

Marcus Wareing at The Berkeley

One of the brightest stars in British cooking Marcus Wareing's modern, theatrical take on classic French cuisine has won him international acclaim as the brightest star in British cooking.

After working as Chef Patron of Pétrus for more than 9 years he now runs the restaurant under his own name as Marcus Wareing at The Berkeley.

Early training

Marcus gained a City and Guilds qualification at Southport College before moving to London at the age of 18.

1988: The Savoy

1991-1993: Le Gavroche and in various hotels and resorts associated with Albert Roux.

1993: Sous Chef at Gordon Ramsay's new Aubergine restaurant.

1995: Spend six months at Restaurant Guy Savoy in Paris.

1996: Marcus opens L'Oranger with Gordon Ramsay as part of A-Z restaurants gaining one Michelin star with seven months of opening.

1999: Ramsay backs Marcus to open Pétrus at its original site in St James's gaining one Michelin star within a year of opening.

2003: Marcus opens a second site in partnership with Gordon Ramsay. The Savoy Grill achieves one Michelin star within one year.

2003: Pétrus moved to The Berkeley in 2003 gaining its second Michelin star in January 2007.

Awards

2001: Pétrus - AA Restaurant of the Year award and is named Hotel and Restaurant best French Restaurant of the year.

2003: Pétrus - AA's ultimate accolade of 5 rosettes and Marcus is voted the Caterer and Hotelkeeper's Chef of the Year.

2004: Marcus is voted Restaurateur of the Year at The Tatler Restaurant Awards.

2006: Marcus cooks his custard tart dessert for the Queen's birthday celebration on BBC2's Great British Menu. Marcus also took part in series 2 and 3 of Great British Menu and will appear in 2009 as a mentor for NE and NW.

2007: Marcus is awarded a second Michelin star at Pétrus.

2008: Receives The City and Guilds 'Highly Commended' certificate in recognition of his work in catering presented by HRH Prince Phillip.

September 2008: Marcus takes on the Pétrus restaurant site, renaming the restaurant **Marcus Wareing at The Berkeley.**

January 2009: Marcus Wareing at The Berkeley retains its second Michelin star

Awards and Accolades 2008/09

Voted 'Best Overall' in Harden's London Restaurants 2009

Number Two in Good Food Guide Top 10 London Restaurants

Two Michelin Stars – Michelin Guide 2009

'Front of House Award' and Number Three in Restaurant Magazine's Top 100 Restaurant Awards

Voted Best Chef, Toptable awards 2009

April 2009 voted Breakthrough Restaurant by Restaurant Magazine, achieved 52 place in the top 100 best restaurants

Books

2007: "How to cook the perfect..."

2008: "One Perfect Ingredient", followed a year later.

In addition Marcus contributed to a number of other books including The Cook's Book and Knife Skills both published by Dorling Kindersley.

2009: "Nutmeg and Custard" published by Transworld