



# THE LONDON RESTAURANT GUIDE

BY HENRY TOGNA

Many believe that London is the greatest restaurant city in the world, offering an enormous choice of innovative and enticing cuisines. The constant ebb and flow of restaurants which is confusing enough for those of us who have the pleasure of living here, let alone for visitors. This Newsletter offers updated opinions about where I like to eat and guides you to the finest restaurants our city has to offer! The good news is there are so many wonderful places within easy walking distance of 22 Jermyn Street.

This page lists the new and the best by category (in my opinion, of course.) Ultra tables are those restaurants that are have-to-go-to places, where it is difficult to reserve a table without booking some time ahead. Notwithstanding the current economic difficulties, I stongly urge you to book well in advance—we will be happy to do that for you—it is so much easier to cancel than it is to reserve!

## THE ULTRA TABLES

**THE IVY** *International*  
**THE RIVER CAFÉ** *Italian*  
**QUO VADIS** *British*  
**NOBU** *Japanese*  
**AMAYA** *Indian*  
**LE CAPRICE** *International*  
**J. SHEEKEY** *International*  
**ZUMA** *Japanese*  
**THE WOLSELEY** *European*  
**HAKKASAN** *Chinese*  
**YAUATCHA** *Chinese*  
**OLIVOMARE** *Italian*  
**SCOTT'S** *British*  
**ASSAGGI** *Italian*

## RECENTLY OPENED

**HELENE DARROZE** at  
**THE CONNAUGHT** *French*  
**MURANO** *Italian*  
**HIX OYSTER & CHOP HOUSE**  
*British*  
**THE BOTANIST** *Modern British*  
**AMAYA** *Japanese*  
**CHA CHA MOON** *Chinese*  
**MAZE GRILL** *American*  
**QUO VADIS** *British*

## THE BEST

**Henry's Pick:**  
**THE RIVER CAFÉ**  
**OLIVOMARE \* OLIVETO**  
**J SHEEKEY AMAYA**  
**SCOTT'S \* LE CAPRICE**  
**Italian:**  
**THE RIVER CAFÉ \* ASSAGGI**  
**RIVA \* ZAFFERANO**  
**OLIVO \* OLIVETO**  
**French:**  
**GORDON RAMSAY**  
**THE CAPITAL \* THE SQUARE**  
**JOEL ROBUCHON**  
**International:**  
**LE CAPRICE \* MAZE**  
**J SHEEKEY \* THE IVY**  
**Oriental:**  
**NOBU \* AMAYA**  
**ROKA & SHOCHU LOUNGE**  
**HAKKASAN \* ZUMA**  
**British :**  
**QUO VADIS \* SCOTT'S**  
**ST JOHN \* HIX OYSTER AND**  
**CHOP HOUSE**

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## INTERNATIONAL

### @VENUE

*St James's Street, St James's, SW1*  
 7321 2111

This close neighbour could have been entirely lifted from Manhattan. Large, light, bright, bustling, full of young dealmakers (maybe not the doers). Great value eclectic menu rarely disappoints. Also a busy bar with decent "snacky" food £100

### LE CAPRICE

*Arlington Street, St James's, SW1*  
 7629 2239

Without any doubt, one of London's most civilised and most excellent

restaurants with decades of inspired management maintaining the highest standards and consistency. Perfect for pre- and post-theatre and really an absolute must at any time. A menu to satisfy all tastes with many all time classics. An easy walk from the hotel and not to be missed £150

### FRANCO'S

*Jermyn Street, St James's, SW1*  
 7499 2211

Walking 400 yards to the West will take you to this elegant, light and bright restaurant and bar, serving excellent Mediterranean – predominantly Italian – food. As is

the new style, open all day from 7.30 am for breakfast until 11.00 pm Good value 2 / 3 / 4 course lunches at £20 / £25 / £32 £125

### THE IVY

*West Street, Covent Garden, WC2*  
 7836 4751

Some of the pressure has disappeared from this media, showbiz and most difficult reservation in Town. It still retains its utter professionalism, a menu to please everyone, and is reliable and consistent. It's ideally located for pre-theatre and renowned for its post-theatre crowd £150. And, just opened, the very elegant

Ivy Club, but it's a members' club - and by invitation only !

