



# Taste Update – April 2024

With the year well underway, new restaurant offerings are ready to make their mark on Britain’s foodie scene. From modern fare in Manchester to a secret garden hideaway in Surrey and Asian influences in London, Britain continues to dish up plenty of culinary variety.



July 2024

## Recently opened

### **The Cocochine, London**

Opened March 2024

With warm herringbone floors and rich brown and red leather seating, [The Cocochine](#) has opened for business in Bruton Place, Mayfair. After a long career as a top London chef, Larry Jayasekara has teamed up with art collector and gallerist Tim Jefferies to bring a sophisticated flare to his inaugural restaurant space. The menu is centred around modern European cuisine, with starters including Dutch white asparagus with razor clam and Amalfi lemon hollandaise sauce. Expect mains such as 40-day aged Rowler Estate beef fillet or 7-day miso marinade cauliflower puree with brown butter sauce, as well as deserts like 66% Cocochine chocolate biscuits with golden Oscietra caviar.

### **Mimosa, London**

Opened March 2024

Taking over the space previously occupied by Roux at The Landau in The Langham hotel, [Mimosa](#) brings a vibrant atmosphere as an ode to the French Riviera. Representing the first international location from the Moma Group, the restaurant showcases Mediterranean flavours. The menu features carefully curated ingredients, including Brittany blue lobster, fresh octopus, and seasonal vegetables in olive oil cooked over a wood fire. There's also a garden terrace joining the restaurant, offering alfresco dining in the warmer months, and a private dining space for up to 20 people.

### **Arlington, London**

Opened March 2024

[Arlington](#) opened its doors on Arlington Street in Mayfair with a menu that moves with the seasons. Former owner of high-end celebrity hangout Le Caprice (a favourite of Princess Diana and Elton John) Jeremy King has launched the new venture, minus his original partner Chris Corbin, at the site of their original success. A European-style menu features dishes including crispy duck salad and bang bang chicken.

## **Opening soon**

### **July, London**

Opening April 2024

A bakery by day and wine bar at night, [July](#) will offer an all-day dining experience in the heart of London. Kick off the morning at the Alsatian-inspired restaurant with fresh pastries and coffee, followed by salads and sandwiches at lunch, and small plates and bar snacks in the evening. Look out for the horseradish crème fraiche and watercress sandwiches, and the lamb hearts, white asparagus and hollandaise dish. While this is the first venture into the restaurant scene by its owners Solynka Dumas and Julian Oschmann, the kitchen will run by experienced head chef Holly Hayes. The team are also going to be flipping the traditional Sunday lunch on its head by offering a Saturday lunch instead. Expect whole roast chicken, homemade mayonnaise, and a selection of wines from small producers in Europe.

### **Skof, Manchester**

Opening spring 2024

Due to open in the terracotta Hanover Building in Manchester, [Skof](#) promises to offer a relaxed tasting menu with some surprises. Helmed by internationally trained chef Tom Barnes as his first solo venture, the 36-cover space will offer a British menu of naturally seasoned dishes with local ingredients at its heart.

### **The Garden, Cobham, Surrey**

Opening spring 2024

Set within a walled garden in the Surrey countryside, chef Ashley Palmer-Watts' is launching [The Garden](#) at Cobham. Covering around two acres, the site will also offer Artisan Co. Coffee, the brand developed by the former chef at Dinner by Heston Blumenthal. An old Victorian courtyard and its surrounding buildings are being transformed into a high-end restaurant space for 35 covers, alongside a 52-seat wine bar, café and bakery. Plans for luxury guest accommodation could follow too.

### **Coal Shed, Brighton**

Opening spring 2024

A familiar name on the Brighton dining scene, [Coal Shed](#) is relocating to larger premises in the city. Since opening in 2011, the restaurant has grown in popularity and is now set to expand into a new 142-cover space on Brighton's North Street. Serving up steak and seafood, the new site will also have private dining spaces for up to 60 people. The restaurant will feature an open fire kitchen, bar area and an ageing room for meat.

### **The Park, London**

Opening spring 2024

Offering all-day dining, [The Park](#) is due to open in West London on the corner of Bayswater Road and Queensway. Set opposite Kensington Palace Gardens, in the new Park Modern building, the project from restaurateur Jeremy King is expected to see a modern take on grand cafe and brasserie dining. Plans include a wrap-around terrace at the front of the restaurant, ideal for summer alfresco lunch.

### **Akira Back at The Mandarin Oriental, London**

Opening spring 2024

Michelin-starred chef [Akira Back](#)'s first British restaurant, Akira Back at the Mandarin Oriental Mayfair, is set to launch in the spring. The menu will feature creative Japanese and Korean cuisine as part of an all-day dining concept. Breakfast will include Asian-inspired dishes and international classics, with Bento Boxes at lunch, while the dinner menu will offer a range of sharing plates and platters. Also at the hotel, Back will be launching a 14-seat Korean Chef's Table experience, Dosa, inspired by his Korean heritage, as well as ABar Lounge serving bite-sized dishes. ABar Rooftop is also set to launch in summer 2024. Boasting panoramic views across London's skyline, the rooftop bar will feature a menu crafted by Back, plus craft beers, fine wines, and dynamic cocktails.

### **Kricket, London**

Opening spring 2024

Following the success of its three other London-based locations, the team behind Kricket are due to open a fourth site in Canary Wharf. What started as a pop-up within a shipping container serving Indian-inspired fare, [Kricket](#) combines British ingredients with Indian flavours, offering lunch and dinner dishes. The menu, which is tweaked seasonally, features snacks, plus small and large plates. Highlights include the Keralan market fish curry, spring vegetable pao bhaji with wild garlic butter and Kashmiri grilled lamb ribs. Opening in Frobisher Passage this spring, the restaurant will have space for 85 covers. An accompanying cocktail bar, Soma, is also in development nearby, with room for 50 guests.