

FOOD & DRINK

8th edition

CARDIFF 2010



A comprehensive guide to eating out in Cardiff
Restaurants • Cafés • Bars • Pubs • Hotels

Chef Profile



Cyril Royer – The Market Place – Page 4

Cyril Royer is the latest addition to the epic success story that is The Market Place. In 12 short months, highly acclaimed chef Tim Marriott transformed the restaurant with his fresh and innovative cuisine and unrivalled ambition. In a move to further the restaurant's progression, Tim has selected Cyril to take over his role as head chef – and with a wealth of experience gained from working with the likes of Marco Pierre White and Herbert Berger, it's clear that Tim's choice is a well-informed one.

'...an appreciation of the finest quality ingredients...'

Cyril himself is not short of accolades; he rather impressively began his culinary career in a hotel in the Pyrenees owned by the mayor, and by the time he turned 23 he was already working as head chef. Food has always been an integral part of Cyril's life; his father was voted fifth best butcher in Paris in the 1970s. An appreciation of the finest quality ingredients clearly runs in the family, and to this Cyril adds his own personal flair when it comes to flavour combinations and preparation. With his French training (which involved working every section of the kitchen), Cyril is able to apply his talent to all techniques rather than simply specialising in one discipline, which is great news for those lucky diners at The Market Place.

For this chef, cooking is all about progression. He constantly works to improve each dish he creates – an ethos he takes from his idol, the famous perfectionist Bernard Loiseau. Now, Cyril is determined to cement the strong position The Market Place claimed on the gastronomic map in its opening year.

'...create sublime dishes...'

Together, Tim and Cyril create sublime dishes, combining classical French methods with modern European influences; with this dynamic duo heading a fantastic team, you had better watch this space for what is sure to be another year of triumph for The Market Place.



Owner Profile



Sean Murphy & Serge Luceau – Page 10

Over the last seven years, Sean Murphy has seen the Knife and Fork Food group, which was established in 1999, go from strength to strength. The company, which has grown dramatically over the last three years, now owns five venues in and around Cardiff, and is always looking to grow further.

'...a restaurant with style and substance...'

Sean Murphy joined the team in 2003, having previously spent ten years in London working with such renowned chefs as Gordon Ramsay, Nico Ladenis and Marcus Wareing. After moving to Cardiff, he isolated Woods Bar and Brasserie as a restaurant with style and substance. Not one for wasting time, Sean approached the owners and soon struck up a good relationship. This started the next phase of Sean's career; and, since his arrival, the Knife and Fork restaurant portfolio has increased, and now includes the 12th-Century Old Swan in Llanbwlly Major, The Conway in Pontcanna and Farthings in Cowbridge.

In 2005 Serge Luceau arrived in Wales from France. This Gallic operations director has gained a lifetime's experience, not only running a number of restaurants in his home country, but also helping in his parents' hotel in his home town, Perros-Guirec – so you could say he was born into the trade. He spent much of his youth surrounded by food, something which obviously influenced his future career choices. Young and driven, Serge is currently fulfilling his ambitions as one of the managing directors of this growing business.

'...coming up with new ideas and taking on new culinary projects...'

Together, this dynamic team are striving to move things forward, coming up with new ideas and taking on new culinary projects – Cardiff's diners are one lucky bunch.

