The YBFs

#YBFS2016 | 30 PAVILION ROAD | 28.9.16

IN ASSOCIATION WITH SEARCYS

THE AWARDS

Fresh Voices in Food Writing

Judged by Marina O'Loughlin, Fay Maschler, Yotam Ottolenghi & Tracey MacLeod

SHORTLISTER

GEORGE REYNOLDS @GO_SCRIPTOR CHRISTIE DIETZ @ASAUSAGEHASTWO THOMAS FAGI F @THOMEAGLE REBECCA MAY JOHNSON @REBECCAMJOHNSON



Judged by James Knappett, Nuno Mendes, James Lowe & Lisa Markwell

SHORTLISTERS

JOHN CHANTARASAK OF SOM SAA @ENGLISH HIPPY ELIZABETH ALLEN OF PIDGIN @THE MODERNCHEF RICHARD FALK OF THE DAIRY @RICHARD FALK OLLIE TEMPLETON OF CAROUSEL @CAROUSEL LDN CALUM FRANKLIN OF HOLBORN DINING ROOM

@CHEFCALUM

WILL BOWLBY OF KRICKET @KRICKETBRIXTON



Judged by Natalia Ribbe, Sandia Chang & Joanne Searley

SHORTLISTERS

DAVID DURBAN, FRENCHIE COVENT GARDEN @FRENCHIECOVENTG

MATT VARONA, CAROUSEL @CAROUSEL_LDN EMMA UNDERWOOD, BURNT TRUFFLE @EJU86 CLAIRE WRIGHT, PARADISE GARAGE

@PARADISEROW254

Food Sharing

Judged by Melissa Hemsley, Clerkenwell Boy & Phoebe Hurst

SHORTLISTERS

ISSY & MEG, THE CURIOUS PEAR @THECURIOUSPEAR KS AND B, WE TRY KAI @KS ATE HERE IZY HOSSACK, TOP WITH CINNAMON @IZYHOSSACK

Baking

Judged by Lily Vanilli, Justin Gellatly & Claire Ptak

SHORTLISTERS

CHLOE TIMMS, FATTIES BAKERY @FATTIESBAKERY STEFAN SPICKNELL, COTTONRAKE BAKERY

@COTTONRAKE

FERGUS JACKSON, BRICKHOUSE BREAD

@BRICKHOUSEBREAD

RICHARD SNAPES, THE SNAPERY @THESNAPERY

Meat

Judged by James George, Richard Turner & Neil Rankin

SHORTLISTERS

ANDY WAUGH, MAC & WILD @MACANDWILD JAMES WHETLOR, CABRITO GOAT

@CABRITOGOATMEAT

Street Food

Judged by Petra Barran, Claire Kelsey & Nichola Smith

SHORTLISTERS

FREDDIE JANSSEN, F.A.T.I. ONDON @FREDDIELOOKATME ANDY STUBBS, LOW 'N' SLOW @ANDY LOW N SLOW AMY WIN, 4LUNCH @4LUNCHMCR

GRACE REGAN, SPICE BOX @SPICEBOX UK



Judged by Simon Rogan, Anna Jones & Claude Bosi

SHORTLISTERS

KYLEE NEWTON, NEWTON & POTT @NEWTONANDPOTT JOSEPHINE O'HARE, HARE ON THE HILL

@JOEYSCOOKING

GABRIELLA AND MOLLY, WE ARE PLANTED

@WEAREPLANTED



Judged by Tony Conigliaro, Alice Lascelles, Anistatia Miller & Jared Brown

SHORTLISTERS

FELIX NASH, FINE CIDER @FINECIDER TRISTRAM STUART, TOAST ALE @TOASTALE MARCIS DZELZAINIS OF PARADISE ROW @MR_MARCIS DANNY CAMERON, THE DYFI DISTILLERY

@DYFIDISTILLERY

ROB SIMPSON OF THE CLOVE CLUB @CAPTAINCOLROY

Honorary

Judged by Lily Jones, Amy Thorne & Chloe Scott-Moncrieff

SHORTLISTERS

JACOB & SAM, ALLIHOPA @ALLIHOPA LDN MAXINE THOMPSON, POLKAPANTS @POLKAPANTS DAVID JOWETT, KING STONE DAIRY @KINGSTONEDAIRY

AND ANNOUNCING...

The Johnnie Walker Keep Walking Award

THE MENU

Classic pours

The YBFs is all about celebrating up-and-coming talent, but we also like to tip our hats to the industry stalwarts. Please help us toast them with these delicious serves.

JOHNNIE & GINGER - **JOHNNIE WALKER** RED LABEL WITH FEVER TREE GINGER ALE @JOHNNIEWALKER

TANQUERAY & TONIC - TANQUERAY LONDON DRY GIN WITH FEVER TREE TONIC WATER @TANQUERAYGIN

SMIRNOFF'S LITTLE AMERICANO - SMIRNOFF NO.21 VODKA, LIME, GRENADINE, RASPBERRY AND FEVER TREE GINGER ALE

@SMIRNOFFEUROPE

BAILEYS OVER ICE - AN AFTER-DINNER INDULGENCE @BAIL FYSOFFICIAL

On the bar

2013 ALCOHOL SHORTLISTER, KAMM & SONS @KAMMANDSONS

BRIT SPRITZ, THE TIPPING POINT

40FT BREWERY @40FTBREWERY

LARGER 4.8% ABV:

A HOPPY VERSION OF THE GERMAN STYLE KÖLSCH, BUT UNFILTERED. SIMILAR TO A LAGER BUT LARGER IN FLAVOUR. BREWED WITH A NEW HOP FROM THE STATES CALLED LEMON DROP
PÄI F 41% ARV:

