

The resident

September 2017

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PERIOD PROPERTY

The Kensington home
offering a unique
insight into the past

LIFE ON A PLATE

*Reflecting on 100
years of The Ivy*

CENTRE STAGE

Celebrating the best in creativity,
from Yves Saint Laurent to Harrods





CHUTNEY MARY

Words ALEXANDER LARMAN

I've always liked Chutney Mary. Even when it had its slightly middle-of-nowhere location down the end of the King's Road, it still managed to serve sublime food and cocktails that left the opposition in a state of jealous irritation. So when the word went out that it was going to move to St James's, a stone's throw away from Gymkhana and others, I worried that it was going to seem like a misplaced degree of confidence in a stalwart. Fine dining, Indian or otherwise, could not rest on its laurels.

Just as well that the owners anticipated my misgivings. On the site of Marco Pierre White's old Wheeler's – the sort of restaurant that everyone swears blind is doing well until it closes – there was a sense of something to prove, that the cooking had to go up several



COST

Dinner for two around £180

GOOD FOR...

Wonderful Indian cuisine with sublime service

WHAT TO EAT...

The unusual dishes like rabbit and goat will please curious gourmands

WHAT TO KNOW...

There is an excellent bar in the front that offers cocktails and light tasters of the comprehensive menu

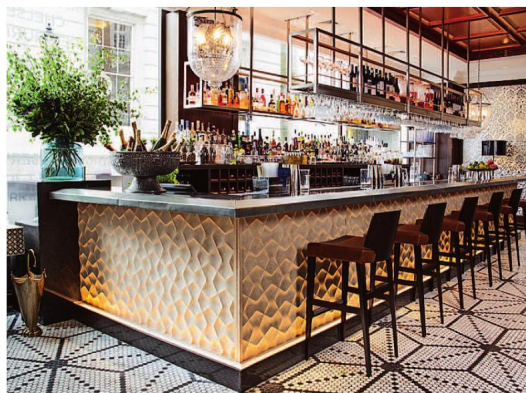
RESIDENT RATING

★★★★★

notches to offer the well-heeled a really memorable experience. After all, the same group's Veeraswamy, now garlanded with a Michelin star, is five minutes walk away. What can you offer that's different?

The answer is 'quite a lot'. In fact, the cooking is of such a sublime quality that it comes as a surprise that the new and revitalised Chutney Mary isn't playing more of a role in regular round ups of the best restaurants in London. Whether it's dishes of the calibre of keema goat, sublime butter chicken and perfect spelt naan, or the wonderfully comfortable room, where your waiter anticipates your every desire, this is offering something essentially special. The seafood, in particular, lives up to the very highest of expectations.

The wine list deserves a special mention. The cocktails, including a delicious espresso martini, are worth going to Chutney Mary for alone, but the intelligently sourced and reasonably priced vintages are a real treat. An especially fine Indian Cabernet Sauvignon proves that subcontinental wines are now at a peak that simply couldn't have been predicted a few years ago. This is the most successful revitalisation of an old favourite that I can remember in years, and proves that quality will out, wherever it is. **R**



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