

REVIEWS

Our choice of the best bars and restaurants to open in the last month

Devonshire Arms

126 Devonshire Road
London W4 2JJ

Who's behind it The man with the Michelin stars. It's number two in Ramsay's planned gastropub empire of 13 after all the focus has been on his fine dining recently. The first, The Narrow, launched in Limehouse, east London, and there's one for Maida Vale also lined up before the end of year.

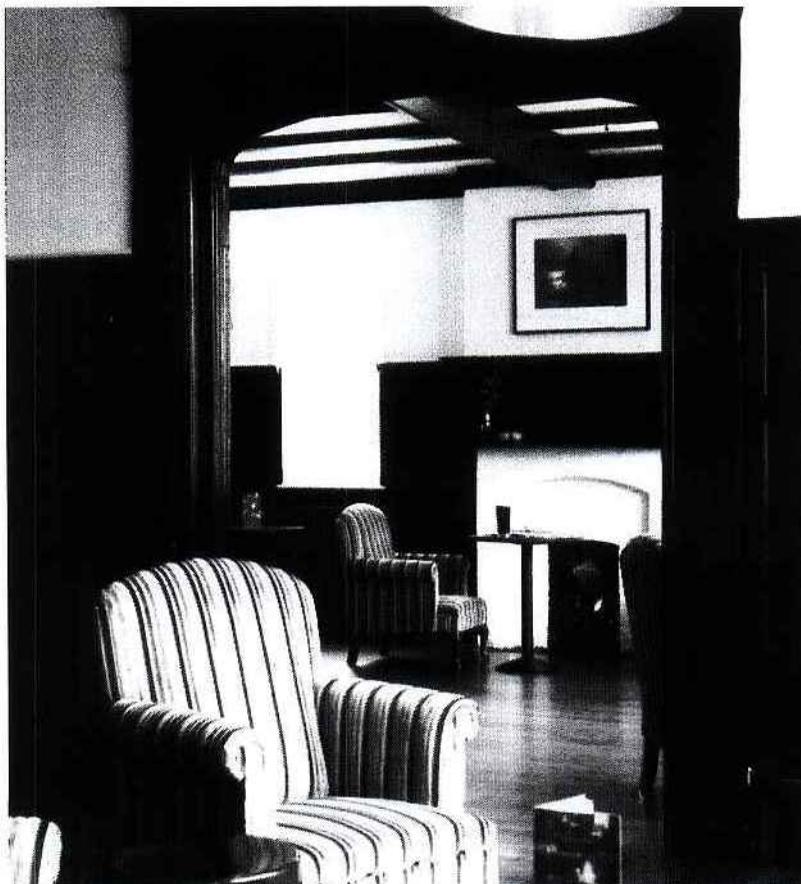
What's on the menu Old-

fashioned British favourites, herring roe or devilled lamb's kidneys on toast (£5), plus mains such as hake and chips with marrow fat peas (£12.50).

And to drink Leeuwin, Girardin, Framingham, Setsolli, Verget, Chapel Down: fashionable producers with enough volume for a pub. Setsolli's 2006 Fiano (£17) shows a keenness to offer the latest in accessible dry whites.

Get in touch 020 7592 7962

Gordon's latest venue is this wine-heavy gastropub in Chiswick

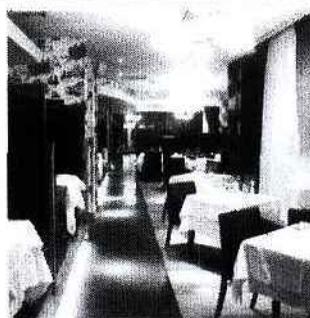


Northbank

Millennium Bdge, One Paul's Walk, London EC4V 3QH

Who's behind it Christian Butler, previous manager of Baltic and Adam Street member's club is aiming to succeed where Just the Bridge, on the same site, didn't. Ideally located, by the Millennium Bridge, Butler is hoping the site will finally benefit from Tate Modern overspill. Chef Peter Woods has previously worked at The Bevedere.

What's on the menu A decent British array: parsnip soup with thyme dumplings (£5) followed by main courses such as loin of venison and creamed cabbage and bacon (£16.50).



And to drink An excellent list that includes Domaine Couroulu's 2004 Vacqueras "Classique" and (£32) Kim Crawford's 2006 Sauvignon (£29.50). Taking its cue from Arbutus, there are also 500ml carafes of a few wines too.

Get in touch 020 7329 9299

Custard

1st Floor, 1A The Strand, Padstow, Cornwall PL28 8BS

Who's behind it Owner Vanessa Pinto believes that Padstow "is in need of a new dining experience". For that read, "a restaurant that doesn't belong to Rick Stein". The great man's former chef of the Seafood restaurant, Dan Gedge, has joined, along with manager Carrina Mullen, from Stein's Café outlet. It's a mini-exodus that makes for more choice.

What's on the menu Dishes that make the most of Atlantic fare, such as Padstow mackerel salad with home-made salad cream (£4.50) to start. Turf as well as surf forms mains such as braised pork faggot with



shallot and apple gravy (£8.50). Three courses can be had for £15.

And to drink Pouilly-Fumé 2005 Domaine Renardiere (£24.50) or Toggio Rosso Chianti Classico Reserva 2000 (£35). A list of 30 wines includes eight by-the-glass.

Get in touch 0870 1700740