

FIND.
EAT. DRINK.

London
City Guide

LONDON, UK

FIND | SHOPS

ARAM

"Favorite hidden gem: possibly less well known to the public than the Conran shop, but Aram in Covent Garden is an amazing store to visit with lots of design classics and an amazing heritage."
- Industrial Designer Dan Black (Black + Blum, London)

Neighborhood: Covent Garden
Design Store
110 Drury Lane
T: +44/(0)20.7557.7557
www.aram.co.uk

BOOKS FOR COOKS

Recommended by Chef Hugo Matheson (The Kitchen, Boulder)

Neighborhood: Notting Hill
Cookbook Store
4 Blenheim Crescent
T: +44/(0)20.7221.1992
www.booksforcooks.com

DIVERTIMENTI

"We love picking up new kitchen gadgets at Divertimenti."

- Tableware Designers Teroforma
Cookery Store
1) Neighborhood: South Kensington
227-229 Brompton Road
T: +44/(0)20.7581.8065
2) West End
33/34 Marylebone High Street
T: +44/(0)20.7935.0689
www.divertimenti.co.uk

FORTNUM & MASON

"I love Fortnum & Mason in London for the packaging, which I find equally as interesting as the pastry itself."

- Baker Meg Ray (Miette Cakes, SF)
Neighborhood: Piccadilly
Specialty Foods Market
181 Piccadilly
T: +44/(0)20.7734.804

LIBERTY OF LONDON

"For Liberty's chocolate shop."
- Chocolate Maker Amelia Rope (London)

Neighborhood: Soho
Department Store
210-220 Regent Street
T: +44 /020.7734.1234
www.liberty.co.uk

THE CONRAN SHOP

"A design must-visit in London."
- Tableware Designers Ink Dish

Design Shop
1) Marylebone
55 Marylebone High Street,
T: +44/(0)20.7723.2223
2) Chelsea
Michelin House, 81 Fulham Road
T: +44/(0)20.7589.7401
www.conranusa.com

SELFRIDGES

"Large and full of candy!"
- Chocolate Maker Amelia Rope (London)

Neighborhood: Central London
Department Store
400 Oxford Street
T: 0800.123.400
www.selfridges.com

FIND | MARKETS

BOROUGH MARKET

Recommended by chef Marcus Samuelsson (Red Rooster Harlem)

Neighborhood: Southwark
Gourmet Market
8 Southwark Street
T: +39/(0)20.7407.1002
www.boroughmarket.org.uk

NEAL'S YARD DAIRY

"For visitors to London, go to Neal's Yard and try the cheeses."

- Chef Fergus Henderson (St. John, London)
1) Neighborhood: Borough Market
6 Park Street
T: +44/(0)20.7367.0799
2) Neighborhood: Convent Garden
17 Shorts Gardens
T: +44/(0)20.7240.5700
www.nealsyarddairy.co.uk

PORTOBELLO MARKET

"For use silverware. I always bring some back in my suitcase"

- Chef Hugo Matheson (The Kitchen, Boulder)
Neighborhood: Notting Hill
Antique Market
72 Tavistock Road
T: +44/(0)20.7727.7684
www.portobelloroad.co.uk

EAT | RESTAURANTS

CIAO BELLA

"I'm sitting outside so I can smoke, much wine and lasagna and there is a park down the road so the children can play. This leaves us to drink grappa and coffee for the rest of the afternoon. That's a happy lunch."

- Chef Fergus Henderson (St. John, London)
Neighborhood: Bloomsbury
Italian
90 Lamb's Conduit Street
T: +44/(0)20.7242.4119
www.ciaobellarestaurant.co.uk

ESARN KHEAW

"Full of Thai character, an incredible Italian Ottomezzo."

- Chocolate Maker Amelia Rope (London)
Neighborhood: Shepherd's Bush
Thai
314 Uxbridge Road
T: +44/020.8743.8930
www.esarnkheaw.com

FINO

"When you cannot make it to Spain."

- Restaurateur Trevor Gulliver (St. John, London)
Neighborhood: West End / Bloomsbury
Spanish
33 Charlotte Street
T: +44/(0)207 813 8010
www.finorestaurant.com

HELENE DARROZE AT THE CONNAUGHT

"Spectacular food with a Michelin-starred chef."

- Chef Tim Love (Lonesome Dove, Ft. Worth)
Neighborhood: Mayfair
French
Carlos Place
T: +44 (0)20.7499.7070
www.the-connaught.co.uk

EAT | RESTAURANTS

HEREFORD ROAD

"The best dinner I have had in London recently. Good and low key."

- Chef Hugo Matheson (The Kitchen, Boulder)
Neighborhood: Bayswater
British
3 Hereford Road
T: +44/(0)20.7727.1144
www.herefordroad.org

IKEDA

"Fantastic for Japanese. The rice in the sushi are just the right temperature, and watching the chefs cook is a thing of joy."