A HOPPY AMERICAN STYLE PALE ALE WITH THE FLAVOUR OF SUMMER WITH A MIX OF UK AND US HOPS

NYETIMBER @NYETIMBER
NYETIMBER CLASSIC CUVEE 2009

The MUNCHIES Punch Bowl Terrace

IN PARTNERSHIP WITH JOHNNIE WALKER

JOHNNIE WALKER, LEMON JUICE, SUGAR SYRUP, CHAMBORD, RASPBERRY PURÉE AND CRANBERRY JUICE @MUNCHIES @JOHNNIEWALKER

Mon alcoholic by Searcys
APPLE JUICE, GINGER BEER AND ELDERFLOWER

APPLE JUICE, GINGER BEER AND ELDERFLOWER STRAWBERRY MOJITO

@SEARCYS1847

Savoury

2016 MEAT FINALIST, MAC & WILD @MACANDWILD

LAMB RIBS

VENISON TARTARE AND A DRAM OF JOHNNIE WALKER RED LABEL

2016 STREET FOOD FINALIST LOW 'N' SLOW @ANDYLOWNSLOW

MESQUITE WAGYU BRISKET CHILLI TACOS

2016 VEGETABLE FINALIST PLANTED @WEAREPLANTED

FRISELLE, FAVA BEAN PUREE, ALMOND RICOTTA, NEWTON & POTT CARAMELISED RED ONION CHUTNEY ZUCCHINI ROLL UPS, MINTED BABA GANOUSH, TOFU FETA, MICRO HERBS CAVALO NERO QUINOA STUFFED DOLMA, LEMON TAHINI DIP SQUASH, BLACK OLIVE TAPENADE, SUNFLOWER SEED TZATZIKI, SPROUTED SEEDS

2016 VEGETABLE FINALIST HARE ON THE HILL @IOFYSCOOKING

MARROW GANOUSH WITH SEEDED CRACKERS
FERMENTED PICCALILLI WITH YOGURT CHEESE

2016 HONORARY FINALIST KING STONE DAIRY @KINGSTONEDAIRY

ROLLRIGHT CHEESE, SERVED WITH NEWTON & POTT CHUTNEYS AND BRICKHOUSE LOAVES

2016 HONORARY FINALIST ALIHOPA @ALIHOPA LDN

NORFOLK COLD SMOKED RAINBOW TROUT WITH NEWTON & POTT GIN PICKLED CUCUMBERS AND BRICKHOUSE SHACKLETON LOAF

2016 VEGETABLE FINALIST NEWTON & POTT @NEWTONANDPOTT

A SELECTION OF PRESERVES, CHUTNEYS AND CANAPÉ COLLABORATIONS FEATURING:

BEETROOT & ORANGE CHUTNEY
FEIJOA CHUTNEY
TAMARILLO CHUTNEY
POSH PICCALILLI
GIN PICKLED CUCUMBER
CARAMELISED RED ONION CHUTNEY

2016 BAKING FINALIST BRICKHOUSE @BRICKHOUSEBREAD

A SELCTION OF FRESHLY BAKED LOAVES AND CANAPÉ COLLABORATIONS FEATURING:

COUNTRY WHITE PECKHAM RYE RAISIN & WALNUT THE SHACKI FTON

Sweet

2016 BAKING FINALIST, FATTIES @FATTIESBAKERY

MISO CARAMEL GOLDMINE BROWNIE TOWER
POPPY SEED CARAMEL MACAROONS
MINI TAHINI CARAMEL & GANACHE TARTS
BOCADITOS DE CORNFLAKES
MINI BAGS OF BRITISH SEA SALTED CARAMELS

LILY VANILLI @LILY_VANILLI_CAKE
A CAKE COLLABORATION WITH FATTIES

2016 BAKING FINALIST, COTTONRAKE BAKERY @COTTONRAKE

WHITE CHOCOLATE TART
LEMON MERINGUE PIE
SCOTTISH WILD BRAMBLE AND ALMOND TART
CHOCOLATE MACARON
TREACLE AND ROAST PECAN TART
VALRHONA DARK CHOCOLATE AND CARAMEL TART

2013 BAKING WINNER, POPPY AND SEBASTIAN @POPPYANDSEBASTIAN

YOGHURT MOUSSE, COFFEE AND ROASTED PLUMS
REDCURRANT, BLACKBERRY, TOMATO AND DAMSON FRUITTART
CARAMEL AND STEWED APPLE TART
SOBACHA VANILLA CREME BRULEE

NONNAS GELATO @NONNASGELATO
POACHED PLUM & CARDAMOM GELATO
GIANDUIA - CHOCOLATE & COBNUT GELATO
APPLE & BLACKBERRY CRUMBLE GELATO



As a chef-led business with a rich heritage across its collection of restaurants, bars and iconic venues, there are two fundamentals which have remained constant at Searcys; innovation and quality - a mutual foundation on which The YBFs partnership was founded.

We are delighted to be hosted by Searcys tonight at the beautiful Georgian townhouse 30 Pavilion Road, Searcys 'spiritual' home since the 1920s and a dream location for The YBF awards.



SNAIL SPRING ROLL LOBSTER PATE, AVRUGA CAVIAR PEA, APPLE GRANITE WILD MUSHROOM ARANCINI, TRUFFLE MAYONNAISE SMOKED DUCK BREAST, CELERIAC

@SEARCYS1847 / @30PAVILIONROAD / SEARCYS.CO.UK

MUNCHIES

Food by VICE.