

RESTAURANT reviews

Beach-side supper shacks, gourmet pub garden dining and the best cocktail in town



SURF IN THE CITY

There's nothing Bentley's Oyster Bar & Grill doesn't do well, with Richard Corrigan having worked incredibly hard for years to make a menu that's simply delicious in the best possible way. The seafood cocktail is so choc-full of fresh, juicy chunks of shellfish that is has to be the finest in town, and when the town is London, that's no mean feat. Summer in the city may deny you the coast, but this is where you can get a true taste of it, as you choose from a well thought out oyster menu on their alfresco tables on Swallow Street, just off Regent Street. Whole roasted fish - turbot, if it's on – is indulgent, yet a compulsory order here, as it's always so good. Although opting for the native lobster, shellfish platters, fish pie or even the lamb or sirloin (the chef knows his meat too) is no compromise. To finish, it has to be salted caramel and popcorn soft-serve. bentleys.org

A HUT ABOVE

If you're going to head to the coast, full of visions of idyllic sunny days on the beach, The Hidden Hut on Cornwall's Roseland Peninsula is one place that's never going to disappoint. The outdoor beach kitchen keeps things fresh, seasonal and local grilled seafood and big 'beach' salads are joined by chowders, soups and spiced dhals, and they have numerous events including guest chefs, fishing boat landings, and big cook-outs with seafood paellas and grills. In the evening, they host feast nights - where you bring your own plate - and they do one dish, whether it's slow-roasted lamb, sticky ribs, lobster and chips or a mackerel grill. To top it all off, they have no license so you can bring your own booze. Summer dining might just have peaked with The Hidden Hut, so get in quick. hiddenhut.co.uk



FIT FOR A PRINCESS

The markets, parks and townhouse-lined streets in London's well-heeled Notting Hill are perfect for lazy strolls, and Ben Tish is pretty close to perfecting the gourmet pub. With a little green oasis in its back - and front - The Princess Royal has an English-garden-meets-Med feel to it. Share small plates to start (not that you'll want to give any of the delicately chillied and zesty tuna tartare or meaty beef croquettes away), then on to a large plate - the duck breast with confit duck leg croquette got our vote. And if it's a Sunday, every meat's a winner, especially with beef fat potatoes, veggies and Yorkshires. cubitthouse.co.uk

Clockwise from top left: seafood platter, Bentley's; their city terrace; The Hidden Hut; serving from their beach kitchen; outside at The Princess Royal; tempting small plates

