

Noteworthy Additions, Changes and Closures through December 31, 2007

Key to Night+Day Symbols

Restaurants

Singles-friendly

- Communal table
- Food served at bar

(G) Gourmet destination

Venues followed by an * are those we recommend as both a restaurant and a destination bar.

Nightlife

Includes bars, clubs, and entertainment

- Cover or ticket charge (otherwise, entry is free)

Restaurants + Nightlife

Prime-time noise levels

- Quiet
- A buzz, but still conversational
- Loud

Key to Pricing

Hotels

Best deluxe room

£	£100-£199
££	£200-£299
£££	£300-£399
££££	£400 and up

Restaurants

Main course

£-	less than £10
£	£10-£19
££	£20-£29
£££	£30-£39
££££	£40 and up

Attractions

Entry or service

£-	less than £10
£	£10-£19
££	£20-£29
£££	£30-£39
££££	£40 and up

The Night+Day promise

Night+Day writers and editors use the same high standards in selecting and researching venues to be included in our Ins and Outs updates as we do for our books. Our local correspondents determine which new hot spots are the real deal and which are simply hype—just as you'd expect from Night+Day—to provide the kind of reliable information you need to make the best possible choices.

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Hot & Cool London Hotels

The Haymarket • Westminster • Trendy (20 rms)

A historic Nash building in the heart of theaterland gets the Tim and Kit Kemp treatment: liberal use of color, a judicious mix of cutting-edge designer and antique furniture, plenty of contemporary art, and a dash of wit for good measure. The thoughtfully equipped and individually styled rooms have everything from the world's largest headboards to TVs at the foot of the bath and bespoke products by perfumer Lynn Harris; Book 100 or 101 (junior suites) for access to the tiny inner courtyard. Keep fit in the Busby Berkeley-esque basement pool or join the sleek crowd of actors and theatergoers in the gloriously magenta Brumus Bar. £££ 1 Suffolk Pl., SW1 (Piccadilly Circus), 020-7470-4000 / 800-553-6674, firmdale.com

The Levin • Knightsbridge • Modern (12 rms)

Champagne bars in the rooms, contemporary decor with a soft edge, and just 12 rooms: this new boutique hideaway in the shadow of Harrods is a stylish home from home. The sophisticated palette of pistachio, teal, and fawn in the Deco-influenced lobby is echoed in several of the rooms; others have splashes of claret or cherry. All, however, have state-of-the-art electronic gadgetry, superb showers, and flattering lighting. Book the sole suite for a bit of extra legroom, and be sure to try a bottle of the Levin's organic Sauvignon Blanc from the owner's own vineyard. As for the guests, they're a mixed bunch: young business types, as well as well-heeled older leisure travelers from abroad. What they have in common is a taste for the intimacy and privacy of a tiny city bolthole. £££ 28 Basil St., SW3 (Knightsbridge), 020-7589-6286, thelevinhotel.co.uk

Hot & Cool London Restaurants

Haiku • Mayfair • Pan-Asian

Asian food and "grazing menus" are both wildly fashionable at the moment, so anywhere that combines the two is a sure-fire hit, and even more so when it looks this gorgeous. The three dimly lit rooms gleam with tropical hardwoods, marble, and stone, the result of a £3 million refurbishment to re-create the original Haiku in Capetown. On Thursday and Friday evenings in particular, the place buzzes with equally glossy, slim-hipped diners sharing small plates of everything from soft-shell crab tempura to Thai red duck curry from an extensive and geographically wide-reaching menu. There's a good selection of South African wines by the glass. *Mon-Sat noon-3pm and 6-11pm.* ££ ≡ 15 New Burlington Pl., W1 (Oxford Circus), 020-7494-4777, haikurestaurant.com

L'Atelier de Joël Robuchon • Covent Garden • Modern French

One of the most hotly anticipated openings of recent months, super-chef Joël Robuchon's sexy take on Japanese-style counter eating has been pulling in a young and fashionable media crowd since day one. The décor, too, is sophisticatedly

Oriental—all rich reds, black lacquer, and dark wood—but the food, prepared in front of the customers at the central bar, is definitely French. Mix and match from the list of small dishes, but make sure one of them's truffle-marinated potato. The noise of happy chatter peaks at around 8pm, but arrive early for a lemon-and-thyme martini in the rooftop bar. *Mon-Sat noon-3pm and 5:30pm-midnight, Sun noon-3pm and 5:30-10:30pm.* ££ ≡ 13-15 West St., WC2 (Leicester Square), 020-7010-8600, robuchon.com

