

COUNTRY LIFE LONDON LIFE

Your indispensable guide to the capital



THE NEW LONDON RESTAURANTS PUTTING A SPRING IN OUR STEP

This time of year is synonymous with new beginnings, so April's LONDON LIFE celebrates the myriad restaurants opening up across the capital (*At a glance*, page 32). Chef-led pubs, in particular, have been going from strength to strength. Unlike the gastropubs of old, the new generation is gloriously idiosyncratic, riffing as much on the interests of its founders as it does on traditional pub-grub tropes.

In Notting Hill, Norma's Ben Tish has opened The Princess Royal, or rather, re-opened it,

as it dates back to the late 1800s. Together with a Mediterranean-influenced menu that will delight fans of Mr Tish's Sicilian-Moorish cooking, there's a stylish oyster and crudo bar in the middle. It comes hot on the heels of James Knappett's wood-panelled The George in Marylebone (*pictured*), where the upstairs dining room is pure comfort-luxe: there's an English sparkling-wine bar and the menu takes classics to the next level, with steak tartare and hay-smoked egg yolk; homemade

wild-venison sausages with mash and onion gravy to follow. Meanwhile, 26-year-old Ruth Hansom is shaking things up at The Princess of Shoreditch, the only pub in London to be awarded three AA rosettes for its spectacular (and spectacularly good value) best-of-British tasting menu. And in Mayfair, The White Horse, from the team behind Michelin-starred Hide, styles itself as "London's first wine-led pub", with bottles from Hedonism Wines and seasonal small plates. Cheers! *Emma Hughes*



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