



Taste Update – June 2025

Foodies can look forward to a full-blown culinary awakening as summer nears. From butter chicken in a grand Leeds hotel to fire-roasted monkfish in Bath and Nikkei feasts on Manchester rooftops, Britain's food scene is burning hot – sometimes literally. This month brings us open-flame delights, cocktails with a side of molecular wizardry, and Yorkshire curd tart with a cardamom twist. Whether diners fancy wine bars with a retro twist in Folkestone or Ukrainian fine dining in Notting Hill, there's a table waiting.

August 2025

Cinnamon Kitchen, Leeds

Just opened

The opening of [Cinnamon Kitchen](#) in Leeds marks the brand's first venture outside London. Located within the historic Queens Hotel, the 105-cover restaurant brings executive chef Vivek Singh's modern Indian cuisine to the heart of the city. The menu draws inspiration from a journey through 12 Indian states, offering dishes like Old Delhi Butter Chicken, Lamb Rogan Josh Shepherd's Pie, and Leeds exclusives such as Yorkshire style Curd and Cardamom Tart.

Emberwood, Bath

Just opened

[Emberwood](#), Bath's latest culinary destination, opened its doors at the start of May within the historic Francis Hotel on Queen Square. Led by executive head chef David Hazell, the restaurant offers a modern British brasserie experience centered around open-fire cooking and seasonal, locally sourced ingredients. Signature dishes include coal-roasted Cornish scallops, dry-aged Côte de Boeuf, and whole monkfish tail with cured lardo, all prepared over a charcoal-fired hearth. Complementing the menu is a curated drinks list featuring Emberwood ale, and inventive cocktails crafted by Zoe Burgess of independent drinks consultancy firm Atelier Pip.

Pyro, London

Just opened

[Pyro](#), the debut restaurant from chef Yiannis Mexis, has launched in Southwark, London, a short walk from Borough Market. Drawing from his Greek heritage and experience in Michelin-starred kitchens like The Ledbury and Hide, Mexis offers a modern Greek menu centered around open-fire cooking. Dishes include coal-seared bass, barbecued octopus, and 50-day aged Angus ribeye, all designed for sharing. Complementing the food, mixologist Ana Reznik (formerly of A Bar with Shapes for a Name) has curated a cocktail menu featuring Greek ingredients like mastic and preserved bergamot. The restaurant boasts an open kitchen, a garden terrace, and a late-night bar.

Town, London

Just opened

[Town](#), the latest venture from chef Stevie Parle, has opened on Drury Lane in Covent Garden. The restaurant champions regenerative farming and sustainable British produce, featuring ingredients like wine-cured Wildfarmed beef from Oxfordshire and seasonal vegetables from The Goods Shed in Canterbury. The kitchen is led by executive chef Olly Pierrepont (formerly of Luca and La Trompette) and head chef Andy Bright (ex-Kerridge's Bar and Grill), offering dishes such as potato sourdough, char-grilled hispi, and Welsh lobster in house-made XO sauce. The bar, curated by Kevin Armstrong of Satan's Whiskers, serves inventive cocktails alongside a thoughtfully selected wine list.

Sino, London

Just opened

Founded by Polina Sychova and led by chef Eugene Korolev, [Sino](#) reimagines Ukrainian cuisine through a contemporary lens. Having opened in May in Notting Hill, the menu features dishes like aubergine marinated with dill, fennel, and garlic; beef tartare with mushrooms, Jerusalem artichokes and lovage; pork belly with beetroot, smoked pears and pickled walnut; and dumplings with ox tail, beef broth, and mushroom garum. Cocktails, crafted by Ukrainian mixologist Ana Reznik, incorporate Ukrainian ingredients using molecular methods. The restaurant's name, meaning 'hay' in Ukrainian, reflects its cultural roots and is echoed in its interior design.

Opening soon...

Circolo Popolare, Manchester

Opening 6 June 2025

[Circolo Popolare](#), the Italian trattoria from Big Mamma Group, is set to open its Manchester outpost on 6 June at No. 1 St Michael's, Deansgate. This 280-cover restaurant, inspired by Sardinian festas, will feature an opulent two-floor layout with eucalyptus-draped ceilings, antique furnishings, and an Italian wishing well. Campanian-born head chef Alfonso Esposito will lead the kitchen, crafting a menu that includes signature dishes like cheese wheel pastas and a towering six-inch lemon meringue pie, alongside new offerings such as grilled meat and fish skewers.

POMUS, Folkestone

Opening summer 2025

[Pomus](#) is opening a new restaurant in Folkestone. Hot on the heels of his Margate flagship, Ryan Jacovides is bringing wine, small plates and mid-century flair to the town's buzzing Creative Quarter. Housed in the former Brewery Tap pub on Tontine Street, the 80-cover spot will serve Kentish-sourced seafood, sandwiches by day and snacks by night. Expect art shows, a retro Formica bar top, stained glass windows, and a beer garden for sun-drenched afternoons.

Chotto Matte, Manchester

Opening summer 2025

[Chotto Matte](#), the acclaimed Japanese-Peruvian restaurant, is set to open its first UK location outside London, perched atop the new St Michael's development in Manchester city centre. Spanning 20,000 square feet, this 450-cover rooftop venue will be one of the largest restaurants in the city. The space will feature signature elements like robata grills, lava stone accents, graffiti-inspired art, and a firepit terrace overlooking Manchester Town Hall. The menu will celebrate Nikkei cuisine, blending Japanese and Peruvian flavours with dishes such as ceviche, anticucho BBQ, and table-side torched sushi. Complementing the food will be the Tokyo-to-Lima cocktail collection, offering a range of inventive drinks.