### **J SHEEKEY**

*St Martin's Court, Covent Garden, WC2 7240 2565*

From the same stable as The Ivy, Le Caprice and Scott's - the quality and style shine through. This is a famous, truly excellent and historic fish restaurant. It has a great buzz and is in the middle of theatreland - really must be visited and is the easiest of the three to book. It has quite exceptional service. Do not miss ! £150

### **MAZE**

*Grosvenor Square, Mayfair, W1 7107 0000*

An extraordinarily original palette of small dishes of quite outstanding originality that should surprise and delight. Definitely for the adventurous and those happy to reach for their wallets £160

### **MAZE GRILL**

*Grosvenor Square, Mayfair, W1 7495 2211*

Just across from its sister restaurant, expect to find the highest quality beef in this Gordon Ramsay take on a US Steakhouse in a modernistic ambience. The menu is short but appealing £140

### **ST ALBAN**

*Lower Regent Street, St James's SW1 7499 8558*

The Wolseley duo have turned their quite inimitable talents to this enticingly delicious pan-European elegant space, so amazingly close to us at "22". Especially convenient for pre/post theatre £140

### **WILD HONEY**

*St George Street, Mayfair, W1 7758 9160*

Sister to Arbutus, this award-winning restaurant sticks to the owners' principles of relatively simple food, beautifully cooked and meltingly delicious, at prices that won't make you wince. Very strongly recommended indeed £125

### **SPANISH**

#### **FINO**

*Charlotte Street, Soho, W1 7813 8010*

This is a Spanish restaurant abuzz with vitality, originality and really delicious food. A long overdue addition to London's restaurant scene

and its attractive ambience, helpful staff and the two charming Hart brothers, who own it, make it an absolute must. Their excellent selection of fine sherries and Spanish wines are well worth exploring £140 Also try **BARRAFINA** nearby at 54 Frith Street for excellent tapas at real value prices - but no booking £60

### **FRENCH**

#### **ARBUTUS**

*Frith Street, Soho, W1 7734 4545*

Comfortably walkable from 22 in the heart of Soho, a triumph of sensibly priced, delectable food from an enviable menu with a very neat wine policy of 2/3 size carafes of any wine. I do like this place! £135

#### **L'ATELIER de JOEL**

##### **ROBUCHON**

*West Street, Covent Garden, WC2 7010 8600*

London is privileged to have Joel Robuchon's brilliant restaurant. The ground floor, offering a dazzlingly delicious selection of smaller dishes, must be the sexiest and most beautiful room in London with high seating on bar stools. Upstairs offers a more formal menu and table seated ambience equally stylish in concept, in which you are surrounded by the kitchen. I can only recommend repeated visits to this wonderful restaurant. Depending on the greed factor and number of dishes you choose £170

#### **THE CAPITAL**

*Basil Street, Knightsbridge, SW3 7589 5171*

Formal

The best hotel restaurant in London and one of the very best in any case. Sublime modern French cooking from the two Michelin starred chef, Eric Chavot. Marvellously attentive service under the superlative direction of owner David Levin. Be tempted by the great wine list and sommelier £180

#### **CLUB GASCON**

*West Smithfield, EC1 7796 0600*

This Gascon restaurant located by London's meat market, is true to its roots. Ask your waiter to talk you through the menu concept. It's designed to offer smaller dishes so 2 should order 3 first courses and so on. Do not miss the great value foie gras dishes, or the cassoulet or

pommes frites cooked in goose fat £140

### **LE GAVROCHE**

*Upper Brook Street, Mayfair, W1 7408 0881*

Formal

For traditional French haute cuisine, this is the place to come. Matched by courteous service and a cavernous wine cellar, Michel Roux Jr's cooking is of the highest standard in this venerable grande dame of a restaurant £220 +

### **GORDON RAMSAY**

*Royal Hospital Road, Chelsea, SW3 7352 4441*

Formal

London's only 3 Michelin star restaurant is small and intimate, serving exquisite, inventive French food with extraordinary attention to detail from kitchen and service. Mr Ramsay has so many restaurants and other endeavours under his belt now that you will not find him cooking here, but his presence never seems far away ! Two sittings a night is tiresome in a restaurant of this quality £200

### **HELENE DARROZE at THE**

#### **CONNAUGHT**

*Carlos Place, Mayfair, W1 3147 2700*

Formal

The much-heralded Darroze, with her two Michelin stars in Paris, has taken over this classically elegant restaurant from the Ramsay stable. The obvious skills and supreme expertise of the kitchen are evident along with some quirky service. As in all restaurants of this type, expect multiple amuse bouches from the kitchen and some wonderful cooking. My personal taste is toward less convoluted cuisine but if that's your thing, you won't be disappointed! Hyper expensive, depending on the wine £300 +

### **HIBISCUS**

*Maddox Street, Mayfair, W1 7629 2999*

London gets lucky that Claude Bosi has relocated here to offer exceptionally inventive food and a great wine list. Definitely worth trying for the subtle experience £155

