

TASTE October 2018



London

The restaurant scene in the capital remains buzzing with new openings this autumn...and one trend we notice, is the number of exciting eateries opening in some of London's top hotels. Renowned Michelin-starred chef Tom Kerridge has brought his culinary flair to the Corinthia Hotel London and opened his first London restaurant at the hotel in September, **Kerridge's Bar & Grill**. You'll find Tom's take on Britain's most celebrated dishes, pre- and post-theatre dining, a rotisserie, and a set Sunday lunch menu.

Mid-October the new Bankside Hotel opens, so will its new all-day dining restaurant and bar, called the **Art Yard Bar & Kitchen**. Head Chef Lee Streeton's menu uses seasonal British produce inspired by European cuisines. The menu will use local produce, including fresh ingredients from London's markets, honey from their own beehives, and a regularly changing menu of beers from breweries along the nearby Bermondsey Beer Mile.

Seasonal fare is also celebrated at **Baluchi**, the pan-Indian dining destination at luxury boutique hotel The LaLiT London and, to mark the return of Britain's game season, Executive Chef Santosh Shah has launched an exclusive six-course tasting menu. Game such as venison, grouse and partridge will be given a twist using spice blends and traditional tandoor cooking.

We continue with innovations in Indian cuisine, the City of London has also welcomed new Indian barbecue restaurant **Brigadiers London**, a restaurant inspired by the army mess bars of

India. You'll find food cooked using different methods of Indian barbecue, such as tandoors, charcoal grills, rotisseries, wood ovens and classic Indian smokers.

The Latin American food invasion also continues to grow, with the newly opened **Zuaya**; Spanish twins Arian and Alberto Zandi have opened a contemporary and bustling restaurant on Kensington High Street. Head Chef Francisco Lafée's menu is divided into eight sections: snacks, ceviche, tiraditos & tartars, robata grills, stews, salads, tacos and desserts, with dishes designed for sharing.

Italian flavours and favourites will be served at new all-day dining destination **Harry's Bar** in Marylebone, close to Oxford Street, opening in October. Channelling mid-20th century Italian glamour, the menu will also include a signature weekend brunch and a special *Cicchetti* menu – small plates traditionally served in Venetian Bacari bars.

Are you a champagne fan? Make sure to head to Marylebone-based boutique hotel **The Arch London**, they have just launched a 'Champagne Flight Afternoon Tea'. Guests can sample seasonal cakes and sandwiches while sipping a trio of Taittinger Champagne selected to complement each round of savouries and cakes. Champagne lovers and connoisseurs should also check out the recently opened bar at **The Ned**, where there are 30 Champagnes to choose from (also fun to try is its martini trolley, from which you can order your own bespoke blend).

There are serious reports that Hollywood and TV star Idris Elba is opening a bar in London with Lee and Nicky Caulfield called **The Parrot** at the Waldorf Hilton. Details are limited but we do know it's due to open in October, will be tropical themed, host live music every evening and will be the first bar to in London to offer its own chauffeur-driven car, in partnership with Aston Martin.

Scotland

The capital's restaurant scene continues to grow this autumn. Michelin-starred chef Tom Kitchin opens his fourth restaurant called **Southside Scran** in the neighbourhood of Bruntsfield in **Edinburgh** this November. Do you fancy something super healthy? The city's Leith neighbourhood has recently welcomed **Kcal Kitchen**, where the breakfast menu is packed with protein treats, the lunch and dinner menus ranging from super clean salads and vegan meatballs to muscle-builder burgers and clean Katsu curry.

When in **Glasgow**, look out for the UK's largest urban pancake house in October as **Stack & Still** opens to the hungry public. Launching a pancake menu that offers more than ten million possible combinations and including vegan, buckwheat, buttermilk, gluten-free, protein and sugar-free selections, *plus* Glasgow's first-ever self-dispense drinks bar.

North Glasgow district of Maryhill welcomed the opening of **The Botany** this month. Diners feast a fresh ingredient-driven menu that includes its special Balmoral Pie, while sitting in a glasshouse conservatory overlooking gorgeous gardens.

