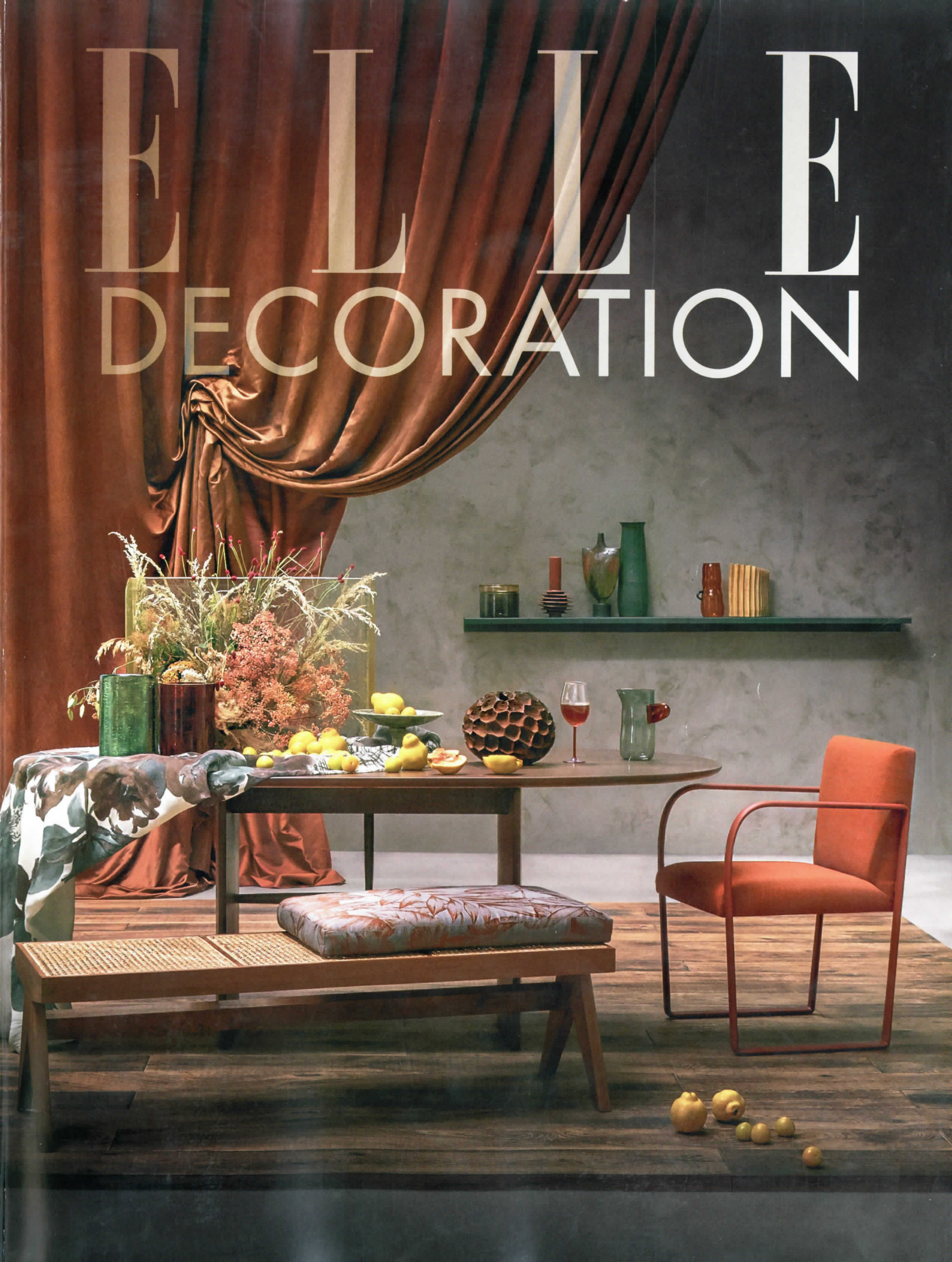


ELLE DECORATION



NEW LONDON EATS

There's a stylish new dining room in every corner of the capital – here's our pick of the best



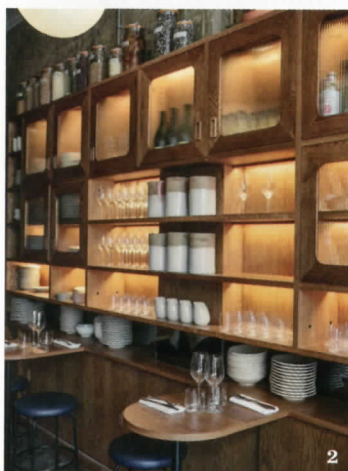
1 LUCKY CAT MAYFAIR

For Lucky Cat, Gordon Ramsay's paean to pan-Asian cuisine in Mayfair, multi-disciplinary design firm AfroditiKrassa took inspiration from underground jazz clubs of 1930s Tokyo. Black bamboo-lined walls, glinting brass detailing, antique mirrors and deep rich blue and burgundy velvet seating imbue it with moody glamour. Menu favourites include black cod miso, squid tempura, spicy tuna maki, plus flavoursome vegetable dishes. We recommend the tomato salad and aubergine miso (luckycat.co.uk).

2 FLOR BOROUGH

The two-man team behind much-loved Lyle's – currently no.33 on the World's 50 Best Restaurants list – has a new, hotly anticipated eatery. A restaurant, wine bar and bakery inspired by Parisian *buvettes* and Basque *pintxos* tapas bars, it's a more casual affair than its

HIP HOTEL THE STRATFORD PROMISES TO UNITE GUESTS AND LOCALS OVER ITS SEASONAL MENU THAT SPANS BRUNCH TO LATE-NIGHT BITES



Michelin-starred sibling, but boasts full-length windows that overlook bustling Borough Market. Sample a 'simple plate' or two, or try their pimped-up pastries, such as the sourdough caramel-filled brioche (florlondon.com).

