



ROSS-ON-WYE
Meet the Chefs
GUIDE





Ross-on-Wye is not regarded as a 'gastro' town for nothing. It is fortunate to have award winning chefs both within the town itself and cooking up a storm in a host of nearby restaurants. Here are profiles of some prominent head chefs with links to their listings on our website, visitrossonwye.com. More will be added in due course to broaden your choice of dining experience.



FEATURED:

[Avellino](#)

[Glewstone Court](#)

[No 3](#)

[Orles Barn](#)

[The Hope & Anchor](#)

[The King's Head Hotel](#)

[The Loughpool](#)

[The Man of Ross Inn](#)

[The Royal](#)

“
There are so many great places to eat and drink in and around Ross-on-Wye - we love dining al fresco by the riverside in summer or by the open fire at The Royal in winter.
”

“
If you're planning a visit to Ross-on-Wye or the surrounding area, there are lots of quality restaurants and pubs many using local produce and high quality ingredients.
”





FIND US

Avellino
10 High Street
Ross-on-Wye
Herefordshire
HR9 5HL

01989 769222

www.avellinorestaurant.co.uk

AVELLINO
CHEF:
ABDUL DIDA

You would expect the staff at an Italian restaurant to come mainly from Italy but kitchens and restaurants rely heavily on staff from all over the world.

Abdul Dida is from Greece and spent five years cooking Italian food at hotels in the Greek islands before settling down in Ross at Avellino where the majority of staff have some Italian connections.

The food at Avellino is authentic with classic dishes such as pizza, gamberoni and linguine. And Abdul is not averse to experimenting with Italian and Greek fusion food such as Polpette, a dish he created consisting of homemade meatballs fried with garlic and onion in white wine, tomato sauce and served with bread.



WHY DINE WITH US?

— “ —

We cook food like an Italian would have at home - and we make sure the ingredients are as fresh as they can be.

— ” —

GLEWSTONE COURT

COUNTRY HOUSE



GLEWSTONE COURT

CHEF:
RICHARD KAYE

Diners booking at Glewstone Court, just outside the town, are in the safe hands of Richard Kaye who has been a head chef for 20 years and at Glewstone for over two.

A farmer's son, his passion for sourcing local ingredients and his inventive menus have led to two AA Rosette awards, one of only five restaurants in the county to receive the accolade. As well as its hallmark six-course taster menu - with matching wines under the guidance of in-house sommelier and operations director Sam Nicholls supplied by Tanners and nearby Wythall Estate - Richard has created a number of signature dishes. A firm favourite with customers is Partridge Wellington - partridge wrapped in black pudding and sage, bound in cured ham and pastry - as well as the Mackerel with Oyster Velouté served with cucumber and dill.

Richard's recipes have appeared in the Made in Herefordshire recipe book and he has won the prestigious Taste of Herefordshire award.



FIND US

Glewstone Court Country House
Glewstone
Ross-on-Wye
Herefordshire
HR9 6AW

01989 770367

www.glewstonecourt.com

WHY DINE WITH US?

— “ —

*Experience the best of
Herefordshire and the highest
quality food served in a
beautiful historic manor house.*

— ” —



FIND US

No 3
3 Gloucester Road
Ross-on-Wye
Herefordshire
HR9 5BU

01989 564997

www.no3rossonwye.com

NO 3

CHEFS: ELLIS RUTSCH AND DAN TUCKER

One of Ross-on-Wye's most popular restaurants can boast two head chefs, Ellis Rutsch (left) and Dan Tucker (centre) together with sous chef Tom Sime (back) pictured with owner Charlotte Leonard.

Ellis trained at restaurants in the Cotswolds and at the Michelin starred Crown at Whitebrook. His special creation is his scallop, apple jam, bacon and cauliflower signature dish. Dan Tucker trained at Cheltenham catering college then worked from the ground up with stints at Gordon Ramsay's restaurant at Claridges. He insists on sourcing the freshest ingredients, including fish from Brixham and produce from award winning local game butcher Hank to create original dishes from scratch. Menus and service come under the watchful eye of Darren Leonard who has worked in one, two and three Michelin star kitchens.



WHY DINE WITH US?

— “ —

Our dishes are cooked with passion and served with love, always at the right price.

