

TASTE[®]

RESTAURANT GUIDE 2014

It's worth
fighting for

IN ASSOCIATION WITH

taste[®]
OF LONDON

18-22 JUNE REGENT'S PARK

CHAMPAGNE
Laurent-Perrier
MAISON FONDÉE
1812

AMETSA WITH ARZAK INSTRUCTION taste

The Halkin by COMO, Halkin Street, SW1X 7DJ (como hotels.com; 020 7333 1234)
 Juan Mari Arzak was making waves with New Basque food when Ferran Adrià was still in short trousers and his daughter Elena, who fronts this slightly austere restaurant, has herself been voted the world's best female chef. Dishes unfold like conjurer's tricks – sardines that turn red, 'mutant' squids, green and black mackerel. Nothing is what it seems. If you want a more accessible experience, the set lunch, at £27.50 (featuring pumpkin soup with mandarin and mackerel, but no changing colours), may be the way to go. **££££**

NEW CANVAS BY MICHAEL RIEMENSCHNEIDER

69 Marylebone Lane, W1U 2PH (canvasmr.com; 020 7935 0858)
 Michael Riemenschneider, who's worked for Pierre Gagnaire, Michel Bras and Heston Blumenthal, and whom we first met at the Abbey in Penzance, is back in London with this diminutive but charming restaurant. There are undressed tables and parquet floors, and the tasting menu you get to design yourself is not as weird as it sounds. From five mini-courses we were captivated by langoustine with pearl barley and a pudding of orange mousseline with elements of red pepper. **££££**



THE CLOVE CLUB
 SEE A FULL 360° VIEW AT TATLER.COM

NEW THE CLOVE CLUB

Shoreditch Town Hall, 380 Old Street, EC1V 9LT (thecloveclub.com; 020 7729 6496)
 Chef Isaac McHale's menus treat underused British ingredients with original techniques. It's quite a scene and trendsters are still flocking here in droves. Fried buttermilk chicken in pine salt may have polarised our party, but we all agreed that Amalfi lemonade and black pepper ice cream was beyond stellar. The bar, which serves food too, is a very cool place to hang out. **££££**

STOP PRESS

With Gordon Ramsay having spent 15-plus years at Claridge's, it was time to call time. After months of fervent speculation, Simon Rogan of L'Enclume, Cumbria, see page 51, opens **Fera** at the hotel in May – surely the apogee of his career to date.

THEY DO IT WITH MIRRORS

NEW THE FIVE FIELDS

8-9 Blacklands Terrace, SW3 2SP (fivefieldsrestaurant.com; 020 7838 1082)
 Taylor Bonnyman, who comes from two-Michelin-star restaurant Corton in New York, understands the culinary yin and yang of meat and dairy, bitter and sweet, crisp and malleable. In a dish called Garden, vegetables, herbs and edible flowers are arranged like an Irving Penn still-life, while chicken with apricot and egg yolk is astonishingly cohesive. The local oligarchy and homegrown Michelin groupies have already set up base camp here. **££££**



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DABBOUS

39 Whitfield Street, W1T 2SF (dabbous.co.uk; 020 7323 1544)
 None of the shine has worn off at Dabbous, the Fitzrovia restaurant that won *Tatler's* Best Kitchen award in 2012, and where, two years on, the bookings line is still jammed. In the post-industrial ground-floor room, with its regulation exposed brick and duct work, Ollie Dabbous takes *recherché* ingredients like acorns and pickled rose petals and, by some sort of kitchen alchemy, makes them ambrosial. In the basement bar, meanwhile, co-owner and mixologist Oskar Kinberg does similar magic with big cocktails. **££££**

DINNER

Mandarin Oriental Hotel, 66 Knightsbridge, SW1X 7LA (dinnerbyheston.com; 020 7201 3833)
 If you haven't yet experienced Heston Blumenthal's conceits – a chicken liver and foie gras parfait 'meat fruit' that looks like an orange (Mandarin Oriental, geddit?) or savoury porridge of frogs' legs and smoked beetroot – then do not pass Go but head directly to Knightsbridge. The room, designed by New York-based Adam Tihany and overlooking Hyde Park, is lovely, while the kitchen, with its open rotisserie and pulley system in plain view, is mesmerising. Service glides. **£££££**

CHAMPAGNE
Laurent-Perrier
 MAISON FONDÉE 1812
 Champagne Laurent-Perrier served here

taste
 These restaurants will be participating at Taste of London 2014, 18-22 June, Regent's Park, NW1

PRICE KEY
 £ UNDER £25
 ££ £25-£50
 £££ £50-£75
 ££££ £75-£100
 £££££ £100+

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