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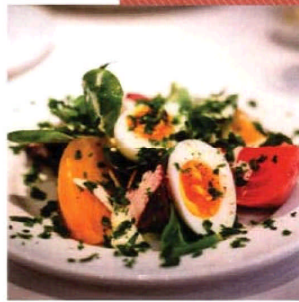
RESTAURANT GUIDE 2016

MODERN BRITISH



Quo Vadis

26–29 Dean Street, W1D 3LL (quovadisoho.co.uk; 020 7437 9585)
 Urbane and sophisticated, with a great collection of Brit Art as well as a place in history (Karl Marx once lived above), Quo Vadis is so much more than a default for when you want a proper evening out without breaking the bank. It's fun and glamorous and self-effacing, full of friends and laughter – just what we want but so often don't get. Jeremy Lee's deeply British but unaffected menu and innately warm hospitality from the industrious Hart brothers are the components that make this nonpareil hum. **EEEE**



Pharmacy 2 **NEW**

Newport Street, SE11 6AJ
 (pharmacyrestaurant.com;
 020 3141 9333)

Hands up, all self-medicators – you know who you are. This is the restaurant for you: the new one from a mutual admiration society of two, namely Damien Hirst (art) and Mark Hix (food), previewing as we go to press. It's in the Newport Street Gallery, which shows works from Hirst's private collection, as well as those of other artists, and is open Tuesday to Sunday. Polenta with Burford Brown egg yolk and shaved Wiltshire truffle, and a pineapple upside-down cake will be two highlights of Hix's groovy menu. **EEE**

Portland

113 Great Portland Street, W1W 6QQ (portlandrestaurant.co.uk; 020 7436 3261)

Portland is brilliant. A bit noisy, true; a bit squashy, even – but brilliant. This is the first joint restaurant from partners-in-wine Will Lander (see Quality Chop House, in All About the Wine) and Daniel Morgenthau. It's dressed down and understated, but with a modern British menu and value for money to set your heart racing. Shoehorn yourself into a chair, raise your voice above the din and get stuck into treats like Montgomery cheddar gougères, Cornish cod with cider and brown butter, and popcorn ice-cream with buttermilk jam. Scrummy. Only two years old, the restaurant has already earned itself a Michelin star. **EEEE**



Trinity

4 The Polygon, SW4 0JG (trinityrestaurant.co.uk; 020 7622 1199)
 At Adam Byatt's popular restaurant in Clapham, the ground floor has been under the knife and emerged with a spanking-new open kitchen and an outside terrace on the newly created Old Town piazza. Locals meet to goss at Trinity like old Mesopotamians around the well, and the food is still fabulous – pig's head with sauce gribiche followed by apple pie and custard might be a typical dinner. If you're a gin drinker, try Trinity's own, made for them by the Cambridge Distillery and as dry as the Empty Quarter. **EEE**

Morden & Lea **NEW**

17 Wardour Street, W1D 6PJ
 (mordenandlea.com;
 020 3764 2277)

Named after the cartographers Morden & Lea, who first put Soho on the map in the 17th century, this brasserie from Mark Sargeant is bang in the middle of Chinatown. The menu is exciting without being outlandish, and dishes to look out for are the chicken-liver parfait with brioche and the gypsy tart with clotted cream, which goes back to Sargeant's days with Gordon Ramsay. **EEE**

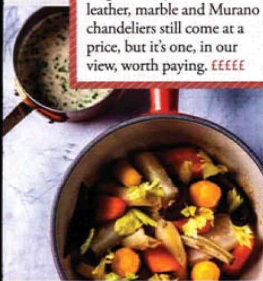


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The Grill at the Dorchester

The Dorchester, 53 Park Lane, W1K 1QA (dorchestercollection.com; 020 7317 6531) Everyone knows that Alain Ducasse has a three-Michelin-star restaurant at the Dorchester, but he now oversees the Grill Room too, where blue-lobster chowder, grills (obviously) and dreamy pistachio soufflé are all two-thirds of the price. Not that it's given away – butterscotch leather, marble and Murano chandeliers still come at a price, but it's one, in our view, worth paying. £££££