- Chef Fergus Henderson (St. John, London)
Neighborhood: Mayfair
Japanese
30 Brook Street
T: +44/(0)20.7629.2730

LE CAPRICE

"Saturday lunch at the Caprice remains a pleasure."

- Restaurateur Trevor Gulliver (St. John, London)
St. James
Modern British
Arlington House, 25 Arlington Street
T: +44/(0)20.7629.223
www.le-caprice.co.uk

LES TROIS GARCONS

"Complete with its up-market mescaline décor – a bulldog with fairy wings greets you at the door – melds an adventurous atmosphere with a menu to match."

- Tableware Designers Teroforma
Neighborhood: Shoreditch
French
1 Club Row
T: +44/(0)20.7613.1924
www.lestroisgarcons.com

LOCANDA LOCATELLI

"The design mixes angular wooden elements with tonal fabrics that has always conveyed to me a sense of deliberate-ness and control. It feels very intentional and therefore the meal always seems that way as well."

- Tableware Designers Teroforma
Neighborhood: Marylebone
Italian
8 Seymour Street
T: +44/(0)20.7935.9088
www.locandalocatelli.com

MORO

"I had my favorite fish preparation here - some sort of walnut and yogurt sauce on top of a perfectly grilled filet of snapper."

- Pastry chef Samantha Hoyt Lindgren and Don Lindgren (Rabelais Books, Portland)
Neighborhood: Clerkenwell
Spanish
34 - 36 Exmouth Market
T: +44/(0)20.7833.8336
www.moro.co.uk



LONDON, UK

EAT | RESTAURANTS

NOPI

"This is the newly opened place by the Ottolenghi people."

- Pastry chef Samantha Hoyt Lindgren and Don Lindgren (Rabelais Books, Portland)
Neighborhood: Covent Garden / Soho
Mediterranean / Asian
21-22 Warwick Street
T: +44 (0)20.7494.9584
www.nopi-restaurant.com

OTTOLENGHI

"Yotam Ottolenghi is an inspiration."

- Chocolate Maker Amelia Rope (London)

"Middle Eastern cuisine is comfort food, and he does it soooo well."

- Pastry chef Samantha Hoyt Lindgren and Don Lindgren (Rabelais Books, Portland)
Mediterranean
1) Notting Hill: 63 Ledbury Road
T: +44/(0)20.7727.1121
2) Islington : 287 Upper Street,
T: +44/(0)20.7288.1454
3) Kensington : 1 Holland Street
T: +44/(0)20.7937.0003
4) Belgravia : 13 Motcomb Street
T: +44/(0)20.7823.2707
www.ottolenghi.co.uk

PROVIDORES

Recommended by chef Rene Ortiz (La Condesa, Austin)

Neighborhood: Marylebone Village
Pacific Rim Fusion
109 Marylebone High Street
T: +44/(0)20.7935.6175
www.theproviders.co.uk

RACINE

"Classic French, great British French (folk forget did our kings not once own a fair chunk of what once was France?)."

- Restaurateur Trevor Gulliver (St. John, London)
Neighborhood: Knightsbridge
French
239 Brompton Road
T: +44/(0)20.7584.4477
www.racine-restaurant.com

RIVINGTON GRILL

"Local hangout with very good food."

- Chef Andrea Cavaliere (Ceccconi's West Hollywood, LA)
Neighborhood: Shoreditch
British
28-30 Rivington Street
T: +44/(0)20.7729.7053
www.rivingtongrill.co.uk

ST. JOHN BREAD & WINE

"Chef Fergus Henderson has inspired a generation of restaurants and chefs to cook honest food; using great (seasonal) produce and St John is really what started the revolution."

- Chef Marc Cohen (Lawrence, Montreal)
Neighborhood: Spitalfields
British
94-96 Commercial Street
T: +44/(0)20.3301.8069
www.stjohnrestaurant.co.uk

EAT | RESTAURANTS

ST. JOHN RESTAURANT

"I think chef Fergus Henderson is the closest thing to a living god in the world of head to hoof cooking, and all things delicious."

- Chef Erik Desjarlais

"Their simple bone marrow would be my dying meal."

- Chef/ Chocolate maker Scott Witherow (Olive & Sinclair, Nashville)
Neighborhood: Smithfield
British
26 St. John Street
T: +44/(0)20.3301.8069
www.stjohnrestaurant.co.uk

SWEETINGS

"Lunch at Sweetings for the observation of crazy lunch rituals."

- Chef Fergus Henderson (St. John, London)

Neighborhood: London City
Seafood
39 Queen Victoria Street
T: +44 (0)20.7248.3062

THE ANCHOR AND HOPE

"It's a gastropub. I love the snails and laver bread on duck fat toast. Amazing."

- Chef Scott Witherow (Olive and Sinclair Chocolate Co.)

Neighborhood: Southwark
Gastropub
36 The Cut
T: +44/(0)20.7928.9898

THE RIVER CAFE

"They have a wonderful seasonal menu that changes twice daily. The open clean space lends to a wonderful atmosphere."

