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Two Restaurants Newly Awarded Two MICHELIN Stars in The MICHELIN Guide Great Britain & Ireland 2026

- Bonheur by Matt Abé enters the Guide with Two MICHELIN Stars
 - 20 restaurants receive One MICHELIN Star
- All Three-MICHELIN-Star restaurants retain their distinction

Michelin is pleased to present the 2026 restaurant selection of The MICHELIN Guide Great Britain & Ireland, which was unveiled during the annual MICHELIN Guide Ceremony, held at the Convention Centre in Dublin on Monday 9th February.

A total of 1,210 restaurants – including 230 Starred ones – are included in the selection, with all Three-MICHELIN-Star establishments retaining their distinction. The London dining scene has continued to excel, with two restaurants receiving Two Stars. Across the selection, 20 eateries have received One MICHELIN Star. 37 new Bib Gourmands have also been awarded for restaurants offering good food at a great price. Seven new Green Stars have been given for their outstanding commitment to a more responsible approach to gastronomy.

The awards span across Great Britain & Ireland, with this year's host city of Dublin having had a strong year with both a new MICHELIN-Star restaurant and three new Bib Gourmands. There is cause for celebration in Brighton and Hove too, with the twin towns now hosting a Starred restaurant for the first time in nearly 50 years. A range of cuisines and culinary styles are represented across the Stars, including Spanish, Indian and Korean cooking.

Gwendal Poullennec, International Director of The MICHELIN Guides, commented: *"I am delighted that this has been yet another excellent year for our Great Britain & Ireland Guide. In a year filled with challenges and turbulence in the industry, chefs and restaurateurs have once again shown their admirable resilience and innovation. This is reflected in a record number of restaurants being added to the Great Britain & Ireland Guide this year. Our newly awarded restaurants, including a pair of new Two-Star eateries and 20 establishments receiving One MICHELIN Star, will rightly make headlines for their exceptional cooking."*

Two Restaurants Awarded Two MICHELIN Stars

The MICHELIN Guide Great Britain & Ireland this year welcomes two newly crowned Two-Star restaurants.

Earning Two Stars just a few months after opening, **Bonheur by Matt Abé** was one of 2025's most anticipated openings and it has not disappointed. Taking over the space formerly occupied by the legendary Le Gavroche, it represents a new chapter for its eponymous chef after several years steering the Restaurant Gordon Ramsay ship. Bonheur doesn't hold back on showing off Abé's own style of cooking; his dishes are light and modern, backed up by outstanding classical technique. The sauce-making alone is a testament to the talent of both Abé and his brigade.

Joining Bonheur on Two MICHELIN Stars is **Row on 5**, which has been promoted after earning its first Star last year. This collaboration between Jason Atherton and Spencer Metzger is a superbly luxurious experience from start to finish, backed up by serious depth and quality. The ingredients are some of the best you will find in any restaurant, astutely enhanced by the chefs via a combination of technical skill and fine judgement. The Inverness Langoustine served several ways particularly struck the Inspectors.

In total, there are 28 Two-Star restaurants in this year's selection.

20 New One-Star Restaurants

In the Republic of Ireland, two restaurants have been newly awarded One MICHELIN Star. In Dublin, **Forest Avenue** has been promoted to Star level thanks to Chef John Wyer's pared-back cooking, which allows superb ingredients to shine. More excellent Irish produce is on show at **The Pullman** in Galway, where Angelo Vagiotis' cooking is served in the sumptuous setting of two original Orient Express train carriages.

There are also two new MICHELIN Stars in Scotland this year. **Killiecrankie House**, near Pitlochry, offers an intoxicating blend of local ingredients and subtle Japanese influences – all expertly handled by Chef Tom Tsappis. Even further north, **1887**, overlooking Upper Loch Torridon, is a picturesque spot and Chef Danny Young's dishes live up to the setting via both creative touches and admirable restraint.

Another proper destination restaurant is **Vraic** in Vale, Guernsey. The latest project from Chef Nathan Davies, who previously held a Star at SY23 in Wales, Vraic is a stunningly located restaurant with cooking to match, making excellent use of the island's larder.

Back in England, Luke French's **JÖRO** has developed rapidly since relocating from Sheffield to nearby Oughtibridge. French's cooking is bold and original yet measured with it, adding nuances of flavour into every dish. Further north, in Harrogate, **FIFTY TWO** is situated in a converted shipping container and provides a theatrical platform for Chef Adam Degg and his skilled cooking. Degg makes excellent use of preserved ingredients and each element on the plate shines through with great clarity of flavour.

In the Midlands, two restaurants that have been part of the MICHELIN Guide selection for around a decade have seen hard work and persistence pay off with their first MICHELIN Stars. **The Wilderness** in Birmingham is Alex Claridge's immersive dining experience, where his originality is now paired with confident refinement. In nearby Lichfield, **The Boat's Star** is the culmination of years of development by Chef Liam Dillon. His intricate dishes spotlight superb local produce, plus some from his own 'micro farm'.

