



Michelle, Kathrin , Jacques & the team at The Egerton House Hotel welcome you to your home away from home and for your consideration have compiled a list of the top recommended restaurants in London. Whether you want a fine dining experience or just a traditional gastro pub we are here to help!!

Restaurants within London based Red Carnation Hotels

Chenestons at the Milestone Hotel - Deriving its name from an early spelling of Kensington, this is an intimate 2 AA rosette restaurant offering the finest cuisine with an emphasis on modern British.

Butlers Restaurant at the Chesterfield Hotel – Our warm and intimate Butlers restaurant, famously the home of “the best Dover sole in London”, offers elegant dining matched by first class service.

The Blue Door Bistro at the Montague at the Gardens – It provides a welcoming and informal bistro-style setting, with a menu to match. Light and airy at lunchtime and warm, cosy and candlelit by evening, the room is stylishly decorated with a panoramic view of London circa 1849.

The Library at the Rubens Hotel - Richly embroidered fabrics and large comfortable armchairs compliment the intimate atmosphere of our 2 AA rosette The Library restaurant. Here you can enjoy award winning English and international cuisine accompanied by the finest of wines.

Bbar - Decked out in giraffe-skin print upholstery and hunting-lodge easy chairs, as well as a huge brass cheetah, the cocktail bar & restaurant makes the most of the South African theme. So, too, does the menu, which touts dishes such as springbok fillet steak served with sweet potato purée or alternatively try their famous super salt beef sandwich on rye bread served with a generous side portion of broccoli coleslaw and pickles.



Restaurants in close proximity to the Egerton House Hotel...

Acciuga – *This is an elegant, warm-hearted Italian restaurant specialising in dishes from the north-western region of Liguria. The sea plays an important role in Ligurian cuisine, so expect everything from gutsy tuna tartare to gnocchi with salt cod or cuttlefish in vegetable sauce. Octopus waggles its tentacles too, and the menu also promises crowd-pleasers such as sea bass with tagliolini, along with stuffed courgette flowers, a Ligurian version of vitello tonnato and duck with apples.*

343 Kensington High Street, London, W8 6NW

Admiral Codrington – *This Chelsea gastro pub, restaurant and private dining room boasts a beer garden and retractable roof for al fresco dining and it remains hugely popular with local residents. It serves good wholesome British food at a very reasonable price such as braised ox cheek or fish and chips..*

17 Mossop Street, London, SW3 2LY

The Botanist - *The Botanist is a breath of sophisticated air for the Chelsea crowd who cram its chic spaces from morning to night. British produce is given a serious name check, and 'clean' seasonal dishes such as Norfolk asparagus with a poached egg and hollandaise, alternatively a confit shoulder of Herdwick lamb with glazed sweetbreads and baby turnips or grilled native lobster with garlic and tarragon butter are as fashionably displayed as those devouring them, although the 'classic British' Knickerbocker Glory may be a calorie-count too far. The off-white leather banquettes stripped oak floors and botanical art provide a suitably swish backdrop. Even so, the crammed bar is worth braving for its very large wine list and superb Champagne cocktails*

7 Sloane Square, London, SW1W 8EE

Blue Elephant – *The current riverside location with a very large terrace opts for understated grandeur, with ornate dark-wood panels and hanging pot plants. Navigating the menu can be tricky, but pick wisely and you could be in for 'the best cooking outside of Thailand', according to one fan. Good calls include mieng kham (fresh betel leaves filled with roasted peanuts, coconut, spices, dried shrimp and palm sugar), stir-fried black prawns topped with lemongrass, and desserts such as a creamy coconut flan.*

The Boulevard Imperial Wharf, Townmead Road, London, SW6 2UB

Brasserie Gustave – This quintessentially French restaurant serves traditional French cuisine in the heart of Chelsea and is the brainchild of two respected industry professionals, former sommelier Richard Weiss and Chef Laurence Glayzer, who reunite to offer French brasserie classics in a relaxed and informal setting. It has a great selection of cocktails based on French spirits and in particular has a wide selection of absinthe to choose from. Under the leadership of Richard all staff is warm, welcoming and very well trained. The wine list is exciting and recommendations superb. To start with try the escargot, followed by the delicious steak tartare made by Richard, sea bass (flambéed at the table), outstanding bone marrow and do try the skirt of beef. A chocolate fondant and crepe suzette (also created at the table) will complete the meal beautifully.

