



Le Comptoir Robuchon

# Winter London **restaurants index**

BY THE PEOPLE THAT RESERVE  
**MORE TABLES** THAN ANYONE ELSE.

**TEN**



# Foreword



Patrick Crichton - Stuart

The second half of 2019 saw a couple of huge new openings that demonstrated the dining scene in London is more competitive than ever. Despite only opening in early November, Amazónico entered our most requested list over the six-month time period at number three, with The Ivy Asia St Paul's at a very respectable number seven. Other new openings that made waves in the capital were Davies and Brook at Claridge's, Decimo at The Standard, The Betterment by Jason Atherton, Le Comptoir Robuchon and 14 Hills from restaurant giant D&D.

Norma on Charlotte Street was also an interesting opening given that it's owned by the hotel group, Stafford Collection, who also own the Stafford Hotel in Mayfair, which houses the very popular The Game Bird. The group looked at the average length of a guest stay and wanted to give patrons the option to visit one of their restaurants in another London

neighbourhood. Plenty of hotel groups in the US do this but the Stafford Collection is the first in the UK to do so – will others follow suit?

As you can see from our top 25 list, food inspired by the flavours and cultures of Asia remains a firm favourite among our members, with four of our top five focusing on the food of China and Japan. As we've mentioned before, we put this trend down to members generally wanting to eat lighter meals without sacrificing the experience these destination restaurants offer.

Despite the hype around the next big London opening, our members remain loyal to the top dining institutions across the capital. This is evidenced by Zuma, The Wolseley, Scott's, Hakkasan Mayfair and The Ivy all featuring in this top 25 and they have done so consistently.



# Top 25 (2014 & 2019)

OUR MEMBERS TOP 25 MOST BOOKED RESTAURANTS IN LONDON

■ New to the Top 25    ▲ Up    ▼ Down

## 2014

1	Chiltern Firehouse
2	Sushisamba Liverpool Street
3	City Social
4	Ting at The Shard
5	Hutong
6	Aqua Shard
7	Gymkhana
8	Oblix
9	Berners Tavern
10	Duck and Waffle
11	Balthazar London
12	Zuma
13	Hakkasan Mayfair
14	Maze Grill Park Walk
15	Roka Mayfair
16	Novikov - Asian
17	Coya Restaurant and Pisco Bar
18	Dinner by Heston Blumenthal
19	Lima Floral
20	Fera at Claridge's (CLOSED)
21	Chotto Matte
22	Scott's
23	The Ivy
24	Sake No Hana
25	The Wolseley

## 2019

1	Sexy Fish	■
2	Sushisamba Liverpool Street	▲
3	Amazónico London	■
4	Zuma	▲
5	The Ivy Chelsea Garden	■
6	Chiltern Firehouse	▼
7	The Ivy Asia St Paul's	■
8	Hakkasan Mayfair	▲
9	Hutong	▼
10	Scott's	▲
11	The Wolseley	▲
12	Duck and Waffle	▼
13	Coya Restaurant and Pisco Bar	▲
14	The Ivy	▲
15	Park Chinois	■
16	Sushisamba Covent Garden	■
17	Aqua Shard	▼
18	Core by Clare Smyth	■
19	Hide at 85 Piccadilly	■
20	Yauatcha - Soho	■
21	Bob Bob Ricard	■
22	Davies and Brook	■
23	Pollen St Social	■
24	Dinner by Heston Blumenthal	▼
25	Kerridge's Bar and Grill	■



Amazónico London



# Key Takeaways

## MICHELIN LOSING ITS GRIP?

One bit of data that jumps out is that only three of the top 25 restaurants on the second half of 2019 list have Michelin stars (Hakkasan Mayfair at number eight, Core by Clare Smyth at 18 and Hide at 85 Piccadilly at 19). While Michelin won't be losing any sleep over the claim that its influence is on the wane, it does go to show that it's not necessarily something that our members seek out anymore.

Maybe it's sometimes the stifling dining rooms, the pomp and ceremony of each dish requiring five-minute explanations or

the lack of flexibility in menus that is putting people off the more formal fine dining spots.

Or perhaps members are weary of some questionable decisions the tyre manufacturer has made over the past few years. Losing a star in October certainly hasn't affected Yauatcha Soho, which has seen an upturn in requests and enters our list for the first time at number 20.



Hakkasan Mayfair

## LOCATION, LOCATION, LOCATION

Mayfair has dominated over the last five years. In 2014, only Gymkhana featured in our top 10. With the arrivals of Sexy Fish and Amazónico, the resurgence of Hakkasan Mayfair and our members continuing to return to old favourites such as Scott's and The Wolseley, seven of our top 15 were located in Mayfair in the second half of 2019. Furthermore, a total 15 restaurants in the top 25 are in the City or Mayfair, illustrating that restaurants located close to the financial services industry are still reaping the benefits, despite a downturn in expense account meals.