On the south coast, **Maré by Rafael Cagali** has become the first Starred restaurant in Brighton and Hove for nearly 50 years. A lovely neighbourhood spot in Hove, it's run under the auspices of the eponymous chef behind Two-Star Da Terra in London, with Chef Ewan Waller and his team adeptly marshalling a thrilling array of global flavours. Staying by the seaside, **Ugly Butterfly by Adam Handling** was reborn this year in a new location in Newquay, and it's better than ever, earning a MICHELIN Star for its well-balanced flavours and technical prowess.

Adam Handling isn't the only chef who's added to their portfolio of Stars. In London, Nieves Barragán Mohacho has followed up the success of Sabor with **Legado** in Shoreditch – another joyous celebration of Spanish flavours. Across town in Belgravia, **Corenuopia by Clare Smyth** is the revered chef's take on the luxury bistro, with Gary Mundi in the kitchen executing top-drawer versions of British classics. In Mayfair, the team from Two-Star Trivet, Chef Jonny Lake and his co-owner and sommelier Isa Bal, have opened **Labombe by Trivet** with MICHELIN-Star quality. The eclectic dishes from Chef Evan Moore are light on frills and big on flavour.

For his first London venture, famed Devon chef Michael Caines has launched **Michael Caines at The Stafford** with great success. Chef Simon Ulph successfully relays Caines' familiar, classically based style, elevating quality ingredients with tried-and-tested combinations. The Gordon Ramsay group also has another Star under its belt this year. **Restaurant Gordon Ramsay High** may be known for its stunning views from the 60th floor, but Chef James Goodyear's cooking is no footnote, utilising superlative produce with balance and precision.

Elsewhere in London, **The Kerfield Arms** in Camberwell has become one of only two pubs in London to hold a Star. Chef Jay Styler impressed the Inspectors with dishes that show how simply delicious pared-back cooking can be – like the quince

and bay leaf custard doughnut. Meanwhile, in Knightsbridge, seafood supremo Tom Brown has a MICHELIN Star once again. **Tom Brown at The Capital** is his return to the hotel where he forged his reputation. Expect his usual well-honed techniques and top-notch ingredients.

The JKS group behind Gymkhana and Trishna now have another MICHELIN-Star Indian restaurant in **Ambassadors Clubhouse**. Chef Shantilal Bhushan presides over an enticing menu of boldly flavoured dishes taking inspiration from Punjabi recipes. Finally, **Somssi by Jihun Kim** has earned a Star for the eponymous chef's immaculately crafted dishes that fuse a Korean bedrock with French touches and excellent British produce.

Together with the restaurants which have maintained their distinction from last year, there are a total of 192 One-MICHELIN-Star restaurants in the 2026 MICHELIN Guide selection for Great Britain & Ireland.

All 10 Three-MICHELIN-Star Restaurants Retain Their Award

Receiving Three MICHELIN Stars is the pinnacle of gastronomic excellence, an award earned only by a few exceptional restaurants. In this year's Guide, all 10 Three-Star establishments have maintained their distinction – a testament to the commitment and consistency of their teams.

The Three-MICHELIN Star restaurants are:

- **Alain Ducasse at The Dorchester**, London
- **CORE by Clare Smyth**, London
- **Hélène Darroze at The Connaught**, London
- **L'Enclume**, Cartmel
- **Moor Hall**, Aughton
- **Restaurant Gordon Ramsay**, London
- **Sketch, The Lecture Room and Library**, London
- **The Fat Duck**, Bray
- **The Ledbury**, London
- **The Waterside Inn**, Bray

Seven New Green Stars

The Green Star highlights restaurants that have impressed the Inspectors with their practices that are helping to shape the future of gastronomy. This year, seven restaurants have been awarded the Green Star by The MICHELIN Guide's inspection team for their innovative initiatives. Together, they embody a more dynamic form of gastronomy that is leading the way for the industry. This takes the total number of role model restaurants to 37.

The new Green Stars are:

- **1887**, Torrington
- **Eight at Gazegill by Doug Crampton**, Rimington
- **Forest Side**, Grasmere
- **Glebe House**, Southleigh
- **Knepp Wilding Kitchen**, near Horsham
- **The Free Company**, Balerno
- **Timberyard**, Edinburgh

37 New Bib Gourmand Restaurants

The Bib Gourmand distinction is The MICHELIN Guide's way of recognising restaurants that offer good food at a great price. While all Bib Gourmands are unique in style and approach, they share the same spirit of generosity and a commitment to quality cooking. One week before The MICHELIN Guide Ceremony, on Monday 2nd February, 37 new Bib Gourmand restaurants were announced on The MICHELIN Guide's website. Together, they show the wealth of eateries around Great Britain & Ireland that are committed to offering affordable, high-quality cooking.

