



ABOUT

Born in London, I am a PR Consultant for the creative communities with a special interest in food, the hospitality industry and the culture around these spaces. Freelance since 2016, I thrive on connecting the dots between people, their stories and the audiences craving to hear it. But it is the strategy that excites me the most: mapping the journey a narrative will take and setting ambitious yet achievable goals to communicate the ethos of a story to those who matter. Personal interests lie within the varied fields of diversity, social history, travel and the study of wine. Combining a commercial mind with a sensitivity for the world, communities and most importantly people, I am able to decipher the complexities and nuances of brands and global perspectives. I am confident in both traditional and digital media platforms with a strong network of contacts that trust and appreciate the projects I work on. Results driven and dedicated to championing innovation within the industry, I guarantee exposure and connections.

BACKGROUND

Prior to becoming freelance, I held senior roles within London-based restaurant PR agencies where accounts included the likes of Le Gavroche, L'Atelier de Joël Robuchon, The Columbo Group, and The Umbrella Project. Creating and implementing PR campaigns for various clients according to their needs that ranged from launches, short-term projects, events and consistent media management. However it has been since the age of 18, before PR, that I have been a part of the hospitality industry, in one way or another. Despite a History degree and teenage dreams of becoming a Human Rights lawyer, my curiosity for food, its origins and future spurred me to travel the world working in FoH roles in London, Boston and Melbourne, learning first-hand about this global industry. I now continue my own personal development within the industry: exploring the world of wine, studying for WSETs; and searching for projects that share the real stories and champion the personalities within the industry.

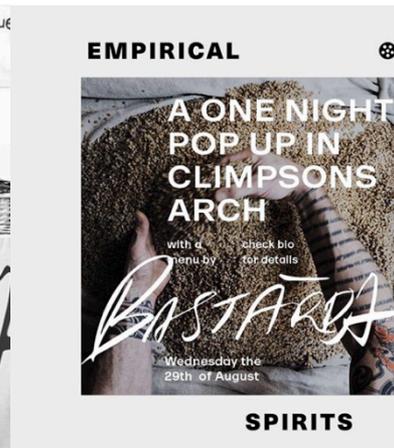
BASTARDA

Honey Spencer (ex-Sager+Wilde, ex-Nuala, sommelier for Noma Mexico and Australia, and now Lyle's) is the founder of BASTARDA. A totally new concept that creates a series of unique and intelligent collaborations between innovators and tastemakers across food, booze, and art. Each event is different and in a different setting, but always the same fun and irreverent format, pushing at boundaries and joining the global dots across industries. Responsible agriculture is at the core of BASTARDA.

Past events have included: BASTARDA x Anäis Van Manen - 'Dirty Food and Filthy Wine' @ Giant Steps; BASTARDA x Empirical Spirits @ Climpsons Arch; BASTARDA x Abbie Moulton - 'Strictly Bangers' @ Salon Brixton

Rallying tastemakers and daredevils across the world via food and booze:

[@bastardaldn](https://www.instagram.com/bastardaldn)



AT THE TABLE

BRITISH FOOD CULTURE

The At The Table event series run by founder and editor Miranda York in collaboration with poet Anna Sulan Masing. Each event is a curated evening of readings and performances around food, bringing together an eclectic mix of voices across the literary, performance, and food worlds. The focus is on bringing people together from different industries and backgrounds, revealing stories and memories that encourage us to look at food from a fresh perspective.

Past speakers include: Jeremy Lee, Bee Wilson, Kay Plunkett-Hogge, Zoe Adjonyoh, Edwina Attlee, Mina Holland, Rachel Roddy, Vera Chok, Kit de Waal, Claudia Roden, Grace Dent, Olia Hercules, Katie Leung, Fuchsia Dunlop, Yomi Sode, Rowley Leigh and more.

Join us at the table.

www.atthetable.co.uk





With his own bare hands, Sunny Hodge (ex-Margot assistant restaurant manager and assisted in the set up of recently awarded, Michelin starred Fordwich Arms), has turned an Elephant & Castle old boozier into a new-wave wine bar and shop, Diogenes The Dog, opening November 2018. Inspired by the infamous Greek philosopher who founded the philosophy of Cynicism, the wine bar and shop shares the same inquisitive nature of Diogenes, questioning what we know about wine, discarding common trends and bringing to the table lesser known and better drunk alternatives.

