



NATHAN DAVIES' VRAIC AWARDED MICHELIN STAR



February 2026 | Following last night's Michelin Guide ceremony, Vraic in Guernsey has been awarded a Michelin star, just seven months after opening. It is now the island's only Michelin-starred restaurant, and the first to hold a star on Guernsey in over a decade - a major moment for the island and a sign of the region's growing culinary ambition.

Opened in July 2025 by Welsh chef Nathan Davies and his wife, Operations Manager Hollie Davies, Vraic is a 24-cover restaurant overlooking Chouet Bay. Nathan previously earned a Michelin star for his first restaurant SY23 in Aberystwyth, which also received 'Opening of the Year' in the 2022 Michelin Guide, and brings the same creativity and fire-led approach to his work on Guernsey. When the couple relocated their family to the island to open Vraic, they were joined by several senior colleagues from SY23, including Head Chef Kuba Biskup, Sous Chef Max Davies and Bar Manager Filip Pietrzycki. With the addition of local talent, the team has been able to build on what they started at SY23, building something unique and exciting.

Described by Michelin as *“the very definition of a destination restaurant”*, Vraic offers a multi-course tasting menu built around exceptional ingredients from Guernsey and its surrounding waters, as well as Nathan’s Welsh heritage. Since opening, Nathan and his team have developed close relationships with local growers, farmers and fishermen - partnerships that shape both the menu and the restaurant’s wider philosophy. Seaweed is a recurring motif throughout, from the name itself - a nod to the Guernésiais word for seaweed - to the interiors and guest experience. Chandeliers take their shape from foraged kelp, artworks are printed with pressed seaweed, and butter knives are finished with dried seaweed handles. Even the menus and hand soap are made using locally foraged varieties. On the plate, seaweed takes centre stage in dishes such as the signature seaweed broth - made with up to 12 different seaweeds and finished tableside with a warming hot and sour seaweed soup - and Guernsey lobster with burnt butter sauce, sea lettuce, dulce and plankton.

Following the award, the guide notes: *“A true destination restaurant, Vraic is putting Guernsey on the culinary map. This new venture from Chef Nathan Davies, who has held a Star at SY23 in Aberystwyth, makes the most of its stunning coastal location with floor-to-ceiling windows and Nordic-esque minimalism. Island ingredients are the beating heart of the menu, fashioned into dishes that highlight their superb natural flavours, while elevating them further with clever combinations.”*

Commenting on the achievement, Executive Chef Nathan Davies says: *“We’re absolutely thrilled to receive a Michelin star for Vraic, it’s an incredible moment for our whole team. This recognition is a testament to the hard work everyone has put in, and to the support we’ve had from our local producers and the wider Guernsey community since day one. Moving here to open the restaurant was a big decision for our family, but the warmth and welcome we’ve received has been amazing. I hope this achievement helps shine a light on just how special this island really is.”*

Guernsey’s flourishing food identity is further reinforced this year with *Michelin Bib Gourmand* distinction awarded to Alba and a mention in the guide of Fukku. Just a one-hour flight from London, Guernsey’s growing culinary reputation makes Vraic’s achievement all the more significant.

Address: Mont Cuet Road, GY3 5AT, Guernsey

Opening times: Lunch: Friday - Saturday, 1pm | Dinner: Wednesday - Saturday, 7.30pm

Website: www.vraic.gg

Instagram: [@vraicrestaurant](https://www.instagram.com/vraicrestaurant) | [@nathandavieschef](https://www.instagram.com/nathandavieschef)

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