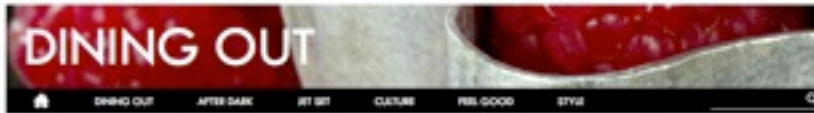


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DINING OUT

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REFORM SOCIAL & GRILL

Published on 3rd June 2014

Perhaps the bastion of quintessentially British restaurants, Reform Social and Grill is once again stirring the palates and curiosity of the capital's foodies. Located within the quaint Mandeville Hotel, the venue offers an informal yet sophisticated dining experience, where exceptional quality lies at the fore.

The setting evokes a 1920s speakeasy with its convivial and vibrant atmosphere, while the scent of tradition and the hallmarks of an exclusive English gentleman's club are present throughout.

My own taste of Reform Social and Grill began with a magnificent seven course tasting menu, which was expertly introduced by Executive Chef Nick Cuadrado and Will Duke - the wine cognoscenti. The duo mercilessly captivated their audience for the duration of the evening with their savoir-faire and personality.

*The setting evokes a 1920s speakeasy with its convivial and vibrant atmosphere...*

Dishes were harmoniously blended with an impressive conviction of flavour and exuberance that delighted us all - from the zesty English asparagus with white stilton salad and wild garlic dressing through to the delicately balanced black pudding Scotch egg with real ale ketchup, which was utterly delicious.

Needless to say but very much worth mentioning, this gastronomic tour-de-force was expertly paired with some of the most exquisite wines available - note the exceptional San Marzano, Primitivo 'il Pumo' from Puglia.

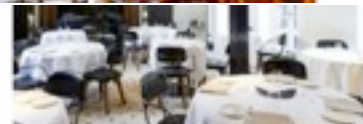
All in all, this was quite a remarkably well-composed culinary recital.

Roberto Aveiro

IN THE SPOTLIGHT: TOM AIKENS



THE MEAT CO.



IN THE SPOTLIGHT: TOM AIKENS

