



TASTE – April 2019

London – recently opened

Mirroring the spring season, Britain's food offering is bursting with fresh, new experiences.

Nobu has welcomed the beauty of spring into their London Shoreditch hotel with the newly launched ['Hanami' terrace](#), inspired by Japan's famous cherry-blossom season. As well as decking out the terrace with blossoming Sakura, Nobu are offering an exclusive cocktail menu, bespoke dishes and *Hana* Afternoon Tea, from April until June. Also inspired by the tastes of Japan, [Dinings SW3](#) is now offering monthly off-menu *Omasake* dinners, paired with exclusive sakes. An intimate group of only 12 can sit around Executive Chef Masaki Sugisaki's sushi table and taste the authentic and completely bespoke menu, which differs each month.

London – opening soon

Opening in May on London's culture-rich Portobello Road is [Gold Notting Hill](#), a neighbourhood restaurant and late-night bar full of artistic creativity, set to encompass the bohemian atmosphere of west London. Spanning four floors, Gold will have a contemporary modern European menu offering high quality food cooked over open flame or in wood oven, and a bar with a select menu of carefully curated cocktails.

Also coming to Notting Hill this May is [Suzi Tros](#), a relaxed, modern Greek restaurant from the couple who created [Mazi](#). With a strong ethos of sustainability, and inspired by the cosy eateries of the owner's hometown of Thessaloniki, Suzi Tros will serve small plates designed for sharing and offer cocktails made with Greek spirits in an intimate downstairs bar.

The queue-inducing Soho favourite [Bao](#) is set to open another of their Taiwanese steamed bun restaurants in Borough Market early in May, but this one comes with a new experience – a karaoke room, available to book from 27 May. Another addition to the Soho food and drink scene this spring is [Martha's](#), a retro-luxe eatery and bar serving all-American classics accompanied by live jazz and drag acts, which opens 15 April.

The [Little Blue Door](#) launches in May and promises the same mix of welcoming and cool, homely yet hipster as its predecessor, The Little Yellow Door. Expect everything from unforgettable late nights, bottomless brunches and 'London's Yummiest Roast' in this 'anything goes' establishment, bookable via WhatsApp.

Manchester – recently opened

Located in Stockport's Grade II listed Market Place building, [The Produce Hall](#) is a new addition to Manchester's growing alternative eating scene. The original Market Place, dating back to the 1860s, which once housed traditional butchers and cheesemongers, now offers a range of comfort food dishes from almost a dozen diverse stalls.

Having progressed from pop-up to a permanent residence in Ancoats, [The Hip Hop Chip Shop](#) serves up a perfect portion of traditional chippy dinner but with a cooler-than-cool soundtrack. Bringing together their love of fried food and hip-hop, they offer dishes such as battered halloumi, Louisiana spiced crab cakes and 'Feastie Boys' battered fish fritters.

Adding to the restaurants and bars that have been popping up in the Ancoats area of Manchester, [The Counter House](#) is an informal, stylish eatery based in Cutting Room Square. Taking inspiration from the laid-back cafés of Australia, [The Counter House](#) combines high quality fresh food from a Michelin star trained chef, in a stripped-back and highly 'Instagrammable' setting in Cutting Room Square. Offering both indulgent comfort food and healthy dishes, this all-day food spot is sure to be a great addition to a thriving part of Manchester.

Sheffield – recently opened

[Kommune](#) is the newest addition to Sheffield's ever-growing independent food and drink scene. This vibrant new food hall brings together some of the Steel City's best-loved hipster eats under one roof. Most notably, the New Zealand inspired Tamper Coffee, the vegan all-rainbow-everything Pom Kitchen and delicious baked goods from Kelham Island's Depot Bakery.

The opening of ultra-modern all-day café [Ambulo](#) adds to the exciting changes in Sheffield city centre. From the people who turned a public toilet into the most stylish cocktail bar in Sheffield and Arctic Monkey's drummer Matt Helders, expect all-day dining with a difference.

Upcoming events

[Fantastic Food Festivals](#) will be back at Blenheim Palace over the May Bank Holiday weekend this year, with an exciting line-up of food demonstrations from both local and celebrity chefs, fun food-based activities, 160 exhibitors and enticing tastings. The year's theme is based around education and how food can impact our environment.