

The resident



GOURMET RESTAURANTS & BARS

LONDON'S BEST NEW RESTAURANT & BAR OPENINGS: JANUARY 2020

Victoria Purcell on 21st January 2020

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You'd think January would be a quiet month on the new openings front, but not in London, where no fewer than 25 new bars, restaurants and cafes are due to launch. Here's The Resident's pick of the bunch...

Lead image: *28°-50° Wine Bar & Kitchen, Covent Garden*

1 Muse by Tom Aikens, Belgravia

Muse, Tom Aikens' cosy new 25-seater restaurant located in a cosy renovated mews house in Belgravia, opens on 11 January. Aiken has spent years looking for the perfect site, so you can expect him to put his all into this rather personal venture. The seasonal, stripped-back tasting menu has been inspired by poignant memories of his early childhood and professional path throughout the years. Signature dishes will spotlight one key ingredient or element per dish, allowing it to tell a story through minimal, yet expertly selected produce. The dining space will be split over two floors – each a fully open plan theatre kitchen – and designer Rebecca Korner has created a luxurious, inviting interior combining an eclectic mix of furniture and lighting with exquisite fabrics, rich woods and jewel-toned marbles.

38 Groom Place, Belgravia SW1X 7BA; musebytomaikens.co.uk

2 TSQ Playhouse, Covent Garden

TSQ Playhouse by Thai Square Restaurants launches on 16 January within the Covent Garden restaurant that underwent a refurb in December. Located at the rear of the restaurant, with its own entrance, the all new TSQ Playhouse cocktail bar is a fun, quirky and eclectic spot with joyful fairy tale déco and fabulous cocktails from a selection of storytelling chapters such as the Enchanted Forest and Cloud 9. You'll also find two decadent karaoke rooms and a play zone, equipped with a digital beer pong table. The restaurant has a fresh, contemporary look and a revised menu offering the likes of their notorious signature dishes, Crispy Duck with Ruby Sauce, Chu Chi Sea Bass Curry and Tom Yum Soup, as well as a great value pre-theatre dinner menu.

166-170 Shaftesbury Avenue WC2H 8JB; tsqplayhouse.com

3 Ampéli, Fitzrovia

Ampéli restaurant by Jenny Pagoni opens its doors on Charlotte Street in Fitzrovia on 15 January. Taking cues from the modern wine-focused restaurants of Athens, Ampéli will feature dishes inspired by both Greek and Eastern Mediterranean cultures, accompanied by a list of indigenous wines from across Greece. The kitchen, led by Head Chef Oren Goldfeld (formerly of Nopi and Tel Aviv's acclaimed Toto), offers up everything from sharing plates to enjoy over a glass of wine – like feta saganaki with tomato jam, okra and goat's cheese fritters, and smoked cod's roe dip with lavash crisps – to heartier dishes like pan-fried Welsh lamb sweetbreads with Jerusalem mixed spice and comforting short rib stew with quince and date molasses. Other highlights include dishes inspired by the food of the Eastern Mediterranean coastline, such as spiced potato brik with soft egg yolk, brown shrimp and harissa mayo, and braised cuttlefish with orzo and Moroccan red sauce. The wines at Ampéli have been curated by Greek Master of Wine Yiannis Karakasis, championing native and dynamic producers from emerging wine regions. Classic spirits such as Ouzo, Raki, Mastica and Tsipouro also

feature on the drinks menu.

18 Charlotte Street, Fitzrovia W1T 2LZ; ampeli.london

4 28°-50° Wine Bar & Kitchen, Covent Garden

Independent wine specialists 28°-50° has opened 28°-50° Wine Bar & Kitchen in Covent Garden, offering brasserie-inspired food and a thoughtfully curated wine selection of Old and New World wines. The new 180-cover wine bar & kitchen is spearheading The Yards, the newly re-branded series of interconnecting foodie courtyards that includes St Martin's Courtyard and Mercer Walk. The eclectic European-inspired menu, created by executive chef Julien Baris, offers light bites and charcuterie, a pre and post-theatre menu, and signature a la carte favourites such as stone bass with celeriac choucroute and shellfish bisque, a duck confit with homemade duck-fat chips and 28°-50°'s famous hot dog. The stylish wine bar and kitchen is owned and operated by the privately-owned Riviera Restaurants and Luxury, whose founder Richard Green has personally designed the beautiful new venue. Inside, you'll find a dedicated champagne bar, plush table and bar seating, and an Instagrammable cork bottle wall. Wine crates and steel girders give a nod to its sister restaurant in Marylebone, softened by pastel pink and sky-blue velvet armchairs.

10 Upper St Martin's Lane, Covent Garden WC2H 9FB; 2850coventgarden.co.uk

5 Bar Douro, Broadgate

Critically acclaimed Portuguese wine bar and restaurant Bar Douro, which established its flagship in London Bridge in 2016, is opening its second site on 28 January. Located in the new Finsbury Avenue development at Broadgate, the new Bar Douro will offer a more extensive menu, delving deeper into Portugal's regional gastronomy from the Minho in the north to the Algarve in the south. Restaurateur Max Graham's contemporary take on traditional Portuguese cuisine bar snacks such as croquetes de Alheira with smoked sausage, fried eels with Bairrada sauce, and the return of award-winning sandes de leitão (sucking pig sandwich in sweet potato flat bread). Small plates will be divided into dishes from garden, land and sea, from bacalhau à Brás salt cod hash to succulent gambas á la guilho and presa Ibérico. New to the city the menu will include seafood stews, rice dishes and braised meats. The wine selection will also journey through Portugal's growing regions. **Soft launch offer:** 50% off food from 28 January until 11 February (email city@bardouro.co.uk to book).

