



Richard Galli appointed Executive Chef of The Goring

The Goring is delighted to announce the appointment of Richard Galli as Executive Chef.

Galli has been Head Chef at The Goring, including the Michelin-starred Dining Room, since July 2017. The announcement comes following the departure of Shay Cooper in early 2019. Of Richard's appointment as Executive Chef, David Morgan-Hewitt commented: "It is like winning the lottery when the best candidate is already an important member of the team. We were delighted that so many prominent chefs expressed an interest in the role here at The Goring, but we knew the right man was already on the pass, our existing Head Chef Richard Galli. During the recruitment process, Jeremy Goring and I have thoroughly enjoyed eating in many of the best restaurants in the country, which has only served to underline our conviction that we have made the right choice in making this appointment".

Galli, who is of Italian descent, grew up in Brazil. He moved to London in 2004 taking his first restaurant position at Conran Group's ZINC Bar & Grill. Following this he quickly rose through the ranks working with Corbin & King, at both The Wolseley and St Alban. After several years as Head Chef at Morton's Club in Mayfair, Galli moved to Dubai in 2014 as part of the opening team for the much talked about Beluga Beach Restaurant. He returned to London in 2016, spending a year at the renowned Mayfair restaurant The Square, working with then Executive Chef Yu Sugimoto. He was appointed Head Chef at The Goring in July 2017.

Richard Galli commented: "It is a great honour to be taking the position of Executive Chef at such an iconic English hotel. I have hugely enjoyed the past two years at The Goring and really look forward to continuing to cook dishes that bring the greatest of pleasure to our guests".



Notes to Editors

As Executive Chef, Galli will be responsible for The Goring's Michelin-starred flagship restaurant, The Dining Room.

The appointment comes at a very exciting time for The Goring. On 12 June 2019, Siren, a new seafood restaurant from Nathan Outlaw opened at the hotel. Meanwhile, The Goring Bar is being relaunched to offer both hotel guests and visitors a lively new destination for cocktails, food and entertainment until late.

About The Goring:

The Goring was opened in 1910 by Otto Goring and is now the only five-star luxury hotel in London that is owned and run by the family that built it. Deep in the heart of Belgravia, close to Buckingham Palace, The Goring is within strolling distance of the Royal Parks and some of the city's finest shops, theatres and galleries. In January 2013 The Goring was granted a Royal Warrant of appointment to HM The Queen for Hospitality Services and in 2016 The Dining Room was awarded its first Michelin star. The Goring reflects one family's passion for quality, whose members have prided themselves on providing comfort, good food and drink and the most attentive service for over a hundred years. www.thegoring.com

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