

Also open this month

1 London

United Ramen

Competing with the wealth of fast-casual dining options on bustling Upper Street in London's Islington is not an easy task, but American entrepreneur Aaron Resch has come up with a concept that's different enough to succeed. United Ramen combines traditional Japanese ramen noodle dishes with British, Chinese, Indian, Korean and US influences to create what Resch calls 'cultural mash-ups'. British Bulldog ramen, available only on weekends, features roast beef and mini Yorkshire puddings in a potent wasabi gravy, while Yankee Doodle Ramen Noodle involves BBQ pulled chicken, buttered sweetcorn and crispy bacon.

105-106 Upper Street, London

unitedramen.com

2 London

The Fish & Chip Shop

Former Caprice Holdings CEO Des McDonald has headed to the City for the second branch of his new wave fish and chip restaurant. Like the Upper Street original, The Fish & Chip Shop majors on line-caught cod, haddock and whiting from Brixham that is either served grilled, or fried in a batter made with beer from the Camden Brewery. But it's not just posh fish and chips; a raw bar serves oysters, lobster and fruits de mer and the main kitchen knocks out a range of eclectic seafood dishes including monkfish vindaloo.

69 Broad Street, London

thefishandchipshop.uk.com

County Durham

Mohujos

Wendy Sayers has taken the former Pappa Razzo in Stockton town centre for the second branch of her Mexican restaurant Mohujos. The original branch in nearby Billingham has garnered a loyal following for its fresh,

authentic takes on Mexican classics that eschew Tex-Mex influences. Head chef Andrew Laverick's menu includes pollo encacahuatado with peanut mole. Interiors take inspiration from the Day of the Dead Festival with the emphasis firmly on informality and fun.

9 Finkle Street, Stockton-on-Tees, County Durham

mohujos.co.uk

3 London

Bourne & Hollingsworth Buildings

Pitched as a modern all-day brasserie and bar, Bourne & Hollingsworth Buildings is located just off Exmouth Market and is from the same stable as trendy bars Blitz Party and Prohibition. The site comprises a 70-cover restaurant and greenhouse, a relaxed café area, private rooms and a large bar serving the brand's signature cocktails. The head chef is 27-year-old Frenchman Alex Visciano, whose CV includes Le Meurice and Michel Rostang (both in Paris). He has been given a brief to create a modern British take on traditional brasserie food. The design of Bourne & Hollingsworth Buildings is a collaboration between the in-house creative team, Lionel Real de Azua of Red Deer Architects and Louise Davies of Box 9 Architects (Riding House Café, Pizza East, Soho House Berlin).

42 Northampton Road, London

bandhgroup.com

Essex

Fulton's on the Green

Fulton's Restaurants - the restaurant arm of foodservice business Graysons Hospitality - has reopened Grahams on the Green in Writtle as Fulton's on the Green. Culinary director Simon Silvester has replaced the modern European dishes with a more

patriotic line-up of seasonal British plates at approachable prices including local chicken and baby leek terrine with quail egg and bacon salad and sautéed guinea fowl with girolles and caramelised shallots. Just outside Chelmsford, the restaurant has been given a decorative overhaul and the bar area has been redesigned. The new opening brings Fulton's Restaurants - which is owned by ex-Compass boss Sir Francis Mackay - up to two restaurants and a number of new sites are in the pipeline.

12-14 The Green, Writtle, Essex

graysonsrestaurants.com

4 London

Swingers

First bowling, then ping pong and now crazy golf is the latest activity to be worked into a high-quality hospitality format. Located in Shoreditch, the brilliantly named Swingers fuses a nine-hole mini golf course with high-quality street food and a 1920s-style bar. Street food players in attendance include Patty & Bun, Pizza Pilgrims and Hix Fishdogs. The pop-up runs for just three weeks but may be extended if it proves popular, which seems likely.

7-11 Hearn Street, London

swingersldn.co.uk

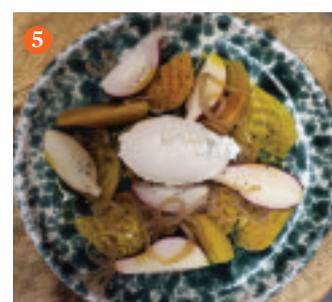
5 Dorset

Brassica

Canteen co-founder Cass Titcombe has opened a restaurant in Beaminster with partner Louise Chidgey. Menus will change daily according to what's in season, and where possible the kitchen will use ingredients either grown, raised, caught or collected in Dorset and the south-west. Chidgey's father - an experienced wine merchant - has devised an exclusively European wine list.

4 The Square, Beaminster, Dorset

brassicarestaurant.co.uk



Coming soon

Frescobaldi

London

A restaurant from one of Italy's oldest wine dynasties will open in Mayfair later this month

Silo

Brighton

Douglas McMaster brings his waste-free restaurant to central Brighton early next month

Herman ze German

London

Wurst-specialist Herman ze German launches its third London site in Charlotte Street this month

Bo Drake

London

This Korean barbecue joint is due to arrive in Soho early next month after a small delay