



Cornwall

Zacry's

Cornish food with US influences
Combining contemporary American food with local Cornish cuisine and other international influences, the new Zacry's restaurant at Watergate Bay Hotel aims to build on the bay's reputation as a food destination. Executive chef Neil Haydock's creations include the ZF (Zacry's Fried) rabbit, celeriac and apple slaw as well as crispy rock shrimp and white truffle oil. The bright interior references the location with a seaside theme but also the classic French brasserie aesthetic, with its tan leather banquettes, zinc-wrapped refectory tables and floor-to-ceiling windows.

Watergate Bay, Cornwall TR8 4AA
01637 861231

www.zacrys.com



London

Kurobuta

Hallsworth takes two
Chef Scott Hallsworth is opening a second Kurobuta site in Marylebone after the success of the inaugural Kurobuta pop-up on London's King's Road, which continues to trade. Like its older sibling, the new restaurant is inspired by Japanese izakayas, which serve tapas-style dishes and drinks in a relaxed setting. Kurobuta offers fresh sushi and robata-cooked dishes, including Hallsworth's signature barbecued pork belly in steamed buns. Open all day, it serves east-meets-west breakfast pastries such as croissants with green matcha-tea butter in a casual space designed by Salon Edesia.

17-20 Kendal Street, London W2 2AW
020 3475 4158

www.kurobuta-london.com



London

Dindin Kitchen

Persian food goes fast-casual
Iranian entrepreneur Vida Tayebi has left behind a successful career in the City to open Dindin Kitchen, an all-day fast-casual restaurant on London's Gray's Inn Road. With just 30 covers, the restaurant is takeaway-focused and offers a tight range of dishes including grills, flatbreads, soups and salads. Breakfast features a selection of baked eggs, as well as interesting breakfast wraps and a full 'hot drinks to go' list. A small selection of fresh pastries gives the concept all-day appeal, as does a range of ice cream and sorbets including a Persian granita topped with Morello cherries, citrus juice and rose water.

52 Gray's Inn Road, London WC1X 8LT

www.dindinkitchen.com



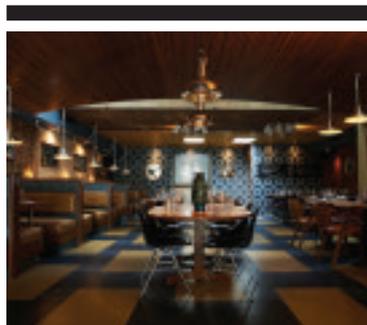
Brighton

Coggings & Co

Going local for burger buffs
Andrew Coggings has opened a burger restaurant on the former site of Blenio Bistro in Brighton's Seven Dials area. Coggings - who is a well-known face in the city, having operated quality food pubs including the Preston Park Tavern - says Coggings & Co is sustainability-focused with attention paid to sourcing and using local products. The burger list is small but eclectic and a well-thought-out kids' menu signals Coggings' intention to create a neighbourhood haunt. The drinks list includes a selection of local beers, wines and fruit juices.

87-93 Dyke Road, Brighton, East Sussex BN1 3JE
01273 220220

www.coggingsandco.com



London

Rotorino

A taste of Italy in the East End
Stevie Parle has launched a follow-up to his successful west London restaurant Dock Kitchen. Parle is known for his eclecticism in the kitchen but Rotorino, in Dalston - quite a hike from the chef's inaugural Ladbroke Grove restaurant - will focus on the dishes and ingredients of southern Italy. Backed by bar entrepreneur Jonathan Downey, the space comprises a 60-cover all-day restaurant with a huge communal table and a 40-cover wine bar, which will offer a tight menu of small plates. The drinks list includes craft beers and trendy sparklers such as Lambrusco, Moscato and Franciacorta.

434 Kingsland Road, London E8 4AA
020 7249 9081

www.rotorino.com



Pembrokeshire

Coast

Spotlight on Pembrokeshire's finest
Will Holland can now be found cooking at Coast, a new beach-side restaurant in Saundersfoot, Pembrokeshire, created by the team behind nearby boutique hotel The Grove. The high-profile chef made his name and won a Michelin star at Ludlow restaurant La Bécasse but Holland is quick to point out that Coast is not a fine-dining restaurant, rather a quality mid-market all-day operation that brings Pembrokeshire food producers to the fore. An impressive new-build overlooking Coppet Hall beach, the restaurant seats 55 guests and up to 80 on the front terrace.

Coppet Hall Beach, Saundersfoot, Pembrokeshire SA69 9AJ
01834 810800

www.coastsaundersfoot.co.uk

Also Open

Red Dog South

The owner of Hoxton Square's popular Red Dog Saloon and Red Dog American Sandwiches is venturing south to Clapham for its latest US-style barbecue joint. Serving authentic Kansas City-style barbecue alongside burgers - which can be pimped with extra barbecue meats - wings and southern-fried chicken, Red Dog South also boasts a 32-cover terrace and occupies a prime spot just opposite Clapham North tube station.

www.reddogsaloon.co.uk

Hare and Hounds

The Hare and Hounds has reopened in Brighton following a major refurbishment from new owner Indigo Leisure, which operates a number of other pubs in the area including The Good Companions and The Wick. Thanks to a team-up with Greenwich-based Meantime Brewing Company, it is the first pub outside London to serve brewery-fresh beer straight from the tank. Popular Brighton Mexican restaurant La Choza has taken on the food element of the business, offering a wide range of dishes including pork tostadas and quesadillas.

www.hareandhoundsbrighton.com

Patty & Bun

The team behind Patty & Bun has launched a second location just outside London's Liverpool Street station on the former site of Ping Pong's short-lived Now format. The 20-seater restaurant offers a slightly smaller menu than the group's inaugural site in Marylebone with no desserts, but the burgers are all present and correct including the famous 'Ari Gold' cheese burger and Lambshank Redemption burger. A takeaway service is also available.

www.pattyandbun.co.uk