4 Sydney Street, London, SW3 6PP

Bumpkin – The Bumpkin mini-chain manages to pull off its 'country restaurant in the city' vibe without coming across as either too corporate or twee. Patrons adore the branches for their 'delicious' cooking and 'homely', stripped-wood interiors. Menu headings underline the kitchen's patriotic credo: 'from British fields' might turn up a Gressingham duck salad with carrot, walnut and ginger cake, while 'from British shores' could feature sustainably sourced Torbay sole with lemon and caper sauce. Pies, cheeses and puddings shamelessly wave the Union Jack, Sunday roasts get the thumbs-up from young families, and English bottles even sneak onto the wine list. In short Bumpkin still 'ticks all the right boxes'.

102 Old Brompton Road, South Kensington, London, SW7 3RD

Chisou – This is a three-tiered offering in one smart townhouse. A textured stone wall, wooden booths, ornamental saké bottles and lanterns set the scene in the chic ground-floor dining room, where the menu features on-trend flavours such as rock oyster 'shooters', yellowtail and truffle sashimi, rock shrimp tempura and grilled eel glazed with BBQ sauce, as well as rich, complex Wagyu beef teriyaki with shiitake and shimeji mushrooms from a list of 'irresistible' specials. Upstairs, an elegant varnished bar dispenses more than 30 varieties of saké to novices and connoisseurs alike, while the basement houses a dedicated sushi bar serving ozone-fresh turbot, razor clams, butter fish, tuna and other raw delights.

31 Beauchamp Place, London SW3 1NU

Chutney Mary – For almost 25 years patrons have been in raptures about Chutney Mary and the love affair doesn't look like ending any time soon. This grand memsahib relies on old-school elegance, absolutely charming service and a touch of romance – backed by some of the best Indian cooking in London. Classics such as rogan josh underpin the menu, although the kitchen raises its game with 'divine' venison samosas, baked sea bass with almonds and chironji seeds, Keralan-style duck breast with sweet-potato crumble and revved-up desserts including fig and caramel kulfi. This restaurant located in very trendy Chelsea is a sibling of Veeraswamy and 1 Michelin star Amaya.

535 King's Road, London, SW10 0SZ

Daphne's – This is a modern and relaxed Italian restaurant in Brompton Cross between Chelsea and South Kensington. If you like star spotting this is the place to be. The menu doesn't scream 'exclusive', but the food is done 'extraordinarily well' – which means tucking into generous servings of vitello tonnato, lobster spaghetti, succulent lamb with lentils and smoked aubergine or a fine tranche of tuna with artichokes and black olives – all best-in-class renditions from the Italian canon.

112 Draycott Avenue, London, SW3 3AE

The Enterprise – British gastro-pub located in Chelsea. The cosy, quirky ambience, friendly service and welcoming atmosphere keeps the regulars coming back, creating a great local feel. The modern British restaurant menu is fresh and imaginative with daily changing specials and the lively bar is always bustling.

35 Walton Street, Chelsea, London, SW3 2HU

The Five Fields - Chef Patron Taylor Bonnyman, working in collaboration with Head Chef Marguerite Keogh, offer elegant and playful modern British cooking with an emphasis on native British artisanal produce. Having worked in some of the finest kitchens in London, New York, and Paris the kitchen brings together its influences to create contemporary, seasonally focused, and ingredient led dishes. The food balances luxurious indulgence with delightfully fresh simplicity.

8-9 Blacklands Terrace, London, SW3 2SP

Good Earth – Considered a very good Chinese favourite in Knightsbridge offering traditional and modern dishes in an elegant and relaxed atmosphere. The kitchen is dishing up a catalogue of old-wave and regional standbys ranging from spring rolls and sesame prawn toasts to aromatic crispy duck,

sizzling chicken with black beans or steamed sea bass with ginger and spring onions. Also look for pan-Asian interlopers in the shape of Thai satays, mixed tempura, beef fillet with wasabi or spicy lamb with lemongrass and grilled oyster mushrooms.

