

Mishcon de Reya's Guide to Dining in London

Mishcon de Reya

It's business. But it's personal.



Introduction

Dear friends

As the Mishcon IP team prepares to welcome visitors from around the world to London for the INTA Annual Meeting, we are delighted to share a selection of our favourite places to eat and drink while you are in the capital.

In this interactive guide, you will find personal reviews of an eclectic mix of places from our IP team and colleagues from our wider Innovation department. The reviews include places for a quick bite with colleagues, special locations to meet with clients, and stylish venues to soak up the city's energy. All are in and around the INTA Hubs.

In case you are receiving this from a friend and don't know us or want to get to know us better, we are a leading IP team based in London, Cambridge and Oxford and working internationally. With over 50 lawyers specialising in intellectual property, our team has been instructed in some of the most interesting and complex cases of recent times such as *SkyKick* and *Thom Browne*, and our expertise is recognised in the leading UK legal directories, with top rankings in Legal 500, Managing IP, WTR and WIPR. More information about our IP team can be found [here](#). We are part of a full service firm with a rich history in the UK (you may have spotted us in the Netflix series *The Crown*, or perhaps the film *Denial*). More information about Mishcon de Reya can be seen [here](#).

We hope you enjoy our interactive guide and have the opportunity to sample London's culinary scene while you are here. Should you need any help or advice as you plan your trip, please do not hesitate to contact us.

We also look forward to sharing details of our event in London soon. Do contact me or your usual Mishcon contact if you would like to be added to the list.

Mishcon are excited to welcome you to London!

Best wishes
Sally



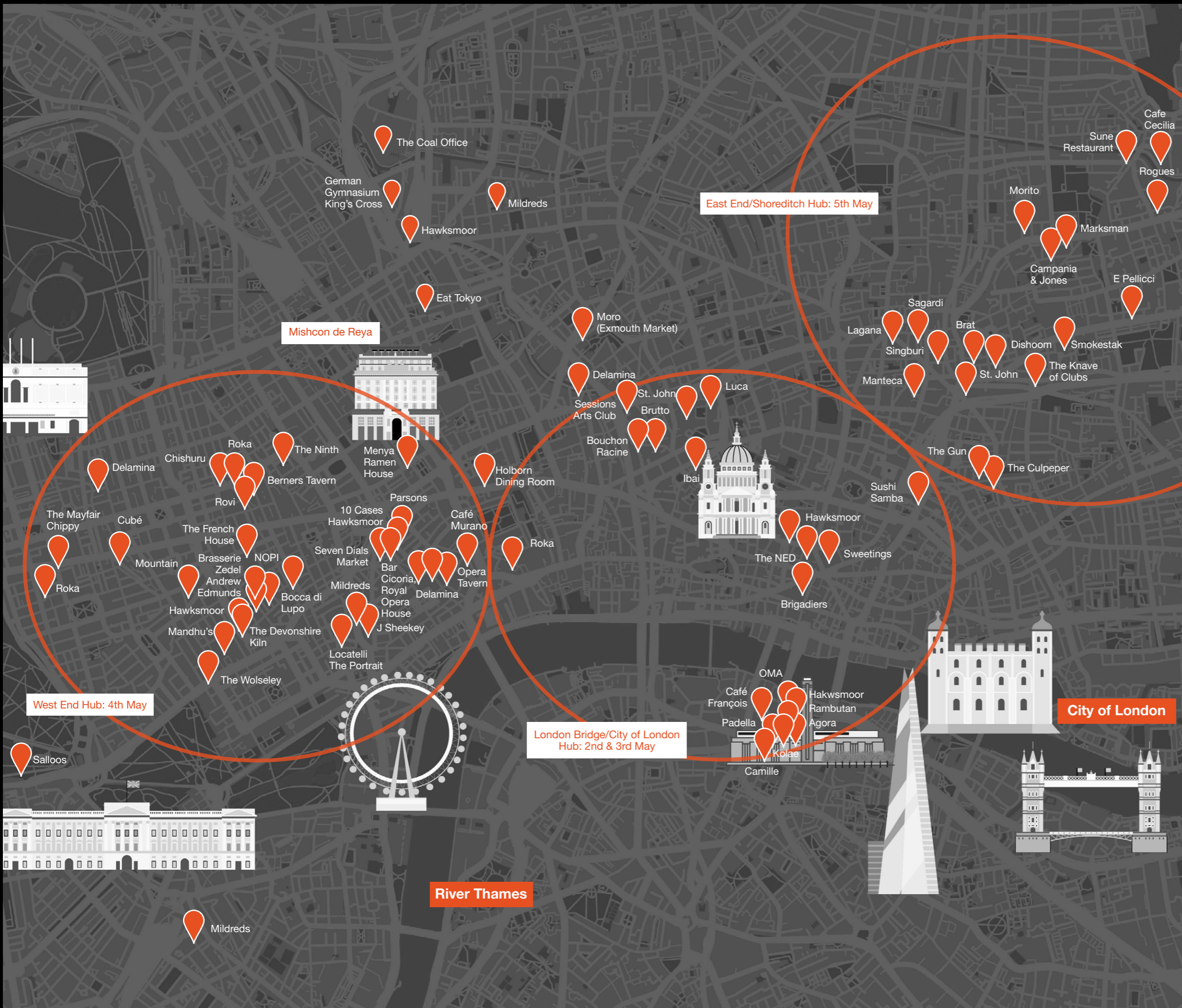
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Mishcon de Reya's Guide to Dining in London



