



Michelin Guide shines a spotlight on Britain's sustainable gastronomic excellence

Being the highest distinction in gastronomy, the Michelin Star award ceremony brings the culinary arts to life. Great Britain shone once again this year, with a display of 28 stars awarded to a total of 21 restaurants sprinkled throughout England, Scotland and Wales. A category introduced in 2021, Green Star trailblazers have sustainability in their DNA and beckon you to discover your next culinary obsession, knowing each bite supports a sustainable cause.

Food and drink

England

London

Wales

Yorkshire and the Humber

January 2025

These six fresh Green Star winners have been awarded a [Green Star](#) for the first time in 2024:

The Whitebrook, Monmouthshire, Wales

Located in the charming Wye Valley, with their own Michelin Star and 4 AA Rosettes, the [Whitebrook with rooms](#) is a regular in the prestigious Top 50 restaurants in the UK. The menu changes weekly, inspired by ingredients at their best. Another strength can be found in its extensive wine list which features local wines from independent wineries, organic producers including lesser-known grape varieties. Their philosophy focuses on limiting waste, recycling or composting wherever possible and using local produce. By utilising their own vegetable garden and working closely with like-minded local producers, they curate organically grown produce, collected in reusable boxes to reduce packaging waste. All meat is reared locally, 100% of the fish is fresh and sourced from sustainable British fisheries.

St Barts, London, England

[St Barts](#) made its debut in the Michelin Guide after receiving its first Michelin Star in 2023. A tasting menu that brings together the best of traditional British cuisine has positioned it as a great gastro option in the capital. Each dish is constructed with only the best naturally sourced local British produce. In keeping with the team's philosophy of sustainability a local carpenter Archie Faber creates the restaurant's handcrafted tables from the fallen wood of London Plane trees. Crafted by co-founder Luke and in partnership with ceramicists Adrian Gonzales, the exclusive tableware draws inspiration from the British coastline with an aim to elevate the beauty of each dish, adding an artistic flair to enrich your dining experience.

Interlude at Leonardslee Lakes & Gardens, Horsham, England

Set in the historic gardens of the Grade I listed [Leonardslee Estate](#), Interlude has held a Michelin Star since 2019. Interlude draws inspiration from their wonderful surroundings. They prioritise their own orchard products while also including local farmers who champion organic principles and traditional produce. Turn the evening into a relaxing weekend getaway with an overnight stay in one of their boutique rooms, each designed by leading British interior designers.

Forge at Middleton Lodge, North Yorkshire, England

Nestled in the Yorkshire countryside, [Forge](#) is a contemporary and eco-conscious restaurant dedicated to sustainability. With menus inspired by their environment, dining at Forge is a unique experience. Their menus comprise ingredients grown sustainably in the surrounding areas, in both their own estate's orchards and local parks and woodlands. They also focus on seasonality, utilising the best in season produce. With an aim to be a self-sufficient restaurant, Forge uses traditional cooking and preservation techniques to reduce their impact on the environment.

Annwn, Narbeth, Wales

Self-proclaimed champions of the Welsh food movement, [Annwn](#) offers “Wild food experiences in the heart of Pembrokeshire”. The unique menu changes every season to showcase the quality and diversity of Welsh gastronomy while also collaborating with the best sustainable local producers. Experience the best of Welsh food surrounded by rugged cliffs and charming fishing villages.