

John Duffin

John Duffin is the Chef/Owner of Johns House restaurant in Mountsorrel, they won Leicestershire's only Michelin star 9 months after opening. The restaurant also won Leicestershire's best restaurant at the 2016 Tourism awards.

He began working as a chef at Langs restaurant in Burton on the Wolds before moving on to Fischers at Baslow Hall, a Michelin starred restaurant in Derbyshire. After his time at Fischers he made the move down to London and spent 7 years training under the likes of Gary Rhodes, Simon Rogan, Marcus Wareing and Claude Bosi before moving back up to Leicestershire to open the restaurant on the family farm.

Johns House has a Farm to table ethos, this is made possible as his brother Tom produces fantastic rare breed pigs and lambs, they also grow most of their own fruit, vegetables, herbs and flowers.

The team also forage the woodland and meadows for seasonal wild produce such as hedge garlic, meadowsweet and various wild mushrooms. This is all takes place at the farm the restaurant is on.