

Max Rosenberg – Chef & Co-Founder, Bucca Mor

Born in Estonia in 1977 during the final years of Soviet occupation, Max Rosenberg grew up in a world shaped by scarcity, resilience, and a longing for freedom. Of Karelian heritage, and often feeling between cultures, his earliest sense of belonging came not from cities or institutions, but from nature — the forests, coastline, fire, water, and the quiet rhythm of rural life.

As a young man, Max served in border patrol in remote villages where self-sufficiency was part of everyday life: fishing, cooking over fire, heating saunas, gathering wood, and living closely with the land. Those formative years instilled a lifelong respect for nature, simplicity, and the value of honest work.

Food became something deeper than nourishment. In a system where ingredients were limited and choice was scarce, Max became fascinated by the way meals could create joy, memory, and identity. Some of his strongest influences came from home kitchens where generosity and ingenuity transformed humble ingredients into something meaningful.

Seeking freedom and purpose, Max travelled across Europe before eventually settling in the United Kingdom. It was there, approaching the age of thirty, that he discovered cooking as both craft and expression — a way to translate memory, emotion, and philosophy onto the plate.

Determined to learn at the highest level, Max sought inspiration wherever he could find it, including time spent at Noma during its era as one of the world's most influential restaurants. There he experienced a kitchen defined by discipline, creativity, and a profound connection to landscape and ingredients.

Over the last two decades, Max has built a diverse career spanning private dining, consultancy, fine dining, events, and restaurant ownership. He founded Mind Chef Services, working with leading hospitality names including Scarlet Hotel, St Enodoc Hotel, Squerries Winery, and acclaimed chefs including Emily Scott. His work has included Michelin-starred and 3 AA Rosette environments, alongside bespoke dining for private clients.

In 2016, Max opened Heima on the Isle of Wight — a produce-led restaurant centred around biodynamic farming, organic ingredients, and extensive foraging. Recognised as one of the island's best independent restaurants, Heima helped define Max's culinary identity: thoughtful, seasonal food rooted in place and guided by nature.

Now, after more than three years of development alongside his wife and long-time partner, Max brings that journey fully to life through Bucca Mor in Cornwall. Together they have created a project grounded in land, sea, community, and craftsmanship — with his wife leading the drinks vision and business operations.

For Max, cooking is not trend or performance. It is respect — for ingredients, for people, for heritage, and for the living world around us. At Bucca Mor, every dish reflects a lifetime search for belonging, expressed through flavour, hospitality, and a deep connection to place.

