

NEW EXECUTIVE CHEF APPOINTMENT AT THE HAMBROUGH GROUP, VENTNOR, ISLE OF WIGHT

The Hambrough, an award-winning, boutique bed & breakfast in Ventnor on the Isle of Wight, is excited to announce the appointment of Matthew Tomkinson as Executive Chef of The Hambrough Group.

With 14 years' experience working in Michelin-starred restaurants – winning the coveted accolade at two separate properties – Matthew is set to elevate the Hambrough's existing reputation as one of the key destinations on the Island's culinary map. The appointment, which coincides with the re-opening of the hospitality sector after more than a year of lockdowns and uncertainty, means that The Hambrough is anticipating an exceptionally busy summer with Matthew at the helm.

Matthew brings with him a wealth of experience. After gaining a degree in Hospitality Management from Birmingham City University, he realised his real passion was in the kitchen where he worked his way up through the ranks before winning the prestigious Roux Scholarship in 2005. This resulted in a placement at the triple Michelin-starred Les Prés d'Eugénie in Landes, France, where he gained invaluable experience in all areas of the kitchen.

After winning a Michelin star in his own right at The Goose in Britwell Salome, Oxfordshire, he went on to become Head Chef at the highly acclaimed Montagu Arms in Beaulieu, just across the Solent. Here he won a Michelin star for the second time, holding it for eight years while simultaneously achieving numerous other accolades.

Most recently, he has served as Head Chef at an eight-bedroom restaurant with rooms, which had already won several plaudits. However, with a change of direction due to Covid-19 and having visited the Island on many occasions, he was delighted to learn of the opportunity to become Executive Chef of the Hambrough Group.

"I am thrilled to take on this role at The Hambrough – particularly as it will give me the chance to work closely with local suppliers, showcasing the abundance of fine, seasonal produce available on the Island. I've already been fortunate to use some of the Island's home-grown ingredients in my professional career. I'm extremely excited to expand upon this experience at The Hambrough."

Matthew, who brings a relaxed, informal style of hospitality to the dining experience, is keen to interview candidates from across the Island in order to build up his kitchen brigade and front of house team, ready for a busy year ahead.

The Hambrough Restaurant will be re-opening from 17 May, serving lunch from Wednesday to Sunday and dinner from Tuesday to Sunday during the main season. The restaurant will close on Mondays.

Bookings are being taken on 01983 856333 or by emailing info@thehambrough.com.

Full Address: The Hambrough, Hambrough Road, Ventnor, PO38 1SQ

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Note to Editors: The Hambrough is a luxury boutique bed & breakfast with seven individually designed bedrooms, most with stunning sea views. Situated in Ventnor on the southern tip of the Isle of Wight, the property has long been established as one of the top places to stay on the Island.