

# TATLER

JUNE £4.20

**TATLER'S INSIDER  
COUNTDOWN**  
TO WILLIAM AND  
KATE'S FIRST CHILD

**COUTURE**  
Serious fashion for  
seriously rich people

**THE JOY OF  
AGEING  
DISGRACEFULLY**  
BY BRIAN SEWELL

**CAROLE  
MIDDLETON**  
THE POWER  
BEHIND  
THE THRONE

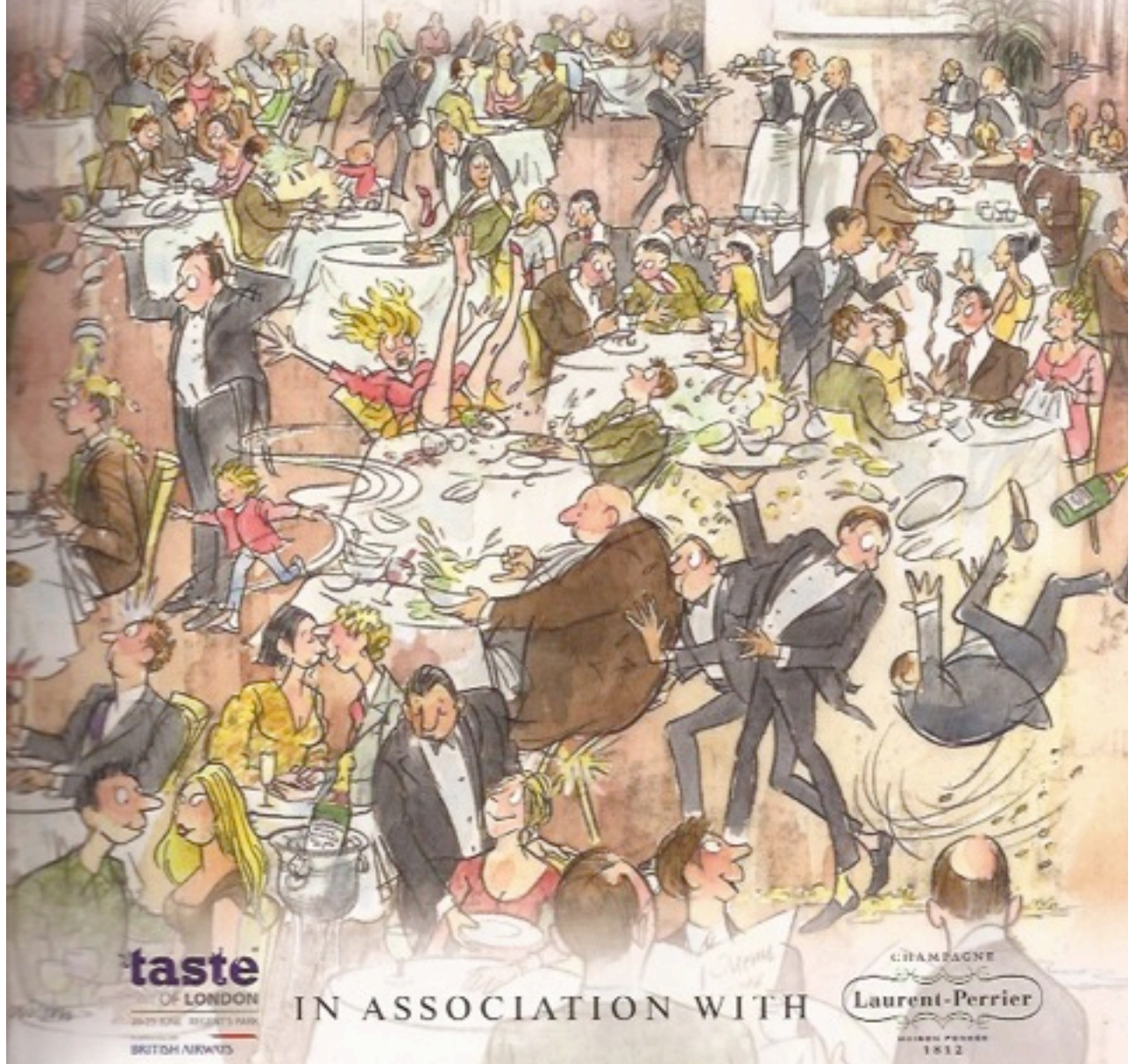


**ROYAL BABY**  
COLLECTOR'S EDITION



# TATTLER

RESTAURANT GUIDE  
2013



**taste**  
OF LONDON  
2013  
BRITISH AIRWAYS

IN ASSOCIATION WITH

CHAMPAGNE  
**Laurent-Perrier**  
MAISON FONDÉE  
1812



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# TATLER

## RESTAURANT GUIDE 2013

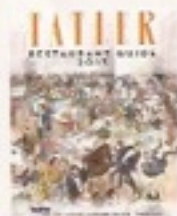


Illustration by Bob Wilcox/  
Phosphor Art

**W**elcome to the Tatler Restaurant Guide 2013, in association with Champagne Laurent-Perrier and Taste of London.

They say you can take the temperature of a city by its restaurants. So we say, triple-dip recession or not, London right now is smoking hot. Openings, closings (with apologies to Lou Reed) – take heed, because blink and you won't hear about the newest launch, stop to think and you won't clock the latest flop.

And it's not just London, because this year we've taken flight. To Scotland, to East Anglia, to wildest, Welshest Wales (over there – what tales!) and down again to the deepest South West. To bring you the very best of the rest, more than 40 places where the most loyal local yokel or gastro jet-setter will find food that's getting better and better.

Outrageous, alarming, courageous, charming (with apologies to Randy Newman, this time), but who would open a steakhouse 'for girls', or sell hotdogs with champagne – but do you hear us complain? Or be brave enough, after baring it all for years, to bring starched linen back again? And who in their right mind serves soup with mutant squid? Well, somebody just did.

Mad ramen, Latvian caviar, English (and Brazilian) wine, all having their time. Rude food, dude food, food in the raw and – dare we say it? – some food you may choose to ignore. Goodness, there's even the rehabilitation of coleslaw. It's all here, and more... and more.

Jeremy Wayne  
RESTAURANT EDITOR

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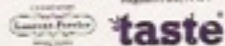