England

As we are heading to the end of 2018 **Manchester's** restaurant scene is booming. Flourishing neighbourhood of Ancoats and its growing foodie scene welcomed modern Portuguese restaurant **Canto** this month, with a menu inspired by culinary traditions from Portugal. **Viet Shack** has grown from a market food stall to a full-service restaurant in Ancoats, bringing the best Vietnamese flavours to its Viet wraps, Banh Mi, the 'Viet Mac' and peanut butter chicken 'n' chips.

Dishoom – an award-winning Indian café group, inspired by Bombay's Irani colonial café scene and which has five venues in London – has found a location within Manchester Hall and looks set to open in winter 2018. Taking residence inside a four-storey, wooden-framed building in the centre of commercial district Spinningfields, **The Ivy** will bring to its café-style brasserie to Manchester this October, featuring an all-day dining menu of modern British and international dishes. Also launching the same month, as part of a multi-million-pound renovation of the historic Radisson Edwardian Hotel, the **Peter Street Kitchen** will be a destination restaurant dedicated to 'shared dining', with food consisting of small plates from contemporary Japanese and Mexican cuisines.

Manchester's neighbour **Liverpool** continues to witness a rise of independent food and drink establishments opening at the iconic Albert Dock. Recently adding to the historic site's foodie scene are Catalan restaurant **Lunyalita**, vegan-friendly **Peaberry Coffee House & Kitchen** and artisan boutique bakery **Rough Hand Made**.

Located in a stunning art nouveau building Liverpool has also welcomed an entire new foodie destination – the **Grand Central Bazaar**. This hip food hall is bursting with multiple stalls serving different cuisines, and retains many of the building's original quirky features. Competing with it for most Instagrammable place to eat in Liverpool is the minimalist chic décor of **Ropes and Twines** on Bold Street, a 'coffee and wine' restaurant and gallery.

Another great city for food & drink is **Birmingham** that also reports growth in its foodie scene recently. How about a new ping pong bar – **SERVE** – opened last month, where guests can not only enjoy a match on one of its 17 ping pong tables, but also its creative menu where burgers are served in Chinese steamed charcoal marble bao buns and signature cocktails come with unique names such as Winner Winner Gin for Dinner. Meanwhile, in October, a new dining experience with the strapline 'Meat. Bread. Beer' will open in the city centre. **Pint Shop** will be located in a listed building dating back to 1860 in Birmingham's former financial quarter, Bennett's Hill, and will focus on a menu of seasonal British produce and local and national beers. And look out in 2019 for the third restaurant from top Birmingham chef Aktar Islam in the city.

Only an hour away from London

There's been a raft of new openings recently in the historic city of **St Albans**. As the vegan trend flourishes, the city has welcomed vegan café **NoMooMoo**, whose terrace overlooks the striking monument that is St Albans Cathedral. Do you enjoy local beers? Check out the new **Reading Rooms**, a cosy micropub opened by local brewery Farr Brew, or make sure to visit **The Plough Pub by Dylans** for a delicious Sunday roast.

In **Cambridge** a new restaurant has opened at the University Arms Cambridge hotel, the **Parker's Tavern**, whose design mirrors the communal dining halls synonymous with Cambridge university colleges. Chef Tristan Welch has created a seasonally changing menu that is entirely British and highlights ingredients from local producers in East Anglia. The chef has brought back ancient British and local dishes and given them a trendy twist, such as the Cambridge University classic Duke of Cambridge Tart.

Autumn Spotlight on: Norwich

A programme of unique culinary experiences is taking place in the city of Norwich, east England, this autumn. **The inaugural Assembly House Food Festival** (on from now until November) brings a mix of performance, dining and events to this city boutique B&B, restaurant, arts hub and cookery school. New evening dining is launching at local deli **Louis'** this autumn, running as a café by day and **Les Garrigues** by night, serving French food and wine, as two independent businesses join forces. Elsewhere, the **Ivy Norwich** has recently opened in the heart of the Norwich Lanes, where the cocktail menu includes new concoctions inspired by local stories.

Food Awards

The 50 best restaurants in the UK for 2019 were revealed this month in the latest **Good Food Guide**. Three restaurants scored a perfect ten in this year's guide; Cornwall-based **Restaurant Nathan Outlaw**, Simon Rogan's **L'Enclume** in Cumbria, north-west England and **Core by Clare Smyth** in London's Notting Hill.