



Head Chef Tom Bennetts, Tom and Landlady Lou with colleagues

AA Rosette awarded to Cornish pub

A historic brewpub on the Cornish coast has been awarded a prestigious AA Rosette for outstanding food, putting it in the top 10% of eateries in the UK.

The team at [The Driftwood Spars](#) in Trevaunance Cove, St Agnes, is celebrating this week, after officially receiving their award which recognises “culinary excellence, and reflects the stand-out experience diners can expect from the moment they enter the restaurant.”

Landlady Louise Treseder commented: “We’re thrilled with our AA Rosette Award. It’s a testament to the hard work of our Head Chef, Tom Bennetts, his kitchen team, and the entire staff. The AA Inspector praised the whole experience as honest and unpretentious, with genuine warmth.”

The pub has a strong sustainability ethos; its local sourcing policy and relationships with small growers, fishermen, and farmers were highlighted as major strengths.

The inspector also praised the breadth of the menu noting the ample choice for guests, from comforting pub classics to inventive specials, all executed with quality produce and expert skill.

Louise said: “We don’t aspire to fine dining, and our style of service is far from formal. Instead, this award reflects our use of quality local produce, attention to detail and consistency, and the genuinely warm welcome offered by our staff. We pride ourselves on being a proper pub at the heart of the community, where visitors can experience true Cornish hospitality in every season.”

Tom Bennetts has been Head Chef at the brewpub for the past three years and part of the team since 2019, achieving his own success during that time by progressing to the final of the South West Chef of the Year competition and the semi-finals of National Chef of the Year two years running.

He says he’s inspired by the constant succession of local delicacies throughout the seasons, which he explores in his daily specials alongside the mainstay of the menu - consistently excellent pub classics.

As Tom puts it: “We’re a humble pub, and you’ll find everything from burgers and ploughmans on the menu, to seasonal dishes showcasing spring lamb, Cornish asparagus, and line-caught sea bass. I’ve also always loved the fact that we’re a brewpub with our own microbrewery just across the road – using handcrafted beer in our cooking and creating dishes with beer matches in mind adds a fun extra dimension.”

As well as the food and beer offering, the pub has 15 B&B rooms, hosts weddings and the other events, and is known for its lively schedule of everything from live music to theatre, pub quizzes to beer festivals.

www.driftwoodspars.co.uk

Further images are available on request.

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