

GILES COREN

## Speedboat Bar restaurant review: 'Ablaze with bright colours and fiery tastes'

And finally, last but not most, the newly refurbished Barley Mow on Duke Street, with its wonderfully cosy, elegant upstairs dining room (wood panelling, chandeliers, white linen), full of winter sun (both times I've been) and views of pretty old Mayfair brick. I went with Esther and a mate in late January for native oysters, Mediterranean prawns with bloody Mary mayonnaise, a lovely paté en croute and then venison and haggis wellington (for Burns Night) with good chips and a bone marrow béarnaise, then back on my own last week for a smooth, creamy fish soup with toasted cheese croutons and rouille, and the roast of the day: sweet winter lamb (with some meat on its bones) carved from the trolley with gnarly burnt ends on demand, pommes dauphinoise and a glass of very good Saint-Émilion. It is no vegetarian buffet, I grant you. But it is quite survivable in its way.

