

TATLER®

RESTAURANT GUIDE 2015

The best
300
restaurants
in the UK

IN ASSOCIATION WITH

taste
OF LONDON

17-21 JUNE REGENT'S PARK

AEG

CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE
1812

LE GAVROCHE

43 Upper Brook Street,
W1K 7QR (le-gavroche.co.uk;
020 7408 0881)

Le Gavroche is an object lesson in how to run a restaurant. An eye for detail, theatre, passion and a sense of fun all come into it. You'll never see a knife or fork laid at the wrong angle (even by a degree), a glass that doesn't sparkle or the slightest suggestion of a wrinkle in a tablecloth. Here, perfection is standard, be it in the way wine is silently poured from the bottle or how the soufflé Suisse, one of Le Gavroche's classic dishes, is presented. Seeing chef/patron Michel Roux Jr make an appearance in the room is the icing on a very substantial cake. ●●●●●

ALAIN DUCASSE AT THE DORCHESTER

The Dorchester, 53 Park Lane, W1K 1QA
(alain-ducasse-dorchester.com; 020 7629 8866)

The irrepressible Monsieur Ducasse now has three outlets in London, two at the Dorchester (including the recently added Grill – see *Steak, Chops & Burgers*) and one at the Bulgari in Knightsbridge. But this three-Michelin-starred temple of gastronomy is the one to which the others owe fealty. Chef de cuisine Jocelyn Herland's cooking is masterly, with thrilling twists and turns, and despite the seriousness of the enterprise, the restaurant is not without a sense of humour. ●●●●●



MARCUS

The Berkeley, Wilton Place,
SW1X 7RL (marcus-wareing.com;
020 7235 1200)

'Accessibility' is a double-edged sword and we confess to feeling a little nervous when we heard about Marcus Wareing's plans, after 10 years at the Berkeley, to move away from fine dining and democratise. But our fears were laid to rest. The panelled room is still super-luxe, if a little less hushed, and the cooking, broadly *meriterroir* and exquisitely presented, is absolute tops. Service from Daniel Greenock's well-drilled team is charming, thoughtful and elegant. ●●●●●

TOP TABLES

THE SQUARE

6-10 Bruton Street, W1J 6PU
(squaresrestaurant.com;
020 7495 7100)

Contemporary and stylish, with flattering lighting and art by Deborah Lanyon, the Square is – has long been – one of London's most fun 'grand' restaurants. It's a favourite of politicians and industry captains, with its well-spaced, well-dressed tables, and lunch or dinner here might include sauté of Scottish langoustine tails with parmesan gnocchi, and sweetbread of Cumbrian lamb with hay-infused potato. Cheeses are magnificent and the whole show is run with great aplomb by chef/patron Phil Howard, one of the nicest (and most modest) ones we know. ●●●●●

RESTAURANT GORDON RAMSAY

68 Royal Hospital Road, SW3
4HP (gordonramsay.com;
020 7352 4441)

If you are visiting Gordon Ramsay's flagship Chelsea restaurant for the first time, it may come as a bit of a surprise. You were probably expecting a big, bold, butch space, with swagger in the kitchen, all guns blazing. What you get instead is something soft and feminine, pretty and demure, like sitting inside a powder compact. And as for swagger... head chef Clare Smyth runs this ship with never a raised voice. The signature dishes, such as ravioli of lobster and langoustine or cannon of Cotswold lamb with confit shoulder, are fantastic and the wine list is, well, to put it mildly, weighty. ●●●●●

HELENE DARROZE AT THE CONNAUGHT

The Connaught, Carlos Place, W1K 2AL
(the-connaught.co.uk; 020 7107 8880)

The powerhouse that is chef Hélène Darroze divides her time between her restaurants in Paris and London. And after revisiting her Paris base late last year, we can let you into a secret: her two-Michelin-starred restaurant at the Connaught has the edge. Yes, we know comparisons are odious but nevertheless... here, despite the formality, there's a certain lightness. And the cooking is, of course, superb, with espelette peppers from the Basque Country and chicken with black truffle among the star dishes. ●●●●●

THE GREENHOUSE

27a Hay's Mews, W1J 5NY
(greenhouserestaurant.co.uk; 020 7499 3331)

The Greenhouse is a total class act, one of the best half dozen restaurants in London at this level. It's set in a hidden Mayfair garden, and eating here is an enchanted journey. Chef Arnaud Bignon uses prime British produce, assembles it all with French technical know-how and then sends the dish soaring with a single, sometimes Asian, ingredient. The result is a tour de force. The wine list is historic (as in all of Marlon Abela's restaurants) and we believe a third Michelin star should not be – cannot be – far off. ●●●●●

taste

OF LONDON

THE RESTAURANT

AWARDS 2015

WINNER

RESTAURANT

OF THE YEAR

2015

CHAMPAGNE

Laurent-Perrier

1822

Champagne

Laurent-Perrier

served here

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Laurent-Perrier

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