3 HUMBLE PIZZA CHELSEA

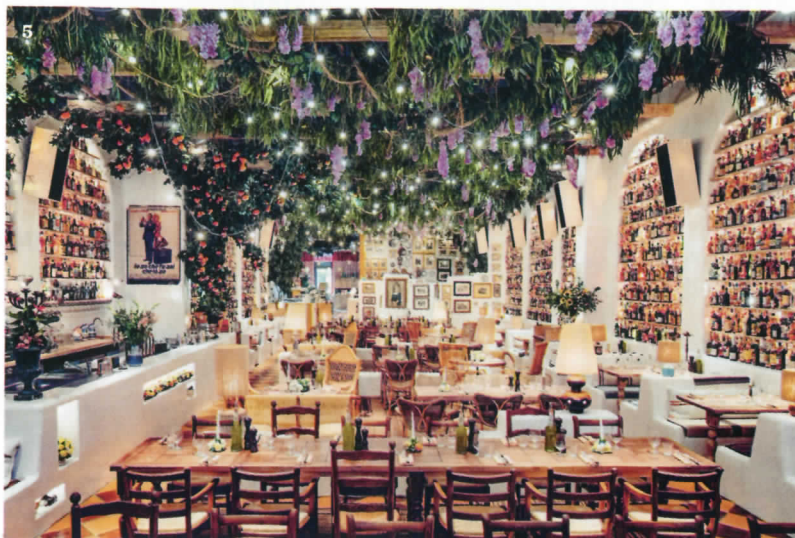
Café culture on the King's Road is a London institution, and Humble Pizza's playful interior is a homage to the so-called 'Formica caffs' that sprang up post-war in the West End. The shade of pink that covers almost every surface – as well as the plant-based pizzas on offer, such as a saffron cream and asparagus combo – might err towards the 'millennial', but the execution is affectionately retro, with Formica-clad walls, dining tables and counterfronts courtesy of spirited design duo Child Studio (humblepizza.co.uk).

4 LATTERIA ANGEL

Islington's leafy Essex Road is a stone's throw from dining hotspot Upper Street (also known by its well-earned moniker 'supper street') but even with the wealth of eateries in walking distance, new all-day café Latteria is an exciting addition. Serving a generous selection of brunch favourites, antipasti, pizza, pasta and salads among retro red counters, tiled walls and a striking terrazzo floor, it feels like a celebration of Italy's cafés in all their colourful, community-led glory (latteria.co).

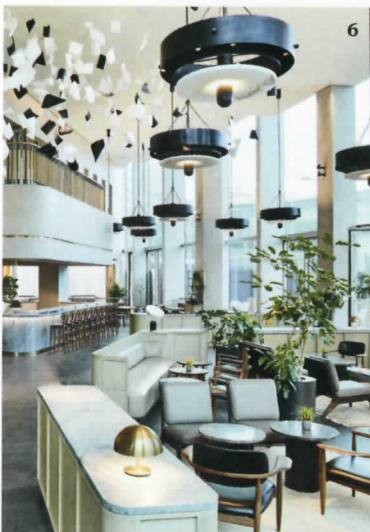
5 CIRCOLO POPOLARE FITZROVIA

A discreet entrance on Fitzrovia's Wells Street gives way to Circolo's cavernous and gloriously chaotic dining room, with walls lined floor-to-ceiling with over 20,000 colourful aperitivo bottles. It's the second London restaurant from Big Mamma Group, who arrived in a riot of Italian flair in February with Shoreditch's Gloria Trattoria. There's a truffle-tinged menu of pizza and pasta, plus a witty cocktail list best enjoyed on the green terrace. And no visit is complete without a slab of the cult hit lemon meringue pie (bigmammagroup.com).



6 STRATFORD BRASSERIE STRATFORD

Hip hotel The Stratford – housed in an imposing new addition to London's skyline – has now opened a contemporary restaurant, promising to unite its guests and locals over a seasonal menu that spans brunch to late-night bites. Its artfully presented food feels right at home in the sleek dining room conceived by Danish studio Space Copenhagen, which enjoys triple-height ceilings and doors that open onto a pergola-sheltered terrace on the building's ground floor (thestratford.com).



7 GOLD NOTTING HILL

New Portobello Road fixture Gold boasts a coveted spot on the market-famed street, in the former pub of the same name. Inside – a world away from

FIND A TRUFFLE-TINGED MENU OF PIZZA AND HANDMADE PASTA, AS WELL AS A LEMON MERINGUE PIE THAT'S PROVED TO BE A CULT HIT

the bustling stalls down the road – four floors of rosy plaster walls, pale timber furniture and mature palms capture Notting Hill's bohemian spirit, while catering to the well-heeled west London crowd, with the sharing plates and open-flame cooking. Try the wood-roasted sea bream with wild oregano and capers (goldnottinghill.com).

8 HERITAGE SOHO

There's more to Swiss food than fondue, as evidenced by this new alpine-inspired restaurant and bar on Soho's Rupert Street. It's still a signature on the inventive menu, though, which elevates traditional Swiss fare with lobster, wagyu beef and chateaubriand seared at the table. The interiors blend classic with contemporary, with low lighting and leather teamed with colourful Keith Haring prints and exposed brick walls that add an urban edge (heritagerestaurant.co.uk).