— ” —



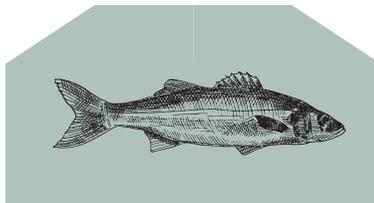
ORLES BARN

CHEF:
MATT COOK

Matt Cook, head chef and owner with his wife Roxy of the Orles Barn Hotel, is nothing if not individualistic.

Matt has been a chef since graduating from Colchester Catering College in the eighties working mainly in hotels and restaurants in and around Hertfordshire.

Orles Barn is elegant but not unduly formal. Matt and Roxy work hard to create a relaxed, no rush dining experience. The menu changes monthly, partly because Matt gets bored cooking the same dishes but mainly because he is always striving for something new with a touch of 'magic dust'. He and Roxy say that customers praise the Roast Sea Bass with dill mousseline, roast fennel, rissole potatoes and romesco sauce as well as the always popular Individual Toblerone cheesecake with toasted almonds, black cherry compote and Chantilly cream.



WHY DINE WITH US?

— “ —

We strive to ensure that when you dine here you will not forget the experience and will spend time savouring our dishes.

— ” —

FIND US

Orles Barn
Wilton
Ross-on-Wye
Herefordshire
HR9 6AE

01989 218081

www.ordesbarnhotel.co.uk



THE HOPE & ANCHOR

CHEF:
EMILY NETTLEY

The Hope and Anchor, plus its café and finer dining Pavilion restaurant, re-opened in 2022 after a long closure.

Head chef Emily Nettley (right, with chef Sara Jones) trained to Rosette fine dining standard at the Chase Hotel in Ross-on-Wye before stints at Wilton Court, Avellino and the Cellar Bar in town.

The Hope and Anchor provides traditional pub fare and offers a pizza oven outside in its riverside garden. Emily created the upmarket menu and is particularly proud of her pan seared pigeon breast and, in particular, her pan fried breast of duck served with rosemary, garlic, parmentier potatoes, red wine and wild berry jus. The menu is changed every six to eight weeks and on busy days can serve 100 covers plus around 300 at the pub.



FIND US

The Hope & Anchor
Rope Walk
Ross-on-Wye
Herefordshire
HR9 7BU

01989 477025

www.thehopeandanchor.co.uk



WHY DINE WITH US?

— “ —

We serve superb food in a relaxed environment as well as elegant finer dining for that special occasion - and our service is second to none.

— ” —



THE KING'S HEAD

CHEF: SAM JONES

Head Chef Sam Jones (left, with chef Dan Maisey) worked his way up from kitchen porter to trainee at the Three Salmons Hotel in Usk, rising to Chef de Partie. Then followed stints at Le Royal Meridian in Dubai and later as sous chef at various hotels and restaurants. He helped to open and establish The Star On The Hill in Llansoy before being appointed Head Chef at The King's Head Hotel in 2021.

Sam's central food philosophy is that the customer should taste what they have ordered and that garnishes, sauces and jus should bring out the best of the flavour not overpower it. One particular dish he has created is breast of guinea fowl with truffle mash, salt baked turnip puree, spinach, confit egg yolk and red wine jus. It was a dish served to the AA inspector who awarded The King's Head's Conservatory Restaurant the Rosette for Culinary Excellence.



FIND US

The King's Head Hotel
8 High Street
Ross-on-Wye
Herefordshire
HR9 5HL

01989 763174

www.kingshead.co.uk

WHY DINE WITH US?

— “ —
*People want dishes that they
they would or could not cook
at home: exciting, new and
delicious.*

— ” —



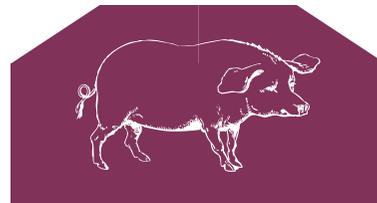
THE LOUGHPOOL

CHEF:
PAUL FRANKLIN

Paul Franklin always wanted to be a chef. A graduate of Lansdowne College, Bournemouth with a Chef Diploma he has carved a career through Michelin star and AA Rosette restaurants, country house hotels and golf clubs, mainly in the home counties.

Although a lover of vegetables, Paul believes in using the whole of an animal with little waste and has local connections to suppliers of Muntjac deer, Red Pol rare beef, rabbits to order, free range Welsh pigs and lambs.

