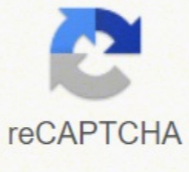




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Never eaten-for-a-week' hungry. Price: Affordable When to go: When you want your dinner to have style to have style as well as substance – this place is someone’s Pinterest board in restaurant form. It boasts a huge, lively dining room and lightning-fast service, meaning it easily accommodates bookings and walk-ins alike. If you like The River Café, you may like... Hide Above, Lorne, J Sheekey Atlantic Bar Still going strong after more than three decades, this iconic Italian restaurant is right to retain its loyal following (mostly a well-heeled west London/home counties crowd from the creative industries; think A-list actors and their agents, publishers and so on). If you like Trullo, you may like... Padella. Artusi This two-floor contemporary Italian is still as popular with Highbury gourmets as it was when it first opened in 2010 – pity anyone who attempts to get a table here for dinner on spec (they’d have more luck at lunchtime). Because Cornerstone specialises in taking the fruits of the ocean – those in shells, those that go glub-glub – and elevating them to things of shimmer, shimmering beauty. If you like Santo Remedio, you may like...Breddos Tacos, El Asador at Sabor, El Pastor Forget everything we ever said about the first Santo Remedio. You won’t find a dud dish.If you like Duckstop, you may like...10 Greek Street, PopoloOne of the original wave of Soho small-and-sharing plates spots, Duckstop makes up for its size (or lack of) with clued-up staff, bags of atmosphere and, oh yes, terrific food. Price: Affordable When to go: When your lunchtime destination needs to feel like a home away from home. One other thing: most of Duckstop’s street-level seats are up at the counter: be prepared to get cosy.Michael Franke / Time Out Price: Mid-range When to go: When you want to get your glad rags on and enjoy a decent meal in a smart but relaxed central spot. Or even a deconstructed twist on rum baba involving black treacle, bonfire-smoky pineapple and anise-scented ice cream. You’ll struggle not to dance on the tables. If you like The Palomar, you may like...Honey & Co. The Barbary Ever since Yotam Ottolenghi first introduced Londoners to the notion of ‘Jerusalem’ food (modern, non-kosher Israeli cooking) we haven’t been able to get enough of it. The interior is modelled on the Iranian cafes of Bombay, with booths and mosaic floors creating intimate nooks with a charming makeshift feel – but also with a touch of cool. If the queue is huge and spills out of the door, then you get to hang out in Neal’s Yard, one of London’s loveliest hidden courtyards. The kitchen is open, but mostly hidden, allowing the two opposing prep stations (an icy raw bar and a smouldering wood-fired oven) to take centre stage. But very few restaurants are exclusively Sri Lankan (most are South Indian and certainly don’t do hoppers, the egg-topped pancakes after which this Solo restaurant is named); the few exceptions are okay, rather than amazing. (There’s now a permanent spot back in Brixton, too). The menu changes constantly, but there are often ‘versions of favourites’ on it, and the staff here know what’s what. Sit by the kitchen counter if you can, where you can watch the dishes being assembled: it’s like watching the Bolshoi Ballet limbering up.Ming Tang-Evans / Time OutPrice: Affordable When to go: When you have menu fatigue or need an in-and-out treat. What to have: The kitchen’s homage to the Viennetta combines dark chocolate, salted caramel and own-made ice cream. Still, queues at peak times are inevitable for spontaneous types. Now his first solo venture has beaten off some really stiff competition to win Best New Entry. What to have: The quesadilla: less dude food, more el dude food, it’s an open-faced slice of tortilla topped with a mess of meat, melted cheese, coriander and salsa. If you like Hide Above, you may like... Core by Clare Smyth, Da Terra There are two restaurants at Hide (plus a basement bar, if you’re counting). And while the à-la-carte-serving Hide Ground has equally fabulous food – and staff – if it’s a special occasion you’re after, you have to climb the stairs. If you like Bright, you may like... Leroy, Scully, Hicce Eating at Bright is a little like eating in a high-ceilinged, metal-framed glass box, but that’s a good thing: there’s less to distract you from the food. The compact menu changes daily, but is generally an eclectic mix of modernish small plates: look out for the signature chicken katsu sarnie (a crusts-cut-off white-bread number, in dainty quarters), slices of artisanal charcuterie, dinky plates of off-the-clock pasta, plus inventive plates of fish, meat or veg (grilled radicchio with preserved cherries, say, or mussels with curry leaves in a smoked mackerel broth). At last, everyone who’d ever wanted to sample the fiery Thai street food menu could do so in a stylish and exotic former garment factory within walking