

From left: Square Meal editor Ben McCormack and BMW's Byron Dudding present Namita Panjabi and Ranjit Mathrani with their award

#### THE SHORTLIST:

- ◆ Chutney Mary
- ◆ Duck & Rice
- ◆ Lurra
- ◆ Paradise Garage
- ◆ Social Wine & Tapas



## TOP CHUTNEY

The shortlist for our **BMW Best New Restaurant** award shows what's so great about London's restaurant scene. Some of the names have been sources of innovation throughout Square Meal's 26-year history; others are recent arrivals.

Alan Yau's **Duck & Rice** came close. This visionary restaurateur's return to Chinese food is a failsafe venue to impress guests, whether drinking or dining, not least because you can eat on a modest budget or go for a blow-out.

We love everything Jason Atherton does and the fact that his latest, **Social Wine & Tapas**, comes with a much smaller bill made us love it even more. Could Robin Gill be shaping up to be a neighbourhood Atherton? His two

Clapham restaurants, the Manor and Dairy, have won plaudits and his third, **Paradise Garage** in east London, brings a Nordic approach to homegrown ingredients. It's challenging cooking at the cutting edge.

And then there's **Lurra**, from the team behind Donostia. Might this Basque grill persuade Londoners there's more to Spanish cooking than tapas? One bite of the signature Galician rib-eye will leave you wanting more.

But for our winner, we turned to the team we've known the longest. For a restaurant to reach the 25-year mark is unusual; for it to mark that anniversary by moving to a totally different part of the city is unheard of. But the all-new **Chutney Mary** has been worth the upheaval.

The spacious bar ticks many boxes: as a

breakfast venue, for a light meal, or evening drinks. And the dining room hums with class, from the refined food to the slick service and wines chosen to match spice levels. With two private rooms, it offers the complete restaurant package this award seeks to celebrate.

"Moving Chutney Mary to St James's has been a complex undertaking," said chairman and co-owner Ranjit Mathrani. "We have created a new restaurant, but one which assimilates and builds on Chutney Mary's core brand values: bringing together interesting food from the many regions of India with quality ingredients and cutting-edge presentation. It is very gratifying to receive this highly prized accolade."

To read more about the shortlisted restaurants turn to p.46



## DIARY DATE

16 Nov - The Shangri-La Hotels

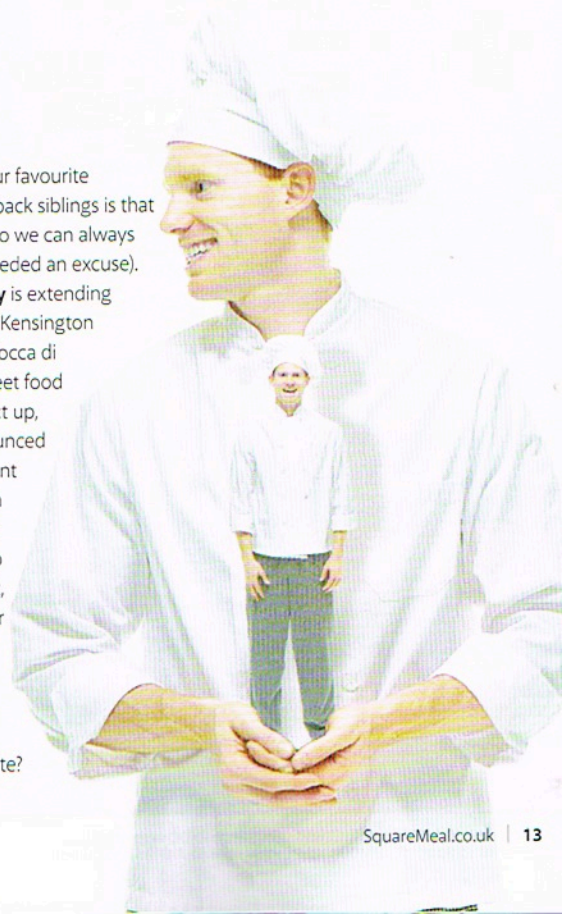
TING restaurant welcomes Ip Chi Cheung, executive chef at Hong Kong's two-Michelin-

## Big Chef / Little Chef

The best thing about some of our favourite restaurants spawning more laidback siblings is that these newcomers are cheaper, so we can always afford to eat out (not that we needed an excuse).

