



PRESS INFORMATION

October 28, 2016

Michelin Eating Out In Pubs Guide Unveils Pub Of The Year 2017

- The **Michelin Eating Out In Pubs Guide 2017** is published today, priced at £14.99 (€15.99 in Ireland). It can be purchased from bookshops and at <http://travel.michelin.co.uk>

The Marksman in Bethnal Green has been named Michelin Pub of the Year 2017 – the first time a London pub has been given the accolade.

The Marksman was selected from more than 500 establishments featured in the Michelin Eating Out In Pubs Guide 2017.

With its imposing corner position and quirky façade, the Hackney Road outlet has long been a local landmark in the lively East London neighbourhood in which it stands.

Rebecca Burr, editor of the Michelin Eating Out In Pubs Guide 2017, said: “The Marksman cleverly combines a place to drink with new era pub food. One of the things we love about it is that it’s a proper neighbourhood pub first and foremost, with a cosy, traditional bar in which to enjoy a pint of local ale or a bottle of craft beer.”

Chef-owners Tom Harris and Jon Rotheram are both alumni of the renowned St John outlets in London and their considerable experience is evident in the food that they cook.

Flexible menus offer straightforward British dishes like devilled mussels on toast, skate with shrimps and turnip tops, and pheasant and trotter pie – all carefully cooked, perfectly balanced and full of flavour.

Customers can eat in the wood-panelled bar or in the more modern upstairs dining room with its colourful floor, filament lights and trendy, retro feel. Regular events with guest chefs, live music and DJs add to the pub’s appeal – as do the summer roof terrace, the friendly atmosphere and the attentive, personable staff.

Burr added: “As well as being our 2017 Pub of the Year, The Marksman is also the recipient of a Michelin Bib Gourmand, awarded to places which offer good value, good quality cooking. The passion that Tom and Jon have for their first venture together is obvious and it’s great to see them using some lesser-known ingredients to create gutsy, keenly priced and wonderfully fresh dishes. This is British comfort food at its best!”

Ends



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About the MICHELIN Guide

MICHELIN guide inspectors are constantly looking for new establishments and rare finds. They try out all sorts of restaurants and cooking styles. They act as ordinary, anonymous customers and always pay their bills. There is just one difference – they are professionals, evaluating every dish on the basis of five criteria: the quality of the produce, the personality of the cuisine, culinary expertise and flavour, value for money and consistency. The best restaurants are awarded a Bib Gourmand or Michelin Stars, which are given only for the quality of the food and are always awarded by the group of inspectors as a whole. Comfort and service are scored separately.

With the MICHELIN Guide, the Michelin Group continues to help millions of travellers. The Group has also adopted the mission the Guide gave itself when it was launched in 1900: "avancer ensemble" - moving forward together.

