

Ed Baines

BIOGRAPHY



Ed Baines is the chef and owner of Anglo-French brasserie Randall & Aubin, which has been an institution in London's Soho for 20 years. His sumptuous menu of British seafood and meat dishes arrived in fashionable and vibrant Spinningfields with the opening of Randall & Aubin Manchester in May 2017.

The tall, dark and handsome restaurateur is regularly on TV and is best known for his role as a judge on ITV's hugely successful *Britain's Best Dish*, with six series between 2007 and 2011, reaching viewing figures in excess of 3 million.

Ed was spotted for a media career in 1998. He is a prolific and natural television chef with a raft of appearances and three of his own titled series including *Lunch with Ed Baines* and ITV's *Ed Baines Entertains*. **Ed** has also appeared on Channel 5 News, *The Alan Titchmarsh Show* (ITV), *What's Cooking?* (Channel 4), *Country House Sunday* (ITV), *Chefs: Put Your Menu Where Your Mouth Is* (BBC1), and *Country Show Cook Off* (BBC2) as well as being a regular chef on *Lorraine* for ITV.

He also appeared on *Taste the Nation* and co-presented *BBC Great Food Live*. Most recently he was a judge on the 'Chefs Table' for the *Celebrity MasterChef* final 2016 watched by 5 million viewers.

He has written two books, *Entertain*, and *Best of British*, published by Kyle Cathie.

Ed's passion for food stems from childhood trips to the Mediterranean, and sampling the broad range of fresh produce in London where he was raised. The early part of **Ed's** career was spent looking for the toughest challenges and best training, taking him from a two year apprenticeship with *Anton Mosimann* at *The Dorchester* Park Lane, to working on the *Wind Spirit* in Monaco and at hotels in Juan-les-Pins and Queensland, then to *Bibendum* and the *River Café* in London, then becoming the official Armani chef in London and Milan.

After this rigorous experience he was in good shape to meet the challenge of setting up and running the kitchen at *Daphne's* in Kensington where he used the continental philosophy of only the best seasonal ingredients and a delicate approach to all things food. With **Ed's** passionate leadership and a dedicated team, *Daphne's* became London's most successful restaurant throughout the 90's.

In 1996, along with his business partner, **Ed** opened *Randall & Aubin Soho*. The restaurant remains a huge success and they have since opened Randall and Aubin Manchester, and Petit Bistro within Victory House hotel in London's Leicester Square.

Ed is an excellent speaker on food topics and business issues within the catering and service industries and is known for his work with brands such as *Canderel* and *Philadelphia*. In 2015 he created 'Purple Sauce' for Premier Inn's breakfast offering which was launched across the hotel chain's restaurants.

With an international reputation, **Ed** appears at food events worldwide, including *Taste of Abu Dhabi* 2016, *Delicious Festival* in South Africa, events in UAE, Singapore, Mauritius, and at *Barbados Food Wine and Rum Festival*, and on board SAGA's *Sapphire* cruise ship.

When not working with food, **Ed** loves to travel and is passionate about trains, cars, and motorbikes.

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