



Taste Update – October 2023

From Korean comfort food that packs a punch in Edinburgh to Italian-inspired small dishes with a view in London, Britain’s food scene is an international affair. Look out for locally sourced ingredients, seasonal fare and comfort food this autumn, as this pick of hot new restaurant and bar openings is enough to make the mouth water.



July 2024

Just opened

LAVO, London

Opened September 2023

[LAVO](#) brings an Italian dining experience to the newly opened luxury five-star hotel, The BoTree, in Marylebone. Following success in New York, Los Angeles, Las Vegas and Singapore, Tao Group Hospitality (Hakkasan and Yauatcha) have bought their seasonal coastal Italian cuisine with contemporary flair to Britain. The menu of the 70-cover restaurant is run by head chef Stefano Lorenzini under the watchful eye of the Tao Group’s chief culinary officer, Ralph Scamardella. Diners can enjoy fresh homemade pasta, such as Tagliatelle al Limone infused with marjoram, sweet butter and topped with ossetra caviar, alongside whole grain pizzas, and standout dishes like the Wagyu meatball topped with whipped ricotta. Sophisticated interiors are coupled with greenery, warm tones, and stylish art for a lavish dining experience.

Bibimbap Edinburgh

Opened September 2023

For delicious Korean comfort food, [Bibimbap Edinburgh](#) ticks all the boxes. Found in the city centre on Hanover Street, this 30-cover restaurant serves up a range of Asian favourites under the watchful eye of head chef Young Lee. Stars of the menu include Kimchi and pork dumplings, stir-fried rice cake and fried fish cake with a sweet and spicy sauce, beef udon noodles, soups and more. There's also the dish that inspired the restaurant's name: Bibimbap – a hot stone pot dish with rice, beef, mixed vegetables, and a fried egg; a vegetarian option is available with Tofu. Noting punchy, traditional Korean flavours, take away options are also available.

Forza Wine, National Theatre, London

Opened September 2023

Serving Italian inspired small plates alongside epic riverside views, [Forza Wine](#) has opened its second location at the top of the National Theatre, open from noon until midnight daily. The 70-seater bar and restaurant offers a laid-back atmosphere, chilled cocktails, and roof terrace dining against the city backdrop, drawing inspiration from its original Peckham location. Guests can pop up to the top floor pre- or post-theatre show and order a range of Mediterranean inspired delights. Look out for the bay-salted sole with fennel and pickled chilli and marinated peppers with basil. Walk-ins are welcome, though booking is recommended.

Sticky Mango Tower Bridge, London

Opened August 2023

Since Sticky Mango opened its first restaurant in London's Waterloo back in 2016, it has remained the vision of its creator, award-winning chef Peter Lloyd, to open in other locations. In August 2023 that became a reality, with a second [Sticky Mango](#) opening its doors in the space of the former D&D Cantina del Ponte, overlooking London's Tower Bridge. Inspired by his travels around South-East Asia, the flagship restaurant offers Korean Lamb Cutlets, sushi, Popiah Vegetable Rolls, Indonesian Style Sea Bass, Singapore Chilli Lobster, Lobster Pad Thai and more. Not forgetting the Sticky Mango dish, made with black sticky rice, mango sorbet and coconut cream. The interior can seat 100 and boasts a bold blue, pink and gold floor, with vibrant hanging florals. The outdoor terrace, with spectacular views of Tower Bridge, can seat a further 50 covers. Look out for a third Islington location, coming soon in 2023.

What's new

Shiro, London

New free-flow brunch menu

Located at Liverpool Street's Upper Broadgate Circle, [Shiro](#)'s menu reflects Japanese foodie favourites from Ginza, Shinjuku and Shibuya in Tokyo. The London space now offers a brunch option every Saturday. The three-course feast is packed with Japanese flavours of rock shrimp tempura with spicy chilli and garlic mayonnaise, an omakase sushi platter, dumplings, skewers and more. Complete with free-flow cocktails, wine, prosecco and beer, guests also have the option to upgrade to Champagne.

