

## **WATERGATE BAY HOTEL ANNOUNCES NEW EXECUTIVE HEAD CHEF**

Welcoming Chris Eden, Watergate Bay's new executive head chef

A fresh culinary chapter begins: Chris Eden joins Watergate Bay Hotel to lead the food and teams in all three of its restaurants.

Born in Cornwall, raised in St Austell, made in London and returned to make his mark on the Cornish food scene... Chris Eden – the first Cornishman to win a Michelin star in Cornwall – will take the helm as Watergate Bay's new executive head chef on 1 October.



Chris enters the Watergate Bay fold after working in some of the UK's most highly-regarded kitchens. From Knightsbridge's Lanesborough to Mayfair's The Square, Chris has developed his techniques under the watchful eye of some of the UK's most highly regarded chefs. But despite his celebrated talent, laying claim to not one but two Michelin stars, Chris's approach to food remains remarkably grounded.

Says Chris: "I want to create dishes that bring a neighbourhood restaurant feel, where people come, have the best time, eat the best food and leave happy. I want to create food that people understand, they love and enjoy."

Stepping into the world of catering at the age of 16 at St Austell College, Chris has always been drawn to the kitchen: "I dreamt of being a chef when I was 11 years old; three decades later, I still wake up every day loving being in the kitchen."

After honing his craft in London under big-name chefs Phil Howard, Chris Galvin and Paul Gayler, Chris returned to Cornwall to take up a head chef position at the Driftwood

on the Roseland peninsula, where he won his first Michelin star. He retained it from 2012 until the end of his tenure in 2019, before moving to Devon for his most recent position at Gidleigh Park. Here, he gained a Michelin star in 2023 for the “balanced, harmonious and rewarding” flavours in his dishes.

Now, returning to his home county and assuming the executive head chef mantle at Watergate Bay, feels like a defining moment, he says: “I truly believe that my journey in food has taken me to Watergate Bay. The places I’ve been, and the dishes I’ve created have all prepared me for this role.”

Preparing to establish himself as part of the team, Chris is mindful of asserting any lofty ambitions. Instead, he’s setting out to evolve with the hotel. Working closely with head chefs Ben Ambridge, Dani Bolton, Nick Giles and Anthony Quinn, and the three kitchen teams, Chris is keen to support, encourage, share his knowledge, and help create dishes that guests, locals and visitors will love.



Excited to tap back into the wealth of local producers and suppliers that Cornwall offers, the words ‘local’ and ‘seasonal’ are far from buzzwords for Chris. He explains: “My ethos has always been the same.

You have to know your suppliers and what they bring to the table. I love to celebrate the West Country’s produce, I’m ready to bang the drum.”

The Watergate Bay team is excited about this next chapter in its food story. Says Will Ashworth, founder and executive director, “At Watergate Bay, we’re truly proud of the deep connections people have every time they step into one of our restaurants. We’re thrilled to welcome Chris to the team; he’s not only a perfect fit for the role, but his radiating enthusiasm will no doubt elevate this experience for everyone – guests, team and visitors alike.”

As a Watergate Bay regular himself – bringing his family to The Beach Hut after beach walks for “hefty” hot chocolates – Chris knows just how much this place means to people. Excited by the range of Watergate Bay’s offer, from the laidback eating, drinking and sharing in The Living Space to the elegant simplicity and knockout views of Zacry’s on the sea wall, he’s keen to step up to the challenge. Chris is set on making sure that wherever people pull up a seat, the dishes are always underpinned by seasonality, and the experience will always leave them with a smile on their faces.

Chris will step into his full-time role on 1 October 2024. One of his first undertakings will be to launch the new Zacry’s menu for the autumn season.

[www.watergatebay.co.uk](http://www.watergatebay.co.uk)

IMAGES: <https://www.dropbox.com/scl/fo/8x52wxcnvk05o8flh1qqo/AK1xOjUU4ew4i0Qt-ChgXAM?rlkey=gkrtayt0u4z8jxi8gunif91td&st=medw78e0&dl=0>