### KEY

Prices are for a three-course à la carte lunch or dinner (per head), including a half-bottle of house wine. Many places also offer a set-price lunch or dinner, which, with all course, reduce your final bill.

- € = under £25
- €€ = £25-£50
- €€€ = £50-£75
- €€€€ = £75-£100
- €€€€€ = £100+

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This summer will be  
perpetuating Taste of  
London 2013. At 113 Ave.  
Duquesne Park, NY 10014.





# STEAK

## NEW REFORM SOCIAL & GRILL

Mandeville Hotel, Mandeville Place, W1U 2BE (reform-socialgrill.co.uk; 020 7224 1624) Start with a drink at the bar and you might get no further, because the recently revamped Mandeville mixes a mean Dirty Martini, then another, and another. But continue you must, to the dark and club-like Reform restaurant, where they do a marvellous Dexter rose-veal chop, Buccleuch estate Scottish sirloin and a spiffing Bakewell pudding. We loved the very Famous Five menu exhortation: 'Please don't be afraid to ask for extra custard.' (4/5)

## NEW FLAT IRON

17 Beak Street, W1F 9RW (flatironsteak.co.uk; no phone) Flat Iron is the Ryanair of steakhouses – no phone reservations, no frills, no cflink nuffink. They even charge for chips. AND sauce. The sauce of it! But, here's the thing – this flat-iron steak is downright delicious, sliced like an Italian tagliata and seasoned with nothing more than a few sprinkles of FREE sea salt. It goes without saying that Flat Iron is uncomfortable, with no leg room to speak of and not a hope of stowing any bags. But, if the price is low enough, people will come. (4)

## NEW STREET GRILL



## NEW NEW STREET GRILL

16a New Street, EC2M 4TR (newstreetgrill.co.uk; 020 3503 0000) Built by the East India Company and now intricately restored, Old Bengal Warehouse is home to the City's poshest steakhouse. Everything here is the very best: a generous plate of London-smoked salmon, pingingly fresh lobster cocktail or Black Angus beef done on the Josper grill. The wine list is a home run of Bordeaux (the best vintages, back to 1959), Burgundy and the New World and – get this – they pour Krug Grande Cuvée, from magnums, by the glass. (4/5)

