



Taste Update - June 2024

From cosy neighbourhood restaurants to buzzing street food markets, Britain's new foodie scene is booming in 2024. Enjoy vegetarian cuisine with a view in London, sip Champagne cocktails at a country estate in Belfast or experience fine dining from a Michelin starred chef in Edinburgh. No matter the flavour, Britain's new food and beverage options have it covered.



July 2024

Recently opened

POMUS, Margate

Opened 16 May 2024

An intimate neighbourhood restaurant, wine bar and bottle shop from hospitality entrepreneur Ryan Jacovides (ex-Jamie Oliver Restaurant Group), [POMUS](#) is the latest addition to The Centre, Margate's vibrant food and drink quarter. Joined by head chef (and MasterChef 2015 finalist)

Tony Rodd, the 40-cover restaurant delights palates with a gluten-free menu featuring seasonal bar snacks, small plates and larger sharing dishes showcasing the very best produce from local suppliers. Highlights include barbecued onglet with chimichurri and duck hearts with pepper, blueberry and salad. Located in one of England's renowned wine making regions, the drinks list champions bottles from award-winning local vineyards, alongside aperitifs crafted from botanicals native to Kent.

Sotto Cucina and Bar, London

Opened 14 May 2024

Serving a menu of contemporary Sicilian dishes with a focus on quality British ingredients, [Sotto Cucina and Bar](#) is one of East London's newest additions in the heart of Whitechapel. Sicilian chef Alfio Laudani draws on his food-centred Italian upbringing, with seventeen years of cooking in top London restaurants, to deliver a menu packed with exciting flavours. Aperitivo dishes range from a traditional Caponata to a vegan Saffron Arancini. Signature plates include the baked pasta dish, Timballo alla Norma, and Sicilian classics such as Branzino alla Ghiotta. Diners can enjoy a pre-dinner cocktail on the restaurant's alfresco terrazza.

BOXPARK Liverpool, Liverpool

Opened in April 2024

BOXPARK, London's popular brand of street food markets, launched its first location outside of the capital in April. Offering a similar blend of diverse food, drinks, events and a buzzing atmosphere, [BOXPARK Liverpool](#) is located in the historic Canning Hall, part of the Baltic Triangle, Liverpool's cultural and creative hub. The all-day dining and events space spans 21,000 square metres and features eight independent traders from Liverpool and surrounding areas. These include Pukht, serving burgers, tacos and burritos with an Indian twist, and Korean fried chicken from Yoki Social Table.

OMA, London

Opened in April 2024

Located in London's vibrant Borough Market, [OMA](#) takes inspiration from the cuisine of the Greek islands. The new restaurant, headed by top chefs David Carter, Nick Molyviatis and Jorge Paredes, features a crudo bar alongside a live-fire kitchen. Found above AGORA in the heart of the market, its simple yet chic interior is complemented by a cozy outdoor terrace, and an extensive wine list featuring more than 450 different bottles. Highlights from the menu include chalk stream trout tartare, yellowfin tuna and dishes cooked on the fire such as slow-grilled red mullet, skewered Cornish squid brushed with garlic, za'atar and sumac, and lamb belly with date molasses. Clay hot pots filled with rich fish and meat stews provide another mouth-watering option.

abc Kitchens at The Emory, London

Opened in April 2024

With a focus on plant-based dishes that take inspiration from across the globe, chef Jean-Georges Vongerichten's new restaurant offers something for every taste – from light lunches to hearty pizza and pasta dishes. Situated within The Emory hotel in Knightsbridge, [abc Kitchens](#) serves up a selection of contemporary meat and seafood dishes, including crispy dover sole tacos and grilled octopus. The décor of the dining space is stylish but laid-back, features numerous works by acclaimed British artist Damian Hurst, and has glorious views of

Knightsbridge and Hyde Park.

Avery, Edinburgh

Opened 21 May 2024

Offering an eclectic menu with a strong focus on local produce and foraged ingredients, [Avery](#) is the Scottish incarnation of American chef Rodney Wages' Michelin-starred San Francisco restaurant of the same name. The intimate 20-cover restaurant offers a seasonal 15-course tasting menu influenced by traditional Japanese cooking methods. Signature dishes include Tortellini in brodo, Cheese tart with cognac and Loch Arthur cheddar, and Aebleskiver, a Danish pancake filled with Scottish spider crab. A champagne-focused wine list and an extensive selection of Sake accompany the menu.

Bollinger Champagne Garden, Belfast

Open all summer until September 2024

The [Bollinger Champagne Garden](#) returns to the picturesque lawns of Northern Ireland's five-star Culloden Estate and Spa for summer 2024. Indulge in champagne, cocktails and culinary delights, against the scenic backdrop of Belfast Lough. Guests can choose from a selection of Bollinger Champagne, handcrafted cocktails and premium wines, complemented by a seasonal food menu featuring sharing boards, small bites and mains. Expect classic favourites made from high-quality local produce, including Lisdergan marrow burger, Black Tiger Prawn linguine and Lisdergan flat iron steak sandwich.

Opening soon

Holy Carrot, London

Vegan restaurant [Holy Carrot](#) is set to launch its first permanent site this summer on Notting Hill's famed Portobello Road. Boasting a main dining area with cocktail bar and outside terrace, the new 60-cover flagship restaurant will be led by chef Daniel Watkins, co-founder of East London's Acme Fire Cult. Diners can expect a creative vegetable-focused menu, with a commitment to low waste and sustainability, alongside a comfortable yet sophisticated dining space. Get set to sample seasonal dishes made from locally sourced, organic produce including truffle celeriac risotto and vegan buffalo wings.

Soul Mama, London

MOBO award-winning jazz musician Yolanda Brown OBE is set to launch her new Afro-Caribbean restaurant and grassroots music venue in Stratford, East London. Having smashed the world record on Kickstarter for the most money raised for a restaurant, [Soul Mama](#) promises dishes that draw on the flavours of Africa, the Caribbean and South America. The restaurant, which will occupy the ground floor of The Gantry hotel, also plans to host regular live music from rising stars across a mix of genres, including jazz, soul, gospel and reggae.