L'Autre Pied • Marylebone • Modern European

Join the frugal-ish foodies and well-heeled Harley Street doctors who've been packing into this eagerly awaited Marylebone eatery (little brother of two-Michelin-starred Pied à Terre) since opening day. Here the vibe is less formal, courtesy of an expertly mismatched interior of oriental wall coverings, funky red leather banquettes, and cool lightboxes that is more brasserie than fine-dining. The food, however, is as complex, polished, and superbly flavored as at Pied à Terre, and just as carefully presented. Portions are dainty enough to leave room for dessert, of which bitter chocolate mousse with orange ice-cream is the star. *Mon-Fri noon-3pm and 6-10:45pm, Sat 6-10:45pm.* ££ ≡ 5-7 Blandford St., W1 (Marble Arch), 020-7486-9696, lautreped.co.uk

La Petite Maison • Mayfair • Mediterranean

Not far from the upscale shopping delights of Bond Street, this light and bright newcomer—lots of crisp white napery and frosted glass—has an interesting pedigree: it's the baby sister to the Nice hot spot by the same name, and one co-owner also backs hotter-than-hot Zuma and Roka. The Nice original is a celebrity hang-out; here the well-heeled clientele range from immaculately groomed ladies who lunch to besuited financiers and elegant young things from Sotheby's. The superb Mediterranean cuisine is apparently intended for sharing; fine for the hors d'oeuvres but best ignored for the entrées. The small terrace is packed at the first hint of sun. *Mon-Fri noon-2:30pm and 7-11pm, Sat 7-11pm.* ££ ≡ 54 Brooks Mews, W1 (Bond Street), 020-7495-4774, lplondon.com

The Landau • Marylebone • Modern European

Interiors supremo David Collins does it again with this glamorously exotic dining room in the revamped Langham Hotel. The lush but airy "contemporary oriental" décor—think jade and gold-embossed leather, burnished wood panels, and antique Chinese chandeliers, not to mention Vera Wang crockery—provides the perfect setting for business types and well-heeled gourmets here for the lavish "grazing" menu of classy modern European mini dishes. Among the many winners: pumpkin soup, cepes, and quail egg; and roast breast of Challans duck, parsnip purée, and sweet meat sauce. Book well ahead if you want a table in the large bow window. *Mon-Sat 12:30-2:30pm and 5:30-11pm, Sun 12:30-2:30pm and 5:30-10pm.* ££ ≡ Langham Hotel, 1c Portland Pl., W1 (Oxford Circus), 020-7965-0165, thelandau.com

Rhodes W1 Restaurant • Marylebone • Gourmet French

Exquisite French food in an equally refined setting: no wonder star chef Gary Rhodes' new fine-dining restaurant has been winning plaudits since it opened. Designer Kelly Hoppen's restrained but luxurious décor—neutral linens and velvets, dripping crystal chandeliers, ornate mirrors—is the perfect backdrop for palate-pleasing classic French cuisine such as pressed foie gras with warm duck

salad. As for the wine list, it's dominated by excellent finds from the Old World. All this serves to attract a moneyed and discerning clientele of business people, especially at lunchtime, and foodies of a certain age. *Tue-Fri noon-2:30pm and 7-10:30pm, Sat 7-10:30pm. £££* 📍 Great Cumberland Pl., W1 (Marble Arch), 020-7479-3737, rhodesw1.com

Sake no Hana • St. James's • Japanese

Alan Yau, the man behind Hakkasan and Yauatcha, ventures into new territory with his first Japanese eatery. It certainly looks the part, thanks to a stunning interior by award-winning architect Kengo Kuma, with cedar and bamboo struts and beams, subtle lighting, and cleverly positioned screens. The sharing menu of dainty dishes, such as marinated lotus root salad, is very à la mode with willow Mayfair damsels and their besuited menfolk; however, it's arranged by style of cooking, so you'll probably need help from the fabulously dressed staff. The drinks list is dominated by sake, not surprisingly. Take your shoes off for the tatami-mat tables. *Daily noon-3pm and 6pm-midnight, Sun 11pm. £££* 📍 23 St James's St., SW1 (Green Park), 020-7925-8988

