



Executive Head Chef **Tom Peters,** *Gracy's Arts & Supper Club*

1. Tell us about your educational background and your work experience to date.

I started restaurant work at 14, while taking my GCSEs - I didn't particularly like cooking at this time however I fell in love with the kitchen environment and quickly took interest in being involved with creating something as a team. I worked for 4 years at a 2 Rosette restaurant in Petersfield which led me to take a 3 year course in Professional Cookery at **Southdowns College**, Portsmouth.

As soon as I was able to, I moved to London and started working for **Steve Groves** at **Roux at Parliament Square**, where I spent almost 6 years and went from Commis Chef to Senior Sous Chef during this time. I then moved

to Norway to work at 3 MICHELIN-starred **Maaemo** where I learnt what it takes to be at the very top of your game, the energy, discipline and ethos were all on another level. Luckily I moved back to London just before the 1st lockdown and took the role as Head Chef at **Bob Bob Ricard** in London. I am currently the Executive Head Chef at **Gracy's Arts & Supper Club**.

2. Why are you so passionate about being a Chef?

I love all aspects of being a Chef, especially working as a team towards one shared goal. The creative side for me is where I really feel passionate, I love creating new dishes - when a plate of beauty comes together and you feel you've nailed it on the 2nd or 3rd attempt it's a great feeling. I rarely come up with a dish and am 100% happy with it on the first try.

3. Mention five words to describe yourself and your work ethic.

Focused, Vigilant, Motivated, Productive, a little bit Stubborn.

4. Where do you see yourself in the next five years?

If you asked me this question before COVID I probably would have given you a different answer, as this period changed many Chef's perspectives - however now I'm just trying to work hard with the opportunities I currently have and hopefully good things will follow.

5. Can you mention Chefs who have inspired you? What do you admire most about them?

I get asked this question a lot and it's a tricky one to answer, I am not particularly inspired by what other people are doing. It's more of personal connections I've made and people who have had patience with me and helped me in the beginning. It doesn't have to be famous or successful people to inspire me but people who made positive changes and continue to work hard every day.

6. What is your favourite dish to cook and why?

There isn't one specific dish that's my favourite to cook, however the Turbot and Scallop Wellington that will be going back on **Gracy's Arts & Supper Club** Menu in October is a special one to me, the main reason is it's 100% original and I hadn't seen it done before. **H**