Hakkasan Mayfair

# The icons of the London food scene

ZUMA LONDON

HAKKASAN MAYFAIR

SCOTT'S

THE WOLSELEY

THE IVY

While our members are always very keen to try the hot new openings, there are certain restaurants that have remained established favourites for many years. The five restaurants above have stood in our top 25 list since they opened. These places need little introduction and have become the icons of the London restaurant scene. Their consistently high ranking in our list reflects the increased demand from members for something familiar and classic. In our opinion, they remain in a league of their own.





Hide Above

WHERE TO GO FOR A  
BOOZE-FREE LUNCH

- **Hide at 85 Piccadilly**
- **The Clove Club**
- **34 Mayfair**
- **Cub by Mr Lyan**
- **Tayyabs**

What ever happened to the boozy lunch? Is dry January here to stay? A crackdown on expense accounts coupled with what many would attribute to a millennial influence of being more health conscious, mean that some forward-thinking restaurants have streaked ahead of their competitors on their alcohol-free offering. Look out for the creative mocktails at 34 Mayfair and the alcohol-free pairings at Hide at 85 Piccadilly. Seedlip (the world’s first distilled non-alcoholic spirit) has gone from strength to strength and breweries have got their alcohol-free versions tasting (almost) as good as the real thing. Keep an eye out for the emergence of alcohol-free wine water too. Yes, you read that correctly: wine water.



Those who do drink are looking for increasingly low-calorie options and in New York, there’s a craze around bottled hard seltzers (that’s a vodka soda to you or me). Let’s see if they catch on over here. Finally, look out for wines being produced in the Anatolian region becoming more popular and if you want a masterclass, get yourself to Trivet in London Bridge where sommelier Isa Bal will gladly give you the low-down.



OLD-SCHOOL HOSPITALITY  
AT ITS FINEST

- **Daffodil Mulligan**
- **Casse-Croûte**
- **Bellamy’s**
- **Andrew Edmunds**
- **Bleeding Heart Bistro**

You’ll hear from Richard Corrigan in an upcoming interview that our members seek warmth and familiarity when they visit his restaurants. We have put his latest opening, Daffodil Mulligan, right at the top of the list for wholly embodying this spirit of hospitality. Not on the list but neighbour to Bellamy’s in Bruton Place is the fabulous Les Platanes, which in our opinion is among the capital’s most welcoming dining spots. Likewise, Colbert has also struck the perfect balance of service and if you’re looking for somewhere lively, warm and comforting then opt for the wonderful La Poule au Pot.



Daffodil Mulligan





Nobu London, COMO Metropolitan London



Nobu London, COMO Metropolitan London

## NEWCOMERS TO WATCH OUT FOR IN 2020

- **Manzi's**
- **Kol**
- **Nobu Hotel Marylebone**
- **Unnamed restaurant  
at the Theatre Royal  
from Andrew Lloyd  
Webber and Caprice  
Holdings collaboration**
- **D&D opening in  
Stratford**

By the time you read this, Gymkhana will have opened its doors again and will no doubt be jam-packed with our members. Keep an eye out for Manzi's in Soho – a new seafood restaurant from Corbin & King. Take note of the name Louie too, which is opening in the former Joël Robuchon site in Covent Garden. This London debut from Parisian restaurant powerhouse, Paris Society, promises to cause quite a stir if its sister restaurant in Paris, Girafe, is anything to go by. Rumours are still swirling about Salt Bae opening a Nusr-Et in London but this is yet to be confirmed.





