



LOCH STOCK

Regularly voted one of Scotland's most stylish hotels, The Lodge on Loch Goil in Argyll has just opened Leiper, a fine-dining restaurant majoring in modern Scottish plates. In the main, produce will be sourced from a one-hour radius of the estate including from its own grounds, creating dishes like roe deer with black pudding ravioli, and sea trout with golden beetroot and salsify. Chef Daniel Hollerin will head up the kitchen. thelodge-scotland.com

HIGH ROLLER

One of Japan's top chefs – with a cache of seven Michelin stars to his name – has just set up shop in Mayfair.

Yoshihiro Murata's Tokimeite is a fine example of Japan's high-end flavours. tokimeite.com



HAPPY HOPPERS

Sri Lankan is set to be the next big food trend in the UK and at the forefront is the traditional hopper – a dosa pancake to fill with chutneys, curries and salad. Bringing it to London is Karam Sethi's Hoppers, recently opened in Soho. Small but perfectly formed plates come thick and fast from the show kitchen. Try the bone marrow roti to start, followed by a hopper pancake (fried egg optional), stuffed with unctuous black pork. hopperslondon.com



GUNPOWDER PLOT

Entering east London with a bang is Harneet Baweja's 24-cover, industrial-style Indian restaurant, Gunpowder. Named after a punchy subcontinental spice mix, but also with a nod to the Spitalfields address near Gun Street and Artillery Lane, its tapas-style sharing plates are sure to stuff you to the gunwales. Headed up by ex-Tamarind chef Nirmal Save, expect well spiced dishes packed with flavour and a well-balanced kick. Order *oothappam* stuffed with Chettinad pulled duck, Kashmiri lamb chops and *saag* with tandoori paneer. gunpowderlondon.com

Restaurant *news*



A lot going on Upstairs

'Another new feature is Chef's Cellar Wines, where the restaurant makes zero profit on each specially marked bottle'

There are few restaurants in the UK where fine dining sits next to a relaxed style of food quite so successfully as Adam Byatt's Trinity. The Clapham Old Town venue has been in business a decade and won plaudits for its blend of contemporary techniques and traditional flavours. Now it has been joined by an upstairs space too – fast becoming one of the best small-plate venues in the capital.

'Upstairs' has a menu that changes daily and demonstrates how Byatt uses little-known ingredients simply, yet to stunning effect. Sample the likes of orzo nero, cockles and bottarga; kohlrabi crab and chilli crumbs; and confit goat belly, mustard fruit and lemon – all cooked in an open island kitchen.

Another new feature is CCW (Chef's Cellar Wines), where the restaurant makes zero profit on each specially marked bottle, but simply adds the cost price, VAT and corkage so that guests get to try quality bins at a fraction of the price you'd pay normally. trinityrestaurant.co.uk

