



Charlie Tayler Head Chef Aulis

Originally from Sussex, Charlie Tayler's career started whilst studying for his GCSEs when he became a kitchen porter at a local restaurant in Hove. Attracted by the hospitality lifestyle and keen to try his hand behind the stove, Charlie made the transition and worked his way up at a handful of prestigious restaurants in the region, to include The Meadow and The Pass at South Lodge.

In 2013, Tayler moved to London to work with Alyn Williams at The Westbury as Senior Sous Chef. Ready for a new challenge, Tayler moved on to two-Michelin starred The Ledbury in Notting Hill where he was appointed Senior Sous chef and stayed for two years. Before long, Tayler was selected by the Japanese Government as one of fifteen up-and-coming chefs, out of thousands of young chefs globally, who would be invited to discover more about Japanese culture and cuisine at a traditional culinary school in Kyoto.

The opportunity saw Charlie spend almost a year in the country, which involved time working at Michelin-starred restaurant Kinobu – a traditional Kaiseki restaurant - where he was able to familiarise himself with every part of a Japanese kitchen.

The next two years saw Tayler return to the UK, and to Alyn Williams at The Westbury to fulfil the role of Head Chef. In September 2020, Charlie was offered the position of Head Chef at Simon Rogan's chef's table Aulis, located in Soho. Working with superior quality British produce, including ingredients sourced from the Lake District, Tayler was instrumental in the restaurant receiving its first Michelin star in 2024.