

**TOP LOCAL TAPAS WINS BIB GOURMAND**

**- Prestigious new accolade for El Gato Negro in Michelin Guide 2014 -**

Ripponden’s El Gato Negro tapas restaurant is celebrating after having been awarded a Bib Gourmand in recognition of the excellent quality and value of its food.

Recognising those establishments offering good food at affordable prices, El Gato Negro is one of just 27 new restaurants to gain a Bib Gourmand in the recently released Michelin Guide 2014 – one of the world’s most respected authorities on dining recommendations.

The Guide now has 143 ‘Bibs’ across the whole of the UK and Ireland; only ten of which are in the North of England with just three, including El Gato Negro, located in Yorkshire.

A favourite with locals and visitors alike and much-acclaimed and recognised since its launch, El Gato Negro was awarded the title of Best Local Spanish Restaurant in Gordon Ramsay’s search for the best in local restaurants on the F Word, and is also a regular feature in the Good Food Guide. However, this latest award really is the most exciting accolade to date – a true indicator of the restaurant’s commitment to providing fantastic dishes at affordable prices.

Chef-proprietor Simon Shaw comments: “We’re incredibly proud and honoured to be recognised by the Michelin Guide in this way. Seasonally-inspired modern Spanish cuisine is our passion; from favourites including the morcilla scotch egg and Syrian lentils to specials ranging from the onglet steak to duck egg yolk with Alejandro chorizo – it’s all about using the best ingredients, be they local or Spanish.

“Overall, this recognition is a true testament to the restaurant team’s hard work and professionalism and I can’t thank them enough for all their support over the years.”

Following this latest recognition, further exciting times lie ahead for Simon and the team. El Gato Negro is taking to the road during 2014 in a beautifully converted vintage Citroën HY van catering to private events. Meanwhile, Simon will be heading to Barcelona in early October for one of his regular inspiration trips – so look out for an exciting refresh to the restaurant menu coming soon!

To find out more about El Gato Negro go to [www.elgatonegrotapas.com](http://www.elgatonegrotapas.com) or to book a table call the restaurant on 01422 823070.

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**For further information please contact the restaurant on 01422 823070 /** **info@elgatonegrotapas.com**

Notes to editors:

**About El Gato Negro**

Headed up by chef-proprietor Simon Shaw, El Gato Negro is an award-winning tapas restaurant in the beautiful village of Ripponden in West Yorkshire, serving a stunning selection of seasonally-inspired dishes influenced by the very best of modern Spanish cuisine and traditional techniques.

El Gato Negro opened in 2005 with the aim of bringing some of the magic of modern Spanish cooking to Yorkshire – and that remains the restaurant’s passion today. Simon’s dishes are about combining the best ingredients – be they Spanish or locally sourced – with modern techniques which are rooted in tradition.

**About Simon Shaw**

Simon’s early career in food was centred around some of Yorkshire’s finest eateries, with a specialism in patisserie which is borne out today in El Gato Negro’s delicious dessert menu! Having worked his way to a head chef position, Simon’s skill and passion brought success to a broad range of regional restaurants, from 6 Royal Parade in Harrogate and Leodis in Leeds, to the Golden Cock in Farnley Tyas and culminating in a move to the restaurant in Harvey Nichols’ new store in Leeds as executive chef.

A move to the big smoke followed, with Simon continuing to work with Harvey Nichols, first heading up the kitchens at the store’s City of London restaurant, Prism, before moving to the prestigious Knightsbridge store as head chef. While thriving in London, Simon’s interest in and passion for Spanish food and cooking also flourished, and during his many trips to the country he was further inspired by the innovation and freedom afforded by the cuisine.

A Yorkshire lad at heart, it wasn’t long before Simon’s roots called him back home – leading to the launch of El Gato Negro, where his ideas could be brought to life in the restaurant’s kitchen. He set about devising and implementing a menu which encompasses both Simon’s passion for modern Spanish cuisine and traditional techniques, and a love of fantastic local produce.