

# WAITROSE FOOD ILLUSTRATED

JANUARY 2008 • £2.50 • FREE TO WAITROSE/JOHN LEWIS & PARTNERSHIP CARD-HOLDERS (one per card-holder)

## New restaurants

This month, try classic Italian cuisine, fine dining in London's East End, or Gordon Ramsay's latest pub

### The Brickhouse

*The Old Truman Brewery, Brick Lane, London E1. Tel 020 7247 0005*

**Style** Fine dining and entertainment in London's East End, *above left*.  
**Signature dish** Pavé of beef with confit parsnip, red wine jus and grain mustard ice cream

### Waterloo Brasserie

*117 Waterloo Road, London SE1. Tel 020 7960 0202*

**Style** Smart restaurant opposite The Old Vic serving British dishes from The Wolseley's former head chef.  
**Signature dish** Duck breast with apple and black pudding

### Bianco Nero

*206-208 Hammersmith Road, London W6. Tel 020 8748 0212*

**Style** Simple, classic decor and food at this Italian restaurant.  
**Signature dish** Roasted monkfish with braised lentils and pancetta

### Northbank

*Millennium Bridge, One Paul's Walk, London EC4. Tel 020 7329 9299*

**Style** Thames-side bar and restaurant with a West Country-inspired menu.  
**Signature dish** Braised shoulder of lamb with white beans and parsley

### Caldesi in Campagna

*Old Mill Lane, Bray, Berkshire. Tel 01628 788500*

**Style** Giancarlo and Katie Caldesi's first launch outside the capital offers seasonal, rustic Italian cooking.  
**Signature dish** *Scottiglia*, a traditional Tuscan stew made with game

### The Devonshire

*126 Devonshire Road, London W4. Tel 020 7592 7962*

**Style** Gordon Ramsay's second pub, *above right*, stays true to classic, seasonal British dishes.  
**Signature dish** Whole baked gilthead bream with fennel and watercress

another or Icelandic lamb – or, as the menu puts it, 'Icelandic Lamb (from Skagafjörður)', as if maybe diners... would be persuaded to go ahead upon seeing the lamb's provenance.

### Fay Maschler in the *Evening Standard*

Cauliflower mostly has only one texture, and that frequently soggy, but here the vegetable is dissected, explored, manipulated and served with pan-fried Scottish scallops... I've booked again to try lunch when all dishes are £8.50.

### Guy Dimond in *Time Out*

I had trouble finding a bottle that cost under £30 – these are easily outnumbered by bottles costing three figures. It's a list for serious cork dorks, with good-to-great bottles from every important wine-producing region covered.

### Terry Durack in *The Independent on Sunday*

In spite of the generosity with accompaniments throughout, I don't feel force-fed at all. Texture is proof that gastronomy is changing to accommodate people who love good food but don't want to be punished by it.

### Matthew Norman in *The Guardian*

While there are inspectors, and even perhaps critics, who appreciate such nonsense, I've never met a human being whose appetite wouldn't be ruined by the sight, on a menu, of 'French Jerusalem artichoke: pickled, roasted, raw, tea'.

*Texture, 34 Portman Street, London W1. Tel 020 7224 0028; texture-restaurant.co.uk*

## Your top tables

A selection of your favourite places to dine

### Craigard House Hotel

*Low Askomil, Campbeltown, Argyll. Tel 01586 554242*

This jewel of a hotel serves simple, locally sourced food to the highest standards, and breakfasts are wonderful.  
*David & Tricia Cook, Bracknell, Berkshire*

### Wedgwood The Restaurant

*267 Canongate, Royal Mile, Edinburgh. Tel 0131 5588737*

The charming owners produce excellent dishes at reasonable prices. We tried cod with chorizo and scallops with ham.  
*John Longden, Saddleworth, Lancashire*

### The Red Lion

*37 High Street, Overton, Basingstoke, Hampshire. Tel 01256 773363*

More a brasserie than a pub, this light and airy eatery's standout delights are the seafood and chorizo chowder and the chocolate fondant.  
*Diana Goodwin, Overton, Hampshire*

### Black Boys Inn

*Henley Road, Hurley, Berkshire. Tel 01628 824212*

Fresh fish is a speciality at this beautifully restored 16th-century inn. It is sensational, as is game from the local Hambledon estate. Save room for the apple tart.  
*Kathy Petersen, Wargrave, Berkshire*

### Nia

*87 Trafalgar Street, Brighton, East Sussex. Tel 01273 671371*

This cosy restaurant serves seasonal favourites throughout the day. In the evening, try the tasty mezze or risotto by candlelight.  
*Sally van Rietschoten, Brighton, East Sussex*

Tell us about your favourite restaurant. Email [toptables@johnbrowngroup.co.uk](mailto:toptables@johnbrowngroup.co.uk) or write to *WFI*, 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 we publish.