Scott's • Mayfair • Seafood

It's rare that a long-standing institution can be transformed into the epitome of trendiness, but that's just what Scott's has done. Originally a Victorian oyster bar and fish restaurant, Scott's has been a Mayfair destination since 1968. The modern new interior is accented with lots of sea-inspired architectural details among the multitudes of burgundy banquettes. With a giant crustacean display designed by architects Future Systems and walls covered in works by major British artists, the restaurant is clearly making every effort to shed its former image—and so far, the trendy new formula is working beautifully. The food is great, the atmosphere is surprisingly inviting, and the celebrities are arriving in droves. If you can't snag a dinner reservation, you may have more luck at the Oyster Bar. *Mon-Sat noon-3pm and 5:30-11pm, Sun noon-3:30pm and 5:30-10:30pm. ££* 📍 20 Mount St., (Green Park), 020-7495-7309, scotts-restaurant.com

Skylon • South Bank • Modern European

On the fourth floor of the refurbished Royal Festival Hall, sole survivor of the 1951 Festival of Britain, this airy restaurant-grill-and-bar combo attracts everyone from local business and media types to a dressed-down arty set, who come for lobster with pink grapefruit vinaigrette or steak sandwiches. There's a nod to the '50s in the muted palette and retro-modern flourishes of the décor; check out the coffee pots inspired by the original Skylon sculpture. And the tables to aim for? The ones by the 20-foot floor-to-ceiling windows, of course, which offer unparalleled views of the city's riverscape. *Daily noon-2:30pm and 5:30-10:45pm; bar 11am-1am. Grill £, restaurant ££* 📍 Southbank Centre, Belvedere Rd., SE1 (Waterloo), 020-7654-7800, skylonrestaurant.co.uk

St Alban • St. James's • Contemporary European

The latest venture from restaurateurs Jeremy King and Chris Corbin, the clever duo behind the Wolseley (and formerly the Ivy and Le Caprice), shows that their Midas touch is as potent as ever. This time they've gone for a cool, retro-futuristic look—think circles and curves with bright seating and icy-white every-

thing else—and an imaginative Mediterranean menu. What hasn't changed is the impeccable service and the A-list and business-tycoon clientele. Book well ahead if you want to join them, especially for the hot nights from Thursday to Sunday, though spontaneity might just work Monday lunchtimes. There isn't a bad table in the place, though the center is a bit more see-and-be-seen, and the edges are a bit more private. It has an excellent list of wines by the glass—perfect if you're solo or want to try a different wine with each course. *Daily noon-3pm and 5:30pm-midnight. ££* 📍 4-12 Regent St. (Piccadilly Circus), 020-7499-8558, stalban.net

Suka • Fitzrovia • Malaysian

Join a good-looking, well-heeled crowd of models and media types in New York chef Zac Pelaccio's new Malaysian-with-a-twist eatery in the ultra-cool Sanderson, in the space formerly occupied by Spoon. The new look is simple but sleek, with a moody palette of browns. Seating is at long, wide communal tables, with low-hanging Starck lighting, and the food is similarly designed for sharing: main courses are dominated by platters for two, such as Sarawak peppered ribeye. On fine Friday and Saturday evenings, when the place is at its liveliest, try and grab one of the coveted tables in the pretty Garden Terrace. *Sun-Wed 5-11:30pm, Thu-Sat 5pm-12:30am. £££* 📍 Sanderson, 50 Berners St. W1 (Oxford Circus), 020-7300-1444, sanderson.com

Textur • Marylebone • Modern Eclectic

Join the Marylebone set at this chic new eatery run by the former head chef and sommelier of the gourmets' favorite Le Manoir aux Quat'Saisons. The setting—an airy and elegant space with swirly stucco decoration brought bang up to date with clean-cut furniture and a moody palette of browns—is as imaginative as the cooking, an equally successful blend of classic and modern. Feast on dishes such as slow-cooked Lancashire suckling pig with baby cabbage, squid, and soy bonito sauce. Linger in the lounge bar before or after for the superb wine list and classy cocktails. *Tue-Sat noon-2:30pm and 7-11pm. ££* 📍 34 Portman St., W1 (Marble Arch), 020-7224-0028, texture-restaurant.co.uk