233 Brompton Road London, Greater London, SW3 2EP

Hawksmoor Knightsbridge – *Will Beckett and Huw Gott's unstoppable Hawksmoor herd continues with their sleek outlet in the Knightsbridge premises formerly occupied by Frankie's Bar & Grill. Old-school glamour rules in the subterranean art-deco space, with brass arched windows and oak flooring salvaged from a Blackpool ballroom – plus an intimate bar with polished lava-stone tables. Food-wise, beefy grub still dominates in the shape of British-reared steaks from Ginger Pig, Tamworth ribs, bone marrow etc, although seafood guru Mitch Tonks is once again adding some fish to the menu – think Singapore-style devilled lobster or raw citrus scallops with chilli and ginger. A clutch of new desserts includes a tribute to Ferrero Rocher, while drinkers can enjoy cracking beers, fabulous cocktails and a terrific assortment of top-class wines at not-so-serious prices. 3 Yeoman's Row, London, SW3 2AL*

Margaux - *Margaux is a modern European restaurant and wine bar which thoughtfully assembled a 200-strong wine list with a très chic mix of French and Italian varieties and a smattering of New World and Eastern European interest along the way. The French/Italian inspired menu includes seared foie gras, house made pork terrine, porcini risotto for appetizers and seared scallops, grilled veal rib and Barolo braised beef as some of the main courses.*

150-152 Old Brompton Road, London, SW5 0BE

Medlar - *'Absolutely incredible!' is just one superlative verdict on this gently refined modern French neighbourhood star. A 'sharp' interior of mirrors and green banquettes plays its part, likewise 'polished' service – both owners trained at Wandsworth's Chez Bruce, so they know a thing or two about local values. However, it's the stunningly creative cooking that really wows: thick-cut carpaccio of bream with seaweed purée and prawn tempura; cleverly dissected roast poussin with sautéed spätzle, caramelised shallot, pied bleu mushroom and cauliflower purée; crème chiboust with strawberries and honeycomb; and a superb whiffy cheeseboard. It's all about delicacy, finesse and 'poised harmonious flavours'. Throw in a much-lauded wine list with lots by the glass, and you have a near-perfect neighbourhood package.*

438 King's Road, Chelsea, London, SW10 0LJ

Obica – This Chelsea restaurant takes the simplicity, convenience and presentation of a sushi bar and applies it to hand-made cheese from premium buffalo milk. It turns up in colourful paninis, ciabattas, focaccia and salads, with variation in the shape of seasonal soups (perhaps pumpkin with amaretti cookies), bresaola with fennel, and a host of pastries; otherwise get your sweet fix from crema di ricotta with honey, orange and pine nuts.

96 Draycott Avenue, London, SW3 3AD

Outlaw's at The Capital - The Capital has undergone a sea change with Cornwall's two-Michelin-starred wunderkind Nathan Outlaw now overseeing proceedings. Top-drawer fish dishes are based on supplies from Cornish day boats – perhaps crab piled on toast with shavings of fennel, apple and a hint of curry, turbot on the bone with spinach and red wine, or lobster risotto with orange and basil. Meat eaters aren't overlooked, either (the slow-cooked ox cheek had one diner in raptures). Service is polite, but not too starched, and the wine list is spectacular.

22 – 24 Basil Street, Knightsbridge, London, SW3 1AT

Rabbit - Opened by Richard, Oliver and Gregory Gladwin (the friendly brothers behind The Shed in Notting Hill), Rabbit deals in similarly styled wild food, with foraged ingredients here and nose-to-tail nosh there. Menus are divided into 'mouthfuls', 'slow-cooking' and 'fast-cooking', with the former offering up anything from a fiery brown crab bomb to a mushroom and Marmite éclair packed with earthy, autumnal flavours. Among the slow-cooked items, tender baton-like lamb chips with a bowl of harissa for dunking is a standout, although our fast-cooked smoked Jerusalem artichoke with rainbow chard, spaghetti squash and linseed seemed over-complicated. For dessert, the bittersweet salted caramel in a playful Vienetta parfait elevates a childhood classic to new heights. Rabbit is worth a return visit. 172 King's Road, Chelsea, London, SW3 4UP

Racine – Racine has firmly established itself as a favourite neighbourhood French restaurant, serving carefully sourced, well cooked seasonal dishes, along with a short but great wine list and warm attentive service. Chef/patron Henry Harris never compromises on flavour or ingredients, and shows his affection for Gallic cuisine with ever-popular specialities such as calf's brains in brown butter with capers or grilled rabbit leg with mustard sauce and green beans. Steak tartare and wobbly crème caramel are several cuts above your bistro average.

239 Brompton Road London, Greater London SW3 2EP

Scalini - This long-serving, ultra-traditional Italian restaurant boasts a photographic wall of fame at the back of the pale, yellow-walled dining room which clearly testifies to its enduring popularity. Patrons come here for food that is familiar, reassuring & resolutely old school. Apart from the odd seasonal special, the menu rarely changes – baked avocado with crab and cheese sauce, tortellini with Gorgonzola, cream and asparagus, char-grilled lobster or calf's liver with butter and sage. Like the menu, the wine list is Italian.

