

Sally Clarke

Author/Chef

Sally Clarke studied cookery at the Cordon Bleu School in Paris, where daily experience of the city's vegetable markets, cafes and restaurants fired her interest in the world of food and wine. California, where she lived and worked for the next four years, was her next source of inspiration. Sally Clarke's restaurant opened in Kensington Church Street in 1984 and her shop opened next door in 1998, with a bakery opening in North Kensington the following year. SALLY CLARKE'S BOOK has recently been re-issued by Grub Street. It comprises recipes from her restaurant, shop and bakery.



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Publications

Non-Fiction

Publication Details	Notes
SALLY CLARKE'S BOOK: RECIPES FROM A RESTAURANT, SHOP AND BAKERY 2004 Grub Street	Sally Clarke has been actively involved in cooking ever since her teens. In 1984 she opened Clarke's in Kensington Church Street, offering her now famous 'no choice' dinner menu. Her shop, & Clarke's, was opened next door in 1998, selling a selection of all the baked goods produced in the restaurant kitchens. SALLY CLARKE'S BOOK was hailed as 'The rare chef's book that works for the home cook' by the BBC Good Food Magazine, and her recipes have been praised by the Financial Times as 'quietly understated, blessedly ungimmicky, with clean-cut tastes to please...Her signature burns brightly on every page'.