Tom's Kitchen • Chelsea • Modern British

Chef Tom Aitken's new venture, close to his eponymous Michelin-starred eatery, has been a wow with everyone from young royals to Chelsea soccer stars since it opened in September. The simple décor—think white-tiled walls and scrubbed oak tables—is matched by a menu strong on revamped British classics made with seasonal ingredients. Solo diners get the best kitchen views from the 12-seat counter, which is saved for walk-ins. The second-floor bar (i.e., first floor in the UK) is a cozy spot to linger over a house cocktail or two; try the Silver Angel, a fresh and fruity delight. Note: Tom's started doing breakfast, a rare thing in Chelsea. *Mon-Fri 7-10am, noon-3pm, 6pm-midnight, Sat 10am-3pm, 6pm-midnight, Sun 11am-3pm, 6pm-midnight. ££* 📍 27 Cale St. (Sloane Square/South Kensington), 020-7349-0202, tomskitchen.co.uk

Vanilla • Fitzrovia • Modern European

This fabulous retro-chic basement members' bar and restaurant is the perfect backdrop for the area's fashion-savvy media crowd. In the bar, it's all white and futuristic, with patterned frosted mirrors and ice-curtain lights. The separate

restaurant works a dramatic black-and-white theme with rococo patterned walls (and definitely no pink peppercorns). The eponymous ingredient is used to good effect in accomplished dishes such as sea bass with shaved artichoke hearts, edamame beans, Amaretto and vanilla sauce, and on the imaginative cocktail list. Come on Friday evening, when there's a happy, school's-out buzz. *Mon-Fri 9am-11:30pm, Sat 6-11:30pm. ££* ☒ 131 Great Titchfield St., W1 (Oxford Circus), 020-3008-7763, vanillalondon.co.uk

Hot & Cool London Nightlife

Artesian • Marylebone • Hotel Bar

The Langham Hotel's beautifully revamped bar (which also doubles as its restaurant) has "date" written all over it. The David Collins–designed interior is the real draw here. The deeply glamorous setting creates a fabulous backdrop for a stylish night out. A surprisingly good but unobtrusive sound system plays acid jazz and deep house to an unpretentious and varied crowd of business-people, upscale tourists, and media types who work nearby. There isn't a bad drink to be had here, but the place is best known for its mind-blowing selection of rums. For a treat, try the sweet rum platter—a shot of vintage rum with a Ladurée macaroon, coconut ice cream, and a rum muffin. If you want to impress your date, this is the place to start your night. *Mon-Sat 7:30am-2am, Sun 7:30am-midnight.* ☒ 1c Portland Pl., W1 (Regent's Park), 020-7636-1000, artesian-bar.co.uk

Mahiki • Mayfair • Dance Club

This nightclub is super hot—Madonna and Prince Harry were photographed chatting away at this wildly popular tiki-inspired bar, which creates a festive atmosphere with bamboo décor and Hawaiian-print-clad waitresses. Though there is a small dance floor downstairs, most people simply dance around their tables to club classics. And when they're not strutting their stuff, they're imbibing the colorful and incredibly strong flaming cocktails—the piña colada in a pineapple is a must. You'll find lots of slender posh blond types and French bankers mingling here, except on Tuesdays, when the crowd is more rock 'n' roll. Arrive extra early—by 10 or 10:30pm—to avoid the crowds fighting to get through this coveted door. *Mon-Sat 5pm-3am.* ☒ 1 Dover St., W1 (Green Park) 020-7493-9529, mahiki.com

Paper • Soho • Dance Club

Part of the club maze on the corner of Piccadilly, this slick and multifaceted new arrival on the club scene is packed nightly with a youthful crowd in high heels and suits shimmying to house music. Try to come on a Saturday night to experience the scene at its most hedonistic. Most people have a pre-club cocktail at the darker, more relaxed Glass bar at the back before slinking downstairs to the high-energy club. To do the night in style, try the surprisingly tasty food in Paper's restaurant (which also makes it easier to get into the club later on). Its white interior is so Ibiza it will put you in suitably festive spirits before you take on the action on the dance floor. *Thu-Sat 10pm-3am.* ☒ 68 Regent St., W1 (Oxford Circus), 020-7439-7770, paperclublondon.com