Diogenes the Dog sources from winemakers who are at the forefront of emerging regions providing London an insight into the counterculture of the wine world. The wines in store and those featured on the rotating list are selected based on Sunny's personal connections with the winemakers meaning that 40% of the wine list is imported directly from vineyards.

www.diogenesthdog.co.uk

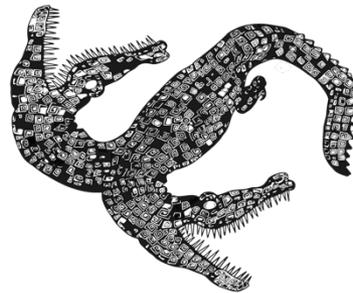


Island Social Club is a collective founded by Marie Mitchell and Joseph Pilgrim, who host explorative dining events centered on the cuisine of the Black British diaspora. One branch of the platform hosts the Nyamming episodes, a series investigating Caribbean cuisine designed to share honest, human, British experiences through food that members of the British society grew up eating, giving it a culinary voice in one of the most competitive spheres. They take the first globalised cuisine and collide it with contemporary techniques and food practices. Island Social Club's food practice elevates and diversifies an often homogenised Caribbean culinary experience, by serving up authentic, but modern food from every tiny corner of the Caribbean.

'isLondon' - Island and London cultures, fused.

'Between islands' - a space between British and Caribbean islands.

www.islandsocialclub.co.uk



YES & NO

YES & NO is a new print and digital magazine - a compendium of interesting voices, new writing, and insights on a wide range of topics. This uniquely independent international quarterly features artist commissions, in-depth interviews, photo essays and probing commentary on the arts, culture, science, technology, and progress. It is also the perfect platform to showcase premium quality brands, in new and interesting ways; brands that embrace the future with a confident attitude and pioneering spirit.

Founded by London-based filmmaker Cassius Matthias, YES & NO launched in the UK on 31 March 2017. The magazine draws on his background in the creative fields to feature content that is inspired by the ideas and life-experiences of notable individuals from all over the world. The magazine also sets out to spotlight off-radar trends and cultivate raw talent. YES & NO is driven by open-minded, metropolitan values. Its content entertains, provokes and alerts, invites elation and maybe even anger. True to its name, YES & NO reflects the many ambiguities and contradictions of the world as cultures shift and change, and we experience the 21st century's mega-trend of rapid urbanisation.

www.magazineyesandno.com





Lola Ross (BSc Hons, MSc, CNHC) is a registered nutritional therapist based in London with a specialisation in women's health. In 2017, Lola co-founded, alongside Amy Thompson (former Seen Presents CEO), Laura Weir (chief editor of ES Magazine) and an all female team of coders, neuroscientists, doctors and executives joining the fem tech space, Moody Month. Moody Month is a digital space focused on hormones, moods and cycles helping women prepare better. As Moody Month's Nutritionist, Lola contributes to brand strategy and oversees the editorial content. Much of Lola's work is built on supporting gut health and working with patients to restore microflora balance. She is a passionate advocate for women's health and enjoys making her guidance available to harder-to-reach groups.

www.lolaross.com





Prosecco is a Controlled Denomination of Origin (DOC) officially recognised at the European level in July 2009. DOCs promote and protect the names of quality agricultural wines. A representation of Italian excellence Prosecco DOC boasts a distinct territory, stretching between Veneto and Friuli-Venezia Giulia in Northern Italy; rich in tradition with a favorable climate that gives the Glera grapes unique elegance, balance within sugars and acidity, and contemporary flair. The unique environmental conditions, provided by the Dolomites and the Adriatic Sea as barriers, as well as the local winemakers' know-how, give birth to Prosecco DOC. Casa Prosecco UK aims to re-educate the educators, engage lifestyle and consumer press with the notion of a Prosecco Dreamland.

www.prosecco.wine





Started in 2015 by Anna Sulan Masing (Food Writer and Creative Consultant) and Dan Doherty (Group Exec Chef of Duck & Waffle), the TMRW Project is a collaborative platform that is progressively looking to the future of the hospitality industry in the UK. With a value system focused on succeeding, growing and continuing to develop this wonderful industry the TMRW Project is a platform for finding out ways to support the people just starting out.

