

**FOR IMMEDIATE RELEASE**

**Date:** 11 September 2025

## **The Pepperpot's Dan Fincher Accepted into the Master Chefs of Great Britain**

The Pepperpot Restaurant is delighted to announce that its Head Chef, Dan Fincher, has been officially accepted into the Master Chefs of Great Britain, a prestigious organisation celebrating the country's most accomplished and respected culinary professionals. Distinct from the popular TV show of a similar name, this long-established association recognises only those chefs who have reached the pinnacle of their profession through exceptional ability and commitment.

Dan now stands among an elite group of chefs that includes the esteemed John Williams MBE of The Ritz London, Darron Bunn of the iconic Gleneagles Hotel, and Galton Blackiston, Michelin-starred chef-owner of Morston Hall in Norfolk.

This recognition comes shortly after another major milestone. In March 2025, just over a year after first opening, The Pepperpot (located in the former Derbyshire Royal Infirmary building on London Road in Derby) was awarded an AA Rosette for Culinary Excellence under Dan's leadership. Most recently, The Pepperpot has also recently been announced as a finalist for Restaurant of the Year at the Marketing Derby Food and Drink Awards 2025. A testament to Dan's commitment to quality, creativity, and consistency.

"Being accepted into the Master Chefs of Great Britain is a tremendous honour," said Dan Fincher. "To be recognised alongside chefs I've long admired is incredibly humbling. It reflects the passion and precision we bring to every dish at The Pepperpot."

Founded in 1982, the Master Chefs of Great Britain was established to champion culinary excellence throughout the UK and nurture the next generation of talent.

"I'm proud to share the Master Chefs' commitment to supporting young chefs," said Dan. "At The Pepperpot, I'm dedicated to training my team to reach the highest levels of skill and professionalism, with the hope that one day they'll earn the same recognition."

Graeme Fulton, owner of The Pepperpot, expressed his pride in Dan's achievement, recognising it as a well-earned reflection of the hard work, consistency, and dedication Dan has brought to the restaurant from the very beginning.

"Dan's acceptance into the organisation is a major moment not only for him, but for our entire team," said Graeme. "His high standards and relentless pursuit of excellence set the tone for the whole restaurant. That mindset is infectious, it inspires not just the kitchen, but our entire front-of-house team to deliver at the very highest level every day. It's something our guests consistently recognise, the attention to detail, the atmosphere, and the overall experience are what truly set us apart."

Just last month, Dan Fincher demonstrated exactly why he deserves recognition from such a prestigious organisation when he artfully highlighted the very best of local, seasonal produce across a thoughtfully curated seven-course journey, part of The Pepperpot's debut tasting

menu event celebrating the height of summer. The immersive experience captured the restaurant's philosophy of showcasing British ingredients through refined, contemporary techniques, a format Dan plans to revisit with an exclusive Autumn Tasting Menu later this year.


This level of care and quality is not limited to one off events though. The Pepperpot continues to establish itself as a standout destination in the Midlands dining scene, with weekly evolving menus designed to reflect the very best produce available at any given time. A demanding but rewarding approach that speaks to the team's dedication and craftsmanship.

**For press enquiries, interviews or images, please contact:**

*Kevin Raybone*

Marketing Manager, The Pepperpot

 [Kevraybone@icloud.com](mailto:Kevraybone@icloud.com)

 07970 622512

[www.pepperpotderby.co.uk](http://www.pepperpotderby.co.uk)

Instagram: [@pepperpotderby](https://www.instagram.com/pepperpotderby)