

WVL spent a day with Head Chef Jonny Waters at Whites in Tenbury Wells



What do you eat when you go out?
Fish, I always like to eat something you don't eat at home.

What is your favourite cookery book?
Any of Gordon Ramsey's, I like his style and how he cooks. It is my ambition to visit his London restaurant.

Where do you like to holiday?
I love Italy and my wife and I went to Rome for our honeymoon. Rhian is a foody too, so we love to eat out.

How did you become a chef?
I was always the best at home economics at school, much to the annoyance of many of the girls, but when I was presented with the home economics award at Wigmore High School, I knew I had to pursue my passion.

Since leaving school I have worked in some really fantastic kitchens around the Herefordshire and Shropshire area, where I have learnt so much, until eventually arriving at Whites. The restaurant is a fantastic place, because they encourage my creativity and I get the opportunity to experiment with fresh and seasonal food.

What is next for Whites?
Whites are launching a new shop in Tenbury Wells, where they will be selling a selection of their homemade preserves, chutneys along with petit fours and breads.

Whites is bustling with activity all day long, with an extensive lunch and dinner menu, tapas served from morning until night, topped off with homemade bar snacks. There is never a dull moment in the kitchen, which is what Jonny Waters attributes to making Whites such a vibrant and varied place to work.



A.M.
 The morning kicks off with Jonny discussing the day ahead and the week's menu with apprentice chefs, Matt and Jack.

Jonny orders in fresh produce each week, so every morning the stock needs to be checked to ensure that there is enough food for the days ahead. The majority of the produce used at Whites is bought locally.

'I opt for seasonal and fresh produce, not just because I prefer to work with it, but also because when it is seasonal it is cheaper to buy.'

Whites only serve freshly baked bread,



so Matt gets to work making bread dough. He is baking with rosemary from Jonny's garden, along with olives and sun blushed tomatoes.

Meanwhile Jonny heads to the local fishmonger, Graham James at The Little Fish Festival in Tenbury Wells to buy some fish for lunch. Jonny buys fresh mackerel. Graham and Jonny discuss which fish will be in season next month, so that Jonny can plan his menu for the month ahead.

The menu at Whites changes each month, according to which fresh produce is available. He feels that this helps to keep customers interested in the menu.

'If you use nice raw materials, then you will end up with a nice dish of food'



P.M.
 Lunch orders begin arriving and the kitchen is a hive of activity. Head Chef Jonny prepares the mackerel. He is serving this with sweet potato, lime and parma ham ravioli. He also prepares roast loin of rabbit, confit of leg, chestnut and potato mash with juniper sauce.

Jonny enjoys cooking ravioli, 'it's so simple and you can use any ingredients'. He prepares the ravioli from scratch. It is quite an art and hence it is no wonder that the ravioli is one of the most popular dishes on the menu.

When the lunchtime rush is over, Jonny and his team clean the kitchen and prepare for the evening. Jonny usually finishes at about 10pm and while this is a long day, you can't help but be inspired by his constant enthusiasm in the kitchen and his passion for good, honest cooking.



Opening hours:
 Tuesday - Wednesday 3pm - 11pm
 Thursday - Saturday 10.30am - 11pm
 Sunday 10.30am - 4pm

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