

1 YORK PLACE

Freddy & Nessa Bird's new restaurant now open



Freddy and Nessa Bird's new restaurant, 1 York Place, on the outskirts of Bristol's charming and picturesque Clifton Village, is now open. The cosy and welcoming 46-cover neighbourhood restaurant spotlights the best that European produce has to offer. The bistro offers an informal yet impeccable approach to the food, wine and ambience, a style of hospitality that the dynamic husband and wife team have become renowned for. The tight knit crew they have brought together have worked closely in & around Bristol as well as most notably in the Bird's restaurant littlefrench and at their café bakery Littleshop.

1 York Place offers a classic à la carte menu alongside an exceptional, yet affordable wine list curated by Freddy himself. The menu draws inspiration from Freddy's culinary career to date from his training at Ballymaloe Cookery School, to working at the prestigious two Michelin-starred The Square with Phil Howard, and at Moro with Sam and Sam Clark.

The menu will visit all corners of the European continent, executed in Freddy's own distinctive style. Bar snacks include Sicilian winter tomatoes with smoked pork belly; Poached oyster, English vermouth, trout roe and dill. Starters include Surf clams, confit tomato, chilli; and Potato soup, black truffle and chanterelles. Launch mains include Ricotta gnudi; Whole squid stuffed with pork rib and trotter rice; and Hake, caramelised fennel, saffron, anis, clams.

Freddy has devised a number of dishes that are perfect for sharing. These include platters of Hot roast shellfish, tarragon garlic and parsley butter; Whole wood grilled monkfish tail, rosemary manteca; and Roast suckling pig shoulder and fabada. Sides include a hearty dish of Potato puree with whipped bone marrow and beef gravy, that will give the infamous Aligot from littlefrench a run for its money...

At lunchtime the menu will offer a number of daily plates to enjoy with a glass of wine, including: Truffle tagliatelle; Migas - butifarra; Cotechino, Umbrian lentils, salsa verde; Schnitzel Holstein, rocket, artichoke, parmesan and many more.

The group's ethos believes in building a community with other small independent and family-led businesses, including the food and drink producers they work with, both on the continent and closer to home in Bristol.

The restaurant space has been designed and conceived by Nessa Bird who was inspired on a recent trip to Copenhagen. At 1 York Place she has created a comfortable space drawing on Scandi influences with a boho Bristol twist.



Bristol born chef Freddy Bird trained at Ballymaloe before starting his career in London; first working at 2 Michelin star restaurant The Square with Philip Howard and then at Moro with Sam & Sam Clark. Freddy returned to the Southwest in 2008 as Executive Chef of the restaurant at the Lido Bristol and then as its newer sister site the Thames Lido in Reading. Freddy and Nessa launched littlefrench in 2019, followed by Little Shop in 2020 and are behind the brands Menendez & Bird Oil, Birdhouse Gin and Buxton & Bird Pies, which supplies Bristol Stadium.

Nessa Bird's background was in PR, marketing and events before working with Freddy. Since launching littlefrench the couple have found a natural allegiance in restaurants, offering them the perfect opportunity to bring their love of hosting people together.

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