



## Early years

James was born in 1972 in Malton, Yorkshire. He was brought up on the Castle Howard estate where his father worked as a catering manager. At 16 he began his formal training at Scarborough Technical College, where he was Student of the Year for three years running.

After catering college James went to work for Antony Worrall Thompson in the kitchens of One Ninety Queen's Gate in London. James went on to work for many leading chefs in London in restaurants including Alastair Little in Soho, two Michelin star restaurant The Square in Mayfair and another two Michelin star restaurant, Harvey's, in Wandsworth. He also toured France, working in chateaux kitchens and gaining experience in Michelin star establishments including three Michelin star restaurant, Maison Troisgros in Roanne. When he moved back to England, he took up a position as junior pastry chef at the acclaimed Chewton Glen.

In 1994, just a few weeks short of his 22<sup>nd</sup> birthday, James opened the Hotel and Bistro du Vin in Winchester as head chef, where he became famous for changing the menu every day. It was a spring-board to the hotel opening up nine more hotels over the next 10 years.

## Television career

James's television career began in 1996 with *The Big Breakfast* and *Ready, Steady, Cook*. Over the next ten years he went on to film shows including:

- *Kids Eat the Funniest Things*
- *Fifty Ways to Feed Your Lover*
- *For Better, For Worse*
- *Simply Fish*
- *Scouting About*
- *Entertaining with James*
- *Use Your Loaf* with Paul Hollywood
- *Master and Servant* with Antony Worrall Thompson
- *Why Weight*
- *Kitchen Invaders*
- *Housecall*

- *Good Food Live*
- *Delicious!*
- *James Martin Sweet*
- *Yorkshire's Finest*
- *Out of the Frying Pan*
- *Too Many Cooks*
- *Castle in the Country*
- *Digs Deep*

In 2006 James became the presenter of popular BBC One show *Saturday Kitchen*. He presented the show up until March 2016, making it a Saturday morning staple which regularly attracted viewers in excess of 3.5 million.

In 2007 James appeared as co-host of *The Great British Village Show* on BBC1. He finished off the year with a series on UKTV Food called *James Martin's Christmas Feasts*. The following year the 30-part series, *Eating with the Enemy*, was broadcast.

In September 2011 James was tasked with revamping the menu and catering facilities at Scarborough General Hospital for the BBC's One's *Operation Hospital Food*. The show was recommissioned for a second and third series in 2013 and 2014. To this day the hospital food project remains one of James's great passions. In 2015, he became an honorary patron of the Hospital Caterers Association.

In 2012 James interviewed Sir Jackie Stewart for *Racing Legends* on BBC2 about his life and career. The pair drove through the Alps in a Pantera supercar and James also drove Sir Stewart's Tyrell Formula One car around the Monza race circuit. James described it as "a dream come true!"

In 2013 James presented *United Cakes of America* on the Good Food Channel. Throughout the series he travelled 634 miles along America's East Coast, sampling 234 cakes and five bags of pretzels with the production crew along the way.

He also joined world renowned *The Roux Scholarship* as one of the 8 permanent judges on the panel. He remains part of the judging panel, searching for a Roux Scholar from a selection of bright young UK-based chefs. It is regarded as one of the world's best food scholarship programmes and previous winners have gone on to achieve global acclaim.

James appeared alongside Angela Hartnett and Richard Corrigan on BBC1 in *The Great British Budget Menu*. The show shone a spotlight on food poverty and involved the chefs cooking nutritious meals on a budget.

In late 2013 James joined Mary Berry as co-judge on the *Junior Bake Off* on CBBC. Screened over two weeks, viewers saw forty bakers compete to be Junior Bake-Off Champion by completing Technical Bakes and Showstopper Challenges. The show went on to win a BAFTA for Children's Entertainment.

In 2014 James hosted the highly successful *Home Comforts* for the BBC. Throughout the series James shared his recipes and secrets for home cooking from his own kitchen. The show returned in 2015 for a second series with an accompanying book of the same name and secured the highest viewing figures for that time slot on TV.

Home Comforts at Christmas aired in December 2015 and series three of Home Comforts aired in January 2016. A new recipe book, *More Home Comforts*, was released in February 2016.

James has also appeared as a guest presenter on *This Morning* and *Junior Masterchef* and as a guest on programmes including *The One Show*, *Loose Women*, *The Chris Evans Breakfast Show* and *BBC Breakfast*.

### **Columns, cookbooks and events**

James has written recipe columns for magazines including *GoodFood* and *Ideal Home* and a motoring column for the *Mail on Sunday*. He currently writes a regular food column for *The Daily Mail's Weekend Magazine*.