### **LA PETITE MAISON**

*Brooks Mews, W1 7495 4774*

Vaguely associated with its sister restaurant in Nice, this instantaneous

success is noisy, small portion dishes of highly delicious food and the best black legged chicken in London (pre-order). A recent dinner for 8 here was a triumph ! I love the room and its atmosphere and buzz £140

### **QUO VADIS**

26-29 Dean Street, Soho, W1  
7437 9585

An historic venue, in as far as that's possible for a restaurant, updated by the class act which is the Hart brothers - see Fino and Barrafina. Classic British favourites as well as French and Italian touches to keep everyone happy. A handsome interior and first class service makes for a special treat. There is a member's club above the restaurant £130

### **THE SQUARE**

Bruton Street, Mayfair, W1  
7495 7100

Formal

You're unlikely to eat better in London. Phillip Howard's 2 Michelin starred modern French cuisine is sublime. Enjoy the comfort and ambiance of this very elegant restaurant with its wonderfully consistent food, and fantastic, fairly priced wine list. Not to be missed by serious food or wine lovers £160

### **BRITISH**

#### **BELLAMY'S**

Bruton Place, Mayfair, W1  
7491 2727

I would describe this as a classic British act with traditional food in a very grown up atmosphere. Set in a quiet Mayfair Mews, I do recommend this and it has the advantage of being reservation friendly £140

#### **BENTLEY'S**

Swallow Street, Piccadilly, W1  
7734 4756

Richard Corrigan, serving immaculate British seafood, wonderfully revives a once great classic fish bar. This is everything it should be, and but a few minutes walk away £120

### **FISHWORKS**

Swallow Street, W1  
Marylebone High Street, W1  
Fulham Road, SW6  
and more ...

The freshest fish to buy in the shops or eat in the restaurants behind, shipped in every morning from Brixham – you can't get fresher than

that and good value for the quality. Swallow Street, just opened, is a step way from the hotel. Highly recommended £100

### **GREEN'S**

Duke Street, St James's, SW1  
7930 4566

One of our closest neighbours, this is a trad British eating spot, booths and all. Strong on shellfish. Fresh Cornish crab and a glass of chilled Chablis at the bar is hard to beat and so conveniently close by £130

### **HEREFORD ROAD**

Hereford Road, Bayswater, W2  
7727 1144

The owner's heritage is St John (qv) so expect rustic British food but at even more reasonable prices. Something of a hike from 22 but worth it for the surprise of great traditional food and great value wine £100

### **HIX OYSTER & CHOP HOUSE**

Greenhill Rents, Cowcross St, EC1  
7017 1930

Mark Hix is one of the great unsung heroes of the restaurant world. His imprint is on Le Caprice, The Ivy, J. Sheekey, Scott's et al. Now with his own new restaurant in the meat district, he is setting ever-stellar standards, with traditional British cooking of the highest quality. If you can get in, do please go £100

### **SCOTT'S**

Mount Street, Mayfair, W1  
7495 7309

Formal

A member of the Caprice / Ivy / J. Sheekey stable, this new restaurant upholds their highest standards and overwhelming popularity so much so that it is an instant classic, underlined by a sumptuous renovation. Principally sea food and shellfish, of superb quality £160

### **ST JOHN**

St John Street, City, EC1  
7251 0848

Right in the heart of the meat district, this is not for the gastronomically faint hearted specialising as it does in offal : all the bits ! Brilliant at what it does, this is really a British classic in a workaday ambiance £125

### **WILTONS**

Jermyn Street, St James's, SW1  
7629 9955

Formal

This is an institution amongst London's restaurants, beloved of politicians and the aristocracy. Strong on shellfish and game. Personally, I like to sit at Pat's Bar. A short stroll from the hotel, it can be very expensive though for what seems like straightforward food £160

### **ITALIAN**

#### **MURANO**

Queen St., Mayfair, W1  
7592 1222

Formal

A brand new venue for Angela Hartnett (formerly at The Connaught qv) whose sumptuous and highly imaginative cooking reflects her Italian heritage. In a space that is so soignée that it is almost overwhelming, you will revel in what turns out to be sensational food at fair prices for the quality and style £170

#### **ASSAGGI**

Chepstow Place, Notting Hill, W2  
7792 5501

Refined and impeccable Sardinian cooking served with great charm in a small room over a pub. My advice is to try one of everything ! Another example of why letting great ingredients speak for themselves triumphs over fiddling with the food. For a table, try late lunch - it may be your only chance and they never rush you £150

#### **CECCONI'S**

Burlington Gardens, Mayfair, W1  
7434 1500

In its latest incarnation, this Italian restaurant serves food all day like more and more restaurants in Town, and is busy, buzzy and very fashionable. I am not convinced about the quality of the cooking but it's undeniably fun £150

