



## The Guinea Grill

London's oldest steakhouse, serving up perfect cuts for more than 70 years, has reopened and there's now more chance of nabbing one of its coveted tables! The Guinea Grill has expanded its dining space with great care to preserve the character and conviviality of this iconic Mayfair institution, once frequented by *Frank Sinatra* and *Ava Gardner*. The pub's trademark meat counter and wall of wines remain along with its fully stocked bar, dispensing perfectly poured Guinness, Young's Original and a vast array of fine wines by the glass.

Take a gastronomic journey backwards in time where there's silver service and an unchanged à la carte menu from Head Chef Thiago Brigidi. The star of the show continues to be The Guinea Grill's steaks, dry-aged by *Frank Godfrey of Highbury* in a special room it reserves for the pub as it has done for nearly 60 years.

30 Bruton Place, Mayfair W1  
[www.theguineaco.uk](http://www.theguineaco.uk)



## Hux Kensington

Nestled discreetly in the heart of Kensington, Hux beckons with an air of mystery and sophistication. From the moment you step through its unassuming doorway, you're transported into a world of quiet decadence and understated luxury.

As London's latest culinary hotspot, this 60-cover eatery seamlessly combines gastronomy, atmosphere, seductive cocktails, and mysterious luxe to create an unforgettable dining experience.

Helmed by Head Chef Stephen Collins, the menu offers a tantalising fusion of Modern British cuisine with a contemporary twist. Each dish is a robust delight, carefully crafted to balance tradition with innovation. From the indulgent dry-aged Angus beef steak tartare to the decadent braised ox cheek in red wine, every bite is a journey into culinary excellence. And for those with a sweet tooth, the bittersweet chocolate mousse with peanut butter cookie and espresso syrup is an absolute must-try.

But Hux is not just about the food, it's an immersive sensory experience. The interior is a visual feast, blending vibrant aesthetics with intrigue and the unexpected. Royal blue walls adorned with sharp jade accents set the stage, while taxidermized parrots and a majestic lion add an element of theatricality. And towering above it all is a mighty giant giraffe, overseeing the room with regal authority.

For those seeking a more intimate dining experience, the upper dining enclave offers a playfully discreet venue for private parties. Meanwhile, a hidden staircase leads to the underground music lounge, where guests can recline on soft sofas and sip on Hux's exquisite cocktails while listening to the soulful Afro-Latin beats of the house band, Baldo Verdu.

Elegant, tempting, and oh-so hush-hush, Hux is the perfect escape for anyone seeking an indulgent culinary experience the heart of Kensington.

7-9 Kensington High Street, Kensington W8  
[www.huxhotel.com](http://www.huxhotel.com)

## Pollini

Pollini at Ladbroke Hall, signifies Chef Emanuele Pollini's first foray into the London culinary scene. Located in West London and offering 65 covers, Pollini is set against a backdrop of polished interior design and showcases an array of Italian cuisine influenced by Emanuele's childhood and his formative years spent in his grandmothers' kitchens on the Adriatic Coast and the Alps. This May will see the public opening of the garden, three quarters of the garden will be open exclusively for Patrons, and the other quarter open to public, with a garden kitchen to open in the Summer and a pavilion available to be rented privately as a dining space.

Ladbroke Hall opened in 2023 and has quickly garnered international acclaim as London's new arts and social club; Pollini's inimitable and award-winning interior has been designed by fellow Italian Vincenzo De Cotiis Architects, offering a striking black and white theme and artistic dialogue in keeping with the historic elements of the Beaux Arts building.

79 Barlby Road, North Kensington W10  
[www.ladbrokehall.com](http://www.ladbrokehall.com)



## Rovi

As Soho stalwart nestled in Fitzrovia, ROVI remains unchanged amidst the area's evolution for 12 years. With Ottolenghi's signature style, it serves joy, flavour, and spice. Available Monday - Friday, the newly introduced lunch menu showcases a selection of dishes sourced from the 2014 cookbook *Plenty More*, a staple on any vegetable enthusiasts bookshelf. With an option of two (£35pp) or three courses (£39pp), the menu represents the boundless potential of the humble vegetable. Enjoy Iranian butternut squash stew with black lime, or a Hake sarma with jewelled rice and green zhoug. Baked rhubarb with sheeps labneh promises a satisfyingly sharp finale to the rich flavours which preceded it.

59 Wells Street, Fitzrovia W1 [www.ottolenghi.co.uk](http://www.ottolenghi.co.uk)