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The Ninth

22 Charlotte Street, London W1T 2NB

[Visit the website](#)



Ashley Williams

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The Ninth really is a little gem in the foodie neighbourhood of Fitzrovia. It picked up a Michelin star a little while ago but maintains an informal, relaxed feel and there is always a buzz in the restaurant.

It delivers brilliant Mediterranean-influenced cuisine with punchy flavours and whether you are a meat, fish or veggie lover, all are done equally well at this joint.

The crab tartlets should always feature as an extra for the table and the wine pairings option is a great way to work your way through a solid wine list.

Desserts are not typically the thing that will pull me back to a restaurant, but you have to order the pain perdu which is probably the only thing on the menu that never changes (think elevated bread and butter pudding). If you have gone too heavy on the savouries grab one to share and then fight over the last bite!

The Devonshire

17 Denman Street, London W1D 7HW

[Visit the website](#)



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At the helm is Oisín Rogers, a landlord who has been working in London pubs for 30 years. Ashley Palmer-Watts (formerly executive chef at Dinner by Heston Blumenthal) heads up the kitchen with a menu focusing on the wood-burning grill and oven - Ibérico pork chops, lamb hotpot, wagyu ribeye and T-bone steaks. As to what to drink, you can't go to The Devonshire and not order a Guinness; the pub is renowned for serving some of the best Guinness outside of Ireland. If you want a table, it is best to book three weeks in advance.

Sushi Samba

Heron Tower, 110 Bishopsgate, London EC2N 4AY

[Visit the website](#)



Louisa Dixon

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Delicious Japanese food with amazing views over London and an exhilarating trip up 38 floors in a glass elevator! Highly recommend the black cod.

Parsons

39 Endell Street, London WC2H 9BA

[Visit the website](#)



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Tucked away in one of Covent Garden's less busy thoroughfares (and next door to a very decent fish and chip shop with a terrible name, The Rock & Sole Plaice (better than a terrible fish and chip shop with a brilliant name)), Parsons is my favourite fish restaurant in London. The small and cosy white tiled dining room is attended to by friendly, green aproned servers who very much know their hake from their haddock. The layered menu of "bits", starters and mains (plus desserts if you have the room) means there is something for everyone who loves all things fish and seafood. Personal favourites are the marinated anchovies, grilled sardines, and lemon sole on the bone. Plus gorgeous chips, hulking chunks of brown bread and butter, and a superb range of fairly aggressively chilled whites (how I like it). By London standards not cheap but not super pricey either.