1-3 Walton Street, London SW3 2JD

Thali – A family-run restaurant specialising in north Indian dishes, Thali prides itself on its charming service and atmosphere. There's more to the menu than the name suggests, with dishes such as crab patties, marinated tandoori rabbit and venison bhuna on offer. The restaurant offers relaxed dining with fine food and wines to get the taste buds going.

166 Old Brompton Road, London, SW5 0BA

Tom's Kitchen – Tom's Kitchen is a modern British twist on a French brassiere. The ethos of Tom's Kitchen is simple: use the very best seasonal and locally sourced ingredients wherever possible. Fans of robust British-inspired grub still congregate at the Cale Street original for bullish classics and seasonal dishes ranging from macaroni cheese, seven-hour confit lamb and shepherd's pie to beetroot salad with pear and goats' curd, roast wild duck with celeriac mash and port sauce or pumpkin cheesecake with spiced ice cream. Photos of 'food hero' suppliers line the tiled walls, and the interior is a masculine (but not overbearing) mix of diminutive, tight-packed tables and long benches.

27 Cale Street, Chelsea, London, SW3 3QP

Toto's – It has been a Knightsbridge institution for 30 years, but Toto's has emerged from a two-year refurbishment in elegant style, with pale colours and light from a wall of patio doors accentuating the former church's lofty ceiling. Its understated refit also makes the most of surviving heritage features such as an immense wooden fireplace dating back to the 1500s. The menu remains in Italy, with creamy risottos, char-grilled baby chicken and seared tuna with Calabrian red onion jam all proving to be well-seasoned, flavourful highlights. Elsewhere, the summer truffles in our tagliatelle dish fell flat, but the accompanying forest mushrooms packed a strong, earthy flavour. It boasts a thorough wine list which tours the Italian regions. Negronis are even on offer in the intimate black-and gold bar, while cigar puffers can take advantage of the

hidden courtyard. It may be named after an Italian clown, but Toto's takes pleasure seriously.

Walton House, Walton Street, London, SW3 2JH

Zuma - *World-class contemporary Japanese food is served in a thrillingly sexy, postmodern design and is frequented by London's vibrant jet-set. Watch as the chefs nimbly slice raw fish for top-drawer sushi and sashimi or check out the sizzling glories of the robata grill. Explosive flavours, intensity and subtlety are a given as the kitchen sends out sea bass with yuzu, truffle oil and salmon roe, spicy beef tenderloin with sesame, red chilli and sweet soy or miso-marinated chicken roasted on cedar wood.*

5 Raphael Street, London, SW7 1DL

And if you fancy going further afield why not try the following... Just jump in a taxi and after a short journey your there!!!

Amaya – *Amaya is the 1 Michelin star Indian bar and grill created by the owners of the renowned Chutney Mary and Veeraswamy restaurant in London. Everything depends on the tandoor, the sigri grill and tawa skillet, as the chefs send out a procession of memorable creations – morsels of 'sensational' foie gras, spicy chicken-wing lollipops, keema kaleji (stir-fried minced lamb with kidney), masala lobster.*

Halkin Arcade Motcomb Street, London, SW1X 8JT

Arbutus – *Michelin British Bistro dining at its best just off London's Soho Square, close to the Theatres of Shaftesbury Avenue. Arbutus is a 'near-faultless combination of style and service. Peppery Dorset crab with guacamole, peanuts and Provençal figs get the vote, likewise a gentle dish of English asparagus with Caesar mayonnaise, 'nutty' quinoa pannacotta and fall-apart lamb breast with Madeira-braised celery and celeriac purée – although nothing can match the 'mind-bendingly original' squid and mackerel burger or the warm crispy pig's head ('marshmallow-sized nuggets' served with potato purée and pickled turnip). 'Well-informed staff' delivers the goods and abundant wines by the carafe keep bills in check, while snappy 'working lunches' and pre-theatre suppers seal a gilt-edged deal. 63-64 Frith Street, London, W1D 3JW*

L'Atelier de Joel Robuchon – The award-winning 1 Michelin star restaurant offer a choice of counter and table seating. Simplicity, imagination and unrivalled quality top the bill. Diners continue to rave about the 'outstanding' and 'sublime' dishes devised by superstar chef Joël Robuchon and theatrically prepared in the open kitchen attached to the sleek black and red L'Atelier. The perfectly caramelised quail stuffed with velvety foie gras to roast John Dory on a subtly spiced bed of coco beans and chorizo or the signature 'caviar' – delicate layers of crabmeat, lobster jelly and oscietra caviar playfully served in a tin with a tiny pearl spoon.

