

Galton Blackiston

BIOGRAPHY



Galton Blackiston is chef patron of Michelin starred [Morston Hall](#) in Norfolk, as well as a popular TV chef and food writer.

From humble beginnings as an entrepreneurial schoolboy with a local market stall to multi-award-winning chef, he has established an enviable reputation among diners, critics and fellow professionals alike.

Galton established his early reputation at John Tovey's legendary Miller Howe hotel and restaurant in the Lake District, rising to the position of head chef, before gaining experience in London, New York, Canada and South Africa.

In 1992 he and wife Tracy established Morston Hall hotel and restaurant on the fringes of Morston Marshes in north Norfolk. It has gone on to become one of Britain's most successful country house hotels, holding four AA red stars and four AA rosettes as well as a Michelin star for a remarkable 19 consecutive years.

The business holds many more awards including a CATEY Award, an English Tourism Council Gold Award, Booker Prize for Excellence, Good Food Guide County Restaurant of the Year, East of England Tourist Board Hotel of the Year, Craft Guild of Chefs Hotel & Restaurant of the Year, and EDP Food Awards Restaurant of the Year.

Galton's personal accolades have seen him judged Chef of the Year by a succession of organisations including the UK Craft Guild of Chefs.

Galton's many TV credits include appearances on BBC's Great British Menu, Countryfile and Yes Chef, while also being a regular on the BBC's Saturday Kitchen and ITV's Saturday Morning with James Martin.

He has featured frequently on radio and, as a member of the Guild of Food Writers, has had work published in numerous high-profile newspapers and magazines.

His passion for writing has also seen **Galton** author a number of critically acclaimed books including *Cooking at Morston Hall*, *A Return to Real Cooking*, and *Summertime*. His most recent work, seafood cookbook *Hook Line Sinker*, was published to critical acclaim in September 2017, with a foreword by **Galton's** cooking hero Michel Roux OBE. It has been awarded Gourmand World Book Awards' Best Fish and Seafood Cookbook of the Year in the UK, and is nominated for the 2018 world title.

In spite of 25 hectic and hugely successful years at Morston Hall, **Galton** and his wife Tracy have found time to launch a second venture, [No 1 Cromer](#). Offering a very modern twist to the traditional fish and chip restaurant, locally sourced produce are at the heart of the menu and ethos.

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