The TMRW Project has three initiatives: Chefs of Tomorrow, a series of four dinners that showcases the culinary talent within the UK; The Switch, a nationwide ideas exchange that sees Front Of House staff switch places of work for up to 1 week; and Industry Talks, a series of panel discussions on topical industry questions led by industry experts; all designed to encourage the development of the UK's hospitality industry.

tmrwproject.co.uk



the **JONES FAMILY** *kitchen*

Sister venue to The Jones Family Project in Shoreditch, The Jones Family Kitchen opened in Eccleston Yards in May 2018. Known for their premium cuts of meats cooked on Jospoer grills and inventive cocktails, the all day dining restaurant located within the South Belgravia courtyard, brings the Jones Family's home away from home spirit to the new London hub for independent business and creative talent. Passionate about produce and provenance, the menus seamlessly adapt seven days a week to cater to those who choose Jones Family Kitchen to be their place of work, leisure, celebration or relaxation. Signature steak dishes and the fabulous truffled macaroni cheese will make the journey from Shoreditch to Belgravia. New additions to the menu are seared scallops with cauliflower and wild garlic gremolata (exclusive to Jones Family Kitchen) and mains such as whole spatchcock Poussin with dried kimchi rub, confit lemon and rocket salad, spiced mayo. Classic and experimental cocktails like the new The Dragonfruit made with Silent Pool Gin and local honey, will feature alongside an impressive wine list that includes up to 80 wines by the bottle and up to 30 by the glass, all to be enjoyed within the Eccleston Yards unused courtyard that has been transformed into an undiscovered oasis of tranquillity.

www.jonesfamilykitchen.co.uk



PAST PROJECTS & CLIENTS



Le Cochon Aveugle is a petite French restaurant situated in the heart of York offering a unique dining experience that focuses on trying new things, sharing and above all, enjoyment. There is no fixed menu, instead head chef Josh Overington is guided by the quality of the produce available to the kitchen from a variety of carefully selected suppliers. Co-owner Vicky Roberts leads the front of house team, curating a predominately French wine list from a selection of small winemakers that is continually growing. Le Cochon Aveugle opened in 2014 and was followed by Cave du Cochon, a small wine bar serving small French plates and wines by the glass.

www.lecochonaveugle.uk



Our/LONDON

VODKA

Throughout the summer of 2018, London-based vodka distillers, Our/London invited some of London's finest culinary minds to their home in Hackney Downs for **Dinner at Ours** and let them host a series of evenings that will emulate their own, personal interpretations of a relaxed dinner party, inspired by the flavours and unique aromatics of the local vodka.

Curated to show that vodka can be enjoyed throughout a meal, chefs Olia Hercules, Lee Westcott, Jeremy Chan and Alex Jackson created menus infusing their own personal styles and home cooking traditions. Bountiful Georgian feasts from Olia paired her Eastern European flavours to the spirit. Lee Westcott, formerly of The Typing Room, served some of his most famous innovative dishes that complimented the many aromatics of Our/London. Jeremy Chan of Ikoyi showcased his modern West-African fusions using intriguing and captivating ingredients highlighting the more unusual tasting notes of the vodka, while Alex Jackson, head chef of Sardine restaurant, brought a touch of Provence with rustic, seasonal-led cooking and bold flavours.

<http://ourvodka.com/ourlondon/>





Just over a year ago, Christine Hall and Simon Lyons imagined an enticing and well-stocked farm shop in the middle of a bustling city. A shop in which you could purchase anything from a single carrot to a bottle of natural wine to a whole basket full of goodies including grass-fed native breed steaks, the best British cheeses, delicious bread and pastries and super fresh fruit and vegetables all sourced as locally and sustainably as possible, daily. Their world of pure imagination soon became the Giddy Grocer - a traditional grocery store situated on Bermondsey Street that will be celebrating their 1st birthday in September 2018. To celebrate, seven Influencers were offered Birthday Hampers, (including Hot Dinners, TS Chang, London On The Inside), an appearance on Soho Radio's Biting Talks with William Sitwell and feature within Food and Travels December 2018 issue as the Best Deli.

www.giddygrocer.co.uk



Bucket

SEAFOOD

Bucket, is the first venture from husband and wife team Georgie Godik Hayward and Adam Hayward, who have collaborated with interior and brand designer, Patsy Godik, all previously of the Gaucho Group, to launch a restaurant and bar serving up sustainably sourced seafood, by the bucketful, on Westbourne Grove, West London.

