

ARCADE FOOD THEATRE | 48 HOURS IN SAN SEBASTIÁN | FISH | NICO SIMEONE

restaurant

August 2019 | £4.99

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Also open this month

1 Brentwood

Dusk

With a dry bar, shisha lounge, and a former Great British Menu chef fusing Mediterranean and Asian cooking with molecular gastronomy, Dusk could become one of Essex's most eccentric dining destinations. It is operated by restaurateurs Sharif Uddin and Shakil Islam, who also own the Essex-based Kushi Indian restaurant brand. The kitchen, however, is being overseen by former Great British Menu contender Stephen Gomes, who represented Wales in the 2015 series. The à la carte menu is split into 'chapters' that correspond to the standard course list. Starters include a lobster 'Atlantis' that combines lobster with lemon foam, sea soil, wasabi cocktail sauce and CO2 smoke; and chicken tikka cooked in a clay oven and infused with cumin smoke. Signature mains feature battered John Dory with rose-infused ketchup, grape tartar, chips, and a pea mousse; and black cod on a bed of cherry tomatoes and garlic, topped with rhubarb aioli and infused with CO2.

Ongar Road, Brentwood, Essex

duskbrentwood.co.uk

2 London

Lucky Cat

Located on the former Maze site, Gordon Ramsay's latest play in the capital is an Asian 'eating house' and late night lounge inspired by 1930s Tokyo and Far East drinking clubs. Ramsay and head chef Ben Orpwood have devised a menu comprising small plates, robata-grilled dishes, tempura, sushi and sashimi, with each dish designed to be shared. Prices are Mayfair, with the likes of miso black cod £37; Burmese crab masala £24; wagyu tataki £24; and bonito-fried duck leg bao £27. There are also two chef's menus to share designed to take the leg work out of ordering which, at £65 and £80, are a good bet for



people wanting to try a selection without breaking the bank.

10 Grosvenor Square, Mayfair

gordonramsayrestaurants.com/lucky-cat

London

Harrods Dining Hall

The new dining hall concept in Harrods features six individually operated bars and restaurants housed under one roof: a grill, fish bar, sushi counter, wine bar, pasta bar and a flashy Indian. It is predominately being overseen by Harrods' executive chef Andy Cook, and a team of 150 in-house chefs and servers (Harrods is said to have one of the biggest kitchen brigades in Europe), however Vineet Bhatia oversees the hall's 26-seat Kama by Vineet restaurant; Eddie Lim, who also runs a Mango Tree and Chai Wu restaurant in the store, is operating the sushi bar; and seafood brand Caviar House & Prunier is overseeing the menu at the central wine bar. As you would expect, the hall isn't catering for those on a budget; most menus

hover around the £20 to £30 mark for individual dishes, with sharing plates costing almost double that.

87-135 Brompton Road,

Knightsbridge

harrods.com

3 London

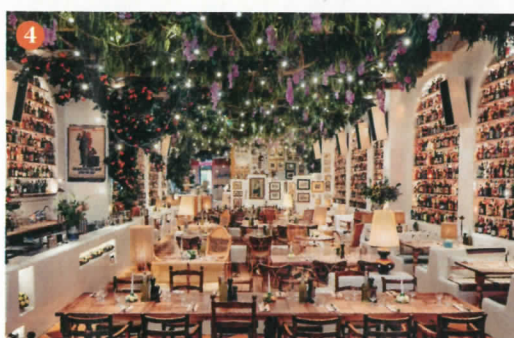
The Stratford Brasserie

Located on the ground floor of the 42-storey Manhattan Loft Gardens, The Stratford Brasserie is one of two new restaurants in the building (the other being the soon-to-open Allegra). The open bar and kitchen is overseen by Ben Harrington, formerly of Soho House Group, who has devised an all-day menu from breakfast through to dinner. Lunch dishes make use of the outdoor wood oven, not least its pizzas, while the menu shifts to a more traditional brasserie format in the evening with schnitzel, risotto and burgers alongside whole roasted chicken and desserts such as grilled peach baked Alaska.

Queen Elizabeth Olympic Park, 20

International Way

thestratford.com



4 London

Circolo Popolare

The second restaurant in quick succession from the French Big Mamma group is even more audacious than the first - Gloria, in Shoreditch. This time located on Fitzrovia's Rathbone Place, the sizeable and artistically cluttered restaurant is a 280-cover Sicilian-inspired trattoria with 20,000 bottles of spirits lining the walls and thousands of festoon lights on the ceiling. Breakfast items include a 'full English the Italian way' - made with fried egg, Tuscan pork sausage, roasted tomatoes and crispy layered potatoes - and a 'dirty veggie' plate (the same but with mushrooms rather than sausage) as well as pancakes, while all-day items include pizza (the Orlando Blue with gorgonzola and peach is a hit), pasta and meat and fish skewers. Make room for Big Mama's 'incomparable lemon pie' that, with its 59-inch meringue layer, has got Instagram all aflutter.

40-41 Rathbone Place, Fitzrovia

bigmammagroup.com

Coming soon

Waka

Houndsditch

Peruvian-Japanese fusion concept Waka is to open a second restaurant this month in the City

Silo

Hackney Wick

Douglas McMaster's zero-waste restaurant is coming to Crate Brewery's White Building taproom

Caracas

White City

The team behind Lima is to launch a Venezuelan-inspired casual dining concept in Westfield shopping centre

Lina Stores

King's Cross

The Italian deli and restaurant company will open its first site that encompasses both concepts