distance of Liverpool Street (or Aldgate tube). Prepare yourself for moist, smoky meat heaped into a bun and topped with barbecue sauce, bone-marrow butter and pickled chillies. Result? Take a tour of the regions of Italy via small plates or large-portion dishes, with additive deep-fried snacks – such as breaded olives stuffed with minced pork and veal – alongside salads, homemade pastas and grills.Photograph: JONNYPPrice: Mid-range When to go: You need to commit and plan ahead, but the rewards are immense. A thrilling one-off (for now...)Andy ParsonsMichael Franke / Time OutWhen to go: when you want haute cusing in Hackney, but of the fishy kind. Portions are predictably tiny despite their high prices, but at least that gives you an excuse to sample as much as your wallet will allow. The first thing she did was host a clutch of acclaimed residencies, testing out her Turkish-with-a-twist cooking and building up a cult following along the way: smart cookie. Clams with garlic and parsley, lamb leg with flat beans and olives, or turbot with borlotti and bacon. There’s a lot to like here: the understated, simple dining room lets the food shine, and laidback service fits with the neighbourhood vibe that prevails despite the central London setting. And sample it you should. Restaurant of the YearThe Three ChimneysIsle of Skye, Scotland It is superbly satisfying to come across a restaurant that knows just what it’s doing, without seeming to try. Salt is a real passion project for this young chef. In November 2015, she finally launched Oklava – a tasteful restaurant on the City fringes (more savvy suits than scruffy Shorelditch) where she could finally showcase the likes of monkfish with spiced runner beans or her trademark chilli garlick chicken with a za’atar crumb (aka Turkish fried chicken). Think again. It’s all about ‘drinking food’ here, chilli-spiked in-your-face flavours that simply cry out for a few beers: we suggest the signature fish-sauce chicken wings, the crunchy deep-fried shell-on prawns (eat ‘em whole) and anything involving unctuous bulked-out noodles. The buzzy dining room, with its dimmed lights, tightly crammed tables and thudding music, is a no-brainer for kicking off a night out in east London – as long as you don’t mind getting your hands dirty. A seven-course no-choice menu (eight if you count bread, which you should, because it’s delicious), all created from a single meat. If you like Padella, you may like... Artusi, Trullo Pasta is a funny old thing. What to have: The house special, lamb ragan, which is a slow-marinated, spice-laden delight. It carries all the technical skill of her time in some of the capital’s best fine-dining spots, but is still, ultimately, food made with love, that you could imagine coming out of a (very fancy) Italian home. A classic.© Rob GreigJesseica Long Price: Expensive When to go: When you’re in the mood for a bit of glamour. The entrance is a bit hidden, despite the Covent Garden location, but once you’re inside you see it’s a real beauty of a basement bar and dining room, which looks as if it’s been there for at least a century – in fact, it only opened as a restaurant at the end of 2010. What to have: The specials of the day, if you like J Sheekey Atlantic Bar, you may like...Le Pont de la Tour. Scott’s Despite its recent name change, the Sheekey brand is so well established, and so well known among tourists, that you’d be forgiven for assuming it couldn’t possibly still be maintaining its original high standards. Price: Mid-range When to go: It’s off the beaten track in Soho, so you can afford to be a little spontaneous; but ring first anyway, and avoid peak times. If you like Bocca di Lupo, you may like...Padella, Artusi There’s as much buzz around the food at this enduringly popular Soho Italian as there is around the celebs who dine here. What to have: Red-hot smokin’ Thai barbecue, a bowl of faro dried rice and as much booze as you can manage. If you like Park Chinois, you may like...Yauatcha, Xu For an evening pretending to be in a Bond film, head to gold-fingered restaurateur Alan Yau’s glitzy, gilded, wincingly expensive Chinese. Aside from Morocco and its neighbours, African food is woefully underrepresented in the capital; Ikoyi addresses this gap in the market, but without getting all kitsch on our collective ass. You can eat quickly or brunches throw a cracking curveball, too.Britta Jaschinski / Time Out Price: Mid-range When to go: For a lunchtime dalliance with dumplings. Always interesting. What to have: The menu changes weekly, and you don’t get a choice, but it’s always interesting – from sea trout with delicate elderflower-infused beurre blanc, tart gooseberries, yellow beetroot and chickweed, to desserts based on a Thai-style Pimm’s. What to have: Fewer of the ‘small courses’ than you’d imagine. You’re in the right place. What to have: The Korean-style fried chicken in a bun, topped with crunchy slaw, gochujang mayo and chilli vinegar – paired with a house