Provenance is the key to the variety of dishes he creates and as he buys meat as dead weight he gets the best prices. Combined with limited weekly opening it has enabled Paul and wife Svenia to weather the worst of an economic storm. He creates dishes from scratch such as woodland slow cooked pork with bubble and squeak cake, quail egg and cider sauce.



FIND US

The Loughpool
Sellack
Ross-on-Wye
Herefordshire
HR9 6LX

01989 730888

www.theloughpool.com



WHY DINE WITH US?

— “ —
The food we cook speaks for itself as our regulars can verify. We have a family atmosphere with a highly inventive menu.
— ” —



FIND US

The Man of Ross Inn
Edde Cross Street
Ross-on-Wye
Herefordshire
HR9 7BS

01989 763111

 TheManofRossInn

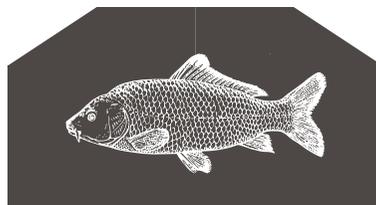
THE MAN OF ROSS INN

CHEF:
MARK HAZELWOOD

Catering, cooking and running a pub restaurant are in Mark Hazelwood's blood.

He can go back six generations of chefs and publicans and he grew up in the Prince of Wales pub in Ross-on-Wye where he learned his craft from the ground up. After being the landlord and chief chef at numerous establishments he became head chef at the White Lion, Wilton.

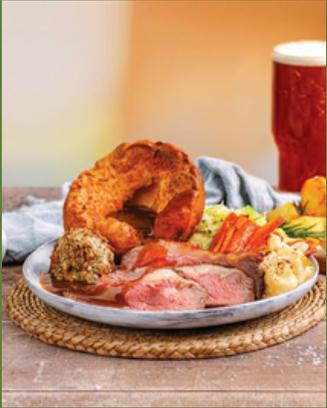
Now, at the atmospheric and bijou Man of Ross he excels at cooking his speciality – fish. Although Sunday roasts and typical pub fare are on the menu he sources his fish from Newlyn, Plymouth or Brixham, selecting his seafood dishes of the day, whether cod, haddock, halibut, John Dory, pollock or plaice, the freshness of his fish dishes is paramount and has become a hallmark in the town.



WHY DINE WITH US?

— “ —
“We strive to stay local for meat and vegetables and our fish is as fresh as it is possible to me. We are small but intimate and friendly with a great atmosphere.”

— ” —



THE ROYAL

CHEF:
MATTHEW PERKINS

Boasting the most spectacular view in town from its dining terrace, The Royal is a long established hostelry in Ross-on-Wye.

Presiding over a busy kitchen is head chef Matthew Perkins who has been at the hotel for over nine years. A graduate of Cardiff Catering College he worked his way up with stints at the Moat House in Tamworth and the five-star Three Crowns at Chagford in Devon. Here he cooked for local celebrities such as Dawn French, Lenny Henry and Jennifer Saunders. The Royal is part of the Greene King chain and menus are created centrally but influenced by its head chefs. Diners praise the cod and chips, veal and ale pie and the sea bass risotto. Pictured right are Matthew Perkins (centre) with kitchen staff (l-r), Mike Hickey, Luke Osborne-Ford and Sarah Davies.



FIND US

The Royal
Royal Parade
Ross-on-Wye
Herefordshire
HR9 5HZ

01989 565105

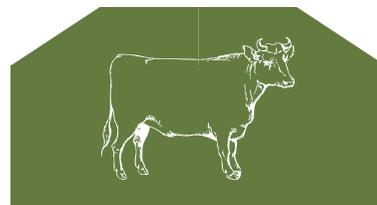
www.greeneking-pubs.co.uk

WHY DINE WITH US?