Punk • Soho • Club

Punk offers an edgy alternative to central London clubs that almost ubiquitously play soul-infused house. This bar-club off Soho Square attracts very cool indie kids and rock celebs like Lily Allen, Kelly Osbourne, and Kate Moss. The music focuses on hot tracks from bands, random '80s tunes, and a touch of underground garage and grime. It may be edgy, but the interior still has a dose of glamour. The red basement is filled with mirrors, plush seats, and giant floral photographs. Thursday's Smash & Grab when Queens of Noize are DJing is the night to come. Skinny jeans and an up-for-it attitude are obligatory. *Mon-Thu 5pm-3:30am, Fri 5pm-4am, Sat 10pm-5am, Sun 11am-11:30pm.* ☒ 14 Soho St., W1 (Tottenham Court Road), 020-7734-4004, fabbars.com

Hot & Cool London Attractions

Daylesford Organic • Pimlico • Shop

The trendy London outpost of Lady Daylesford's award-winning organic farm shop and café in the Cotswolds is a delight to browse, with three floors of delicious foodie treats, much of it from their own farm. Perhaps of more use to the hotel-dwelling visitor, however, is the café, which is never busier than on Saturday mornings when a small but perfectly formed farmers' market occupies the tiny square opposite. If you've been lucky enough to get a table on the terrace out front, it's the perfect spot for organic eggs Benedict and watching the sleek and toney shoppers. *Mon-Sat 8am-8pm, Sun 11am-5pm.* 44b Pimlico Rd., SW1 (Sloane Sq.), 020-7881-8060, daylesfordorganic.com

Glow Urban Spa • Knightsbridge • Spa

This intimate boutique day spa is already a hit with the well-groomed Knightsbridge ladies and men, thanks to the quality of its treatments and its chic and calming ambiance. Inside the pale interior—all white, pale dove, and powder blue, with discreet Asian touches such as small statues of Buddha—super-professional therapists are on hand to pamper customers with superb manicures and pedicures, acupuncture, and exclusive treatments such as the Get Glowing Facial, designed for them by La Prairie. Other ranges include Hema (Liv Tyler's favorite), the new Hungarian range Omorovicza and Abahna, as well as Dermalogica. *Mon-Sat 9:30am-8pm (Sat to 6pm). Sun by arrangement.* £££ 8 Motcomb St., SW1 (Knightsbridge), 020-7752-0652, glowurbanspa.co.uk

The Organic Pharmacy • Kensington • Spa/Shop


Just stepping into this sweet-scented chemical-free zone is enough to lower your stress levels several notches. Lining the pale walls are enticing bottles of the spa's own-label organic creams, potions, and serums, loved by everyone from Madonna and Kylie to Gwyneth and Reese. Snap up a pot of heavenly Double Rose Rejuvenating Cream at the very least, then head for the basement. Why? That's where you'll find two compact treatment rooms with a short but well-chosen list of therapies. Opt for the wonderfully restorative Japanese Detox Foot Massage, the perfect pick-me-up after a hard day or a long-haul flight. *Mon-Sat 9:30am-6:30pm, Sun noon-6pm.* 169 Kensington High St., W8 (High Street Kensington), 020-7376-9200, theorganicpharmacy.com

Hip London Restaurants


Bincho Yakitori • South Bank • Japanese

Japanese street food gets a slick makeover at this fun and buzzing new place in cool Oxo Tower. A mixed bag of local young designers and ties-off business people grazes on miniature skewers of eel, pork belly, or chicken liver with sake or Japanese beers. The surroundings are clean-cut, modern canteen-style: sleek wooden tables with equally sleek wooden chairs and white everywhere else. Grab a counter seat and watch the chefs bustle about, or head for a window table for views of St. Paul's across the Thames (but on Friday and Saturday evenings, only if you've booked). *Mon-Fri noon-3:30pm, 5:30-11pm, Sat noon-11:30pm, Sun noon-11pm.* £   2nd floor, Oxo Tower Wharf, Barge House St., SE1 (Blackfriars), 020-7803-0858, bincho.co.uk

Brickhouse • Spitalfields • Modern European

This trendy East End nightspot attracts an arty and prosperous crowd, who come to enjoy the nightly DJs, entertainment such as cabaret and circus acts, and ambitious Modern European fare such as white tomato soup with basil, and pave of beef with confit parsnip, red wine jus, and grain mustard ice cream. The former-brewery setting has been decorated in appropriately post-industrial chic, with stark white walls enlivened by plenty of modern art and lots of metal and glass. Eccentrically, the top floor has several made-up beds ready and waiting for those who need a lie-down afterwards. *Tue-Sun noon-3pm (not Sat) and 6-10:30pm; bar Tue-Sun noon-late (Sat from 6pm).* £  The Old Truman Brewery, 152c Brick Lane, E1 (Liverpool St.), 020-7247-0005, thebrickhouse.co.uk

