

Winners of the South West's Most Prestigious Hospitality Awards Were Unveiled at a Glamorous Ceremony and Multi-course Dinner at the Delightfully Eclectic Homewood, Near Bath, on March 24.



All winners with Trencherman's Guide editor Abi Manning - *Please credit images to Guy Harrop/Salt Media*

The grand finale of the evening saw Paul Ainsworth honoured for his services to the region's hospitality sector with the Trencherman's Award for Special Contribution. The much-celebrated chef and his wife Emma have recently added The St Enodoc Hotel in Rock to the Ainsworth Collection. On winning, he said: *'Wow, thank you! Tonight has been spectacular; the chefs were phenomenal. I moved to Cornwall twenty years ago and it's been the most amazing journey, so winning this absolutely means the world.'*

Ayesha Kalaji won Best Trencherman's Chef for her modern Middle Eastern cooking at Queen of Cups in Glastonbury. On winning, the chef said: *'Oh my goodness! I'm totally thrilled, giddy and utterly shocked. It was honour enough to be shortlisted alongside such incredible chefs representing such a special part of the country, but to have actually won the award feels absolutely amazing. Thank you to everyone who voted for me, I can't wait to bring this award back to the restaurant and share it with my fantastic team. I am actually lost for words which is very rare for me!'*

Other winners of the sought-after accolades were OSIP in Bruton – Merlin Labron-Johnson’s hyper-local farm-to-table restaurant – won the Trencherman’s Award for Innovation and Creativity, and sustainable small-plates restaurant Barnaby’s in Padstow which took home Best Trencherman’s Restaurant. See the full list of winners below.

Trencherman’s Guide editor Abi Manning hosted the awards evening, which is known for being the region’s hottest event in the culinary calendar. A multi-course dinner was cooked by previous award winners, three of whom are *Great British Menu* and/or *MasterChef: The Professionals* alumni, with the nine prizes presented between courses. The event was attended by the movers and shakers of the South West food scene including leading chefs, restaurateurs, hoteliers, and food and drinks businesses.

Trencherman’s Guide editor Abi Manning said: *‘It’s always a privilege and a pleasure to bring together the Trencherman’s community at our annual awards, which celebrate the crème de la crème of the region’s dining establishments.*

‘The atmosphere was one of celebration and solidarity; we have such an abundance of talent, creativity and innovation in the South West and I think everyone present felt proud to be a part of that, and celebrated each other and the hospitality industry regardless of whether they came away with a winner’s plate or not.’

The ceremony’s four-course feast was crafted by three of last year’s award winners plus the host chef. Ben Palmer (Best Trencherman’s Chef 2024) of The Sardine Factory in Looe cooked his *Great British Menu* starter *Firefly*. The fish course was cooked by host chef Jamie Forman of Homewood. Nicholas Balfe of Holm in South Petherton (Best Trencherman’s Restaurant 2024) cooked the main course, while Ayesha Kalaji of Queen of Cups in Glastonbury (Best Newcomer 2024 and Best Trencherman’s Chef 2025) cooked dessert.

The quality cooking was paired with fine wines from Hallgarten and Novum, and Cornish beers and ciders from Sharp’s Brewing Co, while a Champagne reception served alongside Homewood’s no-dig canapés were accompanied by Trevethan Original Dry Gin and Navas Garden Tonic, and non-alcoholic alternatives of PiQi and Navas Lemonade.

Trencherman's Awards 2025 winners and grand finalists

Award for Special Contribution

Winner: Paul Ainsworth

Best Trencherman's Chef (sponsored by Hallgarten & Novum Wines)

Winner: Ayesha Kalaji, Queen of Cups, Glastonbury

Finalists: Paul Ainsworth, No6, Padstow; Isabel Joscelyne, Prawn on the Lawn, Padstow; Merlin Labron-Johnson, OSIP, Bruton; Tommy Thorn, Puro, Clevedon

Best Trencherman's Restaurant (sponsored by Alliance)

Winner: Barnaby's, Pastow

Finalists: BANK, Bristol; The Clockspire, Sherborne; OSIP, Bruton; Paul Ainsworth at No6, Padstow

Best Trencherman's Hotel (sponsored by Classic Fine Foods)

Winner: St Michaels Resort, Falmouth

Finalists: Bovey Castle, Dartmoor; The Headland Hotel, Newquay; Hotel Endsleigh, Dartmoor; The Priory Hotel, Wareham

Best Trencherman's Pub (sponsored by Sharp's Brewing Co)

Winner: The Chagford Inn, Dartmoor

Finalists: Bearslake Inn, Dartmoor; Chequers, Bath; The Gurnard's Head, Zennor; The Tartan Fox, Newquay

Award for Creativity and Innovation (sponsored by St. Ewe)

Winner: OSIP, Bruton

Finalists: Àclèaf, near Plymouth; Ardor, St Ives; Ogo at Bedruthan, Mawgan Porth; Reef Knot Restaurant at The Idle Rocks, St Mawes

Best Front of House Team (sponsored by Navas)

Winner: The Clockspire, Sherborne

Finalists: Beach House Falmouth (formerly Hooked on the Rocks); The Farm Table, Topsham; Iford Manor Kitchen, near Bath; Salumi Bar & Eatery, Plymouth

Best Trencherman's Newcomer (sponsored by Harvey & Brockless)

Winner: Iford Manor Kitchen, near Bath

Finalists: Barnaby's, Padstow; The Chagford Inn, Dartmoor; The Farm Table, Topsham; Hotel Tresanton, St Mawes

Best Bar List (presented by Churchill China)

Winner: The Farm Table, Topsham

Finalists: Bovey Castle, Dartmoor; Corkage, Bath; Hive Beach Cafe, Burton Bradstock; Roth Bar, Bruton

Praise for the Trencherman's Guide:

Rick Stein MBE: *'A guide with teeth.'*

Michael Caines MBE, chair of the Trencherman's committee: *'The Trencherman's Guide showcases only the very best dining experiences and is the only independent, qualitycontrolled guide in the South West'*

Jack Stein: *'The guide holds a special place in promoting excellence.'*

William Sitwell, *The Telegraph* restaurant critic: *'Very few areas of the country have a guide like Trencherman's, which rivals Hardens or Michelin.'*

NOTES TO EDITOR

Read more about the Trencherman's Awards 2025 [here](#).

The [Trencherman's Guide](#) is published each year by [Salt Media](#). The current guide is the 32nd edition.

The guide can be purchased from bookshops, member restaurants and www.trenchermans-guide.com

The Trencherman's Guide reveals the best restaurants in the South West, from Cornwall to the Cotswolds. Restaurants are invited to be in the guide upon meeting a strict and exacting quality criteria.

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