#### **CIPRIANI**

Davies Street, Mayfair, W1  
7399 0500

Still the hottest spot in London for the "see and be seen" crowd where fortunately the quality of the food and service finally almost matches its stellar name, though you will never find me there ! £200

#### **LUCIANO**

St James's Street, St James's, SW1  
7408 1440

A large, stylish and contemporary bar leads to an elegant and spacious dining room, sweetly and efficiently

staffed with excellent and very good value classic Italian food, all under the watchful eye of Marco Pierre White. Conveniently walkable from "22" £135

### **OLIVETO**

*Elizabeth Street, Belgravia, SW1 7730 0074*

Sister restaurant to Olivo and now Olivomare. For my money, the best pizzas in Town and their tagliolini con granchio (pasta with fresh crabmeat) is one of the great dishes in London (believe me!) A young attractive (and noisy) crowd flocks here 7 days a week. It's no problem having only one course here and a glass of wine – I love this place and believe it to be amongst the very best in London for quality, consistency and value for money ! £90

### **OLIVO**

*Eccleston Street, Belgravia, SW1 7730 2505*

This is one of my locals and I love it. Great value, beautifully cooked Sardinian food. Let Mauro, the owner of here, Oliveto and Olivomare, guide you through the menu and advise you on the great value special wines that he has behind the bar. This is the one for a noisy, fun and casual dinner or lunch with regularly changing menu. Amazing cost / quality ratio £120

### **OLIVOMARE**

*Lower Belgrave Street, Belgravia, SW1 7730 9022*

A brilliant design concept, dazzlingly fresh fish (nb only fish), charming staff and Mauro, the ever-gracious owner, combine to make this an absolute must. They have great Italian wines at Olivino, next door £120

### **PAPPAGALLO**

*Curzon Street, Mayfair, W1 7629 2742*

Good value modern Italian cooking with real style plus the added bonus of **FRANK'S UPSTAIRS**, its atmospheric and buzzy bar with a light menu. Enzo, the marvellously inventive chef, adds a really sophisticated and light touch to many new dishes £120

### **THE RIVER CAFÉ**

*Rainville Road, Hammersmith, W6 7386 4200*

To the dismay of all its many fans, Ruthie and Rose's River Café has

been closed for several months for extensive renovations, which are now triumphantly complete with an open kitchen, and its pod-like wood-burning oven on full view. There is a new Private Room and Rose's cheese room to admire and even more reason to make the journey, to this, my favourite restaurant in the world. I have eaten here hundreds of times over the last 20 years, and immaculately sourced ingredients in breathtakingly and consistently wondrous food, never fail to amaze me. Do not miss ! £160

### **THEO RANDALL**

*Hamilton Place, Park Lane, W1 7409 3131*

I have eaten more wonderful food cooked by Theo at The River Café than can be imagined. This is his first own venture and his food is as marvellous as ever. The InterCon setting is the only minor minus £155

### **ZAFFERANO**

*Lowndes Street, Belgravia, SW1 7235 5800*

This hugely and rightly popular place attracts Belgravia's beauties, including my ex-wife ! Go for the serious four course Italian menu – antipasto / pasta / piatto principale / dolce ! This is exceptional Italian food, particularly in the white truffle season, and is highly recommended £155

### **MIDDLE EASTERN/ NORTH AFRICAN**

#### **AL HAMRA**

*Shepherd Market, Belgravia, W1 7493 1954*

You can only feel confident eating in this long time favourite, full of Middle Eastern folk. By no means inexpensive £140

#### **MOMO**

*Heddon Street, Mayfair, W1 7434 4040*

This can be a pretty wild place so don't bring your maiden aunt (I did). Ambiance, style, dancing waiters and a pulsating atmosphere are more the thing than the Moroccan food, which still manages to be pretty good. Still a nightmare to get into – especially the downstairs clubby bar £145

#### **MORO**

*Exmouth Market, EC1 7833 8336*

If you are looking for a fun, noisy, very informal evening, head for here - Spain meets North Africa in an

unlikely setting. Definitely worth the detour for wonderfully flavoured food, anything from their wood oven and having a good time £135

### **NOURA**

*Hobart Place, SW1 7235 9444 and Jermyn Street, SW1 7839 2020*

Surely the best Lebanese food in London, now with a new branch only 50 yards from the hotel. They have charming and helpful service and a huge range of ultra fresh and delicious mezze £125

### **INDIAN**

#### **AMAYA**

*Halkin Arcade, Motcomb Street, SW1 7823 1166*

Wildly fashionable, contemporary Indian food, in my view the best in London. Inventive, light, delicious, with pleasing and helpful service. Cannot be too highly recommended, just try to get a table ! £145

