



Taste Update - December 2024

Britain's dining scene continues to welcome new and revamped restaurants, bringing fresh culinary delights to destinations across the country. Somerset's Michelin-starred Osip has relocated to a larger setting, while Hotori brings an exclusive yakitori haven to the heart of Holborn, London. For fine dining aficionados, Row on 5 debuts in Mayfair, while Birmingham gets a slice of Italian indulgence with La Bellezza's dramatic trattoria. The new year promises global flavours with new launches in Manchester and London too – enough to feast through the festive season and beyond!

[Taste](#)[London](#)[Northeast England](#)[Southwest England](#)[Wales](#)[West Midlands](#)

July 2025

Just opened

Osip, Bruton, Somerset

Re-opened in August 2024

Somerset's [Osip](#) restaurant, helmed by Michelin-starred chef Merlin Labron-Johnson, has re-opened in a restored 18th-century building near Bruton. Having outgrown its previous home, the refreshed 38-cover venue offers menus focusing on sustainability and a strong farm-to-fork ethos, showcasing biodynamic produce from nearby farms and orchards. The interior features muted tones, bespoke art and a modern open-plan kitchen blending contemporary design with rustic charm. Floor to ceiling windows offer panoramic views of the garden and surrounding fields. Expect culinary delights like fermented potato brioche glazed in lamb fat, scallops with roe satay and Thai basil, and indulgent desserts like meadowsweet ice cream with blackberries and marigold. The menu is accompanied by a wine and cider list spotlighting small eco-conscious producers, while the restaurant also features four guest rooms above the premises.

Hotori, London

Opened in November 2024

[Hotori](#), on New Fetter Lane in Holborn, brings an exclusive yakitori dining experience to London. Specialising in Japanese skewers cooked over a traditional robata grill, this sleek venue combines authenticity with a modern twist. A menu highlighting seasonal ingredients and classic Japanese small plates is served in a chic, minimalist setting. In addition to prime cuts from the yakitori menu, diners can indulge in Japanese wagyu, along with tempura and chicken karaage, plus lunchtime bento boxes.

Row on 5, London

Opened in November 2024

[Row on 5](#) is a new fine dining spot in London's Savile Row, having opened in November 2024. The restaurant spans two floors and offers a 15-course tasting menu created by Michelin-starred chef Jason Atherton. The culinary experience features a seasonal menu, with each course showcasing the best of British produce. Highlights include Orkney scallop, black truffle and Scottish langoustine. The stylish venue's ground floor boasts a mix of counter dining and tables for 36 diners, while the downstairs area features an open-plan kitchen and bar with room for 22 diners. A private dining area is also available for special occasions.

La Bellezza, Birmingham

Opening on 29 November 2024

Taking over the former Vinoteca site on Chamberlain Square, this opulent 150-seat [trattoria](#) from the Big Mamma group is a real showstopper. Bringing the group's signature Italian flair to the West Midlands, guests can expect indulgent dishes like spiced Cornish lamb linguine or truffle mascarpone spaghetti and carbonara, alongside over-the-top desserts like the six-inch-tall lemon meringue pie. Designed to recreate the atmosphere of an overgrown courtyard in Perugia, the interior features floor to ceiling windows framed by trailing plants, Murano glass chandeliers and dramatic tapestry curtains, making it as much a feast for the eyes as the palate. What's more, the walls are adorned with 5,000 vintage bottles and a six-metre-wide bookcase filled with vintage novellas.

Terra Mare, Cardiff, Wales

Opened in October 2024

Cardiff's [Terra Mare](#) is a new 50-seat Italian eatery near Cardiff Castle, complete with a terrace for all fresco dining. This stylish venue combines cosy booth seating, dark wood panelling and Mediterranean-inspired decor. Helmed by chef Francesco Germinario, the menu offers handmade pastas and signature dishes like Pembrokeshire Atlantic Edge oysters with nduja, and clam, mussel and langoustine stew. Diners can enjoy a two-course menu for £25 or indulge in a seven-course tasting experience.

Opening soon...

Mowgli, Newcastle

Opening in spring 2025

[Mowgli](#) Street Food is set to bring its vibrant Indian street food experience to Newcastle in spring 2025. The new restaurant will be located at 8 Nelson Street, in the beautifully refurbished former Café Royal, a Grade II-listed building. Led by celebrity chef Nisha Katona, Mowgli will feature its signature small plates, from spiced tomato paneer and Goan fish curry to butter chicken. With seating spread across 3,800 square feet of basement, ground, and first floors, the site will blend historic charm and contemporary style.

La Môme, London

Opening in January 2025

[La Môme](#), the renowned restaurant from Cannes, is making its way to London in early 2025, taking over the former space of Marcus Wareing's restaurant at The Berkeley. Set to bring glamorous Riviera vibes to Belgravia, the restaurant will offer Mediterranean-inspired cuisine alongside theatrical flair, such as dishes prepared in front of diners and cocktails shrouded in a cloud of dry ice. The 220-seat dining room and 30-seat terrace will host live music performances, while the bar will serve cocktails and small bites.

Chotto Matte, Manchester

Opening in 2025

Created in 2013 by founder and owner Kurt Zdesar, [Chotto Matte](#) is set to open a new venue in Manchester in early 2025. Crowning the St Michael's development with an impressive 20,000 sq ft rooftop space overlooking Manchester Town Hall, this 450-seat venue promises an electric dining experience with its bold Japanese-Peruvian Nikkei fusion cuisine. Known for vibrant flavours and artful presentation, dishes are expected to combine fresh sashimi with punchy Peruvian spices.

Lina Stores, Manchester

Opening in 2025

Popular London Italian deli [Lina Stores](#) is making its northern debut in Manchester in spring 2025, marking its first venture outside the capital in 80 years. Known for its iconic pistachio green branding and authentic Italian fare, the new 150-seat venue promises an all-day menu of freshly crafted pasta, sandwiches and coffee. Opening in a prime city-centre location, it will blend deli charm with restaurant dining. Whether it's an Italian-inspired breakfast or a pasta-filled dinner, Lina Stores will bring a slice of Soho to Manchester diners.