

# TOM SELLERS

## BIOGRAPHY

Tom Sellers has an impressive CV, his journey driven by the ambition to work with the world's best chefs. Tom's culinary story started at the age of 16 when he landed his first job working in a pub. Recognising his talent, Tom was encouraged by his boss to work in London, where he managed to get a job in the kitchen of Tom Aikens.

It was under Tom Aikens that Tom learned how to cook Michelin star standard food. Following those formative years, he then went on to work for two years at Per Se in New York under Thomas Keller.

Back in London Tom spent a few years at Trinity restaurant still cooking, but also learning about the business of restaurants. He then went to work at Noma in Copenhagen while it was recognised as the number one in the world, with chef René Redzepi. Tom was there for just over a year and he credits René with teaching him how to imagine.

Tom has huge admiration for his peers, who he credits with having shaped and guided him whilst giving him the skills and vision to be the extraordinary chef that he is now.

In 2013 Tom realised the dream that he has harboured for 10 years and opened Restaurant Story. At Story, Tom aspires to present his guests with the most intelligent, inspired and well delivered dining experience that they have ever had. The premise is simple; seeking to tell a story through the food they serve.

Restaurant Story gained its first Michelin star only five months after opening, a fine achievement for Tom who was 26 years old at the time.

Visit the Restaurant Story website for more information  
[www.restaurantstory.co.uk](http://www.restaurantstory.co.uk)