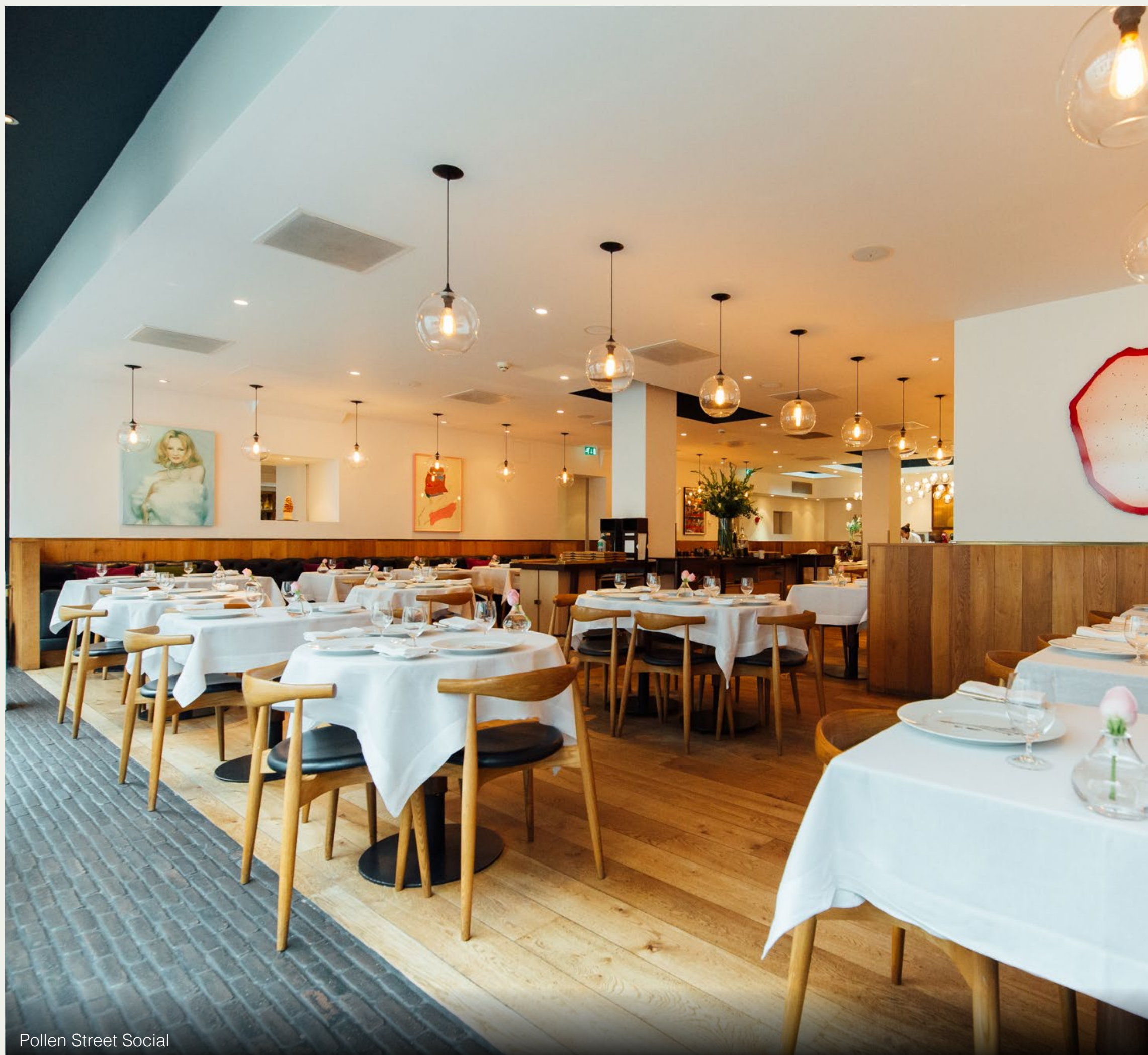
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## OUR MOST REQUESTED MICHELIN-STARRED RESTAURANTS

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- **Hakkasan Mayfair**
- **Core by Clare Smyth**
- **Hide at 85 Piccadilly**
- **Pollen Street Social**
- **Dinner by Heston Blumenthal**

OK, we know what we said earlier but the release of the annual food guide is still the date that is in every restaurateur and chef's calendar. Very early Michelin predictions for the 2021 guide include The Betterment by Jason Atherton, which feels geared up to get a star with its cooking landing somewhere between the Michelin-starred Social Eating House and Pollen Street Social. Nathan Outlaw and Peter Sanchez Iglesias know exactly how to get the inspectors' attention, so expect to see awards for Siren at The Goring and Decimo at The Standard respectively. Shoo-ins include Trivet and Le Comptoir Robuchon, both of which serve outstanding food and have teams who know how to tick the Michelin boxes. We also think this will be the year that Clare Smyth hits the three-star mark at Core (which would be a year overdue in our opinion).



Pollen Street Social





Dinner by Heston Blumenthal







Ten Lifestyle Group is the leading travel and lifestyle concierge service, trusted to help members around the world to better discover, organise, and enjoy travel, dining, live entertainment and shopping.

The Ten Winter London restaurants index is based on Ten's own member data. The research work for the Index was undertaken between 3rd February, 2019 and 5th February, 2019. The research is based on 181,782 dining bookings from Ten's registered UK member base between 1st July, 2014 and 31st December 2014, and 1st July, 2019 and 31st December 2019, for restaurant bookings in London.