

James Tanner

BIOGRAPHY



When **James Tanner** became the latest recruit to the ever-popular TV series *Ready Steady Cook* (BBC1) the show drew in close to 3 million viewers per episode. Since then he has appeared on *Step up to the Plate* BBC1, *Take on the Takeaway* BBC 2, *Saturday Kitchen* BBC 1, *Something for the Weekend* BBC 2, *Put Your Menu Where Your Mouth Is* BBC 2, and is a regular on *Lorraine* and *This Morning*.

2010 saw **James'** career soar, with his own range of products with *Matalan* incorporating everything from cookware to kitchen textiles with a new range hitting the shops in 2011. Previously, he was a regular co-presenter for *Great Food Live* for *UKTV Food*. **James** and Chris (James' brother) filmed their own 15 part series *The Tanner Brothers*, broadcast on the *Carlton South West* region in December 2003, and repeated on *Great Food Live* in 2004. It also ran on *UKTV Style*.

James is regularly asked to work with top brands; he was the face of *Blossom Hill's* Summer 2012 campaign, and in Autumn 2012 launched the new range of *Heinz* soups with a series of soup-inspired recipes.

In 1999, aged 23, **James** and his brother Chris realised their boyhood dream and opened *Tanners Restaurant* in Plymouth. This was the perfect opportunity to put into practice their excellent *Roux Brothers* training. The restaurant is in a Grade 1 listed building that is the oldest in the city and was a medieval priest's house. However there's nothing old fashioned about the menu which is mainly modern British with Continental and North American influences. It has been voted as the Best Restaurant in the UK for 2007/8 in the AA Awards, a huge and rarely bestowed honour! In addition to *Tanners Restaurant*, **James** also co-owns and runs *The Barbican Kitchen*, also in Plymouth, and this too has attracted much praise.

James is a regular at food festivals up and down the country, and was involved in the *Red Tractor* campaign, which focuses on an alliance of farmers, processors, retailers and distributors who work together to maintain and raise production standards. **James** is passionate about using local, seasonable and sustainable produce of excellent quality.

James' books include *For Chocolate Lovers*, and *Ice Cream* co-written with his brother Chris, and his first solo book, *James Tanner Takes 5: Delicious Dishes Using Just 5 Ingredients*. **James'** second book, *Tanner's Twists: Imaginative Takes on 100 Classic Dishes*, is published in July 2013 with Kyle Cathie.

For full details visit us at: www.limelightmanagement.com

To make any enquiries please mail us:

mail@limelightmanagement.com