

## PRESS RELEASE

### **British Artist Tim Head is the Pied à Terre 'Artist in Residence' 2013**

LEGENDARY Michelin-starred restaurant Pied à Terre in London's Fitzrovia has appointed critically-acclaimed British artist Tim Head as its 'Artist-in-Residence' 2013.

The 'Artist in Restaurant' idea - believed to be the only one of its kind in the UK - is the brainchild of restaurant owner and art collector David Moore.

The contemporary art residency project created by Pied à Terre offers one artist per year the chance to spend a month at the restaurant creating works that are then exhibited in a solo show at the restaurant in October.

Head has been given free rein to create artworks of his choice, inspired by the Charlotte Street restaurant, its food, atmosphere, history and heritage.

He has been given full access to front-of-house and behind-the-scenes, including the kitchens, and is collaborating with the 30-strong team behind Pied à Terre, a staple of the London fine dining scene for the last two decades and frequently voted among the Top 10 best restaurants in the UK.

Since Pied à Terre opened its doors to diners 21 years ago, contemporary art has played a major role in defining the character of the restaurant. Artist friends regularly frequent the restaurant, which has built a collection that includes works by Sir Peter Blake, Sir Howard Hodgkin, and the late Richard Hamilton, one of the restaurant's founding investors, who is considered to be the grandfather of British Pop Art.

Head says he has been intrigued by the precision of the activity behind-the-scenes at Pied à Terre, choreographed by Head Chef Marcus Eaves, becoming a performance that delivers the most extraordinary dishes with seemingly effortless grace.

He is approaching the residency thinking about the links between his friend and former tutor, Richard Hamilton, who died in 2011, and the restaurant itself. One work created during his residency will become part of Pied à Terre's permanent collection of contemporary art; the rest will go on sale.

London-based Head - whose works are displayed at the Tate Gallery, the British Museum, Victoria and Albert Museum, and New York's Guggenheim Museum to name but a few; has exhibited internationally; and was Artistic Director for the Eurythmics' Peacetour in 1999 among many achievements during his 40-year career - has already started to spend time at Pied à Terre, both eating in the restaurant and as an observer in its Michelin kitchens.

*Well-known restaurateur Moore, aged 48, who has appeared widely on TV foodie shows from BBC1 Masterchef to BBC2 The Restaurant alongside his former mentor Raymond Blanc, said: "Pied à Terre has a long history of commitment to the arts.*

*"We have always been very keen on art and we have bought something each year, including Peter Blakes and a Howard Hodgkin. However, having done things in a slightly slapdash sort of way, we thought how much better it would be if we got someone to create an artwork from within.*

*"Our 'Artist in Restaurant' programme allows Pied à Terre to further underline its support of contemporary art by offering a specially chosen artist the chance to exhibit to a select audience, on a highly original platform.*

*"The exhibition is the culmination of a subtle collaboration between the artist and the restaurant team. Although it poses many challenges, it offers the opportunity for the restaurant to renew and regenerate every year with the input of the artist."*

Head was chosen by a panel of art-world figures, including independent curator, author and contemporary art consultant Gill Hedley; Marie-Lise Sheppard, Grants Advisor for the Arts at The Wellcome Trust and 'Artist in Restaurant' Manager; and arts-loving restaurateur David Moore.

Head's exhibition at Pied à Terre will open with a private view on October 8th 2013; it will then open to the public the following day, and will run until the end of the year.

*Head said: "This is a completely new and exciting environment for me to be working within.*

*"I am full of admiration for the forensic attention to detail and personal care that everyone brings to the place and in particular, Marcus Eaves the Head Chef who creatively nurtures and steers every dish that sails out of the kitchen.*

*"I am planning to make three different, but interrelated pieces of work for Pied a Terre, inspired by the precise preparation and presentation of the layerings of colours, textures and flavours that are brought together on the plate.*

*"These will take the form of a set of designs on the restaurant's porcelain saucers and plates, a set of 'flower' prints, and an installation that plays off the actual space of the restaurant against the virtual space of its reflection within the long mirror wall. All these works will make reference to the tangible influence of Richard Hamilton whose flower prints and hotel lobby print are displayed on the restaurant walls."*

**Ends**

### **About Tim Head**

Tim Head was born in 1946 in London. He studied at the University of Newcastle-upon-Tyne from 1965 to 1969, where his teachers included Richard Hamilton and Ian Stephenson. His contemporary students included Roxy Music frontman Bryan Ferry. In 1968, he went to New York where he worked as an assistant to American sculptor Claes Oldenburg. He studied on the Advanced Sculpture Course run by Barry Flanagan at St Martin's School of Art, London, in 1969. In 1971, he worked as an assistant to Robert Morris, an American sculptor, painter and writer, on his Tate Gallery show. From 1971 to 1979, he taught at Goldsmiths College, London, and at The Slade School of Fine Art, from 1976 to 2011. In 1987, Head was awarded First Prize in the 15th John Moores Exhibition.

Head has exhibited widely internationally. His solo shows include MoMA, Oxford (1972); Whitechapel Art Gallery, London (1974 and 1992); British Pavilion, Venice Biennale (1980); ICA, London (1985); and Kunstverein Freiburg, Germany, and touring (1995).

He has taken part in group shows including 'Documenta VI', Kassel (1977); 'British Art Now: An American Perspective', Solomon R Guggenheim Museum, New York, and Royal Academy, London (1980); 'The British Art Show', Arts Council Tour (1984); 'Gambler', Building One, London (1990); and 'Live in Your Head: Concept and Experiment in Britain 1965-75', Whitechapel Art Gallery, London (2000).

Public commissions include National Museum of Photography, Film and Television, Bradford (1985), Science Museum, London (1995), Artezium Arts and Media Centre, Luton (1998), Department of Biochemistry, University of Oxford (2008).

### **About David Moore & Pied à Terre**

David Moore, one of the big names on Britain's food scene, is the gastronomic brains behind not just one, but two Michelin-starred restaurants in London's fashionable West End.

He is the founder, owner and longstanding creative force behind French fine dining restaurants, Pied à Terre in Fitzrovia and L'Autre Pied in Marylebone, two of London's most successful independent

restaurants, highly acclaimed by critics and holding one Michelin star each, with a combined £4M turnover.

Pied à Terre, which held two Michelin stars for 14 years and is frequently voted among the Top 10 best restaurants in the UK, celebrates its 21st birthday this year, after opening in January 1992.

Fifteen years of success was celebrated by Moore with the opening of a sister restaurant, L'Autre Pied in 2007; it gained its first star in 2009.

Pied à Terre has attracted some of the best culinary talent in the world, including Richard Neat (1991 - 1996), Tom Aikens (1996 - 1999), Shane Osborn (1999 - 2011), and Marcus Eaves (2011 - onwards) who have all worked as Head Chefs. It has achieved the highest possible score for food in Harden's Restaurant Survey and sits in the category of "extraordinary to perfection" according to Zagat.

Aged 21, Moore learned his trade under the watchful eye of Raymond Blanc at his internationally-famous Le Manoir aux Quat' Saisons, Blanc's two star Michelin restaurant and hotel in Oxfordshire, working his way up from waiter to Assistant Restaurant Manager over five years.

**For further information please contact Jill Kent, Founder and Owner at *journalist-led* PR Superstar, on 020 8274 0807 or [hello@prsuperstar.co.uk](mailto:hello@prsuperstar.co.uk)**