



## Taste Update - October 2024

From Northern Italian cuisine on a Somerset art farm to Manhattan-inspired dining with vintage vibes in Manchester, Britain's culinary scene is thriving this autumn. Indulge in calamari fritti in plush surroundings or enjoy panoramic views of London while savouring fillet steak tartare. Whether it's traditional English dining, comforting European dishes or more exotic flavours, Britain offers a feast for every palate.

Taste

England

Scotland

August 2025

### Just opened

#### **Da Costa, Bruton, Somerset**

*Opened September 2024*

Artfarm's latest venture, [Da Costa](#) is located within Hauser and Wirth Somerset at Durslade Farm, a gallery, art centre and creative space. Inspired by art dealer Iwan Wirth's Italian heritage, the restaurant focuses on northern Italian cuisine, offering a menu of traditional recipes with a modern twist. Diners can enjoy antipasti, homemade pastas, risottos, and daily specials cooked over an open fire, while the open kitchen allows them to watch their meals being prepared. Da Costa highlights seasonal, locally grown ingredients from the farm's walled garden, matched by an eclectic wine list featuring the farm's own wines. Da Costa is open Wednesday to Sunday.

**Briar at Number One Bruton, Somerset**

*Opened September 2024*

[Briar](#), a small farm-to-table restaurant based in the old ironmonger's shop at Georgian townhouse hotel [Number One Bruton](#), offers small plates, snacks, sharing dishes and puddings. Headed by chef Sam Lomas, the focus is on simple food from a daily changing seasonal menu. Ingredients are sourced from the restaurant's kitchen garden alongside local West Country producers. Diners can also enjoy a farmhouse breakfast at Briar including freshly baked bread and croissants, homemade jams, seasonal fruits and compotes, as well as local cheese.

**Dongnae, Bristol**

*Opened September 2024*

[Dongnae](#) serves Korean staples like freshly made artisanal doenjang and gochujang, and traditional Korean BBQ favourites. This neighbourhood restaurant venture is headed by Kyu Jeong Jeon and Duncan Robertson, the chefs and owners of Bokman, found in Bristol's Stokes Croft cultural hub. Highlights include Korean beef tartare, wild mushroom dolsotbap and grilled pork jowl with various in-house condiments. Diners can choose from a value lunch menu, a la carte options, and a Hanjeongsik (omakase-style) menu showcasing some of the chefs' favourites.

**Kitty Hawk, Page 8, London**

*Opened September 2024*

[Page8](#), a boutique hotel in Trafalgar Square, has just opened its new rooftop restaurant, [Kitty Hawk](#). Created by the team behind Aviary, Wagtail and The Botanist at Sloane Square, Kitty Hawk offers panoramic city views alongside a menu featuring dishes like crispy sesame king prawns, yellowfin tuna carpaccio and fillet steak tartare. The restaurant also offers a weekend bottomless brunch with cocktails for £55.

**Engel and Jang, London**

*Opened July 2024*

Located at London's Royal Exchange, [Engel and Jang](#), part of Des Gunewardena's D3 Collective, offers two distinct dining experiences on the mezzanine level of the historic building. Engel is a cocktail bar and performance space inspired by 1920s Berlin. It features Art Deco interiors, innovative cocktails, live cabaret and an outdoor terrace serving a daytime menu of Austrian and German fare. In contrast, Jang provides an intimate setting for modern Korean and Japanese cuisine, with dishes crafted by head chef Dana Choi. The restaurant, decorated with deep red and dark wood accents, features modern takes on traditional Asian dishes, like Korean steak tartare and a Korean BBQ experience.

**Louis, Manchester**

*Opened 13 September 2024*

Located in Manchester's stylish Spinningfields district, the team behind Fenix and Tattu have opened a restaurant and music venue taking inspiration from the definitive New York restaurants of the 1950s. The menu at [Louis](#) focuses on Italian American cuisine, paired with world wines and

classic cocktails. Highlights include calamari fritti, wagyu steak burger in a brioche bun, spicy linguine clams and chicken parmigiano. In keeping with the glamorous vintage theme, the fixtures are classy, from brass rails and low lamps on each table, to red velvet banquette seating and wood panels. To encourage diners to immerse themselves into the glamorous environment, phones are not allowed inside the restaurant.

## **Coming soon...**

### **Sale e Pepe, London**

*From 9 October 2024*

To celebrate the start of the white truffle season, [Sale e Pepe](#) will launch an exclusive *tartufo bianco* menu from 9 October. It will feature dishes that highlight the rich, earthy notes of white truffles, paired with the restaurant's signature Italian dishes. Diners can enjoy freshly made tagliatelle with white truffle, creamy porcini mushroom risotto, and dessert options like panna cotta with truffle honey. This limited-time offering gives truffle enthusiasts a chance to savour autumnal Italian cuisine at this popular Knightsbridge spot, known for serving up classic dishes for more than 40 years.

### **Anglo Thai, London**

*Opening 7 November 2024*

Husband-and-wife duo John and Desiree Chantarasak will open their debut 50-cover restaurant, [AngloThai](#), in November, in partnership with MJMK Restaurants. The move follows nearly four years of pop-ups and residencies. Located on Seymour Place in Marylebone, AngloThai will showcase contemporary Thai-British cuisine, blending bold Thai flavours with seasonal British ingredients. The menu, featuring both a la carte and chef's selections, will incorporate charcoal cooking, coconut smoking and wok-hei techniques. Dishes will include red flesh plum with candied beetroot, Brixham Crab with Exmoor caviar, and Monkfish Jungle Curry. The restaurant's contemporary interiors are the work of Thai-American designer May Redding and aim to create a warm and comforting feel.

### **Pip at Treehouse Hotel Manchester**

*Opening autumn 2024*

New restaurant [Pip](#) will open at the [Treehouse Hotel in Manchester](#) this autumn. Headed by ex-Aumbry chef Mary-Ellen McTague, Pip will serve an all-day menu focusing on local, seasonal produce from sustainable sources. Vegetables will come from Cinderwood Market Garden and Organic North, meat from Littlewoods Butchers, and bread from Companio Bakery, with all seafood sustainably sourced from UK waters. Another restaurant is set to launch on the 14th floor of the hotel in 2025, headed by British chef Sam Grainger.