

Russell Bateman

Head Chef, The Feathers.

At only 27 years old, Russell Bateman has recently joined the coveted team at the Feathers hotel in Oxfordshire as Head Chef. Russell brings with him a wealth of experience rare for such a young chef.

In 1996 Russell graduated from Westminster College School of Hotel and Catering studies. Following graduation Russell worked at Chapter One in Kent, during his time here the restaurant earned themselves a Michelin star.

Following this Russell spent 2 years at 3 Michelin Star Chez Nico, in Park Lane, London.

Russell then went on to help Gordon Ramsay and Marcus Wareing with the reopening of their two Michelin-starred Petrus restaurant in 2001. Under the watchful eyes of Ramsay and Wareing, Russell gained immense experience running different sections of the kitchen.

In his quest for international experience Russell moved to Annecy, France to work under three Michelin-starred Chef Marc Vayrat at Auberge de L'Eridan. With such invaluable experience under his belt, Russell returned to London in early 2005 to work alongside Michelin-starred Eric Chavot at the acclaimed Capital Hotel and Restaurant in Knightsbridge.

As Sous Chef Russell then spent over a year and a half at Danesfield House Hotel in Marlow, before heading east to take on the role of Head Chef at 2 Michelin star Midsummer House in Cambridge in early 2007.

Russell has since joined the team at The Feathers at Woodstock, taking on the prestigious role of Head Chef. Beyond Russell's previous experience he revels in the excitement of working in such a coveted kitchen and looks forward to bringing his own to the table.

Russell prides himself on using only the freshest ingredients which is crucial in his style of cooking that aims to enhance food's own natural flavours.