First came the news that **The Ivy** is extending its tendrils into Marylebone and Kensington with café-style outposts, then Bocca di Lupo birthed **Vico**, an Italian street food mecca at Cambridge Circus. Next up, Russell Norman (of Polpo) announced

**The Bowler**, a meatball restaurant which opened in Covent Garden this month (and we hear he has plans for up to eight more Polpo offshoots), and last but not least, the team behind Gymkhana, our current BMW Restaurant of the Year, is bringing a casual Indian called **Hoppers** to Soho as we go to press. Will this prove the firstborn isn't always the favourite?



## Psst!

On top of the imminent opening of sites in Kensington and Marylebone, we hear that The Ivy is to sprout three more branches. Stay posted.



# HOT TABLES

Thirteen pages of reviews start with our best new restaurant shortlist for the past six months



**WINNER**

**Chutney Mary** ★★

73 St James's Street, SW1A 1PH

020 7629 6688 **Price £60**



Chutney Mary revolutionised London dining when it opened on King's Road in 1990, attracting ambitious chefs from the subcontinent who raised the bar for Indian cuisine. Now, it has moved to St James's – with a stunning new execution. Out front is a glamorous bar for lunchtime snacking or evening cocktails, while the dining room is comfortably upholstered and candlelit. The cooking remains high-end and innovative, so venison samosa arrives as two cones of wafer-thin pastry filled with rich minced meat, Rajasthani lal maas has fork-tender osso buco and boneless lamb shank in a richly spiced sauce, and kulfi gets reinvented with salted caramel and cinder toffee. A cracking wine list, polished service and Anglo-Indian breakfasts are further attractions at this deserving winner of our BMW Square Meal Award for Best New Restaurant. *Read our full review online*



**Classy Chutney Mary**  
gets everything right at  
every hour of the day



## RUNNERS UP

### Duck & Rice ★

90 Berwick Street, W1F 0QB  
020 3327 7888 **Price £53**

Alan Yau's latest venture celebrates the British pub, pairing classic Cantonese dishes with top European brews – to impressive effect. Eat dumplings while drinking Pilsner Urquell Tankovna beer in the ground-floor bar, or sample main-course roast duck in the buzzy upstairs restaurant. [Read our full review online](#)

### Lurra ★

9 Seymour Place, W1H 5BA  
020 7724 4545 **Price £45**

A sleek new sibling to Donostia over the road, Lurra demands attention with its Basque-style barbecued seafood and meat – huge slabs of flame-licked Galician beef, say – served alongside superlative small plates such as fried ceps with duck-egg yolk and foie gras. Terrific Spanish wine list, too. [Read our full review on p.50](#)

### Paradise Garage ★

254 Paradise Row, E2 9LE  
020 7613 1502 **Price £45**

Robin Gill (of Clapham's Dairy and Manor restaurants) brings a Nordic influence to bear at this clattery and very fun venue. Fermenting, smoking and curing help produce food that's thrilling, challenging and also visually arresting: blackened sardine with pickled vegetables and creamy cod's roe, say. [Read our full review on p.48](#)

### Social Wine ★ and Tapas

39 James Street, W1U 1DL  
020 3463 0224 **Price £35**

Jason Atherton's latest Social gives equal billing to wine and food – incorporating a shop and tasting area alongside an open kitchen and restaurant. Standout tapas include slow-cooked egg with creamed potato and ox cheek. All in all, affordable and approachable. [Read our full review online](#)

**KEY TO REVIEWS** Prices are based on a two-course dinner (starter and main) for one, including half a bottle of house wine, coffee, cover charge, service and vegetables. Square Meal stars ★ are awarded to favourite restaurants based on the overall experience. Two and three stars are given to places that truly capture the zeitgeist.