

The UK's Top 7 Fine-Dining Restaurants For Charter Guests

Visiting the UK by Superyacht in 2022?

When it comes to fine dining, the UK is spoilt with high-end Michelin-starred restaurants and creative chefs. Today we've teamed up with [MGMT Yachts](#), the UK's leading superyacht agent, to put together our Top 7 of the UK's finest dining restaurants we think your guests would love whether they're looking to dine alone, with family and friends, or with business associates. It's an activity that you need to add to their itinerary. The UK's top 7 fine-dining restaurants listed below offer a selection of Michelin star menus cooked by some of the top chefs around the globe. Your guests can expect the highest quality cuisine in unique settings.



The UK's Top 7 fine-dining restaurants:

L'Enclume – Cartmel, Lake District



- Michelin Stars – ***
- Chef – Simon Rogan

Set in The Lake District, a must-visit for most UK tourists.

This stunning restaurant is where culinary creativity harnesses the powerful connection between food and nature. The ingredients used in the restaurant come from their Farm and trusted, long-standing suppliers. The chefs at L'Enclume are committed to fresh, local, and seasonal produce that sets their food apart while ensuring a truly traceable dining experience only using exceptional, mostly homegrown ingredients that are harvested in their prime. That is why their tasting menus change as often as the weather in which the ingredients grow.

Claude Bosi at Bibendum – London



▪ Michelin Stars – **

- Chef – Claude Bosi

Located on the 1st floor of Michelin House, beautiful stained glass windows boast a beautiful setting to arguably one of *the* most attractive dining rooms. Claude Bosi's cuisine is reassuringly simple, allowing ingredients to be highlighted by their seasonal qualities. Head chef Francesco runs an immaculately presented kitchen, which provides a fascinating backdrop to the guests' dining experience.