Buzzy and upbeat, with a laid-back, do-as-you-like atmosphere, Bucket is reminiscent of a weatherworn yet rustically luxurious beach club, serving a range of buckets, which include prawns, whitebait, fritto misto, and a delicate tempura of banana blossom, viola artichoke and fennel. Buckets of mussels are offered with a choice of four distinctive sauces: a classic white wine, garlic and parsley; coconut and chilli; lobster and brandy; and pancetta, chorizo, tomato.

<https://bucketrestaurant.com>



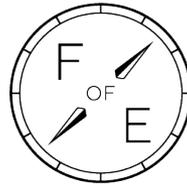


LASSCO (London Architectural Salvage and Supply Company) is England's prime source for architectural salvage and curiosities company – from reclaimed wood, antique furniture to handmade crockery. It has a growing reputation in unique hospitality offerings, in Ropewalk, Brunswick House, Maltby Street Market and Three Pigeons, a country inn in Oxfordshire. The company can date its origins back to mid 18th Century, and was started in 1977 by the sixth generation of the Amos family. Through a chain of supply involving 'rag and bone men', totters, general dealers, scrap metal merchants and historic building officers, LASSCO has made its trade amongst the glorious detritus of the salvage trade.

Located within LASSCO's Ropewalk warehouse on Maltby Street, Restaurant & Bar Manager, Jerome Slesinski, has found a home. Serving a menu of modern European food, Jerome has created a food and drinks menu that lends itself to the beautiful surroundings in which it is served. Using produce from suppliers within a 10 minute radius of LASSCO, the seasonal, ingredient-led food and drinks menu are familiar to that of a neighbourhood bistro, yet incorporates the history, passions and influences of Ropewalk.

www.LASSCObar.co.uk





FLAVOURS OF ESTONIA

Flavours of Estonia is a print and online platform that is the authority on in-depth, knowledgeable, and pioneering food, restaurant, and hotel news in Estonia. Founded by Aivar Hanson, 2017 marks the tenth consecutive year that the Flavours of Estonia's Restaurant Guide will point you to the best dining places in Estonia. Teaming up with the Estonian Tourism Board, Flavours of Estonia now has the opportunity to show the rest of Europe why exactly we should be adding this Baltic country to our European food map.

www.flavoursofestonia.com



SAUCE | 2017 TARTU

From 10th to 12th September 2017, Tartu, Estonia, will play host to the third annual Sauce Forum: a carefully curated event of global leaders in hospitality and the culinary arts; discussing **THE NEXT COURSE: HOW TO SERVE THE FUTURE.**

Taking place within the Estonian National Museum (Eesti Rahva Muuseum), #SAUCE2017 is a three-day event bringing together international chefs, restaurant professionals, and culinary geeks from across the world with a program of collaborative dinners, unique cultural insights, a chance to become immersed within the evolving food culture of Estonia itself, and panel discussions. Like the years before, #SAUCE2017 has attracted the industry's leading influencers. 2015 and 2016 brought stars such as Massimo Bottura, Magnus Nilsson, Ana Roš, and Christian Puglisi, who focused on various elements ranging from the art of cooking, ultimate creativity, and how to be a sustainable chef. This year #SAUCE2017 investigates how we can champion a better future for the hospitality industry built around food and service, drawing on the knowledge of industry pioneers who will lead discussions on future sources and chef education.

www.sauceforum.com





duck duck goose

Created by Oli Brown, formerly Head Chef of Le Café Anglais, Executive Sous Chef of the Continental Hong Kong and Rowley Leigh protégé, duck duck goose is inspired by the roast meat shops that line the streets of Hong Kong. Cantonese BBQ is the focus of the menu with an enticing display of roasted, dried and glazed meats for all to see. Expect glazed duck, pork and goose that is air-dried and roasted on site in a custom built air dryer and duck oven, served with homemade pickles and plum sauce while the rest of the menu is divided into cooking techniques, such as raw, fried, from the wok and steamed. The Prawn Toast Revisited is take on Ho Lee Fook's juicy starter with some extra ingredients from Oli. Inside style elements are taken from Cha Chaan Tengs, the Hong Kong-Western hybrid cafés that sprang up in the city post-war. Utilitarian style elements and playful yet sophisticated aesthetic fits seamlessly with this community initiative that has transformed a disused plot of land into a creative space showcasing exciting independent businesses from Brixton and Lambeth.

www.duckduckgooselondon.com

