

LUCKNOW 49 | THE HALAL GUYS | SOFT DRINKS | ELIZABETH HAIGH

# restaurant

May 2019 | £4.99

**ANNA HAUGH**


The Dublin-born chef on her debut Chelsea venture

**CLAUDE BOSI  
AT BIBENDUM**

Behind the brigade at the two-Michelin starred restaurant

**IT'S A NO-SHOW**

Finding a solution to the problem of disappearing diners



## QUIQUE DACOSTA

The three-star chef is shaking up Spanish food in the capital

**William Reed**  
INFORMING BUSINESS GROWTH



# Also open this month

## 1 Edinburgh

### Grazing

Mark Greenaway has made a return to the kitchen following the closure of his eponymous Edinburgh restaurant last year. Sticking to the Scottish capital, Greenaway has taken over from the Galvin brothers at the Waldorf Astoria hotel to open Grazing which, as the name suggests, has a menu of hearty dishes as well as sharing platters. Alongside classics such as steak and kidney suet pudding; shepherd's pie; roast chicken; and fish and chips, Grazing's menu includes BBQ shiitake mushrooms on toast; a cured meat and choux pastry picnic box, and buttermilk pancakes said to have been inspired by Greenaway's visit to Japan last year. He is also serving his popular signature dishes: an 11-hour slow roast pork belly; and sticky toffee soufflé.

Waldorf Astoria Edinburgh - The Caledonian, Rutland Street

[markgreenaway.com/grazing-restaurant](http://markgreenaway.com/grazing-restaurant)

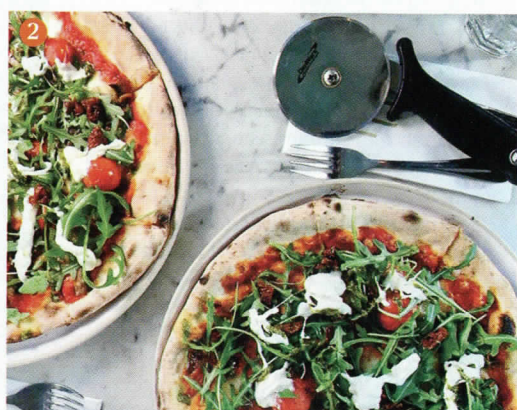
## East Sussex

### Tommy's Pizzeria

Fresh from a pop-up in Hastings, Tommy's Pizzeria has opened its first permanent restaurant in the nearby East Sussex town of St Leonards-on-Sea. The 45-cover venue, complete with outside courtyard, serves wood-fired sourdough Neapolitan-style pizzas with an emphasis on British ingredients, including a skate cheeks and samphire pizza and a breakfast pizza. A brunch menu is also on offer including the likes of scrambled tofu and beets; mackerel omelette; and grilled cheese with house-made brioche. Rotating specials at launch include skate wings with seaweed butter; and mackerel with fennel and green sauce.

28 Norman Road,  
St Leonards-on-Sea

[tommypizzeria.co.uk](http://tommypizzeria.co.uk)



## 2 London

### Serata Hall

Billed as a hot-desking space with a restaurant, bakery and in-house distillery, Serata Hall is part of the growing number of jack-of-all-trades venues popping up in the capital. From Albion & East, the group behind sister-sites Martello Hall in Hackney, Canova Hall and Cattivo, both in Brixton, this Islington venue follows in the same culinary footsteps with a range of pizza and pasta on offer, with dishes such as truffle tagliatelle with gorgonzola, walnuts, mushrooms and pink peppercorns; beetroot gnocchi; vegan fried 'chicken'; and 12-hour cooked beef rigatoni on the menu. Also like its sister venues, Serata Hall's wine is on tap, with 12 different options available, which the owners claim is the biggest selection of tap wine outside the US.

207 Old Street, Islington

[seratahall.com](http://seratahall.com)

## 3 London

### Bun House

The team behind Soho's Bun House has opened a second, larger restaurant just down the road in London's Chinatown. Husband and wife team Alex Preffly and Z He opened the original 10-cover café in early 2017 and have now doubled their portfolio with a 72-cover restaurant split across two floors. Like its older sibling, the new Bun House will retain a focus on Chinese-style bao that are served closed with the filling inside, unlike the Taiwanese buns popularised by the likes of Bao and Flesh & Buns, with two new additions - a beef brisket option and a soft, brioche-style pineapple bun. A small hatch inside the restaurant serves up street food-style snacks such as curried fish balls and Cheung Fun - traditional rice noodle rolls topped with wok-fried vegetables.

26-27 Lisle Street, Soho

[bun.house](http://bun.house)

## 4 London

### Casa Fofó

Former Pidgin head chef Adolfo De Cecco has opened a restaurant in Hackney with a menu that reflects his Italian heritage. Called Casa Fofó, the bijou neighbourhood spot (18 covers on the ground floor plus 14 in the basement) serves a six-course tasting menu, with options at launch including duck liver, hoshigaki, carrot; crab, almond, tomato; and Middle White pork neck, peanut, nori, rice and horseradish, alongside snacks such as sourdough focaccia with lardo and jalapeño. De Cecco's CV includes Michelin-starred restaurants Casa Perbellini in Verona and Tetsuya's in Sydney, and he has a penchant for cooking methods such as fermenting. He also makes the restaurant's charcuterie in house as well as his own ratafia Italian fruit liquor.

158 Sandringham Road, Hackney

[casafolondon.co.uk](http://casafolondon.co.uk)

## Coming soon

### Allegra Stratford

Former Chiltern Firehouse chef Patrick Powell will open out east next month

### Bob Bob Cité The City

The follow-up to Soho's Bob Bob Ricard will finally open on 10 May (almost certainly, at least)

### Flor Borough

James Lowe and John Ogier will open their new restaurant, wine bar and bakery in the coming months

### Kitchen at Holmes Marylebone

The 50-cover Baker Street restaurant opens in June with chef Stefano Motta at the helm