

# JOHN POLLARD

## EXECUTIVE CHEF



*John Pollard joined the Harbour Hotels Group having worked in renowned kitchens such as J Sheekey, Scotts of Mayfair, and the Rivington Grill.*

In 2009, John spearheaded the Pizza East opening in Shoreditch for the Soho House group, revolutionising the food scene in East London with simple food, high end ingredients and perfect execution.

In 2012 he took his brand of farm to fork menus to Soho House Berlin, helping to drive the food revolution in Germany. On returning to the UK, he developed Chicken Shop and Dirty Burger brands for Soho House Group, helping roll out the concept across London.

Now at Harbour, John and his team advocate locally grown produce, farm raised, wild-caught seafood and farm assured meats to expertly make traditional favourites and modern classics with a contemporary twist.