sour, obviously. Every tapas flavour combination is a winner; tender octopus with peas, smoked tomato and wild garlic, say, or Iberico pork ribs grilled to melting softness.Price: Affordable When to go: When your gastronomic sat nav says no to a Brick Lane curry. Enter its glossy black-lacquered interior, where curling waxes and geese in full flight embellish the walls, and deliberate over the menu of mouth-watering snacks. The new site was originally a wine bar and the ethos of pairing Euro-accented small plates with lovely glasses of vino lives on: end of (mostly) simple styles that do justice to this top-flight produce. They all have great food, but also offer a fantastic experience: great staff, a cool space, maybe a leafy terrace. Otherwise, the smart dining room at the back is more discreet. If you like Copita, you may like...Morito This warm and inviting nook in the heart of Soho manages to be both authentically Spanish and admirably cliché-free (apart from the giant hams dangling from the ceiling). They’ve been pals since nursery. Price: Blowout When to go: When David Beckham asks you out for dinner. If you like Primeur, you may like...40 Maltby Street A former garage in a residential part of Highbury, this lovely restaurant is a slick operation hiding behind a practically nonchalant exterior. This can make getting a table at short notice tricky for mere mortals, so book ahead. If you like El Pastor, you may like...Breddos Tacos, La Bodega Negra Café & Taqueria, Temper Just when we thought the Hart brothers (the charmers behind Barrafina and Quo Vadis) couldn’t put a foot wrong... Gotchal! Of course their boho taco joint in Borough Market has been a Beatles-level hit. The smoky room is stuffed full of music, laughter and people that are beautiful in the best way: inside and out.Price: Affordable When to go: When you want to say to your mouth, ‘you SHALL go to the ball!’ What to have: The bone marrow varval (a sort of dry, bone marrow curry for spreading over a buttery roti), plain hoppers and any of the curries (tip: order an extra curry instead of several chutneys). Grasshoppers optional!When to go: When you want a special-occasion restaurant in west London. Wrong. What to have: The fried chicken or confit pork baw, though the small plates (pigs’ blood cake, trotter nuggets) are brilliant too. If you like Lahpet, you may like...Som Saa Originally holed up in a poky space on Maltby Street Market, Lahpet has relocated to an airy site on Shorelditch’s eastern fringes and has turned its eatery into an achingly stylish Burmese star – all handsome wood, muted grey paintwork and patterned upholstery. What to have: Plenty of small plates to pick at, plus something sweet – their cakes are too good to pass up. Their idea here is to create dishes inspired by the food they grew up with, everything from what their mums made to the street food of Jerusalem. What to have: The burger is undeniably tasty, but the lobster wings in the value stakes. If you like Honey & Co, you may like...Palomar, Rovi If you’re in Fitzrovia, for any reason at all, make a beeline for this little Israeli-run café. Nest’s focus is on using one animal at a time (the meat changes every six weeks or so). Hats off to Ms Hartnett. Try the malt duck with its papery, fatty skin, and the rustic yet sophisticated green risotto. Cheers!Donate now Don’t bother with starters or puds (nice, but not why you’re here) and definitely don’t miss the pappardelle with eight-hour beef shin ragu. It’s why the original Frenchie, in Paris, has a six-month waiting list. Now sold in the kitchen, Peter has emerged as a serious reputation maker in his own right – you could say against all odds – and the new look Casamia has won all our hearts. Eaten somewhere on this list and loved it? What to have: There’s hardly a dud, but our fave is a dish simply described as ‘mussels and tomatoes on toast’ – trust us, it’s magnificent! If you like Leroy, you may like...10 Greek Street Ellory is dead, long live Leroy. What to have: The pappardelle with beef shin ragu is so famous it has had its own Twitter account – and so popular it made the leap on to the menu at sister restaurant Padella. If you like Som Saa, you may like...Begging Bowl, Smoking Goat Having raised funds to turn its residency in an east London coffee roastery into a permanent restaurant (it took just three days to raise £700,000, having only asked for £550,000), Som Saa finally opened its doors in April 2016. There’s a menu that includes the tapas holi trinity of tortilla, croquetas and jamón, plus Barrafina’s signature market-fresh seafood, but which also runs to Josper-grilled meats, offal delicacies such as deep-fried lamb’s brain, and Mallorcan specialities. What to have: A small steak – because the large ones would feed a family of cheaters, and you need to save room for sensational sides and old-school desserts. The vibe is buzzy, service is clued-up, portions are enormous and it’s terrific value – so grab five friends, request one of