

# 74 South



Guest Chef  
Luke Emmes

The Wykeham has been recognised with 2 AA rosettes, Head Chef Luke Emmes - 2022 Roux Scholarship semi-finalist - brings guests a considered seasonal menu featuring quality, locally sourced produce.

Luke took the prize for Fuller's Chef of the Year in 2018 for his fabulous food – and it was a well-deserved accolade. Luke trained at South Downs college for 6 years.

"after trying many cooking styles and venues through my career I have settled on honing my skills on simple but fresh pub style food using the best of British produce, the menu contains one of our famous dishes the Wyke pie this is a dish that was created in the 60's by the landlord at the time I have given it a little of my own spin, but the dish has remained on our menu now for over half a decade."

Luke Emmes