



The Clifton Club

Chef Profile

Philip Clench

Philip lived in Malawi and then moved to the UK to grow up on Exmoor, he has had an interest in food from a very young age taking inspiration from his parents. His father was an experimental farmer for the Ministry of Agriculture and regularly came home with beef, lamb and pig carcasses which he would butcher and freeze, real 'nose to tail eating!' His mother was used to creating tasty meals out of just about anything edible after living through the Second World War. Both of these practices had a huge influence on his approach to cooking which is still evident in his every creation.

Philip started his first job in catering at the age of 14 and throughout the next few years worked in cafes and hotels. He studied Humanity & Science at Somerset College and then moved to Coventry to carry out a diploma in Combined Engineering. He continued to work with food throughout and always had catering at his heart. Philip travelled to explore the culinary delights of the world and ended up in Bristol in 1987.

He started work at Award winning vegetarian restaurant, Cherries before taking a position at The Glassboat. Moving on to work at Jameson's Restaurant as Head Chef and then moving away briefly to undertake freelance work including working for Raymond Blanc. Back in Bristol a few years later he started work at the newly opened City Inn working his way up to Head Chef. He was then approached to help run a 3 AA Rosette Restaurant with the Roux Brothers before he came to Clifton Village to help set up The 2 Rooms on Princess Victoria Street. Philip was approached by The Thistle hotel in the centre of Bristol and was Head Chef at the time they were awarded their 2nd AA Rosette. After a few years he was Head Hunted by Tracey Park Golf Club to be their Head Chef managing a large team and running all of their banquets, before taking the role here at The Club.

Philip has been the Executive Head Chef at the Club for 5 years now and is personally responsible for creating the extremely high standard of food that our Members & Guests enjoy today. He has catered for 100s of events, cooked for some of the great and good of Bristol and beyond and created over 1000 bespoke dishes. Catering for the daily lunches and Member events each year, one of his favourites is the Taster Dinners where he gets to explore his creativity and conjure up dishes that deceive the eye.

Philip continues to explore new techniques and is a self-confessed cookery book hoarder. He enjoys using modern techniques such as sous vide, molecular and dehydration delicately combining them with his traditional background. Throughout his years of experience he brings knowledge and innovation to our menus for all of you to enjoy.

