

Chef: Charlotte Barr

Position: Head chef

Pub: Old Mill, Berkhamsted, Herts

Tenure: Peach Pub Company

Competition dish: Sea bream with potato scales, braised puy lentils and caramelised endive (£15).

Charlotte says: "I can't see any reason why you can't have great food in a pub. We are very into ethical food and seasonality. This is a dish that is on our specials board. It's very popular."

Best-selling dishes: Beef Wellington on a board for two to share (£20 per person); rump steak with peppercorn sauce and chips (£16); tiger prawns and linguini (£11.50); moules marinière (£6.50); wild mushroom and tarragon risotto (£6.75).

Best food business idea in the past 12 months: Tasting evenings for new menus.

Judges' comments: "An organised and confident chef." "Presentation was good." "Fantastic aromas and flavour."