Hawksmoor

5a Air Street, London W1J 0AD (and other London locations)

[Visit the website](#)



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Hawksmoor Air Street is a beautiful Art Deco space, next to Piccadilly Circus and overlooking Regent Street through stained glass windows. It's known for its amazing high quality grass-fed steak and seafood and regularly features on lists such as the World's 101 Best Steak Restaurants. As well as the steak (and beef dripping chips), I would personally and very highly recommend the peanut butter shortbread for dessert and the salted caramel rolos you can take home in a box.

Other locations include London Bridge, Guildhall, Shoreditch and Canary Wharf.

Seven Dials Market

Earlham Street, London WC2H 9LX

[Visit the website](#)



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With its buzzy atmosphere, diverse food selection, and friendly vendors, Seven Dials Market is the epitome of London.

Far from being a traditional market, Seven Dials is an indoor open space, hosting a selection of independent street food and drinks vendors, from Colombian inspired tacos to West African style Jollof rice.

Personal favourites include the corn ribs at Los Gordos which make the perfect salty snack, and Chai Guys on the upper level make a mean chai. However, one of the main attractions remains Pick and Cheese; a cheese conveyor belt bar!

Of course, if you're looking for something sweet, seek out Wheelcake Island for their famous Taiwanese wheelcake; a thick creamy stuffed pancake which will not leave you indifferent.

Andrew Edmunds

46 Lexington Street, London W1F 0LP

[Visit the website](#)



Cassandra Hill

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Andrew Edmunds in vibrant Soho is known for its stellar wine list. The restaurant's ethos is to provide wine as near to cost price as possible. I can attest to the excellent selection – I did my WSET wine course here. The daily handwritten menu features lovely seasonal produce, with dishes like red mullet with braised leeks and black olive tapenade or confit pork cheeks with almonds. The atmosphere is relaxed with wooden tables in a small Georgian townhouse. The upstairs is preferable to the downstairs, as the candlelit room below can turn rather cosy and romantic in the evening.

Salloos

62-64 Kinnerton Street, London SW1X 8ER

[Visit the website](#)



Angela Fox

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Salloos is a small, intimate, family-run Pakistani restaurant in Knightsbridge. They are famous for their tandoori meats, and the haleem and the chicken karahi are also superb. It's tucked in a quiet mews street a short walk from Hyde Park Corner. The owners are usually on the premises and they and their staff take very good care of their guests. Celebrities have been known to dine there, and Mark Ronson called Salloos "one of my favourite Pakistani restaurants" in an Evening Standard interview.

The Coal Office

2 Bagley Walk, London N1C 4PQ

[Visit the website](#)



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Over the last decade, Kings Cross has been transformed into a thriving hub of great restaurants and bars, nowhere more so than the former coal sheds which now form Coal Drops Yard. However, those INTA members who came to Kings Cross in the late 90s and early 2000s might know this area more for its nightclubs and underground music scene, which means that when you dine at The Coal Office you can enjoy the very best Middle Eastern and Mediterranean small plate cuisine in what used to be The Cross nightclub (home to DJs Judge Jules and Danny Rampling) whilst looking over at the warehouse building (now Uniqlo) that used to house the legendary Bagley's nightclub (home to DJ Carl Cox, Fearless and early performances by The Prodigy). Don't miss the Kubalah (Yemeni Brioche) dipped into Silan & Za'atar.

Eat Tokyo

50 Red Lion Street, High Holborn, London WC1R 4PF

[Visit the website](#)



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I would recommend Eat Tokyo as a great place that has something for everyone from freshly prepared sushi to warm bentos, fresh seafood and fun drinks! The restaurant was established over 40 years ago and most of the chefs have trained in Japan, which brings an authentic taste of Japanese cuisine to central London. The restaurant is a short 5-minute walk from Mishcon's offices and a 10-minute walk from the British Museum. Fun fact: this branch is close to Mishcon's old offices at Summit House, Red Lion Square!

