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The Capital Hotel's restaurant in Knightsbridge attracted a great deal of acclaim, including two Michelin stars, when Eric Chavot was the incumbent chef. Following his recent departure, the restaurant have recruited Jérôme Ponchelle, who comes with an enviable list of previous experience including The Connaught and Wilton's, with the aim of keeping and building on the excellent reputation that M. Chavot built at the restaurant.

A recent visit indicated that everything is going very much according to plan. The best way to sample M. Ponchelle's cooking is probably to opt for the five-course tasting menu which, although it's boosted by various amuse bouches and other little bonuses, concentrates on extremely high-quality cooking of such combinations as langoustines with slow-cooked pork belly, foie gras with fig chutney and roast fillet of lamb. All of these are presented in an accessible, unpretentious but highly accomplished way. Make sure that you leave room for the cheese board, which must be one of London's best selections of predominantly French cheese.

As ever with tasting menus, your best bet is to try the sommelier's suggestion of wines to match each course (not forgetting a port with the cheese), all of which complement the meal beautifully, including some intriguingly offbeat choices alongside the expected French *grands vins*. All this comes in one of London's most pleasantly intimate dining rooms in a salubrious Knightsbridge location. One hopes that the restaurant continues to go from strength to strength.

22 – 24 Basil Street, London SW3 [www.capitalhotel.co.uk](http://www.capitalhotel.co.uk)

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