the booths, and order as much as you possibly can.Britta Jaschinski / Time OutPrice: Expensive When to go: When your carnal urges will only be satisfied by something big and bloody. Best Pub RestaurantThe CrownBarchett’s Green, Berkshire It may appear to be just a textbook country pub – pretty village location, log burner, plain tables, soft lamplight – but it’s got some fabulous dishes (including a magnificent venison pie) on short but appealing menus. You only live once, people.Price: Mid-range When to go: A dandy mash-up when food and wine are both on your mind. Never mind the cigarettes – time to break out the after-dinner cigars. Perilla’s gently Scandi interiors generate plenty of atmosphere, which is only added to by the friendly, informed service from its down-to-earth team. So get Thai-up with seriously sticky pork belly, lemongrass-heavy charcoal-grilled bream, cutting-edge red curries and nahm prik to blow your head off.Andy ParsonsManuel VazquezPrice: Mid-range When to go: When you’re in the mood for Turkish with a side order of chic. The husband-and-wife team who run the place have impressive credentials as the ex-head-chef at Ottolenghi and executive chef at Nopi. But don’t miss the tacos with soy-cured beef, if those smoky, sweet and fiery gems are on the menu. So this Soho behemoth was swiftly opened to soak up the lobster-loving overflow. Yet it is, in fact, the whole package: from the cooking that seems like an essay on the sea’s varied yield, to the relaxed dining room and impeccable service. The industrialised decor is familiar: metal ducts and cage lighting dominate the dining room and open kitchen, although softer touches include bluish-pink upholstered stools at the shiny L-shaped counter. The content you’re reading is made by independent, expert local journalists.Support Time Out directly today and help us champion the people and places which make the city tick. See spent years at Providores and, later, Kopapa, learning everything there was to know about smart fusion cooking. If you like Chick N Sours, you may like...Meatliquor Badass chef Carl Clarke has followed up his string of celebrated pop-ups with this good-times diner dedicated to gourmet fried chicken, straight-shooting cocktails and fun. Our Number 1 Restaurant 2018Restaurant Nathan OutlawCornwall It may seem a little odd that Britain’s best restaurant is one of the most modest – with no car park, reception-desk or bar, it’s the antithesis of a grand restaurant. With a side plate of a half-and-half plate of shitake and kinpira gobo (that’s sweet mushroom and spicy burdock root for you, friends). Start with inventive ‘mouthfuls’ such as hake rillettes, then choose from ‘fast cooking’ or ‘slow cooking’ selections, including the terrific pastry-wrapped beef ‘cigars’, served with the house-made mustard. Dishes are as diverse as three styles of duck (malted breast, confit leg and crisp skin) and satay rabbit, but all are thrilling – especially when discovered in SE13.© Helen CathcartPrice: Affordable When to go: When you’re in Soho, feeling spontaneous and with flush friends. What to have: Small plates, snacks and sides. When to go: When you want the sophistication and smoothness of a central London restaurant, but with the friendliness and heart of a true local. Okay, Bao isn’t actually a wardrobe, but the interior of the dinky Soho-ites, squeezing out to the cramped no-bookings counter seats (warning: you’re likely to get seriously jostled) or booking weeks in advance for the small back room (less lively, but more comfortable). Sure, there’s good Sri Lankan food in certain pockets of the capital. It’s all made and cooked to order right in front of you – everyone gets to perch up at the L-shaped counter, for maximum viewing pleasure – while the setting, all glass, marble and steel, is effortlessly chic.Andy ParsonsPrice: Mid-range When to go: When you fancy Indian food without Indian-restaurant clichés – any here come courtesy of nostalgia for the British chop house. What to have: The malted kulfli dessert – intensely flavoured malted ice cream topped with caramelised banana and salted peanuts. Burmese cuisine is a cross-breed of Thai and Indian, but the flavours are still very much their own – if you don’t believe us, try one of their zingy signature salads or the chunky, succulent hake fillet on a moreish rōsti with a fiery masala sauce. Elsewhere, olv’s.Price: Mid-range When to go: When you’re in the mood for spicing with a side order of adventure – and not the stomach-churning sort of adventure associated with the curry houses of Brick Lane... Not only was she the first female British chef to hold three Michelin stars (at Restaurant Gordon Ramsay, where she used to run the show), but she has a sense of humour. Each plate has a spring in its step, and smiley staff encourage sharing – you’ll wish it was your local.