Restaurant Gordon Ramsay – Chelsea, London

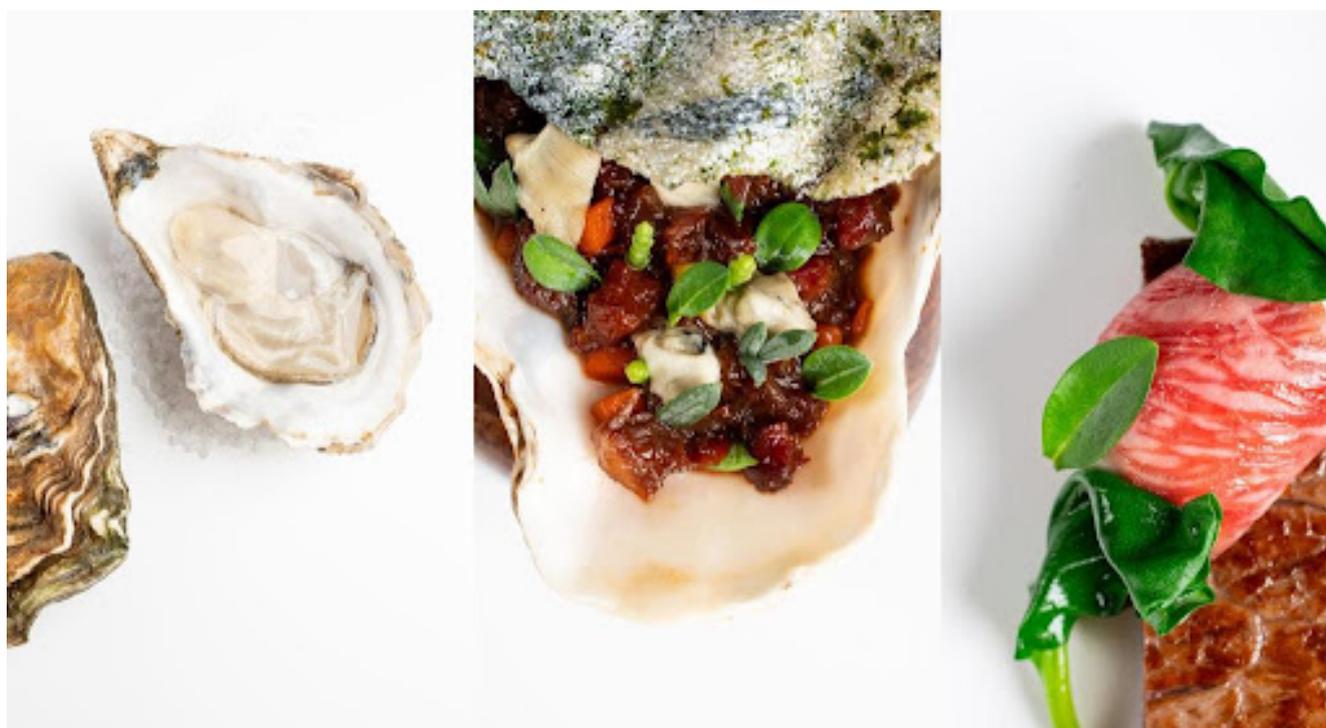


- Michelin Stars – ***
- Chef – Matt Abe

In 1998, at the age of 31, Gordon set up his first wholly-owned restaurant, Restaurant Gordon Ramsay, in Chelsea. Combining an intimate ambience with exquisite French cuisine by 2001, the restaurant had gained three Michelin stars, which the establishment retains today. This intimate restaurant

seats 45 guests. Surrounded by the stylish interiors designed by Fabled Studio, combining contemporary elegance and unparalleled service, Restaurant Gordon Ramsay has the hallmark of true excellence.

Core by Clare Smyth – Notting Hill, London



À la carte menu at Core by Clare Smyth

- Michelin Stars – ***
- Chef – Clare Smyth

Core is an elegant fine dining restaurant focusing on natural, sustainable food sourced from the UK's most dedicated farmers and food producers. Core boasts a modern space with an emphasis on its classic and imaginative dishes. This is all thanks, Clare Smyth. Who won the world's best female chef award by the World's 50 Best Restaurants. The beautifully crafted dishes haven't gone unnoticed and have received numerous awards, including three stars in the 2021 Michelin Guide, 10/10 in the Good Food Guide, and many more. Visit here, and you will experience the highest quality of food with a pinch of imagination.

The Kitchin, Edinburgh



- Michelin Stars – *
- Chef – Tom Kitchin

The Kitchin presents modern British cuisine, influenced by French cooking techniques and an appreciation of the best quality ingredients available from Scotland's fantastic natural larder. The cooking at this restaurant reflects Chef Tom Kitchin's training under some of the world's best chefs, blended with his Scottish heritage.

The Kitchin resides in a converted whisky bonded warehouse in Edinburgh's old dock area of Leith. Designed around the original stone and wood features, the dining room is intimate, cosy, and relaxed. Guests can view Chef and his team through a glass window in the main dining room, allowing them to enjoy the theatre of cooking.

House of Tides- Newcastle



Food Gallery at House of Tides

- Michelin Stars – *
- Chef – Kenny Atkinson

Kenny Atkinson and his wife Abbie run this beautiful, restored townhouse restaurant. Their vision for House of Tides was to create a casual and informal space where guests felt comfortable and relaxed. They achieved this with their informal dining restaurant with two floors; the ground floor has 16th-century flagstones and exposed beams, creating a rustic atmosphere. Then, the first floor has a beautiful view of the River Tyne. The restaurant is Newcastle's only One Star Michelin and Four AA Rosetta awarded restaurant. The main dining area is unpretentious, and the vibrant dishes are served to contrast with the muted coloured interior.

Mere – Fitzrovia, London



- Michelin Stars – None awarded yet
- Chef – Monica Galetti

Finally, Mere is known for its high-end South Pacific-influenced French cuisine and a strong wine list. The restaurant is elegant and contemporary, offering a relaxed and refined dining experience. The decoration, ambience, food, and service cannot be faulted. Monica Galetti, the professional judgment of MasterChef, and her French-born husband David have created an exquisite restaurant with luxurious food that does not disappoint.

Want to book your visit to one of the UK's top 7 fine-dining restaurants? Contact info@mgmt yacht.com and speak to one of the team.

[Click here](#) to find out all of the must-see places to visit in the UK