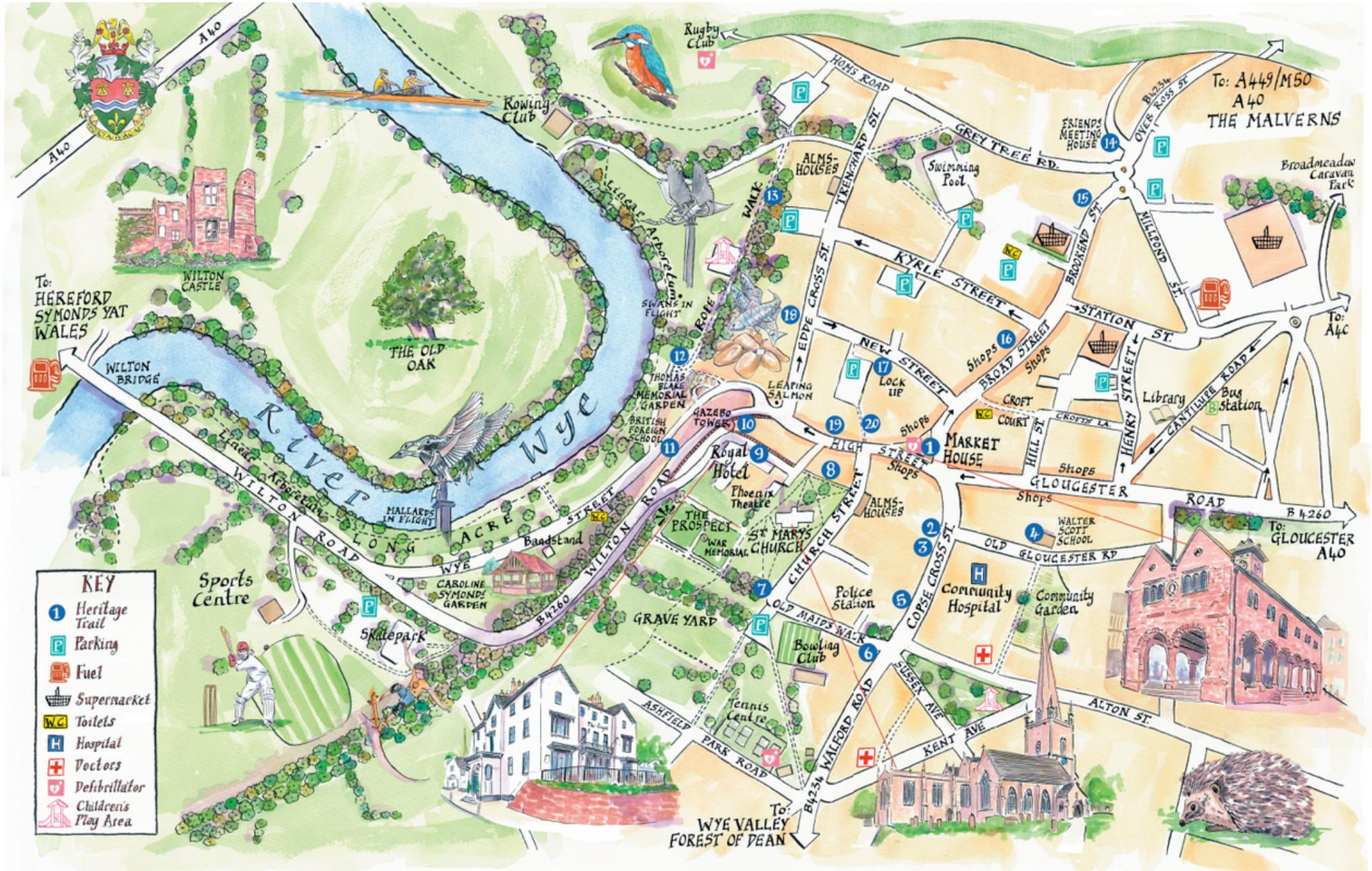
— “ —

*For the variety of the menu,
good value for money, the
amazing view and the
enthusiastic team.*

— ” —



ROSS-ON-WYE - the birthplace of British Tourism





High Street

54
gallery

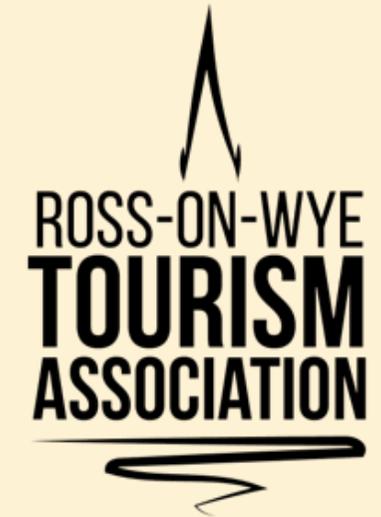
OLD BOOKS

The Old Court House
01908 762279

Ross Wines
OPEN



Ross-on-Wye Town Council



visitrossonwye.com



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