

# Also open this month

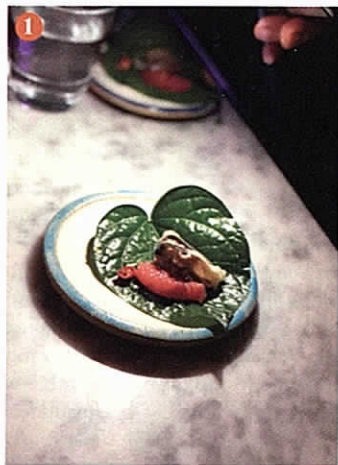
1 Brighton

## Lucky Khao

Mike Palmer has opened a northern Thai barbecue restaurant in the space that once housed Pike & Pine following a parting of ways with his chef and business partner Matt Gillan. Palmer has already hosted Lucky Khao pop-ups with head chef Luke Larsson, who - along with other members of the team - have done stints at high-profile Bangkok restaurant Bo.lan. The menu includes charcoal Thai aubergine with northern herbs, larb spice and fish sauce; whole deep-fried local seabass, topped with garlic, sweet fish sauce and shallots; and 18-hour smoked beef brisket with a sauce made with palm sugar, shallots, fish sauce and fresh herbs.

1d St James's St

[luckykhao.com](http://luckykhao.com)



2 London

## Mr Todiwala's Kitchen

Indian chef Cyrus Todiwala has opened a second site under his Mr Todiwala's Kitchen brand. The restaurant follows Todiwala's inaugural hotel restaurant in Heathrow Terminal 5, which opened in 2011. The new Docklands site will explore the chef's Parsee heritage with dishes including venison tikka aflatoon; beef xacutti; and leeli chutney ni salmon. The double height space has been overseen by Design LSM and features a huge elephant, sari fabrics and hanging copper pots. Todiwala worked for Taj group before opening Café Spice Namasté with wife Pervin in 1995. He is now among the UK's most recognisable Indian chefs and was awarded an OBE for services to the hospitality industry in 2010.

2 Lincoln Plaza, Canary Wharf

[lincolnplazalondon.co.uk](http://lincolnplazalondon.co.uk)

the group - is overseen by former Racine chef Henry Harris. On Chiswick High Road, The Crown is in the space that was once home to European restaurant Carvosso's. Harris - who lives down the road in Acton - serves a simple, ingredient-led menu with some Sicilian influences. Dishes include red mullet, Savoy cabbage hearts, Pink Fir Apple potatoes, ink bourride sauce; and braised oxtail in barolo, polenta and wild mushrooms with herb crumb. As at the other pubs in the group - which include The Hero of Maida and The Coach in Clerkenwell - there is a focus on Sunday lunch. Harris' latest was originally going to be called The Harlot in reference to Hogarth's famous *A Harlot's Progress* painting, but had a change of heart after receiving 'feedback' from Chiswick locals.

210 Chiswick High Road, Chiswick

4 London

## Da Terra

The east London space that once housed Nuno Mendes' Viajante and Lee Westcott's The Typing Room is now home to Da Terra, a collaboration between hotly tipped young chefs Paulo Airaud and Rafael Cagali. Argentine-born Airaud has a CV that includes The Fat Duck and Arzak and currently oversees Amelia in San Sebastian. Cagali has an equally glowing CV that includes Simon Rogan's Aulis, Martin Berasategui and The Fat Duck (where he met Airaud). The tasting menu-only restaurant offers nine courses of South American-style dishes with Italian influences. These include diced scallop with apple, dill and sea fennel; and sardine with beetroot and crème fraîche.

Town Hall Hotel, Patriot Square

[townhallhotel.com](http://townhallhotel.com)



5 North Yorkshire

## The Talbot

The Lucky Onion founders Sam and Georgie Pearman have reopened The Talbot in North Yorkshire, following a one-month closure and refurbishment. Georgie - who designed all of the Cotswolds-based group's sites - has led the revamp of the riverside inn, giving it a contemporary yet rustic feel. New head chef Robert Brittain has worked with Sam to create menus that champion local produce. Plates include double bone-in rib of Yorkshire shorthorn beef, hand-cut chips, bone marrow, spinach and Yorkshire gravy; and twice-baked Dale End cheddar soufflé, spinach and grain mustard. In 2017, the Pearmans left The Lucky Onion Group, which is now owned by ex-Superdry CEO Julian Dunkerton.

Yorkersgate, Malton

[talbotmalton.co.uk](http://talbotmalton.co.uk)

3 London

## The Crown

Harcourt Inns' fourth London pub serves a largely Med-inspired menu that - like the rest of the venues in