13-15 West Street London, Greater London, WC2H 9NE

Bocca di Lupo – One of London's premier regional Italian restaurants in the heart of Soho. They are generally quite busy but always try to keep some seats free on the chef's counter for people who walk in. Statement artworks, tasteful lighting and biscuit-coloured walls keep a low profile, allowing the often simple but ever-changing menu to deliver the thrills. 'From the first bite of beyond-fresh sea urchin to the last lick of handmade gelato, the kitchen doesn't put a foot wrong': try the 'wonderful' salad of pomegranate, radish and pecorino with truffle oil, the Roman tripe, chilli and tomato stew ('a standout') or pappardelle with punchy hare ragù – regionally annotated peasant food fashioned from 'great ingredients at their best'

12 Archer Street London, Greater London, W1D 7BB

The Delaunay - Like a grand European café 'polished with an English accent', The Delaunay goes 'from strength to strength', delivering the kind of consistency that turns a newcomer into a warmly regarded classic. Beyond the top-hatted doorman lies a handsome if masculine dining room, with leather banquettes, smart brass fittings and a glossy monochrome floor. Big-hearted signature dishes on the all-day menu range from generous wiener schnitzel, rich borscht and choucroute à l'alsacienne to classic apple strudel and sachertorte, all 'superbly presented' and backed by a wine list 'with value at both ends'.

55 Aldwych, London, WC2B 4BB

L'Escargot - It's been one of Soho's gastronomic grandees since 1927 and has played host to many seminal figures in the world of hospitality over the years, but the venerable L'Escargot has entered a new phase – following its acquisition by restaurateurs Brian Clivaz (chairman of Langan's Brasserie) and Laurence Isaacson (co-founder of the Chez Gerard chain). Food-wise, the

owners want to reinvent the style and feel of a dyed-in-the-wool bourgeois French restaurant, and have drafted in Chef Oliver Lesnik (former chef The Connaught and the Cadogan Hotel) to head up the kitchen. New menus are already up and running, with back-up from a strong French-accented wine list.

48 Greek Street, London, W1D 4EF

The Greenhouse - The recent award of two Michelin stars tells its own story as the kitchen delivers consummate high-end food with modish European accents. To start, a 'highly engineered' combo of Cornish crab brings together emerald-coloured mint jelly, pale cauliflower cream, diced apple and notes of curry, while veal sweetbreads keep company with artichoke, caper-berries, coffee and Parmesan. Among the mains, the tenderest slices of Yorkshire Galloway beef, accompanied by a deep-fried ball of garlicky mash and a fringe of micro leaves. By contrast, desserts such as praline with popcorn, coffee and cocoa are impressively intricate. The Greenhouse also has well-spaced tables, a phalanx of dutiful staff and a world-class 3,000-strong wine list.

27a Hay's Mews, London, W1J 5NY

Hakkasan Mayfair - This Michelin-starred Chinese is a 'compelling treat'. The wondrous culinary approach refines familiar Chinese themes with dazzling flashes of originality: chicken is smoked with jasmine tea, crispy duck appears in a salad with pomelo, pine nuts and shallots, and there's Duke of Berkshire pork in the old sweet and sour, with a dash of pomegranate, too. Elsewhere, dim sum is in a class of its own, the 'indulgent' silver cod with Chinese honey and Champagne sauce is a gentle nod to Japanese star Nobu, and 'addictive' desserts such as chocolate marquise with kumquats always raise a smile.

17 Bruton Street, London, W1J 6QB

The Ivy – Situated in the heart of the West End, perfect for pre or post theatre dining or for lunch or dinner after shopping in Covent Garden. It is still one of the most iconic restaurants in London. The Ivy works its magic thanks to clubby wood-panelled surrounds, harlequin stained glass and that unmistakable 'fame factor'. There's always a frisson of excitement when you scan the room for famous faces. It is not hard to find a favourite dish on the 'truly fun' menu, whether you fancy 'wonderfully rich' signature shepherd's pie, exotic Korean spiced prawns or a burger. Their crispy duck salad balanced sweet, salty and savoury flavours to a T, while mildly spiced kolaphur chicken arrived with all the curry-house trimmings. Old-school service definitely hits the mark. 1-5 West Street London, WC2H 9NQ

Murano – Michelin star Italian restaurant in Mayfair by renowned chef Angela Hartnett. Her kitchen works wonders with pasta, adding real oomph to the likes of pheasant agnolotti with shallot purée and rosemary, but there's 'gusto' and refined brilliance across the board – from octopus ('straight out of the water') with a salad of Romano peppers, sourdough and romesco dressing to 'melting' roasted sweetbreads with apple purée and roasted walnuts. Sea bass is transformed into a luxury plateful with oysters, smoked potato and yoghurt, while desserts such as chestnut cream with blood orange and meringue are seasonal heaven.

