



NEWS

London's hottest restaurant openings: November 2023

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By Louis Thomas

From the first new Jamie Oliver joint in four years to a three storey whisky bar in Soho, November is shaping up to be another exciting month for food and drink fans in London.

Dram Bar – 1 November



Tucked within a 17th century Grade II listed building on Soho's Denmark Street, over three floors Dram Bar will offer two bars, a private pool room (as in for playing games

English

Covent Garden's Theatre Royal seems to be a much more upmarket affair. Head chef Chris Shaill, who previously worked alongside Oliver for eight years at Barbecoa, has developed a menu that places the emphasis firmly on British produce: devilled eggs with Exmoor caviar, Loch Duart salmon cured in beetroot and vodka with horseradish soured cream, a mound of roast Sutton Hoo chicken, Royal Windsor Park venison ragù, and hot apple brioche pudding served with caramelised cinnamon apples and vanilla custard.

Filipe Bhering, formerly of Annabel's and KOL, has curated the wine list, with an extensive by-the-glass offering thanks to Coravin. Jay Rivera, formerly of Fifteen and Barbecoa, has developed the cocktail selection, including a Margarita utilising mezcal, yuzu sake and smoked jalapeños.

Oliver said of this new project: "The emotion of food, family and home is what I want to bring to life in our Catherine St restaurant. We want every single guest to feel cherished and welcomed, knowing they will be tucking into incredible food, made from the best ingredients, prepared with love and served in an inviting and comforting space."

To find out more, [click here](#).

Walmer Castle – 1 November



English

After a fair bit of restoration, this almost 180-year-old Notting Hill public house will be reopening to the general public. Jack and Poppy Greenall, publicans behind The Surprise in Chelsea, worked with Isabella Worsley Ltd on the redesign, as well as a number of other craftspeople, including Rupert Bevan, who made the bar, and Jack Penny, who created some of the artwork that hangs in the snug. Dishes on the menu include celeriac & truffle pie, and North Yorkshire venison carpaccio.

To find out more, [click here](#).

Bar Levan – 23 November



Credit: Nic Crilly Hargrave

The team behind Levan in Peckham will be adding a 34-seater natural, organic and biodynamic wine-focused bar next door. Drawing inspiration from the wine bars of the French capital, there will be, in addition to the list of bottles and ‘one offs’ by-the-glass, small plates including rillettes, charcuterie, cheese and, perhaps most excitingly, a croque monsieur described in a press release as “very naughty”. Chef takeovers have also been teased.

Co-owner Mark Gurney said: “Our love of Paris, and the wine bar scene over there is no secret, we wanted to bring a slice of that to South London. We’re hoping Bar Levan will be somewhere you want to hang out, it’s got a banging sound system and some wicked wines – we’re looking forward to opening the doors in November.”

English