



Taste Update – April 2025

Spring is shaping up to be an exciting time for foodies, with a fresh wave of restaurants set to open across Britain. From Manchester to Bath and beyond, new dining experiences are combining seasonal, freshly sourced ingredients with highly creative menus.

Whether craving modern French bistro fare, bold British steaks, or locally inspired brasserie dishes, there are plenty of gastronomic feasts to try. Here's what's coming to tables across Britain soon.

Taste

July 2025

Just opened...

Pip, Manchester

Opened in March

[Pip](#), the latest venture by former *Good Food Guide* chef Mary-Ellen McTague, has opened on the ground floor of the new [Treehouse Hotel Manchester](#). The restaurant will focus on low-waste, seasonal cooking, showcasing the best of British produce. Diners can expect dishes such as

smoked chalk stream trout with mustard cream, rhubarb ketchup and rye, or hibiscus-glazed beets with radicchio, blood orange and hazelnut. Larger plates include Lancashire hotpot – with options including braised hogget shoulder with oyster ketchup or a roast root vegetable version with mushroom ketchup.

One Club Row, London

Opened in March

[One Club Row](#) has opened its doors on the top floor of [Knave of Clubs](#) in Shoreditch. Led by chef Patrick Powell (previously at Marylebone's luxurious Chiltern Firehouse), the restaurant will have a New York-inspired menu featuring dishes such as steak tartare, whole lobster tagliatelle, and bone-in ribeye with chipotle hollandaise. The 45-seat dining room will also include a bar with ten seats available for walk-ins.

Winsome, Manchester

Opened in March

[Winsome](#), the latest venture from Manchester chef Shaun Moffat, opened in March at 74 Princess Street. Moffat, a former Chef of the Year at the Manchester Food and Drink Festival awards, brings his expertise to this new establishment, offering 'northern hospitality and thoughtful British cooking'. Guests can look forward to dishes created with seasonal, locally sourced ingredients, reflecting Moffat's commitment to contemporary British cuisine. Expect highlights like Shetland monk fish with pepper dulse seaweed sauce or middle white pork chops with conference pears. The interior design of Winsome combines modern aesthetics with a warm, welcoming atmosphere. Whitewashed walls and white tablecloths evoke a minimalist charm, while dark wood banquettes, bentwood chairs, and vintage candlesticks add a touch of warmth and nostalgia. An open galley kitchen spans the length of the dining room, placing the culinary team at the heart of the dining experience.

Opening soon...

Lapin, Bristol

Opening 3 April 2025

[Lapin](#), a modern French restaurant, is set to open its doors in Bristol's vibrant Wapping Wharf. The venture is helmed by Dan O'Reagan and Jack Briggs-Horan, the duo behind the city's acclaimed [BANK](#) restaurant. Lapin aims to bring a modern take on French cuisine and bistro culture to Bristol. The menu will offer a range of starters, mains and desserts, using seasonal produce sourced from across the southwest of England and the group's own allotment. Diners can expect a warm, inviting atmosphere that blends contemporary design with classic French charm.

The Cut and Craft, Manchester

Opening 28 April 2025

The Cut and Craft, a British steakhouse already popular in York and Leeds, is expanding to Manchester in April 2025. The new location will take over the Grade II listed former Manchester and Salford Bank on Mosley Street in the heart of the city. Known for its focus on high-quality steak cuts, the menu will feature everything from oysters and caviar to a variety of steaks, served with a selection of sauces and sides. The Cut and Craft's Manchester location will feature an elegant art deco design for an exclusive dining experience.

Calluna, Whitby

Opening spring 2025

[Calluna](#) is the next big thing at [Saltmoore](#), a newly refurbished coastal retreat on the North Yorkshire coast near Whitby. Opening this spring, it is the fine-dining counterpart to [The Brasserie](#), with a menu developed in collaboration with Michelin-starred consultant chef Tommy Banks. Expect a seasonal menu that showcases the best of North Yorkshire's produce in a sleek, intimate setting. Saltmoore itself has undergone a serious transformation under the ownership of Montana Brown and Mark O'Connor. Formerly Raithwaite Sandsend, the hotel now boasts 43 stylish rooms, a wellness café and a spa – all blending contemporary luxury with its Victorian heritage.

Emberwood, Bath

Opening spring 2025

British brasserie [Emberwood](#) is set to open in spring 2025 within Bath's historic [Francis Hotel](#) on Queen Square. The restaurant will emphasise local and seasonal cooking, drawing inspiration from Bath's cultural heritage. Executive chef David Hazell plans to create 'thoughtful, ingredient-driven dishes that highlight Somerset's rich agricultural landscape', utilising a charcoal-fired hearth in an open kitchen setting. While specific menu items have yet to be announced, diners can expect some of the finest ingredients that Somerset and the surrounding counties have to offer. In addition to the dining experience, the refurbished bar will offer an extensive selection of fine wines and signature cocktails.