

Meet the chef

Andy Richardson of The Oyster Shack

WHAT IS YOUR EARLIEST FOOD MEMORY?

My grandparents taking me to Derbyshire and always finishing at lovely country pubs, eating real Home cooking.

HOW DID YOU GET INTO COOKING?

I went to my work experience interview and said I wanted to be a fighter pilot and the closest thing they could offer was the catering department at Sheffield collage. From the first day I was hooked.

WHAT WAS YOUR FIRST EXPERIENCE IN A RESTAURANT KITCHEN?

Making a chilli sauce in a blender and managed to splash it in my eye! Made my eye water for the next 3 hours.

HOW DID YOU PROGRESS TO WHERE YOU ARE NOW?

Started in Sheffield college before working in 5 star hotels in London, Barcelona, Cork, Greece, Copenhagen, before moving to Plymouth.

WHAT WAS THE MOST MEMORABLE MEAL YOU'VE EATEN?

At restaurant *Gary Rhodes* in London - amazing view over the city and outstanding classic British dishes the best jam roly poly ever!!

AND THE MOST CHALLENGING YOU'VE COOKED?

Banqueting for weddings/awards dinners of 1500 was always a bit tricky.

WHAT SORT OF FOODS AND FLAVOURS INSPIRE YOU?

I believe in keeping food local, seasonal and simple, just let the ingredients do the talking.



DO YOU HAVE ANY SIGNATURE DISHES?

Gin & Beetroot Cured gravlax with sweet pickled vegetables.

WHO IS YOUR CULINARY INSPIRATION?

Brian Turner - *Ready Steady Cook*, first cooking program I ever watched and liked his style of real Home British cooking.

HOW IMPORTANT IS SOURCING TO YOU?

I'm very passionate about working with local farmers and fisherman to get the best products we possibly can.

WHO ARE YOUR PREFERRED SUPPLIERS?

This would be difficult to call - we have 24 amazing growers and suppliers all doing an amazing job.

WHAT WOULD BE YOUR ONE PROFESSIONAL'S TIP FOR AN AMATEUR COOK?

Experiment but most of all have fun and enjoy it. ♦



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