

Eating out



New restaurants

As another year begins, console yourself with great British comfort food and Swedish favourites, or look forward to sunnier times with Mediterranean flavours

Bumpkin *above left*
209 Westbourne Park Road,
London W11. Tel 020 7243 9818
Style As the name suggests, country-style food is on the menu at this restaurant and brasserie, which has private rooms and a whisky sommelier.
Signature dish Cow pie

Upper Glas *above right*
First Floor, The Mall,
359 Upper Street, London N1.
Tel 020 7359 1932
Style Having relocated from Borough Market, Anna Mosesson brings simple, authentic Swedish cooking to Islington.
Signature dish Meatballs with mash, cream sauce and lingonberries

The Fat Badger
310 Portobello Road, London W10. Tel 020 8969 4500
Style Head chef William Leigh, formerly of The Cow and Kensington Place, puts simple, traditional British fare on the menu at this friendly west-London pub.
Signature dish Slow-roast shoulder of saltmarsh lamb, mustard and parsley crust

Tom's Kitchen
27 Cale Street, London SW3.
Tel 020 7349 0202
Style On four floors, Tom Aikens's newest opening comprises a 90-seat brasserie, bar, games room and two private rooms.
Signature dish Pork cutlet with caramelised apples

Tom's Dining Room
Main Street, Burley in Wharfedale, Ilkley, Yorkshire.
Tel 01943 862207
Style No relation to Mr Aikens's new place, this offers homely, locally sourced comfort food.
Signature dish Braised oxtail with sweet potatoes

The George in Rye
98 High Street, Rye, East Sussex. Tel 01797 222114
Style Recently renovated old coaching inn with Mediterranean-inspired food from Ron Grossmann, formerly of Moro.
Signature dish Char-grilled Romney Marsh lamb with butternut squash and salsify gratin

Your top tables

A selection of the restaurants you would like to recommend

● **Ceno, 119 Highfield Lane, Southampton, Hampshire.**
Tel 023 8055 4400; cenorestaurant.com
This new restaurant is very welcome in what's been a gastronomically challenged area. Chefs Jamie Darby and Paul Waite offer thoughtfully prepared modern British cuisine such as sauté of guinea fowl, mustard

mash, creamed leeks and portobello mushrooms.
Jerry Gillen, Highfield, Southampton, Hampshire
● **The Old Royal Ship Inn, High Street, Luckington, Gloucestershire.**
Tel 01666 840222
On a recent trip, we really enjoyed a lunch of mild beer-battered cod and chunky chips, Lincolnshire sausages with mash and

onion gravy, profiteroles and cider. We live 80 miles away, but we'll be back.
Peter and Sheila Eley, Reading, Berkshire
● **Willy Mossop's, 52 The Grove, Ilkley, Yorkshire.**
Tel 01943 605554; wilymossops.com
When my wife and I visited, a blazing wood stove made the restaurant feel homely. All the food, including wild boar, black

pudding and bubble and squeak, was divine.
James Harker, Baildon, West Yorkshire
● **Kebab Mahal, 7 Nicolson Square, Edinburgh.** Tel 0131 667 5214; kebab-mahal.co.uk
This is a mecca for Indian food fans. Staff provide a warm welcome, especially on cold Edinburgh days, and the food, including *sashlik kebab* and freshly

baked naan, is delicious.
Stuart West, Edinburgh
Tell us about your favourite restaurant. Email food@johnbrowngroup.co.uk or write to WFI, John Brown Publishing, 136-142 Bramley Road, London W10 6SR. There's a £20 voucher to spend in Waitrose or John Lewis for the sender of each recommendation that we publish.

THE DIGESTED REVIEWS

L'Atelier de Joël Robuchon

Having launched successful branches of his Paris restaurant in New York and Tokyo, Joël Robuchon has brought his concept diner to London. But what did the critics make of the Frenchman's diminutive dishes and counter seating?

AA Gill in *The Sunday Times*

"You can book a table up to 12.30pm – after that, it's first come, first served. You could see this as egalitarian fairness compared with the Masonic, cliquish booking policy of most London restaurants, or as an insufferable annoyance. And if you're French, you can probably see it as both things simultaneously."

Terry Durack in *The Independent on Sunday*

"L'Atelier is said to be the brave new edge of French gastronomy, but it appears to be the brave old edge instead. Spaghetti is spaghetti, steak tartare is steak tartare and there is even a crumbed whiting Colbert."

Christopher Middleton in *The Daily Telegraph*

"Appreciating the choreography of the whole thing is made easier by the fact we sitters-round-the-counter are peering not into our companions' eyes, but into the kitchens. There's no shouting, no swearing, no one making rude signs with spatulas... The frog's legs come and go in a single bite, leaving us licking up the little puddle of garlic-mash-and-parsley-coulis."

Robert Hardman in the *Daily Mail*

"Every time I hear a reference to The Master, I think of that mighty fromage, Rebluchon, a prize stinker with the pong of a blocked drain. But there can be no argument with the grub. It is a masterclass on a plate."

13-15 West Street, London WC2. Tel 020 7010 8600