

# Profile: Steve Smith

**Head Chef, The Burlington,  
The Devonshire Arms, Bolton Abbey**



Steve Smith joined the Devonshire Arms in April 2008 and very quickly regained the coveted Michelin Star for the Burlington Restaurant. He brings a wealth of culinary knowledge which he shares with the team to ensure each guest has a memorable dining experience.

Steve leads a happy, productive and extremely talented team who work efficiently as well as creatively. Sourcing and nurturing more local suppliers and certifying ethical standards of animal husbandry was at the top of the agenda when he first arrived to head up the kitchens at The Devonshire Arms Country House Hotel and Spa. He has developed the use of the hotel's own extensive kitchen gardens to provide quality seasonal produce.



## Background

Steve has worked in and led some of the top kitchens in the country and at 24, was the youngest chef to gain a Michelin star. He has held a Michelin star in the UK for ten years, as well as its equivalent 'Hat' in Australia. Making this achievement even greater, Steve has earned the coveted star across four different restaurants.

Having attended North Warwickshire College of Technology and Art, Steve's first position was at Provence at Gordleton Mill, Hampshire under Head Chef Jean-Christophe Novelli.

Following a move to Gidliegh Park in Devon, and a year at Paul Heathcotes, Steve was invited back to work for Jean-Christophe, now at Four Seasons. During his two years at Four Seasons, Steve honed his skills with some of the most influential chefs in England, paving the way for Steve himself to become one of the top chefs in the country.



## Career Highlights



Gaining a Michelin star at **Gordleton Mill, Hampshire** at the age of 24.

**Holbeck Ghyll in Windermere** - After just 8 months, Steve gained the hotel's first Michelin star.

Earning a Michelin star while at **Guellers, Leeds**

Steve spent two years in Australia's most celebrated restaurant '**The Restaurant**' in **Melbourne**, gaining 2 'hats' - the equivalent of 2 Michelin stars.

Working as Head Chef at **Seaham Hall**, Steve gained the hotel their first Michelin star and retained it for four years.

**The Burlington at The Devonshire Arms Country House Hotel and Spa** - Steve regained the coveted Michelin star after just 8 months.



Earning Four AA rosettes for **The Burlington at The Devonshire Arms Country House Hotel and Spa** - Four rosettes are only awarded to those restaurants where the cooking expresses a passion for excellence, superb technical skills and remarkable consistency. Steve was, at the time, one of the youngest chefs in the country to achieve such an accolade.

**The Devonshire Arms Country House Hotel & Spa  
Bolton Abbey | Skipton | North Yorkshire BD23 6AJ**

**T: 01756 710441**

**E: [res@devonshirehotels.co.uk](mailto:res@devonshirehotels.co.uk)**

**[www.thedevonshirearms.co.uk](http://www.thedevonshirearms.co.uk)**