

The
GLOSSARY

FOOD & DRINK



Lyle's London

Clean, fresh and flavoured with hope, spring might just be the perfect time for sustainable eating. Taking centre stage on the socially-conscious dining scene is Lyle's London, James Lowe's ethical eatery in Shoreditch serving simple, seasonal British food that's big on taste, low on environmental impact. Find out about London's other top sustainable restaurants on page 86.

lyleslondon.com

Tasting Notes

The latest openings and places to know across the capital

Compiled by RACHEL WALKER



Turkish Delight

There's no dumbing down flavours at Yeni, chef Civan Er's first London launch: the coffee is thick and black, the feta has been aged for a year and the wine list features bottles from Greece and Turkey. The hit Istanbul restaurant has travelled well and is making its mark in Soho, but with desserts like *kadajji* coated custard fritters and mozzarella ice cream it's little surprise.

55 Beak Street, Soho, W1
yeni.london



Top Spot

HIGH SOCIETY

The Goring's first restaurant in over a century will see leading seafood chef Nathan Outlaw set up at HM The Queen's favourite lunch spot. The two Michelin-starred chef will be a regular in the kitchen keeping a close eye on dishes before they're whisked out to the dining room, where guests will have a view over the hotel's manicured lawns.

15 Beeston Place, Westminster, SW1
thegoring.com



CAFE CULTURE

The team behind The Wolseley and The Delaunay are bringing high-end neighbourhood dining to St John's Wood. Their latest opening, Soutine, takes inspiration from the boulevard cafés of Paris: stained-glass skylights, hand-painted murals and a marble top bar seating fifteen - ideal for a morning coffee and pastry or a glass of something stronger later in the day.

60 St Johns Wood High St, NW8;
soutine.co.uk



WINNING STREAK

Last summer, a table at St Leonards in Shoreditch was one of the most sought-after in London; just one year on, chefs Andrew Clark and Jackson Boxer have done it again with their latest launch, Orasay. Super creative dishes have a seafood focus - the puffs of fried bread cushioning a sole.

31 Kensington Park Rd,
Notting Hill, W11
orasay.london



NOT SHORT OF A BOB...

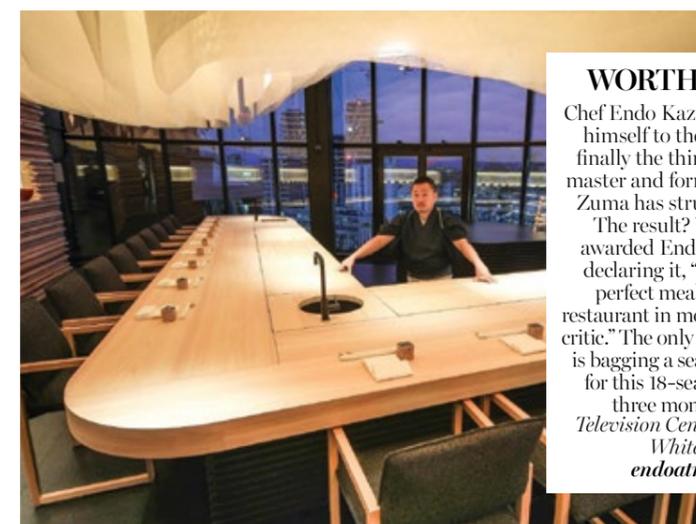
It's over a year behind schedule, but then you can't rush perfection. As Bob Bob Cité, the sequel to the Soho institution, finally arrives in town, there's no scrimping. Costs have allegedly risen to £11 million as the 'Press for Champagne' buttons are installed, caviar is shipped in and the Methuselahs arrive. With French chef Eric Chavot at the helm, the signature filet de boeuf en croûte is likely to be on point - so save this for a blow-out and come with an appetite
122 Leadenhall Street,
City, EC3
bobbobricard.com



AFTER HOURS

Private members' club The Court reads like a 'who's who' of London's hospitality scene: Tom Sellers (behind Michelin-starred Story) is the executive chef, Ryan Chetiyawardana (2017 winner of Best Bar in the World) will oversee the drinks; even the flowers and art have attracted world-class curators. It all comes together in a Gatsby-esque decadence where live music mixes with the clink of Martini glasses. The food is as elegant as you'd expect, with classics like fruits de mer and steak-frites forming the backbone of the menu.

9 Kingly Street, Soho, W1
thecourt.co.uk



WORTH THE WAIT

Chef Endo Kazutoshi has dedicated himself to the art of sushi - and finally the third-generation sushi master and former executive chef of Zuma has struck out on his own.

The result? Well, Giles Coren awarded Endo the perfect score, declaring it, "probably the most perfect meal I have eaten in a restaurant in more than 20 years as a critic." The only foreseeable downside is bagging a seat, with reservations for this 18-seat restaurant taken three months in advance.

Television Centre, 101 Wood Lane,
White City, W12
endoatrotunda.com