The Five Fields

8-9 Blacklands Terrace, SW3 2SP (fivefieldsrestaurant.com; 020 7838 1082) You could walk by this Chelsea restaurant and not give it another look. But chef/patron Taylor Bonnyman's immaculate and intimate eatery is worth more than a second glance. The cooking, which takes into account Bonnyman's fixation with *recherché* herbs and vegetables (many from the restaurant's own kitchen garden in Sussex) is quite complex but essentially playful (you're here to have a good time, after all). And everything, from the menus to the linen to the wafer-thin glasses, is exquisite and lovely to the touch. Incoming sommelier Mathias Camilleri, previously at the Vineyard, is going to make an already-good wine list great. ££££



Plum + Spilt Milk

Great Northern Hotel, Pancras Road, NIC 4TB (plumandspiltmilk.com; 020 3388 0818) Lots of restaurants have tried to get a piece of the action in trendy King's Cross, but this one's a pro. Located on the first floor of the sexy Great Northern Hotel, it's brimming with natural light during the day and moodily atmospheric after dark. Mey beef from Scotland features heavily, but there's something for everyone – Cornish fish soup, spelt risotto, baked Alaska. Good breakfasts too, and the young waiting staff really can't do enough for you. £££

45 Jermyn Street NEW

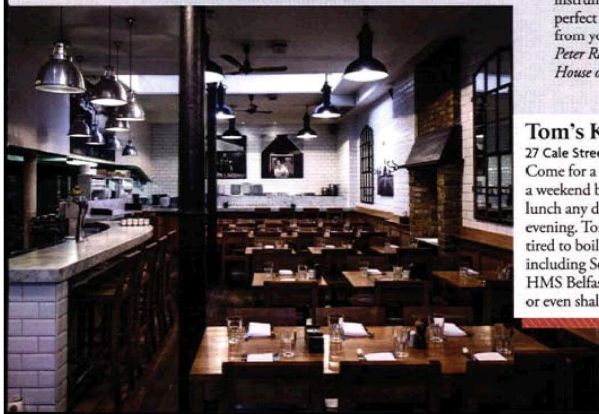
45 Jermyn Street, SW1 6DN (45jermynst.com; 020 7205 4545) You'll find eggs Drumkilbo (a favourite of the late Queen Mother), and Dover sole on the menu, along with a range of rickies (gin and other spirits) and ice-cream sodas at the highly anticipated 45 Jermyn Street, formerly the Fountain restaurant at Fortnum's. Open from break of day through to almost midnight, and looking glam with its orange booths and marble bar, this is a great spot for breakfast, lunch or a pre-theatre or late-night supper. £££

Barnyard

18 Charlotte Street, W1T 2LZ (barnyard-london.com; 020 7580 3842) Ollie Dabbous' second restaurant is rooster-chic and a little bit fox-in-the-henhouse chaotic, with cool guys in lumberjack shirts delivering sausage rolls, roast-beef sandwiches, chicken wings with smoked paprika and cornbread (served in a paper bag) to hungry Fitzrovians. And there's easy-to-eat corn on the cob too, held with two thumbscrew-like instruments at either end – perfect for extracting secrets from your lunch companion. *Peter Rabbit* meets *Little House on the Prairie*. ££

Paradise Garage

NEW 254 Paradise Row, E2 9LE (paradise254.com; 020 7613 1502) If you're keen on the Dairy and the Manor – two restaurants we've raved about in *Tatler* – you'll ADORE Paradise Garage. From the sourdough with whisky-flavoured smoked butter, through roasted meats and addictive chargrilled vegetables, all the way to Innis & Gunn (beer) ice cream, Robin Gill weaves his cheffy way. It's a journey you want to be on. £££



Tom's Kitchen

27 Cale Street, SW3 3QP (tomskitchen.co.uk; 020 7349 0202) Come for a weekday breakfast of superfood granola and Greek yoghurt, a weekend brunch of pancakes with berries, a great salad or burger for lunch any day or the famous seven-hour confit lamb for dinner of an evening. Tom's is your go-to restaurant with friends or when you're too tired to boil a kettle, let alone an egg. It now has five London branches, including Somerset House, St Katharine Docks, Canary Wharf and at HMS Belfast, but our heart belongs in Chelsea. Call us old-fashioned, or even shallow, but there's something about the Royal Borough. ££