



The Devonshire Arms  
Hotel & Spa

Tuesday 10<sup>th</sup> March 2015

### Yorkshire Post Oliver Award Winner for Best Hotel Restaurant 2015

The Burlington Restaurant at The Devonshire Arms Bolton Abbey is delighted to announce it has won the best hotel restaurant in last night's Yorkshire Post Oliver awards at Elland Road.

Head Chef Adam Smith joined the Devonshire Arms in July 2013, after only 18 months this is the second major award he has scooped. It was a brave move to Yorkshire from the Ritz in London and has certainly proved he is one of the best young chefs in the UK. As part of his role he continually mentors, guides and develops up and coming catering students. His latest apprentice Oliver Robinson from Leeds City College is already showing great promise as a chef to look out for in the future.

"I am absolutely thrilled to win this award and give thanks to the whole team in The Burlington Restaurant for all their hard work and dedication. I have a brilliant team behind me and a fantastic larder of amazing Yorkshire produce right on our doorstep from passionate growers and suppliers" from head chef Adam Smith.

Managing director Simon Rhatigan said

"It's great to see The Burlington cementing its reputation as one of the best restaurants in Yorkshire – and even better to see a rising star like Adam at the helm."

This award follows the recent success of being the only restaurant in the UK to achieve 4AA rosettes in January 2015 & the only one in the county of Yorkshire to hold this accolade. Adam joined the Devonshire Hotel & Restaurant group in July 2013 after a classical training at the Ritz in London under John Williams. As Roux Scholar he is very highly regarded by his peers and equally delights his customers with a truly amazing dining experience. Using classical flavour combinations & superb ingredients our talented young chef never fails to deliver consistent & mouth-watering menus. Adam's vision is to continue to provide top class, high quality food in a truly amazing setting on the Duke & Duchess of Devonshire's 30,000 acre Bolton Abbey Estate in North Yorkshire.

The Devonshire Arms is owned by the Duke & Duchess of Devonshire who also own the Chatsworth Estate in Derbyshire. This 40 bedroomed traditional country house hotel & spa has been an iconic spot in Yorkshire and has always delivered a superb standard of food in the Burlington restaurant. Here's what people had to say about Adam after hearing the news:

*"I am so impressed that Adam Smith has achieved 4 AA rosettes for the Burlington Restaurant having arrived less than 18 months ago. Yorkshire is so lucky to have such a passionate, gifted young chef in their midst. Once again, Adam has shown his true colours as a Roux scholar of exceptional talent and I am bursting with pride."*  
Michel Roux, OBE



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*"A much deserved award for a young man and his team. Adam's style of cooking reflects his classical training and fits well in the modern arena. This I believe is only the beginning." Brian Turner CBE*

*"We are absolutely thrilled of Adam's achievement for the Burlington restaurant – we are extremely lucky to have such a talented rising star with us at the Devonshire Arms Bolton Abbey. As the one and only restaurant to be awarded 4 AA rosettes in January 2015 we are very proud to support Adam – his team and the superb Yorkshire growers who supply the kitchen with a wealth of fantastic seasonal produce." The Duke of Devonshire*

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