20-22 Queen Street Mayfair, London, W1J 5PP

River Cafe – This Michelin Italian restaurant is located on the River Thames in Hammersmith. The River Café's mantra is fastidious seasonal sourcing and 'rustically styled' food, underpinned by forthright cooking. 'Spot-on' handmade pasta is always a hit (perhaps spaghetti with Cornish crab, monk's beard and fennel seeds, or tagliarini with nettles and pecorino), & wood-roasted specialities also deliver 'fresh, fabulous flavours' (Anjou pigeon with char-grilled polenta, broad beans and garden leaves, say). To finish, try pannacotta with grappa and raspberries. 'Attentive, polite and knowledgeable' staff add to the cosmopolitan buzz, and the all-Italian wine list is one of London's best.

Thames Wharf Rainville Rd, London, Greater London, W6 9HA

Scott's – The grand dame of London fish restaurants remains one of the most fashionable destinations in the capital. The magnificent marble-topped crustacean bar still twinkles with ice and seafood treasures, the oak-panelling gleams and diners sink into brown leather banquettes. No one ignores the exceedingly fine food – especially fish: scallops are seared in the shell with chilli and garlic, the haddock and chips is top of the range and more creative numbers such as char-grilled squid with chickpea relish or roast cod with mixed beans, chorizo and Padrón peppers are classics in the making. Game in season is something of an insider's secret – a reminder that the kitchen is no slouch when it comes to things carnivorous. Service that's rated as 'second to none' – from top-hatted doorman to smart-suited maitre d'

20 Mount Street, London, W1K 2HE

J Sheekey – This is a West End institution complete with a doorman with a bowler hat and a clubby, wood-panelled dining room filled with piscine prints and cosy nooks. Patrons are revelling in its cosy atmosphere, silky service and dependable menu. J Sheekey's indulgent fish dishes – think 'huge, glorious and creamy' lobster thermidor, Cornish fish stew with a satisfying dollop of garlic mayo or 'cosy and buttery' fish pie, plus the odd on-trend riff such as roast pollack with truffled cauliflower, cockles and sea rosemary. Meat eaters also have their say and wines are a fine match for the food, while traditional savouries and sweet thrills such as plum and damson pie with clotted cream are further attractions.

33-34 St. Martin's Court Charing Cross, London WC2N 4AL

Umu - There's something very seductive about Umu. You press the touchpad to open the space-age door, sweep through the curtain, and you're immersed in a world of top-class Kyoto-style Japanese cuisine. Inside, it looks sharp, with lots of burnished wood, vivid flower displays, a sushi counter and an open-to-view kitchen majoring on spectacularly fresh seafood. Sushi and sashimi are a must. Wrasse (rock fish) from Cornwall, turbot, Californian sea urchin or even cured and the seared red mullet is also spectacular. Elsewhere, wild Scottish lobster stars in a dish with shichimi pepper & miso bisque, and the 9th-Grade Wagyu beef are grilled at the table. It's all creative and beautifully crafted. The food is matched by the most exquisite saké selection in town.

14-16 Bruton Place, London, W1J 6LX

The Wolseley - This grand café now 'epitomises London' and it's a genuine icon with 'classless accessibility for everyone'. The sheer cosmopolitan buzz is irresistible, as the jam-packed quadruple-height room weaves its magic with towering black pillars, marble floors and sparkling chandeliers. The crispy bacon rolls, croques and porridge for breakfast through to gorgeous afternoon teas and deliciously romantic late suppers. The populist menu happily accommodates caviar, chopped liver and coq au vin, salad Niçoise, Wiener schnitzel and roast beef, plus viennoiserie and some 'deliriously good' desserts such as Black Forest gâteau. 160 Piccadilly, London, W1J 9EB

We hope that our suggestions will be helpful and please do not hesitate to let us know when you need assistance in making a reservation at any of these restaurants. We look forward to welcoming you to The Egerton House Hotel.