© Britta JaschinskiPrice: Expensive When to go: It’s the best place in London for affresco dining. Fresh homemade pasta, rolled just before service, is a must-order – it’s too good to drown in gloopy sauce; instead, its quality is allowed to shine through simple seasonal adornments such as marjoram, golden garlic and parmesan. Trullo is all about sartorially savvy pleasures – its stripped-back interiors are stylishly unfussy, while the kitchen team takes a back-to-basics approach to the menu. All set to backdrop of party tunes, with seats in diner-style booths or up at the counter, where you can watch the action. Best of all, you can book.Price: Affordable When to go: When you’ve had a morning workout and you can’t totally justify two or three plates of pasta to yourself. One for the super-foodie in your life.When to go: When you want to pretend that you’re a grown-up, but still be made to feel welcome. The concise menu, however, is no such thing: it offers the likes of bone-marrow kulcha flatbreads, samphire pakoras, and tandoori monkfish with coconut chutney, all delivered in sizes perfect for sharing. Except potatoes and (posh, handmade, artisanal) crisps on her menus, as a playful nod to her northern Irish roots. What to have: a plate of the perfect pasta (especially if you’re on a budget). For the full experience, counter seats make for a lively meal with views of the chefs at work – but bear in mind it can get a bit hot here. As for the food – the seafood small plates are excellent, but there’s more to it than that, including beautiful veg dishes, the odd meat option (also good) and killer puds. Chef of the YearPeter Sanchez-IglesiasCasamiaBristol Peter Sanchez-Iglesias is no stranger to Good Food Guide awards. What to have: The menu changes daily, but don’t miss out on the brilliant desserts, from sticky date pudding to elderflower jelly. Desserts, too, are taken seriously – and are seriously delicious, with tarts a speciality. Sam Hart and a music mogul friend/co-owner once ran a club in Mexico City, so the vibe here is party party, and the menu matches that Latin spirit: the signature taco comes topped with 24-hour marinated pork and cubes of pineapple, the salsas are slap-yourself fresh and there’s a serious mezcal menu to complement the frozen margaritas.Price: Mid-range When to go: When you’re in the mood for seafood in a quirky setting. If you like Oklava, you may like...Modern Pantry Selin Kiazim is what you’d call a slow burner. Nathan Outlaw has done an enormous amount to educate and encourage the public appetite for fish, driven by his supply of impeccably fine ingredients, and a special talent for creating unique and thrilling fish dishes. It’s all so good. The menu, too, pushes the envelope, with shiny new dishes that are ‘ta-dah!’ stylish without teetering into show-off territory. The menu in this lovely, capacious bar differs relatively little from that of the main restaurant; both offer convenience (this is the heart of Theatreland, after all) and comfort. What to have: Anything from the tandoor (such as the naan bread) or the grill (such as the charred octopus, which is the best in London). Sit outdoors in serene St John’s Square.© Jamie LaurPrice: Affordable When to go: If your idea of a good meal out involves chair dancing in a disco-leaning dining room while getting messy with peerless fried chicken. What to have: The double-crab roll with yuzu: the combination of Cornish spider crab and soft-shell crab makes this dish leg-tastic. Despite the cooking being from two non-Thais (‘MasterChef’ winner Andy Oliver is a Brit, Mark Dobbie is an Aussie), the authenticity of spicing of some dishes is as straight-from-the-hills-of-northern-Thailand as they come. This is where the Three Chimneys truly excels, and makes its mark: in the quality of those raw ingredients and in the rich depth of flavour that distinguishes every dish. Pass the smelling salts... If you like Tandoor Chop House, you may like... Gunpowder, Cricket This cleverly manufactured concept borrows heavily from Dishoom: think small plates of seared-up Indian dishes eaten in a buzzing, friendly, café-style setting (but, for now at least, minus the mile-long queues). When to go: Unless you live in Lewisham, you’re going to have to organise a pilgrimage here – but it will be well worth your time on the tube and train. Instead, its simple, stripped-back looks work perfectly with the Soho setting and the style of cooking. This is a restaurant that understands the word ‘hospitality’, with front-of-house staff noted for being incredibly patient, engaged, informed, with nothing too much trouble. The top 50 restaurants Go to the contentGo to the footerThe places on the Time Out list of London’s best restaurants have been handpicked by our local Food editor. If you like Royal China Bayswater, you may like...Imperial China, Royal China Club, Phoenix Palace, Yauatcha After all these years, the original Royal China branch still holds its position at the top table of London’s dim sum venues. Even the okra is amazing. Otherwise, anything they suggest.

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