

Simon Rogan

Background Information



Described by many as a true culinary heavyweight, Simon Rogan was born in Southampton in 1967, and educated at Southampton Technical College. Before opening his own restaurant business, Simon worked with some of the greatest names within the industry. In recent times he has developed a distinctive and inventive cooking style, inspired by his love of home grown British ingredients.

Simon and his partner Penny Tapsell opened L'Enclume, a restaurant with rooms, in Cartmel, in the southern Lake District, in 2002, followed by Rogan & Company, also in Cartmel, in May 2008. Since 2009, Simon has had his own 12-acre natural farm just outside Cartmel, where he grows vegetables, herbs, fruits, and flowers. He also established the L'Enclume Development Table, his research and development facility adjacent to L'Enclume, which allows the chefs to create new dishes and recipes and serve them to guests as part of an interactive dining experience.

L'Enclume has retained two Michelin stars in the Great Britain & Ireland Michelin Guide since 2013 (the first star was awarded in 2005). Other accolades include a 10/10 rating and #1 ranking in the Waitrose Good Food Guide 2015 (for the second year running); full five rosettes from the AA Restaurant Guide (since 2010); 'Best Restaurant' in the Observer Food Monthly Awards 2013; 8th in the National Restaurant Awards 2014; 3rd in the Sunday Times Food List with Harden's 2014; and 'BMW National Restaurant Award' from Square Meal.

Roganic was a hugely successful two-year 'pop-up' restaurant in Marylebone, London, from 2011 until 2013, and won the 'Square Meal/BMW Best New Restaurant' in 2011. Simon then launched two restaurants at The Midland Hotel in Manchester in 2013 - The French and Mr Cooper's House & Garden. The French won 'Best Newcomer' in the Waitrose Good Food Guide 2014, and is ranked #14 in the new 2015 edition with an 8/10 rating. It also received four rosettes in the AA Restaurant Guide 2015, won 'Manchester Restaurant of the Year' in the 2013 Cheshire Life and Lancashire Life Food Awards, and was named 'Restaurant of the Year 2014' by Decanter Magazine. Mr Cooper's House & Garden was also awarded 'Manchester Restaurant of the Year' at the 2014 Cheshire Life and Lancashire Life Food Awards.

Fera at Claridge's, Simon's most recent restaurant, opened in May 2014, and within four months it received a Michelin star. It has also been ranked #19 in the Waitrose Good Food Guide 2015 with a high entry rating of 7/10, and ranked #25 in the Sunday Times Food List with Harden's. Fera at Claridge's was also awarded 'Newcomer of the Year' by Decanter Magazine and Best new restaurant from Tatler.

Simon received his first Honourary Degree for a Doctorate in Lore from Lancaster University in 2013, and in the following year, he was awarded an Honourary Fellowship for his contribution to Culinary Arts from the University of Cumbria. He is also a triple Catey winner, which are described as the industry's Oscars.

In February 2015, Simon created the Umbel Restaurant Group as a parent company to all his restaurant businesses.