

Rob Brittain



Rob has been Head Chef at 1539 Restaurant & Bar since April 2010.

He is from Derby, now living in Eccles, married with his first baby on the way due in May 2011.

Rob has been cooking since the age of nine, when he would help his grandmother to cook a roast dinner on Sundays. She was his inspiration and driving force, encouraging him to explore his love for cooking.

Rob always knew he would be a chef, and was offered his first job in a kitchen at only fifteen being paid £2.91 an hour! He completed his qualifications and moved to London to hone his skills in London, being part of the team who earned the first Michelin Star at Chapter One.

His career choices have always reflected his style; modern British with European influences, making 1539 Restaurant the perfect restaurant for him. He has created a perfect team in the kitchen, hardworking (most of the time!), and believes team work and preparation is the key to keeping the kitchen cogs turning smoothly. Rob thoroughly enjoys heading up the team at 1539, each day differs with various events, racing, or even a busy lunch service, which makes it an exciting place to work.

Rob enjoys cooking for his family, and impressing the in-laws with his very popular roast lamb, but when you ask him what he enjoys cooking the most he'd go for carbonara every time; simply, tasty comfort food. His signature dish has to be Pan fried sea bass, vanilla mash, butternut squash puree and hazelnut crusted scallop, which now makes an appearance on the à la carte menu at 1539 Restaurant.