

TASTE June 2018



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TREND: Pop up food

For its fifth and biggest year this summer, [Carnaby Street Eat](#) is returning this year with over 30 food stalls and trucks in the heart of London's West End on 11 July. The free-entry street food festival will showcase some of London's most diverse restaurants with a focus on the variety of global cuisines available and exclusive dishes. Another temporary delight, [HipChips](#) has launched a pop-up in One New Change and will be serving hand crafted heritage potato crisps alongside a menu of premium sweet and savoury dips. They will be open every Wednesday and Friday from 10am to 3pm throughout the summer months.

London

The all-embracing vegan trend continues to rise as three vegan newcomers are in London's spotlight this summer. Following the hugely successful launch of the Covent Garden site in February, the plant-based phenomenon [by Chloe](#) will open its second London restaurant this summer in Tower Bridge. The chef-driven vegan menu features locally sourced ingredients in their most natural form to create hearty, nourishing meals made from whole ingredients that can have a positive impact on the overall mind, body and health. As part of W London Hotel's Dining Series, a new fully vegan menu that masterfully showcases just how flavourful and versatile vegan food can be, has been unveiled at [W London in Leicester Square](#) by Ravinder Bhogal. This residency is available to book until the end of June 2018, so grab a spot while you still can. [Purezza](#) (purity) was the first vegan pizzeria in the UK when it launched in Brighton in 2015, [and plant-lovers will be pleased to know that last month they launched a new restaurant](#) in Camden. [Their aim is simple: to make their plant based menu superior to the traditional alternatives.](#)

Top chef Mark Sargeant has brought modern British dining to his new venture at the iconic Tower of London with the launch last month of [Sargeant's Mess](#), in collaboration with independent hospitality group, CH&Co and Historic Royal Palaces. [Using ingredients from local producers,](#) the restaurant has an extensive outdoor terrace with impressive views across the river and a dedicated bar serving prosecco on tap, frozen cocktails and beer slushies makes it the perfect alfresco spot for this summer.

South

West

England

[Roth Bar & Grill, Somerset, will be joining over 1,000 farms across the UK in Open Farm Sunday on 10 June: an annual initiative celebrating the diversity of British farming and the many ways in which the countryside can be farmed, foraged and maintained.](#) Expect tractor and trailer rides across the farm, butchery demonstrations and farm produce samples such as Durslade Farm cider. With its own working farm and kitchen garden supplying the restaurant, the farmhouse offers a slice of culture in the countryside with its on-site art gallery and landscape gardens.

Gin lovers rejoice as the UK's biggest Gin Festival Tour arrives in Salisbury on 23 June. Based in Malthouse Lane, [The Great British Gin Festival](#) features over 100 different gins from around the world alongside cocktail demonstrations, talks and presentations, trade stands and even a virtual reality gin distillery.

South East England

The new [Official pub tour of Oxford](#) offers a great way to discover a fine range of medieval and more recent inns and hostleries, providing a glimpse of history, and finishing with a lovely, cold pint. Led by a qualified

guide with an intimate knowledge of the city (and the interior of many of its pubs), the tours are 1.5 hours long and start at 7pm.

East Midlands

[Fischer's Baslow Hall](#) has launched a brand new foraging dining experience in Derbyshire, led by one of the UK's top foraging and wild food experts, James Wood. Guests will have the chance to experience the abundance of wild ingredients on offer in the area: from flowers tasting of pineapple, to leaves tasting of aniseed. There will be a whole morning of foraging will be followed by a three-course lunch inspired by the morning's bountiful harvest, showcasing truly local, seasonal and fresh wild ingredients at their best. The next available date will be 10 October.

Edinburgh, Scotland

The latest addition to the [Chop House](#) family has opened in Edinburgh's Bruntsfield. Serving the best British beef, dry-aged and butchered in-house, Chop House offers a unique casual dining experience focused on steak and cocktails. Renowned for a sociable style of dining, Chop House presents large cuts of beef, sharing starters and enticing side dishes designed to be enjoyed by the whole table. The custom-made marble bar on the ground floor is the perfect spot to soak up the bustling atmosphere and views of Bruntsfield Links. A fantastic selection of drinks includes a carefully-curated wine list, inventive cocktails and locally-sourced beers including Chop House's own beer brewed in partnership with Drygate Brewery.

[The Fishmarket](#) is a new seafood venture from Ondine's Chef Patron, Roy Brett and Gary Welch, owner of Welch Fishmongers. Situated on Newhaven Harbour where boats have landed fish since the 16th century, the refurbishment of the original fish market building has taken over a year and extensive investment. There is both a traditional fish and chip counter and a 50-cover restaurant with a champagne bar where dishes on offer include Crispy Crab Claws from Scrabster and Grilled Tobermory Langoustines, Oysters and the Grand 'Fruits of the Sea'.

[Hawksmoor](#), one of UK's best-known and most respected restaurants is coming to Scotland this summer with a new restaurant opening in Edinburgh in mid-July. Situated in the banking hall of the former Royal Bank of Scotland headquarters, the 170-cover restaurant and bar will celebrate the original features of the A listed 'building of national importance' and a rare example of late Art Deco Scottish architecture. The restaurant will also draw on the amazing produce the country has to offer and feature seafood from around the Scottish coast alongside its famous beef from grass-fed native breed cattle from both sides of the border.

AWARDS

Welsh and proud, [Aber Falls Distillery](#), the first whisky distillery in North Wales in more than 100 years, has achieved five prestigious medals at the this year's San Francisco World Spirits Competition – one

of the spirits industry's most respected competitions. The brand's multiple successes include a Gold for its new Welsh Dry Gin, a Silver for its Orange Marmalade Gin, Violet and Salted Toffee Liqueurs, and a Bronze for its Dark Chocolate & Coffee Liqueur.

In 2018, Olive Magazine honoured [Radnor Preserves](#), who are based in Caersws, Powys, as one of the top 10 finest artisan food producers in Britain. They have been judged as one of the best artisan marmalade producers in the world, and 2015 they won the Champion of Champion's Double Gold Prize at the World Marmalade Awards. Ingredients are locally sourced as far as possible, and all products are gluten free and are suitable for vegetarians and vegans.

[The Bull](#), Beaumaris on the Isle of Anglesey has won the Wales Pub of the Year at the National Pub and Bar Awards.