

FT Globetrotter Eating and drinking in London

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Obsessed with: gooseberries

These translucent fruit are the taste of British summertime, but their moment in the sun is fleeting. Catch them while you can in these creative takes on the menu at London's top restaurants

The Orange

37 PIMLICO ROAD, LONDON SW1W 8NE



Wood-roast crostata with gooseberries and fior di latte ice cream at The Orange

At Belgravia pub The Orange, chef-director Ben Tish marries Mediterranean-inspired dishes with seasonal British produce: grilled meats, vegetable platters and a large selection of pizzas. It's the kind of place you might visit for an afternoon pint and a couple of small plates (current highlights include grilled lamb *arrosticini* and deep-fried burrata). But it's also somewhere you might share an enormous plate of *bistecca alla fiorentina* (Florentine-style steak).

For this year's gooseberry season, The Orange's menu is lit up by a wood-roast crostata — “a rustic pie-type thing” — filled with green berries and topped with *fior di latte* ice cream. Tish adds vanilla and double cream to a traditional pastry mix, lightly blisters his fruit and folds everything up with a layer of frangipane. The *fior di latte* (milk gelato) in the ice cream is the same as what he uses for his *pizza biancas*. “It's very simple and typical of The Orange — two or three things on a plate,” says Tish, who has a gooseberry bush in his garden at home. “We try to be super seasonal.”

This homespun approach stretches throughout The Orange's bar and restaurant, which is more like a countryside house than a pub (think stately staircases, cloth napkins and washed terracotta walls). It makes sense that there are four stylish bedrooms above the upstairs dining room. As do all of Tish's homely touches: the crunchy sugar coating of his crostata; the blackened crusts of his wood-fired pizzas; and the gluttonous little pot of *rouille* served with spiced seafood stew. [Website](#); [Directions](#)