



Marcus's biography

Marcus Wareing

Chef and Restaurateur

Marcus Wareing is one of the most respected and acclaimed Michelin Star Chefs and restaurateurs in Britain

About Marcus Wareing

His contribution to British food and the nurturing of the next generation of cookery talent, has seen him win numerous awards and accolades throughout his career including a Michelin star, Tatler Restaurateur of the Year, GQ Chef of the Year, Chef of the Year with Caterer and Hotelkeeper, and an Acorn Award. Marcus has released seven cookbooks, including *'New Classics'* and *'Marcus at Home'* which spent five weeks in the Sunday Times top 10 bestseller list. In October 2019, Marcus published his eighth cookbook, *'Marcus Everyday'*, with Harper Collins.

Originally from Southport, Merseyside, the son of a fruit and vegetable merchant, Marcus began his career aged 18. He received his first Michelin star at just 26 – one of only a handful of chefs to be recognised at this age.

Over the last 30 years Marcus has been involved in the creation of some of London's most celebrated restaurants. Founded in 2008 with his wife Jane, Marcus Wareing Restaurants began with the opening of the Michelin-starred Marcus Wareing at The Berkeley (now known simply as "Marcus"). The group now also includes The Gilbert Scott, an elegant British restaurant and bar in St Pancras Renaissance Hotel. In the autumn of 2014 Marcus joined the BBC television series Master Chef: The Professionals (UK) alongside Gregg Wallace and Monica Galetti, where he continues to act as judge and mentor to the next generation of British cookery talent. His broadcast work also includes Chef vs [Science](#), created with the BBC.

Marcus is a supporter of The Nicholls Spinal Injury Foundation, Action Against Hunger, GOSH, MENCAP, Help for Heroes, The British Red Cross, One For The Boys and Cancer Research. He lives in London with his wife and three children Jake, Archie and Jessie.