- Chef Kerry Simon

Neighborhood: Thames Wharf
British
Rainville Road
T: +44/(0)20.7386.4200
www.rivercafe.co.uk

EAT | SWEETS

EXETER STREET BAKERY

"For the best coffee, incredible Italian pizza, rosemary shortbread and hazelnut meringues."

- Chocolate Maker Amelia Rope (London)

Neighborhood: Kensington
Bakery
1b Argyll Road
Tel: +44/020.7937.8484
www.exeterstreetbakery.co.uk

LA BOTTEGA

"Teeny little Italian pastries and fab coffee."

- Chocolate Maker Amelia Rope (London)

Neighborhood: Various Locations
Italian
1) Belgravia
25 Eccleston Street
T: +44/020.7730.2730
2) Chelsea
65 Lower Sloane Street
T: +44 /020.7730.8844
3) Kensington 97, Old Brompton Road
T: +44/020.7581.6622
4) Ryder
20 Ryder Street
T: +44/020.7839.5789
www.labottega65.com

MONMOUTH COFFEE SHOP

"They have a long communal table where you get fresh french bread and dollops of jam for your breakfast with their delicious coffee."

- Chocolate Maker Amelia Rope (London)

Neighborhood: Various Locations
Coffee
1) Convent Garden
27 Monmouth Street
2) The Borough
2 Park Street
3) Bermondsey
34 Maltby Street
www.monmouthcoffee.co.uk

TROUBADOUR

"It has incredible character that you won't find anywhere else in London."

- Chocolate Maker Amelia Rope (Amelia Rope Chocolates)

Neighborhood: Earls Court / Kensington
English
263-267 Old Brompton Road
T: +44/020.7370.1434
www.troubadour.co.uk



LONDON, UK

DRINK | COCKTAILS

ARTESIAN AT THE LANGHAM

"Have your mind blown by the cocktails."

- Bartender Brooks Reitz (Jack Rudy Cocktail Co, FIG, Charleston)

Neighborhood: Marylebone

Cocktail Lounge

1c Portland Place, Regent Street

T: +44/(0)20.7636.1000

www.artesian-bar.co.uk/artesian.html

69 COLEBROOKE ROW

"For their aged cocktails."

- Avery and Janet Glasser (Bittermens Bitters)

Neighborhood: Islington

Cocktails

69 Colebrooke Row

T: + 44/(0)75.4052.8593

www.69colebrookerow.com

MILK AND HONEY

Recommended by Mixologist Jamie Boudreau (Canon, Seattle)

Neighborhood: Soho / Central London

Cocktails

61 Poland Street

T: +44/(0)20.7065.6840

www.mlkhny.com

OXO TOWER BAR

"For great design and drinks (owned by Harvey Nichols). It has great cocktails and an amazing terrace overlooking the Thames and St. Paul's."

- Industrial Designer Dan Black (Black + Blum, London)

Neighborhood: Central London

Cocktails

Barge House Street, South Bank

T: +44/(0)20.7803.3888

www.harveynichols.com

THE CONNAUGHT

"The cocktails are heartbreakingly delicious and beautiful."

- Bartender Brooks Reitz (Jack Rudy Cocktail Co, FIG, Charleston)

Neighborhood: Mayfair

Hotel Bar

Carlos Place

T: +44/(0)20 7499 7070

www.the-connaught.co.uk/restaurants_bars.aspx

THE LOUNGE LIZARD

"It's filled with sixties vintage furniture and it's fun to drink champagne in."

- Sommelier Cat Silirie (Barbara Lynch restaurants, Boston)

Neighborhood: Shoreditch

Lounge

188 George Lane

T: +44/(0)20.8989.3991

www.lizardlounge.biz

DRINK | PUBS

BREW WHARF

Recommended by restaurateur Trevor Gulliver (St. John, London)

Neighborhood: Southwark

British / Pub

4-16 Stoney Street

T: +44/(0)20 7378 6601

www.brewwharf.com

THE DOVE

Recommended by restaurateur Trevor Gulliver (St. John, London)

Neighborhood: Hammersmith

British / Pub

19 Upper Mall

T: +44/(0)20.8748.9474

THE GRENADIER

Recommended by restaurateur Trevor Gulliver (St. John, London)

Neighborhood: Knightsbridge

British / Pub

18 Wilton Row

T: +44/(0)20 7235 3074

DRINK | TEA

CLARIDGES

"Tea at Claridges is insane."

- Chef Hugo Matheson (The Kitchen, Boulder)

Neighborhood: Mayfair

Hotel / Afternoon Tea

49 Brook Street

T: +44/(0)20.7629.8860

www.claridges.co.uk

DRINK | WINE BARS

TERROIRS

"They have realized no need to be too evangelical."

- Restaurateur Trevor Gulliver (St. John, London)

Neighborhood: West End

Wine Bar

5 William IV Street

T: +44/(0)20.7036.0660

www.terroirswinebar.com