This year's new Bib Gourmand restaurants are:

- **Akara**, London
- **Alba**, St Peter Port
- **Almanac**, Glossop
- **Angeethi by Sagar Massey**, Cardonald
- **Beau**, Belfast

- **BIGFAN**, Dublin
- **BORGO**, Dublin
- **Cadet**, London
- **Café Spice Namasté**, London
- **Calong**, London
- **Cantaloupe**, Stockport
- **Canteen**, London
- **Counter Culture**, Newquay
- **Erst**, Manchester
- **Farmgate Lismore**, Lismore
- **Forêt**, Dublin
- **Gina**, Chingford
- **Goodbye Horses**, London
- **Jai Ho**, Bishop's Cleeve
- **Kruk**, London
- **Lai Rai**, London
- **Mara**, Aberdeen
- **Norman's Neighbourhood Kitchen**, Kirkburton
- **Oren**, London
- **Piccalilli**, Nottingham
- **Post**, Newnham
- **Purple Poppadom**, Cardiff
- **RAGÙ**, Bristol
- **Sebb's**, Glasgow
- **Shwen Shwen**, Sevenoaks
- **Singburi**, London
- **ssam ssam**, London
- **Tamila**, London

- **The Clarence**, Glasgow
- **The Gaff**, Abergavenny
- **The Oarsman**, Marlow
- **The Yurt at Nicholsons**, North Aston

MICHELIN Special Award Winners

This year, in addition to the new Stars and Bib Gourmands, five Special Awards were presented to exceptional individuals and teams who particularly impressed The MICHELIN Guide's Inspectors over the past year.

- MICHELIN Opening of the Year Award – **Shwen Shwen**, Sevenoaks

Maria Bradford's Shwen Shwen has been one of the year's biggest triumphs, earning a Bib Gourmand for the self-taught chef's generous, visually sumptuous and wholly satisfying dishes inspired by her Sierra Leonean heritage. She has ensured the whole restaurant, not just the food, has been a success, with a joyously colourful dining room and slick, attentive service adding to the experience.

- MICHELIN Young Chef Award, Sponsored by La Rousse Foods – **Tom Earnshaw** from *Bohemia, Saint Helier*

Taking over the Head Chef position at Jersey's long-standing MICHELIN-Star restaurant at the age of 27, Tom Earnshaw has quickly proven himself to be a noteworthy talent, retaining Bohemia's Star for another year. He shows technical skill, dashes of originality and mature restraint across his cooking. The Inspectors particularly loved a dish of Jersey crab with a Thai red curry panna cotta and a kaffir lime sorbet.

- MICHELIN Service Award – **Barbara Nealon** from *Saint Francis Provisions, Kinsale*

Personifying Ireland's famously warm hospitality, Barbara Nealon, owner and General Manager of the charming Saint Francis Provisions, has helped make her restaurant into a jewel of the County Cork dining scene. Her relaxed, personal approach to service puts her guests at ease whilst ensuring everything runs as efficiently as possible. This is a restaurant where you can feel the love poured into it – the kind of place that puts a smile on your face and has you planning your return.

- MICHELIN Sommelier Award – **Roxane Dupuy** from *Row on 5, London*

You will find few better wine lists than the selection of over 2,400 choices at Row on 5, which this year was awarded its second MICHELIN Star. As sommelier, Roxane Dupuy is responsible for this extraordinary list, using her deep knowledge to bring together fascinating wines from all over the world. Just as importantly, she is a natural and engaging presence, putting guests at ease with her relaxed manner and well-judged recommendations.

- MICHELIN Exceptional Cocktails Award, Sponsored by Tokaj – **Alasdair Shaw** from *Sebb's, Glasgow*

Sebb's has had a great year, picking up both a Bib Gourmand and the Exceptional Cocktails Award for Head of Drinks Alasdair Shaw. This restaurant and bar is a paradise for cocktail lovers, with a diverse list that ranges from timeless classics to slushies, shots and bespoke drinks with a creative streak. One of our Inspectors found the miso and malt old fashioned a particular highlight – a take on the classic with a round, buttery taste and a hint of passion fruit for freshness.

The selection of restaurants in The MICHELIN Guide Great Britain & Ireland are joined by the hotel selection, which is available free of charge on The MICHELIN Guide [website](#) and [app](#). The selection showcases unique destinations both across Great Britain & Ireland and throughout the world. Every hotel in the selection has been chosen by The MICHELIN Guide experts for its extraordinary style, service and personality, and they can all be booked directly via The MICHELIN Guide website and app

The MICHELIN Guide Great Britain & Ireland 2026 at a glance:

1,210 recommended restaurants, including:

- 10 restaurants with Three MICHELIN Stars
- 28 restaurants with Two MICHELIN Stars (2 new)
- 192 restaurants with One MICHELIN Star (20 new)
- 37 restaurants with a Green Star (7 new)
- 168 restaurants with a Bib Gourmand (37 new)



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