#### **CINNAMON CLUB**

*Great Smith Street, Westminster SW1 7222 2555*

Classical Indian cuisine modernised to the highest quality is served to you in the somewhat austere surroundings of a former library – books and all. A pleasant walk from '22', across St James's Park £135

#### **RASOI VINEET BHATIA**

*Lincoln Street, Chelsea, SW3 7225 1881*

This is food of wonderful sophistication, originality and lightness on top of which it is so delicious. This is nothing like you imagine Indian food to be, do not hesitate to go £160

#### **VEERASWAMY**

*Regent Street (via Swallow Street) W1 7734 1401*

Founded in 1927, this was my first ever Indian experience, now excitingly restored, a sibling to Amaya. It's a few minutes walk from 22, so rush there to eat great modern regional cooking – I am! £125

### **ORIENTAL**

#### **BAR SHU**

*Frith Street, Soho, W1 7287 6688*

You don't find too many Szechuan restaurants in London and this is authentic, with a far from standard menu with much offal and other animal bits and some pretty fiery seasoning. If that's your taste, and I enjoyed it, give it a try £85

### **CHA CHA MOON**

*Ganton Street, Soho, W1  
7297 9800*

The legendary Alan Yau (Wagamama, Hakkasan, Yauatcha) has turned his immense talents to a stylish, gregarious restaurant where every dish is £3.50 ! If you ever get in and can make yourself understood to the staff, you will have a flavourful, fun and frugal experience. Maybe for the younger at heart ! £50

### **E & O**

*Blenheim Crescent, Notting Hill,  
W11  
7229 5454*

Find your way to still ultra-fashionable Notting Hill, and to this frantically busy Oriental restaurant. (E & O stands for Eastern & Oriental, not errors and omissions presumably). Delicious food crossing borders from Japan to China by way of Thailand. Make a beeline for this busy place, with a noisy, young and trendy crowd. Book well ahead £125

### **HAKKASAN**

*Hanway Place, North Soho, W1  
7927 7000*

The contrast of walking down a dingy alley in a dismal part of town into this stunningly sexy Chinese restaurant is something else. Fabulous dim sum (lunch only), in fact pretty fabulous everything, including charmingly helpful service. If they hold their standards, it should keep this glamorous place at the top of the Chinese pagoda. Pay up and enjoy *Lunch £80 / Dinner £150*

### **KIKU**

*Half Moon Street, Mayfair, W1  
7499 4208*

No glitz, no glam, no need to book, just very reliable top notch Japanese food : sushi bar and restaurant £60 – £150

### **NOBU**

*Old Park Lane, Mayfair, W1  
7447 4747*

This is certainly one of London's most successful restaurants ever with its curious mix of Japanese food with Peruvian overtones. Two recent visits confirm that food and service remain top notch and justify not inexpensive checks ! £175

### **NOBU BERKELEY**

*Berkeley Street, Mayfair, W1  
7290 9222*

The latest in the worldwide Nobu / de Niro empire which has opened with the same innovative Japanese / Peruvian cuisine but with no reservations except for parties of 6 / 8. Great design and ambiance and conveniently within walking distance of 22, but expect to wait at least an hour to be seated unless you happen to be a very well known person ! £200

### **ROKA & SHOCHU LOUNGE**

*Charlotte Street, North Soho, W1  
7580 6464*

An offshoot of the fabulously successful Zuma, which emulates and surpasses the original, in my opinion. Japanese Robotayaki cooking that means more cooked dishes than raw. The most efficient service, outstanding food and great decor make it a 100% must. The Shochu lounge below is equally stunning with non-reserving tables and home made shochu fruit liqueurs. My current No 1 Japanese with major style £100 + / depending on your greed !

### **UMU**

*Bruton Place, Mayfair, W1  
7499 8881*

A hidden door leads you into this sumptuous Kyoto styled, Michelin starred restaurant where without

doubt you could spend a king's ransom on the most delectable Japanese food, imported from Japan for ultimate freshness. Stunning presentation and the exquisiteness of the food make this an ultra-special treat and if the pure extravagance is too much to contemplate, try the excellent value set price lunch £120 to far regions of £200 +

### **WAGAMAMA**

*Norris Street, SW1 (No booking)*

There are twenty-four of these stylish Japanese ramen (noodle) canteens in town, the closest only five minutes away, just off Haymarket. You'll sit at communal tables, eat very cheap, very good, wholesome food and will most probably have a lot of fun £40

### **YAUATCHA**

*Broadwick Street, Soho, W1  
7494 8888*

Alan Yau is the presiding genius of oriental restaurants in London, creating Wagamama, Hakkasan and this utterly delightful restaurant (basement) and tea room (ground floor). Great cocktails, a delectable dim sum menu and charming staff make this a special delight. Walkable from "22", I urge you to go £90