Berners Tavern

10 Berners Street, London W1T 3NP

[Visit the website](#)



Stephanie Foy

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I'm a bit of a fan of Jason Atherton restaurants but one of my favourites is Berners Tavern. It makes an impression from the minute you walk into the large dining room, lit by chandeliers and surrounded by artwork. Although on the expensive side, the food, service and setting, really do make it special, but without being too formal. It's the perfect place for a good Sunday roast, or a brunch; I'd always recommend their "mac and cheese" which just seems to hit different here, and £1 from every portion ordered goes to a children's charity.

Sweetings

39 Queen Victoria Street, London EC4N 4SF

[Visit the website](#)



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Sweetings is a bustling institution in the City of London. The restaurant on this Grade II listed site opened more than 100 years ago, and it feels like not much has changed since. It is only open for lunch, Monday-Friday, and doesn't take bookings so be prepared to get there for 12pm to be sure of a spot. The 'bill of fare' covers a range of seafood, oysters, and comforting home made puddings. The Sweetings Fish Pie is a popular choice, as is the signature drink, the 'Black Velvet', a blend of Guinness and Champagne (though I'm happier with a glass of crisp white wine!)

The French House

49 Dean Street, London W1D 5BG

[Visit the website](#)



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Nestled in the hustle and bustle of Soho, The French House is an iconic pub with a charming upstairs dining room offering authentic French bistro cooking in an intimate setting. Situated in Soho's most vibrant quarter, it's perfectly positioned for pre-theatre dining or exploring the area's bohemian charm, with a strict no-phones policy downstairs making it a haven for genuine conversation over a glass of its many delicious wines! The madeleines are absolutely essential – baked to order and served warm with sunny lemon curd, they're worth the fifteen-minute wait. The confit duck leg is another standout, arriving with bronzed, crackling-like skin.

Opera Tavern

23 Catherine Street, London WC2B 5JS

[Visit the website](#)



Sarah Houghton

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Interesting small plates menu with great wine list and cosy environment. Good for fun, casual dinners/ lunches.

Locatelli at the National Gallery

Sainsbury Wing National Gallery, Trafalgar Square
London WC2N 5DN

[Visit the website](#)



Richard Parsons

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This has to be one of the most picturesque food venues in London, where the art is not just on the plate, but is also on the walls. The menu blends traditional seasonal Italian flavours, inspired by contemporary London. If you haven't filled up on the various pasta dishes, try the Tiramisu! The restaurant's location in the National Gallery makes it a perfect trip to take time out to view masterpieces by Vincent van Gogh, Rembrandt or Canaletto and then recharge with a delicious lunch.

The Portrait by Richard Corrigan

National Portrait Gallery, 2 St. Martin's Place, London WC2H 0HE

[Visit the website](#)



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The views across Trafalgar Square and the Houses of Parliament are spectacular at night, but Portrait is perfect for a weekend lunch. Spend an hour or two wandering the halls of the National Portrait Gallery, jump in the lift to the top floor, and reward yourself with a fabulous lunch. Classy but unfussy, Portrait serves contemporary British and Irish cuisine – so expect super-fresh seafood, meat and game.

Delamina Marylebone

56-58 Marylebone Lane, London W1U 2NX

[Visit the website](#)



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Delamina Marylebone is my favourite London restaurant, perfectly situated near the vibrant Marylebone High Street with its high-fashion boutiques, cafés and restaurants. It offers easy walking access to Mayfair, Oxford Street, Regent Street and Bond Street. The restaurant combines a relaxed, family-friendly atmosphere with beautiful, chic design. The Eastern Mediterranean cuisine is extraordinary, celebrating healthy grilling and roasting with aromatic herbs and spices, including excellent vegetarian options. My favourite dish is the roasted cauliflower, cooked to perfection, buttery soft and infused with spices. It's absolutely healthy and delicious, showcasing the restaurant's mastery of raw ingredients.

