



Taste Update – December 2023

Featuring everything from global flavours to British fare with a contemporary twist, Britain’s food and beverage scene continues to deliver to the end of 2023 and beyond. From a jazzy take on the classic Sunday roast in Edinburgh to seafood in London, and enticing international tasting menus, visitors can tuck in at these hot new culinary openings.



July 2024

Recently opened

Faber, Hammersmith, London

Opened in October

Take taste buds to the coast without leaving London, at [Faber](#) in Hammersmith. From its origins as a shellfish, seafood, and cocktail delivery service in East London during the pandemic, co-founders Matt Ward and Anthony Pender have transformed into a fully-fledged restaurant. Chef Ollie Bass leads the kitchen with a coastal menu, including an à la carte and daily market blackboard menu of British caught seafood, plus other meat, and vegetarian dishes. Seating around 50 people, the team pride themselves on sustainably sourced ingredients, so look out for Rock Oysters, grilled cod cheek skewers, BBQ scallops and more.

The Boxford, Newbury, Berkshire

Opened in November

Bringing Sicilian heritage to Berkshire, [The Boxford](#) offers a menu packed with Italian fare. Launched by WSH Restaurants (the team behind The Woodspeen in West Berkshire), the kitchen at this all-day diner is helmed by international head chef Emanuele 'Mirko' Privitera. Guests can expect authentic sourdough pizza and fresh pasta packed with Italian flavours, such as the linguine alle vongole, Parma ham pizza, calamari fritti, and panna cotta. The Boxford opens early for morning coffee and has an extensive cocktail and wine offering for later in the day.

'Untapped' at The Sea, The Sea, Hackney, London

November through December 2023

The Sea, The Sea, in Hackney has launched a new series '[Untapped](#)', a platform for emerging culinary talent to show off their skills. Taking place as a residency each Sunday through November and December with two seatings, guests can book a spot and sample seafood dishes from fresh chefs in the kitchen. Set to become a permanent feature, executive chef Leandro Carreira will serve an eight-course menu, including seafood from Cornwall and the Southwest coast.

The Iceberg Lounge at Park Row

Opened in November

Be immersed in the creative world of Gotham City at the new contemporary Japanese restaurant and bar, [The Iceberg Lounge](#) at Park Row. Set within Grade II Art Deco-listed interiors, this sophisticated venue can take up to 250 seated covers and is the brainchild of owner, Oswald Cobblepot. The opulent and modern-vintage surroundings are home to contemporary Japanese dishes. The à la carte menu has small plates like truffle tuna tartare, and large plates including miso black cod, whole grilled lobster, wagyu steak and more. There's also hot Shuko, sashimi, gyozas, tempura and other familiar Japanese fare, as well as a caviar and oyster bar and champagne bar. Found in London's West End, a short walk from Piccadilly Circus Station, guest can enjoy live music and DJs each evening.

Sam's Waterside, Brentford, London

Opened in November

With bright and fresh interiors, [Sam's Waterside](#) has opened its doors to an open-plan kitchen and 70-cover dining space. Set lunches include two or three courses, and feature dishes such as chicken salad, tonnarelli, and clotted cream rice pudding. The brasserie and deli concept main menus will serve up contemporary dishes with a range of starters, such as crispy duck salad, alongside mains including Hereford Aged Rump Steak and roasted Devon chicken. There's also a selection of raw dishes sources from across Britain and Ireland. A 30-seat bar and 40-cover outdoor terrace provides additional space for guests to relax in.

Opening soon

Bodega Wine Bar and Ballers Pizzeria, Cardiff

December 2023

Cardiff is set to welcome two new food and beverage offerings in the form of [Bodega Wine Bar and Ballers Pizza](#) in December. From restaurateurs Sophie Pascoe and Benito Martinez, both are new additions to the Lakeside Amber Vista development. [Bodega Wine Bar](#), littler sister to The Priory in Caerleon, will feature an open kitchen, using smoke and fire to bring to life its Spanish and Mediterranean menu. The small dishes are simple in construction but big on flavour, and pair with the bar's selection of wines by-the-glass. Ballers Pizza is the second of its kind to open in the city, serving hand stretched pizzas with a slow ferment sourdough base, San Marzano tomatoes,

Fior de Latte mozzarella, and other quality seasonal and locally sourced ingredients. Guests can also sample traditional Spanish charcuterie, cured meats and more.

Le Petit Beefbar, Edinburgh, new Sunday Jazz Lunch

December 2023

Launching at [Le Petit Beefbar's](#) already established steak restaurant is a new Sunday Jazz Lunch experience. Guests can expect the best of a classic Sunday roast feast: Yorkshire puddings, carrots, broccolini and roasted shallots, with slow roasted black Angus beef or free-range chicken with Wagyu beef dripping roast potatoes. Vegetarians will have the option for a New Meat Redefine Meat bavette. Set within the luxurious interior of the 170-cover restaurant, diners will be serenaded by a rotation of live jazz musicians and singers. The menu is a collaboration between executive chef Matthew Parker and head chef Jakub Konrad, together with Beefbar's Group Executive Chef Thierry Paludetto and Riccardo Giraudi.

Rudy's, Shoreditch, London

December 2023

With locations across Britain, including in Manchester, Birmingham, Liverpool, and Sheffield, [Rudy's Pizza](#) is due to open another venue in London, Shoreditch. Using traditional Nepalese techniques and ingredients, its signature soft and light dough will be made fresh on site every day. Designed over two floors, its location on Shoreditch Highstreet will feature an intimate basement dining room, a courtyard, and a light and airy ground floor space which will host most of the covers.

Baloci, Birmingham

Winter 2023/2024

As part of works to transform a former hotel space in Edgbaston, the [Baloci](#) boutique hotel, cocktail lounge, and restaurant will soon bring Indo-Persian fine dining to Birmingham. The restaurant is taking inspiration from Baluchi heritage and culture, so guests can expect to see warm and rich welcoming hues throughout. The creative culinary team behind the set tasting menu will bring an explosion of flavours through dishes from Iran, Turkey, Afghanistan, Persia, and India. The doors to the new venture are set to open in winter 2023 or early 2024, in the former Edgbaston Hotel.