



TRIVET

DEAR GUEST

We would be delighted to welcome you to Trivet by offering you a complimentary glass of wine when ordering food at the bar before 7pm or dining for lunch in the restaurant.

This offer is valid until 31st January 2020.

Please quote WINE at the bar or write WINE in the reservation notes when reserving your table for lunch.

We look forward to seeing you soon.

Kind regards, Jonny Lake & Isa Bal



ABOUT JONNY LAKE

Jonny started cooking by volunteering at the meals-on-wheels charity, Santropol Roulant in Montréal, Quebec while earning a university degree in physics and biology. His increasing love of cooking and feeding others led him to the decision to pursue a career as a chef, training at the Institut de Tourisme et d'Hôtellerie du Québec. This was followed by a move to Italy where he worked at the Michelin starred A Sporcacciu-a and Quintilio, both in Liguria, as well as for the legendary Italian chef, Gualtiero Marchesi at L'Albereta in Lombardy.

Jonny moved to the UK in 2005 to join The Fat Duck and became Head Chef in 2009 and was subsequently made Executive Head Chef of The Fat Duck Group. He departed the restaurant in 2018 to pursue personal projects and collaborate on Trivet with Isa.



ABOUT ISA BAL

Isa began his career in the hospitality industry more than twenty years ago as a commis sommelier at The Vineyard at Stockcross near Newbury. He is now recognised as one of the world's leading sommeliers, having won the highly regarded title of Best Sommelier of Europe in 2008.

Having worked as Head Sommelier for The Fat Duck Group for more than twelve years, Isa worked closely with the kitchen team, pioneering new ways to pair food and drinks, showing highly inventive and exciting combinations. Isa passed his Master Sommelier exams in 2009 and is a respected member of the international sommeliers community.