Delamina also has locations in Covent Garden (Delamina Townhouse) and Shoreditch (Delamina East).

Roka

71 Aldwych, London WC2B 4HN

[Visit the website](#)



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Roka is a lively Japanese restaurant in Aldwych and other locations across London, known for its robata grill and vibrant atmosphere. The open kitchen is the centrepiece, where chefs prepare dishes inspired by centuries-old traditions from northern Japan. Sharing plates are recommended, with standout options including delicious sushi and sashimi, as well as grilled seafood and tender meats cooked over hot charcoal. Tasting menus are available for those with an appetite and keen to sample a range of flavours. The energy in the dining room is infectious, making it ideal for both business lunches and special dinners. Worth booking ahead to secure a table. Other locations include Canary Wharf, Mayfair and Fitzrovia.

The NED

27 Poultry, London, EC2R 8AJ

[Visit the website](#)



Stuart Lester

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The NED is actually a hotel, but you don't need to be staying there to enjoy it. The building alone is worth seeing – it's the old Midland Bank headquarters designed by Sir Edwin 'Ned' Lutyens, with stunning original features throughout. The Grand Banking Hall now houses eight different restaurants and bars, cleverly divided by the old columns and banking counters so each feels like its own space, though you'll hear the live music from the central stage wherever you are. I'm particularly fond of Malibu Kitchen for healthy Californian food, and Millie's Lounge does a cracking Sunday roast. There's also Nickel Bar for American classics and cocktails. Great for a lively atmosphere.

Chishuru

3 Great Titchfield Street, Fitzrovia, London W1W 8AX

[Visit the website](#)



Eleanor Wilson

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Chishuru is a Michelin-starred West African restaurant in London's Fitzrovia, founded by Joké Bakare, the first Black female Michelin-starred chef in the UK. Chishuru offers delicious, full-flavoured set menu dishes with beautifully balanced spices and modern African influences. I definitely recommend getting some of the house seasoning to take home!

“Chishuru” is a Hausa word which translates to “eat silently” – as in, when food arrives looking so good that the conversation just has to pause for a moment.

The restaurant itself has a warm, authentic community feel and is well worth a visit for a special meal.

Brasserie Zedel Mildreds

20 Sherwood Street, London W1F 7ED

[Visit the website](#)



Mark Dean

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Located close to Piccadilly Circus, Brasserie Zedel is a beautiful Art Deco four-in-one venue hidden away in the basement of the old Regent Palace Hotel. It is one of my favourite venues because of how versatile it is. It has four rooms – firstly a relaxed French style café with late opening hours, secondly a vibey Great Gatsby era American cocktail bar and thirdly an opulent high ceiling French brasserie serving traditional French food at exceptional value. To top it off, it's even got a theatre which shows a mixture of cabaret, music, theatre, comedy, magic and literary events. Beautiful interior, central location, great food and drink – what more can you ask for!

200 Pentonville Road, London N1 9JP

[Visit the website](#)



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Discretely vegan, Mildreds is simply a lovely place to spend some time. The atmosphere is warm and welcoming, the staff are friendly, and there is a wide range of cuisine with plenty to please vegans and vegetarians, and which even avowed meat-eaters will enjoy. Come for favourites which include the Sri Lankan curry, ale mushroom pot pie, and Korean fried chick+n burger. Stay for the excellent drinks, like the zesty lime yuzu spritz and the decadent dark chocolate old fashioned. Leave feeling happy.

Other locations include Covent Garden and Soho.

Café Murano

36 Tavistock Street, London WC2E 7PB

[Visit the website](#)



James Boyle

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Italian restaurants are everywhere in London, but good ones are much harder to find. The reviews and recommendations for Café Murano are there for a reason. The bruschetta with figs is my go to starter, and the rigatoni with fennel is hard to beat. If you're having starters, the large plates for the pasta are really quite large! But perfect if your party is hungry. The service is friendly and fast, perfect for a quick lunch. If you're the kind of person who enjoys cooking and spends time in a restaurant wondering how on earth they created the delicious food in front of you, this is a good place to visit.

