

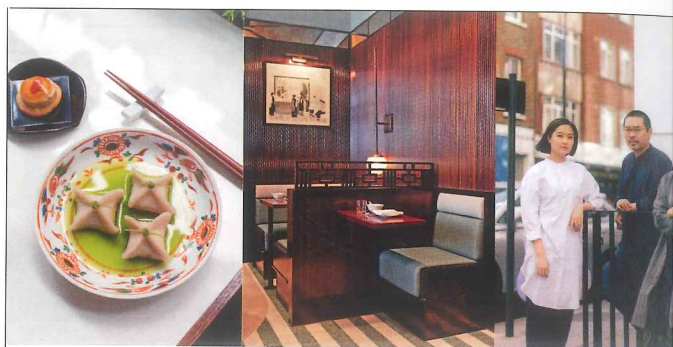


THE MEXICAN CARTEL

Continuing the trend for upmarket tacos and tequila, Cartel has just opened in Battersea to a Mexican wave. The bar and taqueria has more than 70 different tequilas, an extensive cocktail menu and specialises in hand-pressed tacos made with gluten-free flour. Don't miss the chicken cooked in lemon, garlic and mezcal, or slow-cooked beef brisket with chorizo, radish and coriander washed down with Arette, one of Mexico's oldest tequilas. cartelbattersea.co.uk

ANOTHER STEIN?

Rick Stein continues to expand his empire of fine fish-focused restaurants with his latest outpost in Barnes. It's his first restaurant to open in London and occupies a bucolic riverside setting. The Indonesian seafood curry is superb. Make sure you ask for a table with a river view. rickstein.com



MADE IN TAIWAN, EATEN IN SOHO

If you liked the steamed buns of London's Bao, you'll go mad for Xu, a new 76-cover restaurant in Soho by Wai Ting Chung and Erchen Chang. The restaurant channels the authentic flavours of Taiwan through highly stylised plates, with dishes such as crab with chilli and egg drop sauce and diced Mangalitsa pork ribs with rice and foie gras. Xu is set across two floors and has a cocktail bar, Taiwanese tea bar and private dining space, as well as the split-level restaurant. xulondon.com



COME TOGETHER

Leeds recently welcomed Issho (meaning 'together' in Japanese) to the city's Victoria Gate area. Its menu is dedicated to sharing, with dishes inspired by Japanese and Asian cuisine, incorporating the very best of Yorkshire produce. Try smoked Dorset char with wasabi leaf dressing, steamed prawn and salmon gyoza with white soy and mustard or the seared diver scallop, jalapeño and apple, and duck breast with pickled nashi pear.

The Japanese-inspired bar Kori does excellent cocktails to match. issho-restaurant.com



Restaurant news



Ducking and dining in the West End

'Not-to-be missed dishes include the duck burger and a duck jam doughnut that's as lip-smacking as it sounds'

Dan Doherty has just launched an informal offshoot of his 24-hour restaurant Duck & Waffle in the new St James's Market development in London's Victoria. The 120-cover site focuses on duck dishes served every which way, using the sweet and savoury flavours that made Doherty's name when he launched the original site in 2012. The new space is more industrial, with staff so cheerful and enthusiastic you'll want to order everything on the menu.

Not-to-be-missed new dishes include the duck burger with crispy duck leg, and a duck jam doughnut that's as lip-smackingly delicious as it sounds. Fans of the original duck and waffle itself won't be disappointed – they expect to shift 500 a day here – while other signature Duck & Waffle dishes such as barbecue-spiced and seasoned pig's ears, and the Full Elvis, a coronary-inducing mix of peanut butter and jelly 'buttered' waffle with vanilla cream, peanut brittle, fresh berries and caramelised banana. duckandwafflelocal.com