## THE GRILL AT THE MONTCALM



## NEW THE GRILL AT THE MONTCALM

34-40 Great Cumberland Place, W1B 7TW (themontcalm.co.uk; 020 7958 3216) We've always liked this restaurant, surely one of London's most secret addresses and perfect for a treat – you can even slip in or out through the back door à la French if should you need to. Kick it up with something sophisticated from the bar's bespoke cocktail menu, then disappear into the Grill, perhaps for a ramp-up Romney Marsh lamb or to share a rib of Angus beef à deux. The banoffee cheesecake mousse is baby food for grown-ups. (4/5)





## MASH

77 Brewer Street, W1F 9ZM  
(mashsteak.dk; 020 7734 2608)

Two floors deep, with sumptuous red-leather booths, open meat lockers and a dramatic wall of wine, MASH is vast. You need Google Maps just to find the bar. Owned by a Danish consortium, it does very fine Danish beef, dry-aged for up to 70 days, along with Uruguayan, American and Australian cuts. For pudding, there's liquorice ice cream, and the magnificent wine list, strong on cab and pinots, is overseen by a team of 10 sommeliers. **★★★★**

## CUT

45 Park Lane, W1K 1PN (4Spark  
lane.com; 020 7317 6552)

You need very deep pockets for Wolfgang Puck's pucking expensive jewel of a restaurant in the chic 45 Park Lane, but it delivers in spades. The beef – UK, USDA, Australian and Chilean Wagyu – is the business and side dishes such as tempura onion rings and steamed spinach with organic fried egg are consummately executed. CUT also does one of the best breakfasts in town and service, naturally, runs on oiled wheels. **★★★★★**

## STK

336–337 Strand, WC2R 1HA (stkgp.com; 020 7595 3444)

Already well established Stateside with branches in New York, LA, Miami and Las Vegas, the UK's first 'female-friendly' steak joint has a strapline that runs 'Not Your Daddy's Steakhouse'. STK offers steaks for girls, though not necessarily garlic steaks – British and USDA prime cuts in all sizes, very neatly done. Meanwhile, in the bar and lounge, the fun continues with great music and rather saucy cocktails like the Not Your Daddy's Manhattan, made with bourbon, vermouth and herby Licor 43. All very ladylike – make mine a double, baggal. **★★★★**



## THE RIB ROOM

Jameelah Carlton Tower,  
Cadogan Place, SW1X 9PP (the  
ribroom.co.uk; 020 7858 7250)

In 2011 the Rib Room celebrated its 50th birthday with a facelift by Martin Brudinzi and emerged looking younger, fresher, but essentially the same (the secret of all good cosmetic surgery). The food is still as fab as ever – great fish and shellfish, Buccleuch estate Aberdeen Angus – and the 450-bin wine list (presented on an iPad) is grand. The only problem is your fellow diners – a touch loud and not quite the demure Tory grandees of yesteryear. **★★★★★**



## HAWKSMOOR GUILDHALL

10 Basinghall Street, EC2V 5BQ  
(thehawksmoor.com; 020 7397 8120)

This impressive basement refectory is a huge subterranean canteen for City boys (and the odd City girl). There were teething problems but now everything is tickety-boo. The famous Hawksmoor breakfast is served until 10am and, given 48-hours' notice, they can prepare a seven-course 'tour of a cow' for you. **★★★★**

## SOPHIE'S STEAKHOUSE

311–313 Fulham Road, SW10 9QH  
(sophiessteakhouse.co.uk; 020 7352 0088)

It's been too long since our last visit to Sophie's, but we are happy to report that we still can't think of a better place in Chelsea for a whopping côte de bœuf, sirloin on the bone or a hamburger made from prime fillet Black Angus. Martinis here are a massive 10oz and the bar dispenses classics, shorts and shooters like they're going out of fashion. **★★★★**

## THE PALM

1 Pont Street, SW1X 9EJ  
(thepalm.com; 020 7201 0710)

When the Palm opened four years ago, a decent steakhouse was still a novelty in London, a city used to something called an 'Aberdeen Steak House' but ignorant of anything resembling a *steak à la broche* of meat. (The war, rationing and old-fashioned guilt all played their part.) Where the Palm led, many others have followed, but this is still the place for prime bone-in ribeye or double-cut lamb-rib chops. Service is smooth and occasionally quirky, and the Palm, compared to many of its bigger, newer rivals, is actually rather charming. **★★★★**