### **ZUMA**

*Raphael Street, Knightsbridge, SW7  
7584 1010*

Challenging Nobu's (qv) pre-eminent position with lovers of modern Japanese food, this stunningly attractive restaurant – with mostly matching clientele, serves innovative, mouth-watering food, much from the Robayata grill. As with all the fashionable Oriental restaurants (q v Ultra List), some care in ordering will result in a check that won't make your eyes water £180

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# 22 JERMYN STREET'S RESTAURANT FACT SHEET 2009

| RESTAURANT                      | WHERE                                 | WALK/<br>TAXI   | TEL: (0)20             | DRESS | £<br>GUIDE | HENRY'S COMMENTS                               |
|---------------------------------|---------------------------------------|-----------------|------------------------|-------|------------|--|
| AL HAMRA                        | 31-33 Shepherd Mkt, W1                | ♥♥♥♥ 10         | 7493 1954              | SC/J  | 140        | The classic London Lebanese                    |
| AMAYA                           | Halkin Arcade, Motcomb St, SW1        | ♥♥♥♥ 10         | 7823 1166              | SC/J  | 145        | The subcontinent gets into trendy mode         |
| ARBUTUS                         | 63/67 Frith St, W1                    | ♥♥♥♥ 20         | 7734 4545              | SC    | 135        | Inspirational European Cuisine                 |
| ASSAGGI                         | 39 Chepstow Pl, W2                    | ♥♥♥♥ 20         | 7792 5501              | SC/J  | 150        | Exquisite Sardinian must-try-to-go             |
| ATELIER de Joel ROBUCHON, L'    | 13-15 West St, WC2                    | ♥♥♥♥ 10         | 7010 8600              | SC    | 170        | Joel Robuchon's magic reaches London           |
| @VENUE                          | 7/9 St James's St, SW1                | ♥♥♥♥ 2          | 7321 2111              | SC/J  | 100        | Light, bright, New York style                  |
| BAR SHU                         | 28 Frith St, W1                       | ♥♥♥♥ 20         | 7287 6688              | SC/J  | 90         | Fiery authentic Szechuan entrails mainly       |
| BELLAMY'S                       | 18/18a Bruton Pl, Mayfair W1          | ♥♥♥♥ 10         | 7491 2727              | SC/F  | 140        | Quintessentially British in every way          |
| BENTLEY'S                       | 11-15 Swallow St, W1                  | ♥♥♥♥ 10         | 7734 4756              | SC    | 120        | A revived famous fisherie                      |
| CAPITAL, THE                    | 22/24 Basil St, SW3                   | ♥♥♥♥ 10         | 7589 5171              | T     | 180        | Such sophisticated dining and wining           |
| CAPRICE, LE                     | Arlington St, SW1                     | ♥♥♥♥ 5          | 7629 2239              | SC/T  | 150        | Everyone's favourite (no get) table            |
| CECCONI'S                       | 5a Burlington Gdns, W1                | ♥♥♥♥ 5          | 7434 1500              | SC/T  | 150        | Deeply buzzy Italian in-place                  |
| CHA CHA MOON                    | 15 - 21 Ganton Street, Soho, W1       | ♥♥♥♥ 10         | 7297 9800              | J     | 50         | Unbelievable value for the Chinese quality     |
| CINNAMON CLUB                   | Great Smith St, SW1                   | ♥♥♥♥ 10         | 7222 2555              | SC    | 135        | Classic Indian in a library                    |
| CIPRIANI                        | 25 Davies St, W1                      | ♥♥♥♥ 10         | 7399 0500              | SC/F  | 200        | For those who like to see and be seen          |
| CLUB GASCON                     | 57 West Smithfield, EC1               | ♥♥♥♥ 20         | 7796 0600              | SC    | 140        | French foie gras heaven                        |
| E & O                           | 14 Blenheim Cres, W1                  | ♥♥♥♥ 25         | 7229 5454              | SC/J  | 125        | Great value, buzzing, Oriental fusion          |
| FINO                            | 33 Charlotte St, W1                   | ♥♥♥♥ 10         | 7813 8010              | SC/J  | 140        | 1st quality Spanish tapas + atmosphere         |
| FISHWORKS                       | Swallow St, W1 and 11 more            | ♥♥♥♥            | 7355 0366              | SC/J  | 100        | There's no fresher fish                        |
| FRANCO'S                        | 61 Jermyn Street, SW1                 | ♥♥♥♥            | 7499 2211              | SC    | 125        | So convenient smart Italian neighbour          |
