

# LONDON RESTAURANTS

Some of the best food in the world — from the Michelin starred to the streets

LONDON HAS 48 MICHELIN-STARRED RESTAURANTS, BUT THERE ARE ONLY TWO VENUES THAT HAVE THE FULL THREE MICHELIN STARS...



## ALAIN DUCASSE

Something of a French master, but if you want to experience this place without the vast bill, come in for lunch and have the three-course menu for £50. You can run through a trio such as broad bean velouté, followed by seared pollock with leeks and aubergine and citrus reduction, before ending on chocolate cylinder with Baileys cream. The price includes two glasses of wine, coffee and water. A very reasonable way to experience a restaurant from one of the world's most decorated chefs.

**The Dorchester, 53 Park Lane, Mayfair, W1A 2HJ**  
alainducasse-dorchester.com  
+44 (0)20 7629 8866

## GORDON RAMSAY

Ramsay may have restaurants all over the world now — including the excellent Verre in Dubai — but this is the one that made his name. His first restaurant and probably still his best. There are only 14 tables, seating up to 44 diners in total, so get the reservations in early. But this is the reason why all the reality shows, injunctions and hair/skin/teeth controversies don't really matter. Gordon Ramsay is still one of the best.

**68-69 Royal Hospital Road, Chelsea, SW3 4HP**  
+44 (0) 20 7352 4441

## CAFÉ CULTURE

Posh hotels never do good fry-ups, so you need to get out and find a traditional greasy spoon café. There's no finer food to start a long day pounding the streets of London than a big English breakfast. Sadly, many of these cafés are dying out (see [classiccafes.co.uk](http://classiccafes.co.uk)) but there are still some fantastic temples of Formica and fried food in the city. E Pellicci at 332 Bethnal Green Road is great, but if you're looking for something more central, then The Regency Café in Piccadilly is also excellent.



Michelin isn't the only guide. The S.Pellegrino *World's 50 Best Restaurants 2011* includes three from London: Hibiscus, St John and The Ledbury. Despite being three of the top places to dine on the planet, you can still eat there for a reasonable outlay — especially compared to the prices you're used to in Dubai.

## HIBISCUS

Claude Bosi's restaurant relocated to London (from Shropshire) in 2007 and has been a key part of the dining scene with its modern-French cuisine. Don't expect bizarre flavour combinations or hi-tech methods, these are classic dishes done well. Wood pigeon, Shropshire rose veal and Cornish bream feature. You can also get a set three-course lunch menu for Dhs200 which is cheaper than some starters in Dubai restaurants.

**Hibiscus, 29 Maddox St, W1S 2PA**  
hibiscusrestaurant.co.uk  
+44 (0)20 7629 2999

## ST. JOHN

The place was the headquarters of *Marxism Today* during the late '60s, but the only reds now are in the wine cellar. Trevor Gulliver and Fergus Henderson's restaurant may not look like much from the outside but the former smokehouse serves up some of the best meat dishes. Mains include the likes of roast suckling kid or a duck breast and chicory. But it's worth noting that the bar menu includes a legendary Welsh Rarebit.

**St. John Bar and Restaurant, 26 St. John Street**  
stjohnrestaurant.com  
+44 (0)20 3301 8069



Hibiscus



St. John



Fine dining at The Ledbury



## DINNER BY HESTON BLUMENTHAL

Described as an exploration of Britain's gastronomic past, Dinner aims to revive and modernise traditional recipes, some of which date back to the 14th Century. Mains include spiced pigeon (c.1780), powdered duck (c.1670) and Black Foot pork chop (c.1860) and while it hasn't quite reached the levels of Blumenthal's celebrated restaurant, The Fat Duck, many of the dishes would be worthy there, such as the [pictured] "meat fruit", a chicken liver parfait encased in a Mandarin jelly.

**Mandarin Oriental Hyde Park, 66 Knightsbridge, SW1X 7LA**  
+44 (0)20 7201 383

## THE LEDBURY

Australian chef Brett Graham combines the best elements of French cuisine, using traditional locally sourced British ingredients.

If you're looking for something high-end and inventive this is probably your best bet for a night out. The £75 tasting menu should give you a solid tour of the food, and an idea of why this chef is so highly thought of in culinary circles, but go à la carte if you can afford it. He's someone who's become famous for his talent rather than because he's always on the telly. And despite being one of the most highly-rated restaurants in the city, the atmosphere — tucked away in a little corner of Notting Hill — is relaxed, while the (mostly) Australian staff keep things comfortably informal and friendly.

**127 Ledbury Road, Notting Hill**  
+44 (0)20 7792 9090  
theledbury.com



## ROCK & SOUL PLAICE

London's oldest fish and chip shop. Established in 1871, Rock & Soul Plaice is still regarded as one of the best places for the most English of meals in central London. There are outdoor tables and on those warm summer evenings it's a fine place to enjoy some of the best everyman's haute cuisine.

**47 Endell Street, Covent Garden**

## STREET FOOD



**SOME OF THE BEST FOOD IN LONDON is increasingly to be found via street vendors, as London's street-food culture finally comes of age. Richard Johnson is the author of *Street Food Revolution* and organiser of the British Streetfood awards. Here's his brief, beginners guide to eating on the streets of the city.**

"Back in the days of Dickens, London was the home of street food. We used to love an oyster. Or a song bird. Times have changed, but we still love to eat street. Start your tour at Broadway Market in the East End, with the amazing *Ca Phe Vn* — it's an authentic Vietnamese street cafe, serving unbelievably strong (but wonderfully chocolatey) Vietnamese coffee. You can find the owner, Rob, working alongside *Sporeboys*, who serve wild mushroom sandwiches on buttered sourdough bread. Heaven. Head over to *Whitecross Street* in the Old Street area of town for a traditional English pie from *Andy Bates' Eat My Pies*. He's about to star in a new series on the Food Network, but tell them *Richard Johnson* sent you, and he'll throw in a *Scotch Egg* for free.

"Check out the *themeatwagon.co.uk* for details of *Yianni's* latest pitch [pictured above]. Take it from a man who has eaten the world, *Yianni* makes the best burgers on the planet. *Borough Market* on the weekends always has a great army of mobilisers. But the weirdest and most wonderful trucks and trailers are to be found on the Southbank, outside the *Festival Hall*. There's *Chocstar* (an old ice-cream van that serves high-end sweet treats) and *Churros Bros* (an old Citroen H van that sells the crisp little pastry fingers that come with their own pot of hot chocolate for dipping). Best of all, keep up with the latest news at [britishstreetfood.co.uk](http://britishstreetfood.co.uk)."