Menya Ramen House

29 Museum Street, Bloomsbury, London WC1A 1LH

[Visit the website](#)



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Menya Ramen House is an understated authentic Japanese restaurant specialising in no-nonsense freshly made ramen at reasonable prices with quick service. The noodles are house made 100% Hokkaido wheat. It is a cosy spot next to the British Museum. Japanese food with a Korean twist, with great flavours and a relaxed atmosphere.

Bocca di Lupo

12 Archer Street, London W1D 7BB

[Visit the website](#)



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A short walk from Piccadilly Circus, Bocca di Lupo is a buzzy Italian restaurant that is great for lunch, but also a special place for dinner. Everyone I take there loves it. The chef Jacob Kennedy trained at Moro (Moorish cuisine) and was mentored by its founders. Moro is a favourite although a little further away in Exmouth Market near Islington, however, its sister restaurant Morito is a casual and fun spot for dining in the Hackney/Shoreditch area.

Campania & Jones

23 Ezra Street, London E2 7RH

[Visit the website](#)



Patrick Farrant

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Tucked away off Columbia Road (where on Sundays there is the legendary flower market) is Campania. It's a wonderful, small, beautifully lit Italian restaurant. The range of homemade pasta is mouthwatering. This restaurant epitomises new East End dining at its best. Need to book.



The Mayfair Chippy

14 N Audley Street, London W1K 6WE
138 Brompton Road, London SW3 1HY
[Visit the website](#)



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A really classy take on the quintessential British fare, done with all the flair and flavour you would expect in such well-heeled and famous postcodes. The menus have something for everyone, but you simply cannot go wrong with the traditional fish 'n' chips, whether you're pairing your haddock, cod or hake with mushy peas and chip shop curry sauce or HP gravy. If you have room, try the olives or battered king prawns for starters, or the apple and blackberry crumble with custard for your "pudding". An unbeatable experience to make sure you don't leave London without enjoying some classic British cuisine.

Madhu's

The Dilly Hotel, 21 Piccadilly, London W1J 0BH
[Visit the website](#)



Peter Nunn
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Located in the Dilly Hotel, in the tourist hotspot of Piccadilly Circus, Madhu's is an Indian restaurant that does Indian food well, in style. The high-ceilinged dining room is impressively grand, and the atmosphere is the right mix of buzzing but not too loud to hear your companions. Unlike some high-end London Indian restaurants, the Punjabi dishes are reassuringly traditional (with no shortage of proper curries), but with superb flavours. Madhu's also has a very pleasant bar adjacent to the restaurant, which works well for a pre-dinner drink, and which usually has a table (with sofas) free.

The Wolseley

160 Piccadilly, London W1J 9EB

[Visit the website](#)



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One of the most elegant and convivial dining rooms in London, The Wolseley is an iconic destination. Situated on Piccadilly (next door to The Ritz), it serves classic British and European cuisine in a grand brasserie-style dining room. The all-day concept means you can stop by for anything from a light sandwich, seafood and champagne, afternoon tea and cakes, to a substantial lunch or dinner - or my personal favourite is breakfast (the best smoked salmon and eggs in London). Perfect for those "in between" INTA meetings! Despite its grandeur, the atmosphere is very relaxed - just as perfect for a private tête-à-tête as for a large group. The Wolseley has a second outpost in the City - or its sister restaurant The Delaunay is a short walk from our office and offers a similar concept with a stronger Bavarian influence (don't miss the apple strudel).

OMA

2-4 Bedale Street, London SE1 9AL

[Visit the website](#)



Lewis Cohen

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Borough Market is London's undisputed foodie mecca – home to viral sensations like Turnips' strawberries & chocolate and Bread Ahead's legendary doughnuts, bakery and baking school. Yet amidst this gastronomic theatre, OMA stands triumphant. Always buzzing with energy, this Greek gem delivers some of the capital's finest cuisine. A range of impossibly soft breads that vanish alarmingly quick, perfect for demolishing mountains of dips. This is top-notch Greek cooking that deserves every bit of hype it receives. In a market brimming with excellence, OMA doesn't just compete; it conquers. Make sure you book long in advance otherwise you will not get a table!

