

## SET MENU

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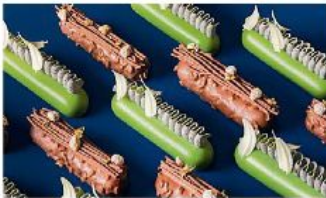
### FRESH PLATES

The hot new spots across the capital



#### FIREBIRD

For laid-back, fire-based Mediterranean fare, look to Soho's latest joint, where the light charred peaches with ricotta and coriander, and zingy mezcal Negronis are a summer delight. *Now open. 29 Poland Street, W1 (@firebird.london)*



#### SHIOKI

Fiercely talented pastry chef and *Bake Off: The Professionals* judge Cherish Finden is opening her first-ever stand-alone spot serving innovative takes on Singaporean classics. *Open 16 Jun. Pan Pacific hotel, 80 Houndsditch, EC3 (panpacific.com)*



#### 28°-50°

Good news, shopping fanatics: this well equipped 'wine workshop' and restaurant has opened a fifth outpost just off Oxford Street. We'll take the moules marinière and a glass of Chablis, thanks. *Now open. 4 Great Portland Street, W1 (285oxfordcircus.co.uk)*



#### BAR DASKAL

The founders of Barrafina and Parrillan are celebrating their Spanish heritage with a Borough Yards bar dedicated to sherry, lesser known Spanish wines and perfectly paired snacks. *Now open. 10 Park Street, SE1 (bardaskal.co.uk)*



## SHELF SERVICE

Books no cook should be without

#### *West Winds* by Riaz Phillips

Legend has it that Jamaican recipes are rarely put to paper and instead are passed on from generation to generation. This is what makes Phillips' impeccably researched book — featuring his own food memories and recipes schmoozed from residents of the island — so invaluable. All the classics are accompanied by raw, vegan and nose-to-tail recipes, as well as essays on the history of many of the dishes. *£25 (Dorling Kindersley)*

#### *The Weekend Cook* by Angela Hartnett

The Cafe Murano founder and all-round national treasure's new book is less about what you'll find coming out of her high-functioning kitchens and more about what she whisks up at home. Slow-braised oxtail, Sunday-night spaghetti and the famed queen of puddings are just a smidgen of what you can expect. That and major food envy. *£26 (Bloomsbury)*

#### *Kin Thai* by John Chantarasak

Put down that jar of pre-made sauce. This book by the Anglo-Thai co-founder and *Great British Menu* contestant is all you'll need to master Thai cooking. Filled with both the classics as well as lesser-known recipes, standout dishes include a langoustine and rhubarb hot and sour soup, all made with traditional — but easy to source — ingredients. *£22 (Hardie Grant)*

#### *Red Sauce Brown Sauce* by Felicity Cloake

This 'British breakfast odyssey' is less of a cookbook and more of an indispensable guide to Britain's best brekkies. After pedalling around the entirety of the UK to discover what each region has on offer, Cloake has figured out exactly what constitutes the perfect fry-up. Needless to say, we're all ears. *£16.99 (Mudlark)*



### MARTINI MAGIC

A special day is around the corner, says Douglas Blyde

World Martini Day is on 18 June, a celebration trademarked by Londoner Julian Vallis. 'I was inspired by Negroni Week, as we can't have Martinis being second-class!' he says. In honour of the day you can buy Vallis's Vesper Martini bundle which includes the gin, vermouth and vodka to mix your own drink — or the boozy pre-mixed version. Both options feature Dima's Ukrainian vodka. 'The vodka in a Vesper must have rye because you need a drying white pepper note for complexity,' says Vallis. Meanwhile, try Fallow for Markus Bosel's umami number, the Oyster Shell Martini starring X Muse vodka, oyster shell brine and jalapeño. Envisioned by a former rocket scientist from Baku, the rich, malty vodka is crafted using heritage barley and 'energised' water. Finally, for a gin Martini with a difference, head to the rooftop of The Culpeper for an extremely rare chance to try the otherwise sold-out Monkey 47 Experimentum Series 2y06. ([worldmartiniday.com/spirits](http://worldmartiniday.com/spirits); [xmusevodka.com](http://xmusevodka.com); [theculpeper.com](http://theculpeper.com))



### IN DEFENCE OF... WALKERS SQUARES

BY HELEN GRAHAM

The promise of Walkers Squares out of the vending machine is the thing that got me through swimming lessons as a child. When choosing a crisp, salt and vinegar is the only option for me, and Squares offer the perfect balance of salt and acidity matched with the correct level of crunch. My Ashkenazi roots dictate the more carbs the better, so pick up a grab bag and a baguette, butter generously, sprinkle on the crisps and top with tomato chutney. *Helen Graham is executive chef at Bubala*