| GAVROCHE, LE                    | 43 Upper Brook St, W1                 | ♥♥♥♥ 10         | 7408 0881              | F     | 220 +      | Stellar French classical, super trad           |
| GORDON RAMSAY                   | 68 Royal Hospital Rd, SW3             | ♥♥♥♥ 15         | 7352 4441              | F     | 200        | Superb cuisine meriting 3* Michelin            |
| GREEN'S                         | 36 Duke St, St James's, SW1           | ♥♥♥♥            | 7930 4566              | F     | 130        | Traditional British Clubland hangout           |
| HAKKASAN                        | 8 Hanway Pl, W1                       | ♥♥♥♥ 15         | 7907 1888              | SC    | 150        | Stunning best Chinese in London                |
| HELENE DARROZE at THE CONNAUGHT | 16 Carlos Place, Mayfair, W1          | ♥♥♥♥ 10         | 3147 2700              | F     | 300 +      | Try to get someone rich to take you            |
| HEREFORD ROAD                   | 3 Hereford Road Bayswater W2          | ♥♥♥♥ 25         | 7727 1144              | SC/J  | 100        | For hearty British meat at real value          |
| HIBISCUS                        | 29 Maddox Street, Mayfair, W1         | ♥♥♥♥ 10         | 7629 2999              | SC    | 155        | Especially innovative French cooking           |
| HIX OYSTER & CHOP HOUSE         | 35 Greenhill Rents, Crowcross St, EC1 | ♥♥♥♥ 20         | 7017 1930              | SC/J  | 100        | No better tradit. British cooking is available |
| IVY, THE                        | 1 West St, WC2                        | ♥♥♥♥ 10         | 7836 4751              | SC/F  | 150        | London's all-time favourite table              |
| J SHEEKEY                       | 28/32 St Martin's Ct, WC2             | ♥♥♥♥ 8          | 7240 2565              | SC/F  | 150        | Brilliant and stylish fish in the theatreland  |
| KIKU                            | 17 Half Moon St, W1                   | ♥♥♥♥ 10         | 7499 4208              | SC/J  | 20/150     | No frills, long established Sushi              |
| LA PETITE MAISON                | 54 Brooks Mews, W1                    | ♥♥♥♥ 10         | 7495 4774              | SC    | 120        | Completely loved this dazzler!                 |
| LUCIANO                         | 72-3 St James's St, SW1               | ♥♥♥♥            | 7408 1440              | SC    | 135        | Another talented Italian neighbour             |
| LUCIO                           | 257 Fulham Road, SW3                  | ♥♥♥♥ 20         | 7823 3007              | SC    | 115        | San Lorenzo's loss is our gain                 |
| MAZE                            | 10-13 Grosvenor Sq, Mayfair, W1       | ♥♥♥♥ 10         | 7107 0000              | SC    | 160        | For discriminating and curious grazers         |
| MAZE GRILL                      | 10-13 Grosvenor Sq, Mayfair, W1       | ♥♥♥♥ 10         | 7495 2211              | SC    | 140        | Steer your way to the premier steakhouse       |
| MOMO                            | 25 Heddon St, W1                      | ♥♥♥♥ 5          | 7434 4040              | SC/J  | 145        | Amusingly exotic Moroccan                      |
| MORO                            | 24 - 36 Exmouth Mkt, EC1              | ♥♥♥♥ 30         | 7833 8336              | SC/J  | 130        | Casual, N. Afro - Spanish - fun!               |
| MURANO                          | 20 - 22 Queen St, Mayfair, W1         | ♥♥♥♥ 10         | 7592 1222              | F     | 170        | Highly sophisticated Italian cuisine           |
| NOBU                            | 19 Old Park Lane, W1                  | ♥♥♥♥ 10         | 7447 4747              | SC/F  | 200        | Japan & Peru - a brilliant and chic mix        |
| NOBU BERKELEY                   | 15 Berkeley St, W1                    | ♥♥♥♥ 10         | 7290 9222              | SC    | 200        | No reservations means long waits               |
| NOURA                           | 16 Hobart Pl +<br>122 Jermyn St, SW1  | ♥♥♥♥ 10<br>♥♥♥♥ | 7235 9444<br>7839 2020 | SC    | 125        | Beautifully serviced Lebanese                  |
| OLIVETO                         | 49 Elizabeth St, SW1                  | ♥♥♥♥ 5          | 7730 0074              | SC/J  | 90         | Pizzas and pasta with molto chic               |
| OLIVO                           | 21 Eccleston St, SW1                  | ♥♥♥♥ 10         | 7730 2505              | SC/J  | 120        | My local - I'm crazy about it                  |
