

The team at The Grosvenor Hotel have been working hard towards their first AA inspection and we are delighted to announce that they have been rewarded with the accolade of two AA Rosettes.

Regional General Manager, Chris Bailey-Lewis, commented “John, Julio and the team have worked so hard, not just for this recognition but to ensure that John Burton-Race at the Grosvenor delivers what the diner wants every single time. We’re delighted with two AA rosettes and plan to continue to improve, pursuing excellence throughout the hotel. We will be looking to prove our consistency with the AA, and are aiming to be awarded the highly prestigious 3 AA rosettes by the end of the summer.”

AA Rosettes are awarded solely by AA Hotel and Restaurant Inspectors with no influence from hotels, restaurants or other guides. The AA Rosette scheme is long established and successfully recognises cooking at different levels nationwide. Only about 10% of restaurants nationwide are of a standard that is worthy of One Rosette and above. So two AA rosettes at a first visit is indeed a huge achievement. John Burton-Race added, that he ‘is extremely pleased with his team and the staff and he is really looking forward to the next inspection’

John, a long-time resident of Devon, has been involved in the kitchen design of the new restaurant as well as menu planning and food preparation. “We’re so fortunate with the produce that’s on offer locally,” he said. “The animal husbandry, the pastureland and the seafood of the county allows my menus to have a real seasonal focus.” To complement John’s cuisine the hotel’s wine list has been expertly selected to showcase the very best fine wines and vintages as well as a range of accessible New World table wines.

Join us this Summer and receive a complementary glass of Moët Chandon when booking your table. Quote Moët1 and call 01803 294373 or email reception.grosvenor@richardsonhotels.co.uk