

We're sorry, this article is only available in English.



Taste Update – Février 2025

Contenu en Anglais. February brings a wave of exciting restaurant openings across Britain, from innovative fine dining to reimagined pub classics. Highlights include Michelin-starred Adam Simmonds unveiling an ambitious tasting menu, and The Bat and Ball in Cuddesdon, Oxfordshire, combining sustainability with hearty British fare. In Scotland, Edinburgh welcomes Barry Fish, a seafood-focused debut from chef Barry Bryson, while Ondine Oyster and Grill prepares to reopen in St Andrews' luxury Seaton House. The latest launches showcase the energy and creativity sweeping through Britain's dining scene.

Gastronomie

April 2026

Just opened

Dove, London

Opened January 2025

Chef Jackson Boxer has launched his new restaurant venture [Dove](#), taking over the former site of his acclaimed seafood-focused Orasay, in Notting Hill. While Dove will continue Orasay's commitment to quality and seasonality, the menu will feature a broader array of flavors and techniques. Expect dishes such as lemon and ricotta dumplings in lobster cream, alongside innovative creations showcasing sustainable British produce, with a focus on vegetables, seafood, and high-quality meats. The intimate, neighborhood-style setting remains a key part of the experience. Boxer, who also operates Brunswick House in Vauxhall, is known for his strong commitment to sourcing ethically and locally.

Voyage by Adam Simmonds, London

Opened January 2025

[Voyage](#), a new restaurant by Michelin-starred chef Adam Simmonds, opened in January 2025 at the Megaro Hotel in King's Cross, London. The restaurant features an ambitious tasting menu with dishes drawing on diverse culinary traditions and regions. The 12-course menu takes diners on a journey through Simmonds' interpretations of international flavours, with each course focusing on a leading ingredient, from Koji pearl barley to langoustine and oysters. Voyage has an intimate setting, with space for around 35 guests, and offers a curated wine pairing to accompany the menu.

Don't Tell Dad, London

Opened January 2025

[Don't Tell Dad](#), a new bakery and restaurant concept, has opened its doors in Queen's Park, London. Created by Daniel Land, co-founder of the chain Coco di Mama, the venue combines a daytime bakery with a neighbourhood restaurant. The establishment aims to provide a relaxed, community-focused space offering seasonal dishes and baked goods made in-house. The bakery section features items such as brown butter hazelnut croissants and sourdough breads, while the restaurant menu includes options like roast lamb with celeriac and cavolo nero. In addition to the food, the restaurant boasts a carefully curated wine list developed by award-winning sommelier Bert Blaize.

OAK, Stadhampton, Oxfordshire

Opened January 2025

[OAK at The Crazy Bear Stadhampton](#) is a fine dining restaurant located in Stadhampton, Oxfordshire. Led by chef Chris Emery, whose experience includes positions at The Waterside Inn and Pollen Street Social, OAK offers a seasonal menu that emphasises premium ingredients and local sourcing. The restaurant provides an intimate 40-cover dining space that balances rustic features with contemporary design. Signature dishes include steamed brill with scallop, fennel, celeriac, and green curry sauce, as well as cured salmon with burnt cucumber, nori, and lettuce purée. OAK is part of the Crazy Bear Stadhampton, an opulent hotel offering in a village around nine miles (14km) to the south-east of Oxford.

The Bat and Ball Pub, Cuddesdon, Oxfordshire

Opened January 2025

[The Bat and Ball](#) is a reimagined village pub combining tradition with fine dining, led by Head Chef Rick Owens, formerly of the renowned Le Manoir aux Quat'Saisons. Revived by the Montgomery Group, the menu highlights sustainability and seasonality, with pub favourites redefined. Among these are a steak burger with English cheddar and crispy bacon, Calnan's sausages with mash and caramelised onion gravy, and a vegetarian Keralan curry. The pub features a 50-cover dining space with a bar, private dining room, and outdoor terrace. Interiors combine rustic charm with modern touches, including terracotta brick walls, forest green banquettes, and parquet flooring.

Il Pastaio by Otello, Glasgow, Scotland

Opened January 2025

[Il Pastaio by Otello](#), located on St Vincent Street in Glasgow, has reopened with a fresh focus and a new head chef, Otello Calvert, known for his Inverness-based food truck, Tagliotello. The restaurant now specialises in traditional Italian pasta dishes, emphasising seasonal and locally sourced ingredients. The menu features classics such as pomodoro and sundried tomato pesto, alongside heartier options like cozze (mussels) and other regional Italian specialties. A selection of Italian desserts and antipasti is also available, offering a comprehensive Italian dining experience.

Opening soon...

Harry's, Rye, Sussex

Opening February 2025

Located at The Gallivant, a seaside hotel near Camber Sands in East Sussex, [Harry's](#) is a relaxed yet refined restaurant celebrating the best of the south coast's seasonal produce. The menu showcases French dishes using locally sourced ingredients, with a strong focus on seafood and sustainability. Signature dishes include Rye Bay fillet of sea bass, grilled veal loin, and vegetable plates featuring produce from nearby farms. Named after The Gallivant's founder, Harry Cragoe, Harry's also offers an extensive selection of English wines, highlighting local vineyards such as Chapel Down and Gusbourne.

Ondine Oyster and Grill, Edinburgh and St Andrews, Scotland

Opening March 2025

Edinburgh's seafood restaurant [Ondine Oyster and Grill](#), formerly located on George IV Bridge, is set to embark on a new chapter in St Andrews. Scheduled to open in spring 2025, the restaurant will take up residence in [Seaton House](#), a new five-star hotel opening in March, overlooking West Sands beach and the Old Course. Ondine in Edinburgh was known for its dedication to high-quality, sustainably sourced seafood and a menu that celebrated Scotland's coastal produce, with a new location in Edinburgh also set to be announced later this year. Previous signature dishes included grilled lobster with garlic butter, as well as oysters served both raw and cooked in a variety of styles.

Barry Fish, Edinburgh, Scotland

Opening February 2025

[Barry Fish](#), a new seafood restaurant from award-winning Scottish chef Barry Bryson, is set to open in Leith, Edinburgh, in February 2025. This marks Bryson's first permanent restaurant, following the success of his seafood pop-up of the same name. The menu will feature a range of fresh, sustainably sourced seafood, with highlights including seasonal fish dishes, shellfish, and accompaniments that showcase Scottish ingredients. The restaurant will have an emphasis on high-quality produce and ethical sourcing, staying true to Bryson's commitment to sustainability.