



THREE EAGLES
RESTAURANT BAR

NEW RESTAURANT/ BAR UNVEIL THEIR EXECUTIVE CHEF

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With the recent announcement that The Three Eagles - Restaurant and Bar, will debut in Llangollen later this year, the venue has even more thrilling news...

In what is described as a real coup for the venue and indeed Llangollen itself, international executive Chef, Adam Gaunt-Evans, will bring his culinary talents to the town.

Returning to his hometown of Llangollen, Adam has over twenty years of culinary experience, having cooked in some of the world's most exclusive venues spanning over three continents and seven countries.

The Three Eagles owner, Matt Jones believes that the announcement of such a renowned and experienced chef puts a real marker down for the quality of food to be expected when the venue opens later this year.

"To be able to announce Adam as our executive Chef makes me extremely excited", said Matt. "His skills coupled with the experience he brings with him from his time in top class kitchens around the world makes him an ideal acquisition for what we are looking to achieve at The Three Eagles."

Since finding his love for cooking at the age of fourteen, Adam went on to train at London's five-star Dorchester Hotel and continued on to the Michelin starred Green House in Mayfair as well as working alongside the acclaimed Chef Bjorn Van der Horst.

Adam continued his success operating top restaurant kitchens across a host of exotic countries and in his first international role, worked as a senior chef at the Burj al Arab – the iconic Dubai landmark regarded as the world's first seven-star hotel. Hungry to experience new cultures and cuisine, his skills took him on further to luxury resorts in the Maldives, Thailand and Australia where he worked in a seafood restaurant headed by celebrity Chef Peter Kuruvita.

Adam now joins The Three Eagles following his latest overseas venture which saw him head-hunted for the role of Executive Chef at Sri-Lanka's 5-star Galle Face Hotel. Here, he oversaw the successful re-opening of the hotel's group of six restaurants following a thirty-million dollar restoration and refurbishment.

Returning to Wales, Adam insists that The Three Eagles will be the ideal venue for guests to experience menus that will reflect the rich cultural diversity of Llangollen, home to the world's first international Eisteddfod.

"The Three Eagles is going to offer a new dining experience to the town and surrounding areas," said Adam. "I am working closely with owners Matt and Vicky and operations director Tracey to create exciting menus ranging from leisurely brunches and the perfect traditional Sunday Lunch, to a full evening a la carte experience. Our sophisticated bar will provide an exciting venue to enjoy perfectly mixed drinks with convivial sharing dishes".

Even after spending much of the previous two decades abroad, being local to Llangollen, Adam knows only too well that the produce available to him in his hometown is some of the best.

"Wherever I have been in the world, Llangollen has always been my home. North Wales has some of the best natural produce available and I'm very excited to be working again with Welsh suppliers, farmers and producers, championing seasonal produce and really showcasing the quality of our region"

The Three Eagles is set to include a high-quality **cocktail bar** with a restaurant featuring signature dishes such as seared native scallop with curried pumpkin, parmesan and vanilla butter, as well as Sticky Welsh beef short rib in stout with champ potatoes, charred leeks & crispy garlic. The venue promises to convey a new and exciting feel to Llangollen's social scene whilst offering some fantastic new employment opportunities.

"We have already begun recruiting a very strong senior team," revealed Adam. "But we look forward to welcoming applications as we create new opportunities for local people aspiring to work in the hospitality industry. There has never been a better time to join; our internal training program and future expansion will provide exciting opportunities for our employees."

The Three Eagles is the latest venture by Llangollen-based entrepreneur-couple, Matt and Vicky Jones, and is set to be the first feature under the One Hundred knights hospitality brand, whose mission is to redefine travel experiences and dining out trends within the region, with an exciting collection of restaurants, bars and leisure venues.