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## Taste Update – Août 2025

Contenu en Anglais. From rooftop dining in Glasgow to omakase in London, Britain's culinary scene is welcoming a host of new restaurant openings this summer. Whether it's fine dining, sustainable field-to-fork menus, or quirky food experiences, these launches bring global flavours and innovative concepts to the table. Here's a roundup of the most anticipated and newly opened restaurants across Britain.

August 2025

### **Just opened**

**SíSí, Glasgow, Scotland**

*Just opened*

[SíSí](#) is a new rooftop dining experience in Glasgow, located atop [The Social Hub](#) building in the Merchant City district. With panoramic city views, this Mexican-American-inspired restaurant offers 160 covers across a stylish indoor space, featuring a ceiling mural by Glasgow illustrator and tattooist Pelikan Baba, and an expansive outdoor terrace. The menu focuses on small sharing plates, including dishes like hand-dived scallop ceviche verde and steak tartare tostada, alongside desserts and bar snacks. A signature cocktail list including a green bloody maria,

mezcal paloma and spicy margarita, alongside a curated wine list, complete the dining experience.

### **Pick & Cheese, London, England**

*Just opened*

[Pick & Cheese](#) has opened in London's Seven Dials Market, bringing its world-first cheese conveyor belt restaurant concept to Covent Garden. Developed by the The Cheese Bar team, diners can expect 40 metres of rotating British cheese and charcuterie dishes. This unique tasting experience features the likes of Whipped Rosary Goats' Cheese Doughnuts and Truffled Baron Bigod from Suffolk. Diners can enjoy up to 20 different dishes along the belt, with wine pairings and raclette specials available too. A Bottomless Plates offering includes unlimited cheese and charcuterie plates from the belt for one hour and 15 minutes.

### **MOI, London, England**

*Just opened*

[MOI](#) brings a Japanese-inspired grill and omakase bar to the heart of Mayfair. Headed by Andy Cook, who has been opening restaurants all over the world for Gordon Ramsay, MOI offers experiential dining using mainly British ingredients to create Japanese-inspired dishes. Menu highlights include a mix of grilled dishes and sushi, such as red mullet with langoustine sauce or beef tongue with shishito pepper and marigold miso. The minimalist interiors feature raw concrete and reclaimed wood, as well as two open kitchens on the ground floor. Downstairs, guests will find a sushi kitchen and omakase bar, alongside a listening bar that will open later in 2025.

### **Roam, Totnes, England**

*Just opened*

Set within the [Sandridge Barton](#) wine estate in the Dart Valley, [Roam](#) brings seasonal, hyper-local dining to Devon's countryside. Headed by chef Sean Blood, the restaurant serves bistro-style dishes rooted in European and Basque traditions with a daily changing menu based on farm and foraged produce. Highlights include Sandridge Barton beef fillet with anchoiade and bitter leaves, as well as coal roasted chanterelle with confit egg and chives. With large windows overlooking the vineyard, the space is flooded with natural light, giving it a bright and airy atmosphere. In addition, guests can also enjoy a range of [vineyard tours and tastings](#).

### **Banana Tree, Cardiff, Wales**

*Just opened*

[Banana Tree](#) has opened a new space in Cardiff, serving its signature blend of vibrant southeast Asian street food. Located in the bustling St David's Centre, the 100-cover casual dining venue dishes up Thai, Vietnamese, Malaysian and Indonesian flavours amid brightly lit interiors and jungle murals. Menu highlights include beef Rendang, Singapore laksa, and grilled teriyaki salmon. Vegan and bottomless brunch options are also available.

## **Opening soon**

### **Legado, London, England**

*Opening 28 August 2025*

Chef Nieves Barragán Mohacho (of Michelin-starred [Sabor](#)) returns with [Legado](#), a homage to her Spanish culinary heritage, in collaboration with JKS Restaurants. The 60-cover Mayfair space will offer modern interpretations of classic dishes such as Mediterranean prawns with smoked paprika and Moscatel vinegar, or confit lobster with chili and garlic on a base of rose potatoes. The restaurant's design centres on rustic elegance, featuring terracotta walls, handwoven textiles, and open-fire cooking. In addition, the restaurant will feature a taberna, a 15-cover bar and 18-cover outdoor terrace space for all-day tapas and pintxos.

### **Trillium, Birmingham**

*Opening September 2025*

Michelin-starred Glynn Purnell – known for his eponymous Birmingham restaurant Purnell's which closed its doors in 2024 – is set to team up with Phil Innes of Loki Wine to launch [Trillium](#) in September. Located in the Colmore Business District in the heart of Birmingham, the restaurant will offer flexible dining formats. Guests can choose between classic three-course meals, or a selection of small and larger plates made for sharing. Expect seasonal flavours with global influences and a constantly rotating wine list curated by Innes. The interiors will draw inspiration from the trillium flower – a palette of wine-reds, beetroot, plum, sage and pink – with hand-painted finishes, etched glass, and woodland-style lighting.

### **Tobi Masa, London**

*Opening September 2025*

Acclaimed sushi chef Masayoshi 'Masa' Takayama, formerly of Tokyo's three-Michelin-starred Sushi Yoshitake, brings his culinary artistry to London with Tobi Masa. Set to open in September 2025, it will be part of the highly anticipated [Chancery Rosewood Hotel](#), being developed in the Grade II listed former US Embassy building. The luxury restaurant with minimalist aesthetic will feature just 16 seats around a hinoki wood counter, offering a menu of Takayama's original signature dishes, including tuna tartare with caviar and Peking duck tacos, alongside new creations developed especially for this London offering.