

Private chef: Rob Michael of Flavour and Wine

With almost 30 years of culinary experience, Rob's bold, rustic style is inspired by the vibrant food cultures across the globe. He works to showcase the freshest, local ingredients to create award-winning dishes. His in-depth knowledge of different styles and techniques compliment his creative ability to adapt dishes for even the most complicated dietary requirements without compromising on flavour.

Rob has spent much of his career in award-winning restaurants in the bustling seaside village of St Ives, cooking up creative, delicious dishes alongside many highly skilled chefs.

After five years in the well-known restaurant: **The Porthminster Beach Cafe** left as Senior Sous-Chef after securing the role of Head Chef at their sister restaurant: **The Porthgidden Beach Cafe**. Here he spent the seven years building a fantastic reputation; annually claiming a mention in the MICHELIN Guide and received the award for *BEST CAFE Food Readers Awards 2020. *

Rob's cooking, inspired by his childhood in Cornwall and his love of seafood, is enhanced by two years spent working in kitchens around Australia and attending many culinary courses in both Thailand and India, fulfilling his passion to enhance his skills and techniques across multiple cultures.

Inspiration behind the menus

"My menus are inspired by the seasonal, amazing produce available here in Cornwall, arguably some of the best in the world!

I quite simply choose the finest quality ingredients, look after the cooking, and let the food do the talking!