw, a protégé of Michelin-starred chef Tom Kerridge. Having honed his craft at prestigious restaurants such as The Hand and Flowers and The Coach, Beardshaw brings his expertise in modern British cuisine to this neighbourhood eatery. Diners can expect a menu that evolves with the seasons, celebrating the best ingredients from trusted local suppliers. Signature dishes include herb-crumbed cod cheek, Cornish day boat brill with seaweed butter, and marinated heritage beetroot.

Mark Poynton at Caistor Hall, Caistor St Edmund, Norfolk

Set within the elegant Caistor Hall Hotel, a Georgian country house near Norwich, [Mark Poynton at Caistor Hall](#) offers a refined dining experience under the guidance of chef Mark Poynton. The restaurant presents a seasonal tasting menu – available in six or eight courses at lunch, and eight courses at dinner – highlighting the finest local and global ingredients. Dishes such as oyster pearl, cod with courgette and lobster, and celeriac with Thetford ceps showcase classical techniques and quality produce.

AngloThai, London

Husband-and-wife duo John and Desiree Chantarasak's 50-cover restaurant, [AngloThai](#) in Marylebone, showcases contemporary Thai-British cuisine, blending bold Thai flavours with seasonal British ingredients. The menu, featuring both a la carte and chef's selections, incorporates charcoal cooking, coconut smoking and wok-hei techniques. Available dishes include red flesh plum with candied beetroot, Brixham crab with Exmoor caviar, and Monkfish Jungle Curry.

Forge, Middleton Tyas, North Yorkshire

Nestled within the 200-acre Middleton Lodge Estate in North Yorkshire, [Forge](#) is a fine dining restaurant led by chef Jake Jones, recipient of the Michelin Young Chef Award 2024. The restaurant is housed in a restored former estate forge, blending historical architecture with modern design. Forge offers six- and ten-course tasting menus, with vegetarian and vegan

options also available. The menus feature seasonal ingredients grown in the two-acre kitchen garden or foraged from the surrounding woodlands. Dishes include dry aged red deer with glazed squash and fermented plum or Musselburgh leeks in pumpkin seed miso.

OMA, London

Located in the vibrant Borough Market, [OMA](#) is London's first Greek restaurant to receive a Michelin star. Taking inspiration from the cuisine of the Greek islands, the restaurant headed by top chefs David Carter, Nick Molyviatis and Jorge Paredes features a crudo bar alongside a live-fire kitchen. Highlights from the menu include chalk stream trout tartare, yellowfin tuna and dishes cooked on the fire such as slow-grilled red mullet, skewered Cornish squid brushed with garlic, za'atar and sumac, and lamb belly with date molasses. Clay hot pots filled with rich fish and meat stews provide another mouth-watering option.

Plates London, London

[Plates London](#), situated in Hoxton, has made Michelin history as Britain's first fully plant-based restaurant to receive a Michelin Star. Founded by siblings Kirk and Keeley Haworth, the restaurant offers an inventive tasting menu that reimagines vegan cuisine. Standout dishes include barbecued maitake mushroom with black bean mole, kimchi, aioli, and puffed rice, as well as a raw cacao gateau with sour cherry and coconut blossom ice cream. The intimate 25-seat dining room features earthy, natural décor to create a warm and inviting atmosphere.

DOSA, London

Located within the Mandarin Oriental Mayfair, [DOSA](#) is an intimate 14-seat chef's table restaurant offering an immersive Korean-inspired tasting menu. Highlights include cuttlefish and yukhoe gimbap, lobster mandoo, and wagyu galbi. The dining space features a dramatic marble counter where guests can observe the preparation of each dish, enhancing the immersive experience. The design, influenced by the mineral elements of the earth, includes suspended sculptures that are meant to stimulate the senses.