

# Mark Greenaway

## BIOGRAPHY



*"...Greenaway's creative cooking immediately places him in Edinburgh's premier league" - Square Meal*

*"Greenaway prides himself on his desserts, and he's right to because they're invariably faultless" - Scotland on Sunday*

**Mark Greenaway** received nationwide acclaim following the opening of his eponymous restaurant in Edinburgh in February 2011. Now situated on North Castle Street the awards and plaudits have continued; Scottish Hotel Awards 'Rising Star Chef of the Year 2011', Scottish Style Awards 'Scotland's Most Stylish Restaurant 2011', runner up for 'Best Restaurant' at Observer Food Monthly Awards 2015, and recommendations in Good Food Guide 2015, and Michelin Guide 2014-2017. In 2012 it was the only restaurant in Scotland to be newly awarded three AA rosettes for outstanding cuisine which it has retained since, as

well as 13<sup>th</sup> place in Square Meal's Top 100 UK restaurants 2016, for the second consecutive year, and Scottish Food Awards & Academy's Contemporary Dining Destination of the year 2017.

**Mark's** debut book, 'Perceptions: Recipes from Restaurant Mark Greenaway', was published in July 2016 and won the Gourmand World Cookbook Award for Best Chef cookbook 2017. He has written for Edinburgh Evening News and Scotland Now, and a fortnightly recipe column for The Herald.

In 2014 **Mark** appeared live as a guest on BBC's *Newsnight* and as a guest chef on BBC 1's Saturday Kitchen, and Channel 4's *Sunday Brunch*. He is a weekly guest chef on STV Edinburgh's *The Fountainbridge Show*. He represented Scotland on BBC2's *Great British Menu* in 2012 and again in 2013. **Mark** mentored a group of teenagers as they endeavoured to launch a healthy take-away business, filmed for 3-part documentary series *Teen Canteen* on BBC2 in November 2013.

With a career beginning in Scotland in 1992, **Mark** then went on to gain valuable experience during a five year stint in Australia, working at some of the nation's top establishments. Returning to Scotland, he continued his profession at One Devonshire Gardens in Glasgow, Kilcamb Lodge Hotel in Strontian and The Dryburgh Abbey Hotel in the Scottish Borders. **Mark** has taught at Braehead Cook School and Edinburgh New Town Cookery School, and has appeared at events including Foodies Festival, Taste of Edinburgh, Gardening Scotland, BBC Good Food Show, Ideal Home Show Scotland, The Scottish Chefs Conference, and Eat, Drink, Discover Scotland.

**Mark** has a passion for Scottish ingredients, and uses only the very best local, seasonal produce, transforming them with modern techniques. **Mark** is a popular spokesperson for Scottish brands and has collaborated with Bowmore whisky, Nairn's Oatcakes, Tennents Whisky Beer, and was an ambassador for Scotland Food & Drink.

**Mark** has supported campaigns for Cyrenians, Bowel Cancer UK, Marie Curie Cancer, Barnardo's Scotland, Breakthrough Breast Cancer, and MacMillan Cancer. He is the regional partner chef for Scotland supporting Le Cordon Bleu UK Scholarship Award, and an ambassador for the *Prince's Trust* and *Young Scot*, helping to train and support young people looking for a start in the hospitality industry.

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