MOJO, Liverpool One, Liverpool

New location from August 2023

Serving up comfort food, cocktails, beer pong and great guitar music, [MOJO in Liverpool](#) has relocated to a new location. Having been at Back Berry Street for the past 15 years, visitors can

now find the American rock 'n' roll cocktail bar at Liverpool One, 51 Hanover Street, Liverpool. Guests can enjoy a bottomless brunch or take a cocktail masterclass, making sure to sample some of the bar's classics, including Cuban Salted Caramel, Apple Stocking and Spiced Strawberry Rum Truffle.

DropWorks Rum Distillery Tours, Nottingham

New behind the scenes tours

Step inside Europe's largest rum distillery, with several new [behind the scenes tours](#). Visitors can now book two different tour options. The DropWorks Distillery Tour package lasts 60 to 90 minutes, while the bespoke Meet the Distiller Tour provides a deeper dive into the science and production of the rum making process. Tours allow guests the opportunity to get an up-close and hands-on experience as they see the facilities and taste the goods for themselves. DropWorks is Nottinghamshire's first ever rum distillery and is seeking to make rum making fun and accessible to all.

The Knaresborough Inn, North Yorkshire

Reopened in September after refurbishment

Situated in North Yorkshire, to the east of Harrogate, [The Knaresborough Inn](#) has reopened its doors following a year-long refurbishment. Formally the Dower House Hotel and Spa, The Knaresborough Inn boasts 18 new bedrooms, a beer garden and more space for diners in the restaurant. Using local ingredients which rotate with the seasons, guests can expect traditional British pub classics alongside modern dishes. With an extensive breakfast menu to boot, its home-cooked dishes are prepared fresh every day.

Native Oyster Season, Whitcomb's at The Londoner, London

New menu dish, September 2023

One of the most sought-after luxuries is back in season, as Colchester native oysters make their way on to the menu at Whitcomb's at [The Londoner](#). Hand-selected by the restaurant's specialist supplier, James Knight of Mayfair, the new dish can be served by the half dozen (£36) or dozen (£72). Grown in the wild over six years and only available in the cooler months, these oysters boast a rich, creamy and nutty fresh saltwater flavour. Enjoy with a squeeze of fresh lemon juice, and either a sharp sauce mignonette or a drizzle of shiso soy.

Opening soon

Wine Tours of Kent: Twilight Tours, Kent and East Sussex

Late 2023/early 2024

Experience the countryside of Kent through the lens of some of England's award-winning vineyards and wineries. [Wine Tours of Kent](#) will soon be launching a Twilight Tour. Ideal for novice and wine buffs alike, the new tour includes a full roster of events including a tour of a vineyard, brewery, and winery, with the option of a tutored wine or beer tasting.

Akara, Borough, London

End of October 2023

Visitors will be able to take their taste buds on a journey to West Africa with the opening of [Akara](#) in Borough Yards. Following the success of upscale restaurant Akoko in London's Fitzrovia, Aji Akokomi and his team are behind the new venture. Akara will offer a new casual dining experience with an a la cart menu featuring traditional flavours from the region. The restaurant

takes its name from a local dish, a black-eye bean fritter which will come stuffed with carabinero prawns, hand-dived scallops, ox cheeks and chanterelle mushrooms. Other dishes on the menu are expected to include labu beef, dibi lamb and aubergine dressed with chilli oil and nokoss sea bream, a salad of cucumber, lime and black-eye beans, and the Nigerian rice dish of edesi isip. To drink, look out for the cacao and date Negronis and smoked plantain caipirinhas.

Jamie Oliver Catherine Street, London

November 2023

The doors to Jamie Oliver's new restaurant, [Jamie Oliver Catherine Street](#), are due to open in November 2023. Situated a stone's throw away from the Theatre Royal, the menu promises to reflect Britain's rich and diverse food culture, with a focus on independent makers and suppliers. Chris Shail will lead the kitchen and will be joined by pastry chef Emma Jackson (Soho Farmhouse and Petersham Nurseries).