THE DYSART
PETERSHAM

MICHELIN

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MICHELIN STAR RETAINED FOR SEVENTH YEAR

The Dysart Petersham in Richmond upon Thames has retained its coveted Michelin star, consolidating its growing critical acclaim and recognition across the UK and Europe.

Managing Director Barny Taylor said: *"We are immensely proud of the recognition we have achieved and wish to thank Michelin, all our customers for their support and glowing reviews over the year, and our whole team. We are committed to excellence in all we do, sustainability in our day-to-day operations, authentic classical cooking, combined with creativity in every dish on our menus, and, above all, to providing relaxed pleasure."*

He added: *"Our guests expect the very finest seasonal ingredients, dishes, drinks, and service. We strive every day to ensure they are not disappointed."*

"We see the renewal of our Michelin Star as a reflection of consistency, our absolute commitment, reliability, refined judgement in food and wine, focus on natural flavour, creativity by hand, by tradition, by classical, authentic cooking, dedication to craft over technology, days spent on stocks, sauces, preserves, making everything ourselves here, thoughtful, imaginative wine and food pairings, teamwork for the benefit of the customer."

"Not least in all of this is the warmth of welcome, an experience in beautiful surroundings, clear and individual personality, confidence in quality, value, sustainability, and understated, calm, relaxed comfort: qualities we all want more and more."

"These are values associated indelibly with Michelin from its earliest days. They are our motivation and guide."







The latest accolade for The Dysart came as the creative leaders of the UK's and Eire's hospitality world gathered for the first time in Dublin for the Michelin Awards Ceremony for Great Britain and Ireland. The Dysart Petersham's Head Chef, Kenneth Culhane, was there.

Speaking after the ceremony, Kenneth, who hails from deeply rural SW Ireland, said: *"It was particularly special for me to be part of the excitement here in Ireland, all the more so as it was in Dublin I studied and then first worked at Patrick Guilbaud. I draw so much inspiration from the ancient and country traditions here. To be ranked alongside the greatest names in the world of UK and Irish hospitality is a privilege. Our achievements have only been made possible by the unwavering commitment and talent of everyone involved in our team."*

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Kenneth recently had the honour of being a judge in Ireland of the Euro-Toques Ireland Chef of the Year competition. He is a member of the Royal Academy of Culinary Arts and a Roux Scholar.

The Dysart Petersham enjoys a beautifully restored, calm and spacious Arts and Crafts building in an idyllic country village setting, overlooking Richmond Park, surrounded by woodlands and water meadows, yet just 30 minutes from central London.

It holds three AA rosettes and received the AA's 'Notable Wine List' award again for 25/26.

It is one of only a small number of London venues in the European rankings of Opinionated About Dining.

MD, Barny Taylor, as well as being honoured with the AA Notable Wine List Award for several years, in 2025 won a Europe-wide competition organised by Jeunes Restaurateurs d'Europe to create a new cocktail and is nominated for the JRE Sommelier of the Year Award 2026, alongside some of Europe's most passionate and knowledgeable sommeliers.

The team has always been guided by a strong focus on sustainability, the importance of 'living thoughtfully, responsibly, well', and is well known for sourcing the very best seasonal ingredients from within the UK and Ireland from small suppliers who share the same commitment, gaining much personal pleasure in the process. Plans for 2026 include increasing the produce from its own kitchen garden and continuing its series of reviews on the need to live thoughtfully and responsibly and on the joy this also brings.

The Dysart Petersham continues to receive high praise indeed from well-regarded independent food writer and critic, Andy Hayler, who has been reviewing the world's finest restaurants for years. Only last month, he wrote that it was a joy to eat at The Dysart Petersham, one of his top three favourite places to eat in London.

The Dysart Petersham is open for lunch on Thursdays, Fridays, and Saturdays, and for dinner between Wednesday and Sunday. Private gatherings for drinks with canapés, lunches, or dinners can be booked throughout the week. Wine dinners and classical recitals followed by dinner are regular events.

The team is led by Managing Director Barny Taylor and Head Chef, Kenneth Culhane.

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@thedysartpetersham @kennethculhane

#MichelinStar #MichelinGuide #FineDining #GourmetExperience #LuxuryDining #WorldClassDining #DestinationDining #BritishCuisine #ModernBritish #SeasonalCuisine #CraftCooking #ChefDriven #WinePairing #HospitalityExcellence #IndependentRestaurant #FamilyOwned #SustainableDining #FarmToTable #EuropeanDining #JeunesRestaurateurs #LondonEats #UKFood



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