Mountain

16-18 Beak Street, London W1F 9RD

[Visit the website](#)



Conor McLaughlin

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Mountain is the sister restaurant of Brat in Shoreditch (also recommended). It focuses on European/Spanish sharing plates. The spider crab omelette is a showstopper standout and a must have. With an open kitchen and closely arranged tables, it's a loud and buzzy setting. Being set in Soho there are a wealth of spots for pre and post dinner drinks.

Other recommended restaurants

10 Cases

16-18 Endell Street, London WC2H 9BD

[Visit the website](#)

Agora

4 Bedale Street, London SE1 9AL

[Visit the website](#)

Bar Cicoria, Royal Opera House

Bow Street, London, WC2E 9DD

[Visit the website](#)

Bouchon Racine

Upstairs, 66 Cowcross Street, London EC1M 6BP

[Visit the website](#)

Brat

First floor, 4 Redchurch Street, E1 6JL

[Visit the website](#)

Brigadiers

1-5 Bloomberg Arcade, London EC4N 8AR

[Visit the website](#)

Brutto

35-37 Greenhill Rents, London EC1M 6BN

[Visit the website](#)

Café Cecilia

32 Andrews Road, London E8 4FX

[Visit the website](#)

Café Francois

14-16 Stoney Street, London SE1 9AD

[Visit the website](#)

Camille

2-3 Stoney Street, London SE1 9AA

[Visit the website](#)

Cubé

4 Blenheim Street, Mayfair, London W1S 1LB

[Visit the website](#)

Dishoom

7 Boundary Street, London E2 7JE

[Visit the website](#)

E Pellici

332 Bethnal Green Road, London E2 0AG

[Visit the website](#)

German Gymnasium King's Cross

King's Blvd, London N1C 4BU

[Visit the website](#)

Holborn Dining Room

252 High Holborn, London WC1V 7EN

[Visit the website](#)

Ibai

92 Bartholomew Close, London EC1A 7BN

[Visit the website](#)

J Sheekey

28-32 St. Martin's Court, London WC2N 4AL

[Visit the website](#)

Kiln

58 Brewer Street, London W1F 9TL

[Visit the website](#)

Kolae

6 Park Street, London SE1 9AB

[Visit the website](#)

Lagana

19 Willow Street, London EC2A 3HU

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Luca

88 St. John Street, London EC1M 4EH

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Manteca

49-51 Curtain Road, London EC2A 3PT

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Marksman

254 Hackney Rd, London E2 7SB

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Moro (Exmouth Market)

34-36 Exmouth Market, London EC1R 4QE

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Nopi

21-22 Warwick Street, London W1B 5NE

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Padella

Borough Market, Padella, 6 Southwark Street, London SE1 1TQ

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Rambutan

10 Stoney Street, London SE1 9AD

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Rogues

460 Hackney Road, London E2 9EG

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Rovi

59 Wells Street, London W1A 3AE

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Sagardi

Cordy House, 95 Curtain Road, London EC2A 3BS

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Sessions Arts Club

24 Clerkenwell Green, London EC1R 0NA

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Singburi

Unit 7, Montacute Yards, 185 186 Shoreditch High Street, London E1 6HU

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Smokestak

35 Sclater Street, London E1 6LB

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St. John

26 St. John Street, Barbican, London EC1M 4AY

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St. John in Shoreditch

94-96 Commercial Street, London E1 6LZ

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Sune Restaurant

129A Pritchard's Road, London E2 9AP

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The Culpeper

40 Commercial Street, London E1 6LP

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The Gun

54 Brushfield Street, London E1 6AG

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The Knave of Clubs

25 Bethnal Green Road, London E1 6HT

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