



## PRESS RELEASE

### **Linthwaite House welcomes Simon Rogan's latest restaurant, HenRock**

*Lake District, July 2019:* The recently renovated Linthwaite House, Leeu Collection's contemporary country house hotel in the heart of the Lake District, is delighted to announce that Michelin-starred chef Simon Rogan will take over its restaurant in October 2019, opening HenRock ([henrock.co.uk](http://henrock.co.uk)).



*Linthwaite House dining room; Simon Rogan*

With stunning views over Linthwaite's immaculately landscaped gardens, HenRock will showcase natural, perfectly seasonal ingredients in a relaxed and elegant setting. The restaurant is named after Hen Holme (a rocky outcrop protruding from Windermere that is often visible from the terrace of Linthwaite House).

HenRock's kitchen team will be led by Head Chef Brian Limoges, who joins Simon from San Francisco after working in renowned restaurants such as Quince, Birdsong and Atelier Crenn. Working together, they will utilise produce from Simon's own farm, Our Farm, located less than a 30-minute drive from Linthwaite House.

However, in a step away from Simon's other restaurants (L'Enclume, Roganic, Aulis and Rogan & Co.), where the focus is loyally and deeply rooted in British cooking and ingredients, HenRock will lean heavily on influences, techniques and produce discovered on the chefs' travels around the globe, including Asia where Simon has recently opened Roganic & Aulis in Hong Kong.

The menu will comprise small sharing plates, with signatures set to include: 'Raw aged beef, elderberry and shiso', 'Halibut baked in cabbage leaf, bay shrimp and pink pepper', and 'Fried apple pie, miso butterscotch and cassia clotted cream'.

Overseeing F&B operations at Linthwaite will be Nicolas Perdrier, who - coincidentally - began his career at Linthwaite House before working for Simon as Assistant Manager at L'Enclume, so he already has a deep understanding of Simon's farm to fork ethos and high standards of hospitality, as well as invaluable local knowledge.

Simon Rogan says: *'Since opening L'Enclume in 2002, it's been a hugely exciting and humbling journey. Today, we have five UK restaurants holding four Michelin Stars amongst them, and have recently opened Roganic and Aulis Hong Kong. It feels like the right time to be strengthening our offering in the North of the UK, a place we call home, with a fantastic team in place and in such a truly unique and stunning setting.'*

Commenting on the collaboration, Analjit Singh, founder of the Leeu Collection, says, *"I am delighted that Leeu Collection will be working closely with Simon and the whole team at Umbel going forward. We share many similar values and, I feel, by aligning our brands, we can elevate the experience at Linthwaite House to another level."*

The partnership is similar to several that the Leeu Collection has already initiated with family-run companies around the globe, such as South Africa's Mullineux & Leeu Family Wines, Indian chef Ritu Dalmia's Riga Foods and Alajmo SpA, run by the Alajmo brothers, one of whom Massimiliano (Max) is the world's youngest three-star Michelin chef, which will see an Italian restaurant open at Leeu Estates in South Africa later this year.

[www.leeucollection.com](http://www.leeucollection.com)

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## NOTES TO EDITORS

**Simon Rogan** is an internationally renowned, award-winning chef, recognised as one of the pioneers of the farm-to-table movement.

In 2002, Simon opened his first restaurant L'Enclume in Cartmel in The Lake District, with a focus on hyperlocal and seasonal ingredients, many of which are grown at Our Farm, Simon's farm in the Cartmel Valley.

L'Enclume currently holds two Michelin stars, and was named Good Food Guide's #1 Restaurant 2017 for the fourth consecutive year and #2 restaurant in 2018. Simon's opened his second venture in Cartmel, Rogan & Company, in 2008 which won its first Michelin star in 2018.

In 2016, Simon launched Aulis at L'Enclume, his first chef's table and development kitchen. Aulis also arrived in London in October 2017 as a stand-alone dining destination, acting as the creative hub for Simon and his London team of chefs.

Following this, Simon created Roganic, originally a pop-up but now a permanent restaurant in Marylebone's Blandford Street.

Roganic received its first Michelin star within one year of opening in 2018, making Simon one of the only restaurant groups in the UK to hold four stars. Most recently, Simon has expanded to Hong Kong, opening Aulis in January 2019 and Roganic in February 2019.

Simon was also named the AA Chef of the Year 2017, and currently holds five AA Rosettes at L'Enclume, three AA Rosettes at Rogan & Company and four AA Rosettes at Roganic. In 2018, Simon was appointed Bocuse d'Or UK president, taking over the position from Brian Turner.

**Linthwaite House**, originally built as a five-bedroom family residence in 1901, was converted into a B&B in 1969 and has grown over the years into what it has become in 2018: a 36-bedroom boutique hotel set within 14 acres of landscaped gardens with a private tarn (small lake). Leeu Collection, a dynamic and fast-growing hotel group owned by Indian entrepreneur Analjit Singh, or BAS as he is affectionately known, acquired Linthwaite House from Mike Bevan (who had owned the property for over 25 years) in April 2016. Its location, above Bowness-on-Windermere and with panoramic views across Windermere to the stunning fells of the South Lakes, offers guests complete privacy.

**Address:**

Crook Road, Bowness-on-Windermere, Windermere, LA23 3JA

**Leeu Collection** (in Sanskrit singh means lion, which is leeu in Afrikaans) comprises three five-star boutique properties in South Africa (Leeu Estates, a 17-room country house retreat and boutique winery in the Franschhoek valley; Leeu House, a 12-room hotel in the heart of Franschhoek village; and Le Quartier Français, a romantic 32-room hotel with two independent villas also located in the village, and Linthwaite House. Another Leeu property is due to open in Florence in 2021.

Extending beyond the offering of luxury accommodation, Analjit Singh is a partner in **Mullineux & Leeu Family Wines**, which produces award-winning wines in the Swartland wine region some 80km north of Cape Town.

Several restaurants complement the Leeu Collection hotels in Franschhoek. **Heritage Square** is home to Marigold, Franschhoek's first Indian restaurant, and, adjacent to Leeu House, stands **Tuk Tuk**, a craft beer microbrewery in partnership with the award-winning Cape Brewing Company team, which serves bespoke brews and Mexican inspired food.

Additionally, Leeu Collection recently announced that it has taken a 10% stake in **Alajmo SpA**, the Italian family business established by brothers Massimiliano (Max) Alajmo, the world's youngest three-star Michelin chef, and Raffaele (Raf), the company's Chief Executive and *maitre des lieux*.

**Everard Read** in partnership with Leeu Collection is a considered space in Franschhoek showing modern and contemporary artworks by Southern African artists. The Gallery includes a sculpture garden, interspersed with herbs and vegetables and is located adjacent to Le Quartier Français.