

## TASTE – February 2019



### London – recently opened

London's thriving restaurant scene has shown no signs of slowing in the early part of 2019, as numerous new eateries are now serving up an array of exciting dishes and experiences.

Acclaimed Turkish chef Civan Er has brought the taste of his famed Istanbul restaurant Yeni Lokanta to Soho with the opening of [Yeni](#). A menu packed with innovative vegetable dishes, inventive takes on street food and sophisticated fish and meat plates takes inspiration from Istanbul's location as a meeting point between Europe and Asia.

[Sushi Daily](#) has built on the success of its global food kiosks by opening its own permanent site on New Oxford Street, as founder Kelly Choi joins forces with sushi expert Silla Bjerrum. Serving an array of fresh, handmade sushi, breakfast dishes and hot options, visitors can expect classic sushi and authentic Japanese dishes, including yakisoba, katsu curry and udon soup, as well as porridge options to start the day.

France's oldest luxury tea emporium [Mariage Frères](#) has now opened its doors in a beautiful Georgian five-storey townhouse on Covent Garden's King Street. Choose from the world's largest collection of tea, with 1,000 aromatic varieties from 36 tea producing countries, all stored in an apothecary-style wall stretched out over 1,200 square metres. The first floor Salon De Thé is open for breakfast, brunch, lunch, afternoon tea and dinner, with Mariage Frères' Cuisine au Thé concept using tea as a delicate ingredient, flavouring or spice in every dish on the menu.

The pair behind Camden Market's popular vegan bakery, Cupcakes and Shhht, have launched [We Are Vegan Everything](#) (WAVE) in the heart of Hackney. Expect vegan 'freakshakes', juice shots, superfood lattes and vegan gluten and sugar free cakes, brownies and croissants, as well as a brunch menu featuring vegan fried eggs and vegan salmon and cream cheese.

## London – opening soon

Opening in February, Centre Point's flagship restaurant [VIVI](#) will offer a return to the Swinging Sixties, with a bold seasonal menu and extravagant décor right in the centre of the capital's theatre district. Divided into four key spaces, including The Dining Room, The Bar, The Gallery and the Liquid Lounge, the restaurant will serve everything from simple breakfasts through to evening dining.

[X-upper](#) is set to open at 88 Upper Street, Islington in early March, serving a delectable array of gourmet sausages, with carefully curated recipes by a handful of top London chefs. Alongside six core sausages, they'll also be daily specials for visitors to get their teeth into.

Craft pasta restaurant [Emilia's](#) in St Katherine Docks is all set to open a second offering in the heart of Aldgate, offering 7 carefully created pasta dishes and a range of exciting specials. Get ready for delicious twists on original dishes, a small wine list packed with Italian vintages and a unique Italian craft beer selection, set against a vibrant terracotta backdrop.

As part of a dramatic transformation, former late-night bar Gigalum in Clapham South is being turned into [The Perky Nel](#), a neighbourhood pub serving delightful British food from local suppliers and producers. The offering, from independent pub group livelihood, will also host live sport screenings and other entertainment when it opens in February.

Although not strictly a new opening, Vaughn's Cookery School in Devizes, Wiltshire, and chef Peter Vaughn, will mark St David's Day on 1 March with a [Chef's Table Supper Club](#). Alongside a three-course meal with plenty of Welsh influences, Vaughn will share his experiences while putting unique twists on the food served.

Food will also be on the agenda at the Victoria and Albert Museum from mid-May, as a major exhibition will take visitors on a multi-sensory journey through the food cycle. [Food: Bigger than the plate](#) will explore the ways that innovative individuals and communities grow, distribute and experience food, with highlights including cheese made from human bacteria and an Urban Mushroom Farm installation.





### **Just opened – Bristol**

Having tasted success in Cheltenham and Oxford, independent micro-chain [Coconut Tree](#) launched in two Bristol locations in late 2018, bringing affordable Sri Lankan street food to Gloucester Road and Clifton. Sample fiery cocktails, tropical tapas and egg hoppers, alongside plenty of other culinary delights.

### **Opening soon – Birmingham**

Chef Adam Stokes, the Michelin-starred owner of Adam's restaurant in Birmingham, will open his second venture in the city in February, specialising in fish and seafood. Crab toast, teriyaki salmon and fish and chips will be on the menu at [The Oyster Club](#) on Temple Street, alongside a dedicated oyster bar and a range of exciting meat and vegetarian dishes.

The huge basement boiler room of the Grand Hotel will soon welcome [Tattu](#), offering contemporary Chinese cuisine that's carefully presented and packed full of incredible flavours. The third branch from owner pair Adam and Drew Jones will serve up a delightful array of signature dishes and new additions to the menu, including chilli and sesame roasted scallops served with Chinese sausage.