Crescent House • Notting Hill • Modern European/Gastropub

Join the trendy Notting Hill set for drinks or superior bar food—suckling pig sandwich, say, or potted Morecambe Bay shrimp—at this new arrival, an old pub wittily revamped in retro style, with a padded red-leather bar, olive walls, and 1920s lighting. In the grander, paler upstairs dining room, feast on the likes of Aylesbury duck breast, thyme polenta cake, carrot puree, port-glazed figs, and English asparagus, all beautifully executed. On fine weekends, with Portobello Road market in full swing, you'll want a table in the walled garden—as will everyone else, so get there early. *Mon-Sat 6:30-10:30pm. Bar Mon-Sun noon-11pm.* ££  41 Tavistock Crescent, W11 (Notting Hill), 020-7727-9250, crescenthouse.uk.com

Le Café Anglais • Notting Hill • British/French

A classy restaurant in a shopping mall is a rare thing, but this buzzy and unpretentious eatery just north of Hyde Park on the fringes of Notting Hill pulls off the tricky act helped by an imaginative menu of French and British classics cooked to perfection and soothing Art Deco styling with a cool palette of pale gray and rich claret. Join the hip and youthful crowd of locals for Sunday brunch, and be sure to order the impeccable parmesan custard and anchovy toast, or linger for a hearty lunch, ordering something from the rotisserie and a glass of bubbly from the adjoining champagne bar. *Daily noon-3:30pm and 6:30-11:30pm.* ££  8 Porchester Gardens, W2 (Bayswater), 020-7221-1415, lecafeanglais.co.uk


Hip London Attractions

The Beauty Lounge • Soho • Spa


This cult beauty palace, known for its high-quality therapies and individual make-up sessions, has moved into glamorous new premises in Kingly Court, the hip courtyard mall just off Carnaby Street. The look is 1940s Hollywood, but the treatments are thoroughly of the moment, from formaldehyde-free manicures to Ole Henriksen facials. The real draw, however, is the make-up lessons, where you can learn to create the latest looks from a make-up artist who works regularly for the glossies and for stars such as Keira Knightley and Scarlett Johansson, or just sit back and let them do it for you. *Mon, Fri 11am-7pm, Tue-Thu 10am-8pm, Sat 11am-6pm.* £££ 1 Kingly Court, W1 (Oxford Circus), 020-7734-6161, beautyounge.co.uk

Classic Restaurants

The Fountain • St. James's • Modern British

Fortnum's regulars can relax. David Collins' restrained makeover of the venerable store's Fountain restaurant is wittily pretty, with its clean lines softened by crystal chandeliers, antiqued mirror columns, and judicious amounts of pink, from the marble bar to the leather seats. The menu of updated British classics doesn't disappoint, either: ham-hock terrine, steak-and-mushroom pie, and fruit crumble are immaculate, pulling off the tricky task of pleasing the old-guard of clients while creating new fans among the gilded Mayfair youth. Lunch early or late to miss the worst of the crowds. *Mon-Sat 7:30am-11pm. Sun noon-5:30pm.* £  Fortnum & Mason, 181 Piccadilly, W1 (Green Park), 020-7734-8040, fortnumandmason.com

Wild Honey • Mayfair • Modern European

With its wood-paneled walls, this new Mayfair arrival has a cozy, clubby feel without being old-fashioned, thanks to contemporary white-and-eggplant-colored furniture and splashes of modern art. It's not the location alone that brings the locals in droves: impeccable asset managers, art dealers, and leisured types. The sensibly priced food is imaginative—think mackerel tartare or wild rabbit with foie gras boudin blanc—and just as much care has gone into the wine list, much of which is available in small carafes. If you haven't reserved, your best chance of snapping a coveted booth is Sunday. *Mon-Sat noon-2:30pm and 5:30-10:30pm, Sun 12:30-3:30pm and 5:30-9:30pm.* £–  12 St George St., W1 (Green Park), 020-7758-9160, wildhoneyrestaurant.co.uk

Closures (please make note in your Black Book.)

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