| OLIVOMARE                       | 10 Lower Belgrave Street, W1          | ♥♥♥♥ 10         | 7730 9022              | SC/J  | 110        | Freshest fish only in white heaven             |
| ORANGER, L'                     | 5 St James's St, SW1                  | ♥♥♥♥ 5          | 7839 3774              | F     | 120        | Excellent local modern French                  |
| PAPPAGALLO                      | 54/55 Curzon St, W1                   | ♥♥♥♥            | 7629 2742              | SC/J  | 120        | Mayfair's Italian neighbourhood Italian        |
| PATTERSON'S                     | 4 Mill St., W1                        | ♥♥♥♥            | 7499 1308              | SC    | 110        | Subtle sophisticated Mayfair dining            |
| QUO VADIS                       | 26-29 Dean St., Soho, W1              | ♥♥♥♥ 15         | 7437 9585              | SC    | 130        | A brilliant Soho revival for Brit-eat          |
| RASOI VINEET BHATIA             | 10 Lincoln Street SW3                 | ♥♥♥♥ 15         | 7225 1881              | SC    | 160        | Stunningly original Indian cuisine             |
| RIVA                            | 169 Church Rd, Barnes, SW13           | ♥♥♥♥ 25         | 8748 0434              | SC    | 110        | Far, but an absolute must go                   |
| RIVER CAFÉ                      | Thames Wharf, Rainville Rd, W6        | ♥♥♥♥ 30         | 7386 4200              | SC/J  | 150        | Climb mountains to eat here. My #1             |
| ROKA & SHOCHU LOUNGE            | 37 Charlotte Street, W1               | ♥♥♥♥ 10         | 7580 6464              | SC/J  | 145        | Fabulous Japanese Robotayaki                   |
| SCOTT'S                         | 20 Mount St, Mayfair, W1              | ♥♥♥♥ 10         | 7495 7309              | SC/F  | 160        | Sensational revival of a fish favourite        |
| SQUARE, THE                     | 6-10 Bruton St, W1                    | ♥♥♥♥ 5          | 7495 7100              | F     | 160        | Modern cuisine at its very brilliant best      |
| ST ALBAN                        | 4-12 Lower Regent St, SW1             | ♥♥♥♥ 1          | 7499 8558              | SC    | 140        | The best food closest to 22                    |
| TAMARIND                        | 20 Queen St, W1                       | ♥♥♥♥ 10         | 7629 3561              | SC/F  | 100        | A sophisticated Indian classic                 |
| THEO RANDALL                    | 1 Hamilton Pl, Park Lane W1           | ♥♥♥♥ 10         | 7409 3131              | SC/F  | 155        | River Café done in the West End                |
| UMU                             | 14 - 16 Bruton Place, Mayfair, W1     | ♥♥♥♥ 10         | 7499 8881              | SC/F  | 120/250    | Superb Japanese for the financially brave      |
| VEERASWAMY                      | 99 Regent St, W1                      | ♥♥♥♥            | 7734 1401              | SC    | 125        | Terrific revival to enhance local eating       |
| WAGAMAMA                        | Harvey Nichols, Knightsbridge, SW1    | ♥♥♥♥ 8          | 7201 8000              | J     | 50         | Fast, cheap, fun & good noodles                |
| WILD HONEY                      | 12 St George Street, Mayfair W1       | ♥♥♥♥ 10         | 7758 9160              | SC    | 125        | Value, skill, another London smash hit         |
| WILTONS                         | 55 Jermyn St, SW1                     | ♥♥♥♥            | 7629 9955              | F     | 160        | Where the establishment eats                   |
| YAUATCHA                        | 15 Broadwick St, W1                   | ♥♥♥♥ 5          | 7494 8888              | SC/J  | 95         | Ultimate modern dim sum in 90 minutes          |
| ZAFFERANO                       | 15 Lowndes St, SW1                    | ♥♥♥♥ 8          | 7235 5800              | SC/F  | 155        | Great Italian favourite - chic crowd           |
| ZUMA                            | 5 Raphael St, SW7                     | ♥♥♥♥ 12         | 7584 1010              | SC    | 160        | Wildly fashionable modern Japanese             |

WALK TIME : ♥/♥♥/♥♥♥♥ = 5/10/15 minutes walk from 22 Jermyn Street TAXI TIME : i.e. 10 minutes - but always depends on traffic

DRESS GUIDE : F=Formal SC=Smart Casual J=Jeans Only the Ritz demands that men wear a tie, so the formality of dining has changed

£ GUIDE: 2 people, 3 courses including tax and 12.5% service, including a bottle of house wine

NOTE : The Fact Sheet has additional restaurants not reviewed in the Guide