



**99** OTTOLENGHI *New entry*  
Islington, NI  
Middle Eastern

Score 9.8 Price pp £47

**Signature dish** Roasted aubergine with turmeric yoghurt and pomegranate seeds

Yotam Ottolenghi has built a multi-platform food empire from his fresh-tasting Levantine cuisine in the past decade. Now he has made it on to the Food List — not with Nopi, his

Soho restaurant, but appropriately with his self-named deli-diner in Islington, the list's only cafe. Here, diners queue to sit at the communal table where they can sample freekeh or manouri, possibly seasoned with anardana — all ingredients he has introduced to the fashionable London palate. In the evening it converts into a more continental restaurant, with bookable tables.

"It's an informal environment by any standards, but also incredibly serious," Ottolenghi says of the cafe.

"We're extremely pedantic about quality, and we put every bit of attention, love and care into service."

**DINERS' VERDICT**

"Owning the Zeitgeist", this "understated" deli bewitches Ottolenghi's big fan club — not least for "the best desserts".

**Address** 287 Upper St, London N1 2TZ  
**Phone** 020 7288 1454  
**Web** ottolenghi.co.uk

**97** THE HONOURS *New entry*  
Edinburgh  
French

Score 9.8 Price pp £54

**Signature dish** Rabbit à la moutarde

This luxe bistro, part of Martin Wishart's empire, has a 21st-century gloss, but the menu's heart is in old-school France. Chef Paul Tamburrini calls it "a return to his roots" and produces deliciously unfussy classics, such as chicken fricassee, pork rillettes and poached plaice. There are seats at the bar, where you can eat even if you can't bag a table.

**DINERS' VERDICT**

This "classy" New Town joint "ticks all the boxes" for a "memorable" meal: the setting is "buzzy yet intimate", service "thoughtful" and the "elegant" brasserie food "reasonably priced".

**Address** 58a North Castle St, Edinburgh EH2 3LU  
**Phone** 0131 220 2513  
**Web** thehonours.co.uk

**98** CHAPTER ONE *Re-entry*  
Locksbottom, Kent  
Modern British

Score 9.8 Price pp £56

**Signature dish** Treacle-cured Loch Dart salmon with Asian spices

Classically trained at The Ritz and Chez Nico, Andy McLeish has completed 13 years at Chapter One, where he aims to be "as consistent as we possibly can". A game enthusiast, he hunts and butchers much of the game served in the restaurant, so aim for an autumn or winter visit.

**DINERS' VERDICT**

"A lonely beacon of a type rare in the 'burbs", this "uncompromisingly high-quality" fixture delights "locals and those from farther afield" with "technically excellent" cuisine and "extremely friendly and helpful" staff.

**Address** Farnborough Common, Locksbottom, Kent BR6 8NF  
**Phone** 01689 854848  
**Web** chaptersrestaurants.com

**100** WILTONS *(57)*  
St James's, SW1  
Traditional British

Score 9.8 Price pp £98

**Signature dish** Lobster thermidor

Established as an oyster stall in 1742, Wiltons was appointed Purveyor of Oysters to Queen Victoria in 1884, and seafood classics remain a cornerstone of the menu. Time moves slowly here: Wilton's answer to fast food is daily roasts carved by the trancheur from the guéridon — come on Wednesdays for the Mey Estate Scottish beef.

**DINERS' VERDICT**

"The best turbot", "excellent Dover sole" and "seafood of superb quality".

**Address** 55 Jermyin Street, London SW1Y 6LX  
**Phone** 020 7629 9955  
**Web** wiltons.co.uk

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The Sunday Times Food List was written, designed and edited by: Anna Burnside, Saffron Ellidge, Russell Herneman, Miranda Kaufmann, Cally Law, Bruce Millar, Natalie Reed, Karen Robinson, Jonjo Rooney, Warren Shore and Charlotte Wigram Evans

In next week's Sunday Times: Food List Part 2, our pick of the best 130 restaurants around Britain where you can dine for £6 to £50 a head