1 Finsbury Avenue, Broadgate EC2M 2PF; bardouro.co.uk



Big Fernand, South Kensington

Christian burger brand Big Fernand has crossed the Channel to add a certain je ne sais quoi to the Big Smoke. Known for bringing France's culinary flair and unique ingredients to the international burger scene, Big Fernand has become

synonymous with carefully considered casual dining. Quality French beef is paired with cheeses, sauces and potatoes all sourced from France – a trademark element that has shaken up the burger world's American conventions. The hamburgé menu runs to nine options, anchored by le Big Fernand, which sandwiches an organic French beef patty between freshly baked brioche buns, with Tomme de Savoie cheese, sun-dried tomatoes, parsley and Big Fernand cocktail sauce. Classically French Fernand frites and gooey frites raclette are also on the menu. Big Fernand will serve a light breakfast menu too. Launching in February, it will cover all the continental breakfast essentials such as freshly made French pastries, Tartine or Ficelle beurrée bread baked on site, hard-boiled or scrambled eggs, yoghurts and fruit salads.

37 Thurloe Place, South Kensington SW7 2HP; bigfernanduk.com

7 Sarap, Brixton

Filipino-inspired neighbourhood restaurant Sarap opens its very first stand-alone site in the vibrant Brixton Village on 30 January. Sydney-raised chef-owner Ferdinand 'Budgie' Montoya brings won top prize in the Brixton Kitchen competition last spring, where chefs Jackson Boxer, James Cochran and esteemed baker Claire Ptak awarded Montoya the chance to upgrade his roaming supperclub to a full-time business. A menu serving up small and large sharing plates inspired by the Philippines will centre around Sarap's speciality dish, Lechon Liempo, featuring slow-roasted pork belly rolled stuffed with lemongrass, ginger, garlic, chilli, coconut vinegar and soy sauce. A small and carefully curated drinks list will focus on low-intervention wines alongside Filipino-branded and local craft beers. On 30 January, Sarap will be offering free food and drink on a first-come-first-served basis. **Soft launch offer:** 50% off the entire bill from 24-26 January (walk-ins only).

14D Market Row, Brixton SW9 8LB; saraplondon.com

8 Peckham Cellars, Peckham

Peckham Cellars, a new neighbourhood wine bar and kitchen from longtime friends and industry veterans Helen Hall, Luke West-Whyllie and Ben McVeigh, opens on 9 January. Located a stone's throw from Queens Road Peckham station, the wine bar, restaurant and wine shop is a low-key, intimate spot featuring a seasonal and regularly changing menu and wine list. The bar menu includes rosemary and garlic salami, potato dauphines with Cornish gouda and their 'dirty onion' tortilla. In the restaurant area, diners can feast on a menu of small and large plates with produce sourced from nearby suppliers Flock and Herd and London Smoke & Cure. Larger plates include the likes of day-boat Cornish brill, fava and salsa verde, and oniglet with Colston Bassett, smashed potatoes and aioli, as well as a spin on the traditional Sunday lunch. Plus, should you take a liking to your tipple, all wines on the menu are available to buy at the Peckham Cellars bottle shop.

125 Queens Road, Peckham SE15 2ND; peckhamcellars.co.uk

9 Shaman, Aldgate

Shaman, London's first no/low alcohol bar, launches on 16 January – perfect for **Dry January**. The brainchild of hospitality trailblazers The Initiative, Shaman aims to disrupt the idea that bars can only be enjoyed with alcohol. The menu, crafted in collaboration with renowned chef Robin Gill and nutritionist Olga Hamilton, is designed to be both delicious and nutritious and will leave you feeling energised. Located in Aldgate East at the Lemn Locke Hotel, Shaman offers up healthy salads and sandwiches, like the Spelt Pasta & Tamari mushroom Salad and the Beetroot & Avocado Sandwich, as well as juices designed to improve gut health, revive your liver, increase energy levels and reduce stress. Opt for the likes of the Skin Glow juice, with carrot, turmeric, apple, ginger and lemon, or Beat the Bloat, with activated coconut charcoal, lemon, lime, H2O and agave. Plus, the beautiful interior, designed by award-winning interior design agency Grzywinski + Pons, is a feast for the eyes, too.

15 Lemn Street, Aldgate East E1 8EN; shaman-coffee.com

10 Oklava Bakery + Wine, Fitzrovia

Oklava Bakery + Wine, the new concept from Selin Kiazim and Laura Christie, opens on the site of the pair's former restaurant, Kyseri, in Fitzrovia on 21 January. Borrowing popular elements from Kyseri, the original Oklava in Shoreditch and Oklava at Arcade, the venue will showcase new dishes and Selin's passion for Turkish baking, with many recipes passed down from Selin's grandmother. The all-day bakery will also serve a daily changing pasta including their much-loved manti (Turkish pasta), such as beef & sour cherry, and pide specials including the Black Sea cheese & butter pide from Arcade. Oklava Bakery + Wine will be open all day, serving lunch and dinner, and, for the first time, a Turkish breakfast and Saturday brunch. For lunch and dinner, try dishes such as the Tepsi Kebab, a beautiful combination of spiced beef and lamb baked kofte, yogurt and brown butter with house bread and chopped salad. **Soft launch offer:** 50% off lunch and dinner from 15-18 January (email info@oklava.co.uk to book). To celebrate the soft launch opening on 15 January, the first 100 people to walk through the door will receive one of Selin's new pastries.

64 Grafton Way, Fitzrovia W1T 5DP; oklava.co.uk