



## EXPERT'S VIEW

## 18 of the best UK restaurants the food critics recommend

Top places to eat include Jacuzzi in west London and Beckford Canteen in Bath

# 12.

82 DUKE STREET, LONDON W1



## The Barley Mow

There are many places you can go in London “for a light supper, full of subtlety and grace”, says Jay Rayner in [The Observer](#). The Barley Mow isn’t one of them. Situated in Mayfair, it has recently been renovated by Cubitt House, a group that specialises in giving glossy makeovers to pubs in smart London neighbourhoods.

The food is overseen by Ben Tish, and it proves as “butch and beguiling as the fit-out”. Starters include a “shirt-destroying” hot meat bun – a brioche roll stacked with slow-cooked beef and pickles – and a plate of fresh cockles in a “hot liquid swamp” of garlicky butter. Mains are equally tempting: I order slow-cooked pork belly, which comes with “big puffs of crackling”, a herb-stuffed round of the loin, and a “bronzed” gratin dauphinoise. None of this is exactly cheap – we are in Mayfair, after all – but “the problem with really expensive things” is that sometimes they are “really nice”.

*Bar snacks and starters £8-£18, mains £19-£36, desserts £10-£12.*

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