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 Westminster 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

The Fat Badger
510 Fortebello Road, London W10. Tel 020 8966 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 parley crust

Tom’s Dining Room
Main Street, Burley in
Wharfedale, Ilkley, Yorkshire. Tel 01943 86207
Style No relation to Mr Aikens’s new place, this offers homely, locally sourced comfort food.
Signature dish Braised ox tail with sweet potatoes

Upper Glas above right
First Floor, The Mall,
319 Upper Street, London N1.
Tel 020 7559 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 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 salami 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 Mossops, 52 The Grove, Ilkley, Yorkshire.
  Tel 01943 605554; willymossops.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, Baldon, 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@johnbrownsgroup.co.uk or write to WFL, 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.