

THE TORRIDON



The Torricon Awarded Its First Michelin Star and Green Star at The Michelin Guide Ceremony

Marking A Defining Moment For Highland Gastronomy



London, (10th February 2026) – The Torricon, the award-winning Relais & Châteaux retreat on the shores of Upper Loch Torricon, has been awarded its first Michelin Star and Michelin Green Star for its fine-dining restaurant, 1887, recognising the exceptional culinary leadership of Head Chef Danny Young and marking the hotel's evolution into a gastronomic destination in its own right.

Presented at the Michelin Guide Ceremony in Dublin on Monday, the dual accolade celebrates not only outstanding culinary excellence, but also The Torricon's deep-rooted commitment to sustainability. The recognition builds on a standout year for Chef Young, who was also named National Chef of the Year in 2025, one of the UK's most prestigious culinary honours.

Since joining The Torricon, Chef Young has established a clear culinary identity, with menus that evolve naturally with the surrounding landscape. From Highland venison and hand-dived scallops to sustainably sourced seafood and estate-grown produce, each dish reflects a thoughtful balance of flavour, technique and place.

Working closely with local suppliers, foragers and the hotel's kitchen garden, Young has crafted a dining experience that is both refined and unmistakably rooted in its setting. At 1887, his seasonal tasting menus showcase precision and creativity, celebrating the very best of the Highland larder. The Michelin Star recognises the restaurant's exceptional quality and consistency, while the Michelin Green Star highlights its dedication to responsible sourcing, low food miles and environmental stewardship.

At Bo & Muc, the hotel's more relaxed dining space, the same commitment to provenance and flavour shines through in comforting, produce-led dishes. Across both restaurants, Young's ingredient-led philosophy champions provenance without compromise, allowing the quality of Scotland's natural produce to take centre stage.

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Danny Young, Head Chef at The Torridon, commented: *“Receiving both a Michelin Star and a Michelin Green Star is an incredible honour and a moment of real pride for the entire team. This recognition reflects the dedication, passion and collaboration that goes on behind the scenes every day, from our culinary team to the local producers who make what we do possible. Sustainability has always been at the heart of what we do, so for that to be acknowledged alongside the food itself makes this even more meaningful.”*

Owners of The Torridon, Dan and Rohaise Rose-Bristow added: *“This is an immensely proud moment for us, and for everyone at The Torridon. Danny’s vision, leadership and deep respect for the landscape have shaped a dining experience that is both exceptional and true to this place. To see 1887 recognised with both a Michelin Star and a Green Star is a remarkable achievement and a testament to the commitment of the entire team.”*

The awards mark a defining milestone for The Torridon, reinforcing its position as one of Scotland’s most exciting culinary destinations, where world-class dining and environmental responsibility exist in seamless harmony against the dramatic backdrop of the Highlands.

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Press Contact:

J/PR

torridon@publicrelations.com

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Note to Editors:

About The Torridon

The Torridon basks in Scottish grandeur and timeless elegance, overlooking Loch Torridon. Originally built as a hunting lodge in the 1860s by the first Earl of Lovelace, William King-Noel and was finally completed in 1887. Fast forward to today and The Torridon is owned by Dan and Rohaise Rose-Bristow, previously owned by Rohaise’s parents and have since meticulously restored and lovingly reimagined the building into a one-of-a-kind boutique hotel with a deep respect for its surroundings. Guests can choose from 18 uniquely designed rooms and suites in the main hotel, and a further 12 in the Stables, alongside The Boathouse for a private getaway. Home to two restaurants, 1887 and Bo & Muc which both champion seasonal produce and traditional Scottish flavours. The Torridon offers an array of outdoor activities including guided tours of Lochs & Glens, stargazing experiences, clay pigeon shooting, sea kayaking, mountain biking, gorge scrambling and archery.

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Rates: From £465 per night (Hotel Room) including breakfast

Images: [HERE](#)

Danny Young's Headshot: [HERE](#)