James has also published 20 books including numerous cook books and an autobiography, titles include:

- *Eating in With James Martin* (1998)
- *Delicious! The Deli Cookbook* (2000)
- *Great British Dinners* (2003)
- *Easy British Food* (2005)
- *James Martin's Great British Winter Cookbook* (2006)
- *James Martin Desserts* (2007)
- *The Collection* (2008)
- *The Great British Village Show Cookbook* (2008)
- *James Every Day: The Essential Collection* (2009)
- *Driven* (2010)
- *My Kitchen* (2011)
- *Masterclass: Make Your Home Cooking Easier* (2011)
- *James Martin Easy Everyday: The Essential Collection* (2012)
- *Slow Cooking: Mouthwatering Recipes with Minimum Effort* (2012)
- *Fast Cooking: Really Exciting Recipes in 20 Minutes* (2013)

- *Home Comforts* (2014)
- *Sweet* (2015)
- *More Home Comforts* (2016)
- *James Martin's French Adventure* (2017)

James delivers cooking demonstrations regularly and has appeared at events including the BBC Good Food Show, The Yorkshire Dales Festival, Essex Festival of Food & Drink as well as many others.

### **Restaurants and cooking experiences**

In 2011 James opened his first restaurant, Leeds Kitchen, in Clarence Dock, Leeds. It went on to win an Oliver Award for 'Best Service' and was the first UK casino restaurant to be placed in the Michelin Guide. The casino, and restaurant along with it, closed in 2013. It later relocated to Manchester with the new name of James Martin Manchester.

In 2012 James opened his second restaurant inside The Talbot, Malton, North Yorkshire. The restaurant was placed in the Michelin Guide at the end of 2012. In June 2013, it was reviewed by Jay Rayner for the Observer who described his meal there as "the single best plate of food I have been served this year" and "three beautifully poised, close to faultless dishes". James left The Talbot in February 2015.

In September 2013 James opened James Martin Manchester at the Manchester235 casino inside the Great Northern Warehouse. In 2015, it was listed in The Sunday Times Top 100 UK Restaurants, one of only two in Manchester.

In 2014 James announced he would be working with P&O Cruises as one of their Food Heroes to set up Britain's first cookery school at sea on board the new ship Britannia. The Cookery Club allows passengers to learn cookery skills and new dishes through a series of classes.

In 2015 James Martin Kitchen opened at Stansted Airport with the aim of providing "proper British food" for travellers. It serves 3,000 – 4,000 meals per day. Additional outlets followed at intu Lakeside, Manchester Piccadilly train station and Glasgow Airport.

In 2017 The Kitchen Cookery School and Restaurant opened at the acclaimed Chewton Glen. Offering a range of inspiring classes and stunning seasonal menus it's the place to eat, meet, create and cook.

### **Other projects**

James consults for Thomas Cook airlines, developing and testing their menus for the three million in-flight meals they serve each year. James is also Executive Chef for Virgin Trains

East Coast, designing and developing their first-class menus. James endorses a range of kitchen appliances with Wahl, cookware, knives, bakeware and kitchen utensils with Stellar, the HeaT collection for Chesney's, and has large collection of stylish and modern tableware with Denby Pottery. 2015 saw James embark on a UK wide theatre tour selling out to stages around the UK for 26 dates including Hammersmith Apollo.

## **Awards**

In 2010 James was awarded the title of Honorary Professor by the University of West London, London School of Hospitality and Tourism along with Michel Roux OBE, Raymond Blanc and Anton Mosimann OBE.

In 2013 James was honoured with [The Craft Guild of Chefs Special Award](#). The Special Award is presented to someone who has made an outstanding contribution to the industry, and James was praised for his commitment.

James was named TV Personality of the Year at the Fortnum and Mason Food & Drink Awards 2015. The award is voted for by the public and over 40,000 votes were cast to crown James the winner.

James was ecstatic when Saturday Kitchen was named Best Food Show at the TV Choice Awards 2015. James is also BAFTA nominated and has been nominated for and won several Royal Television Society Awards.

He was inducted into the French Guilde Internationale Des Fromages in 2016 and received he received a Doctorate of Business from York St John University.

## **Beyond food**

Outside of the world of food James is has a passion for cars, bikes and planes. He raced in the Mille Miglia in 2006 and 2015 as part of the Jaguar team and competes at the Goodwood Festival of Speed and the Goodwood Revival with his mate racing driver Jason Plato. James holds a pilot's licence and is currently learning to fly helicopters.

James gets involved with CarFest and the Dine and Disco for BBC Children in Need every year.

## **Key contact details**

For media enquiries, professional appearances and TV bookings only please contact Limelight Celebrity Management Ltd, 10 Filmer Mews, 75 Filmer Road, London, SW6 7JF.

T: +44 (0)20 7384 9950

E: [mail@limelightmanagement.com](mailto:mail@limelightmanagement.com)