

J SHEEKEY

28–34 St Martin's Court,
WC2N 4AL (j-sheekey.co.uk;
020 7240 2565)

If you like a side of sleb (Simon Russell Beale, Dame Helen Mirren, Rupert Everett) with your fish, try Sheekey's. Theatreland's local is handsome, clubby and intimate, with consistently good food – dishes like fruits de mer, fried haddock or slip soles with caper butter. The adjoining lower-key Oyster Bar is especially good for lunch or an early supper. **🍴🍴**



BENTLEY'S

11–15 Swallow Street, W1B
4DG (bentleys.org; 020 7734 4756)
Bentley's has been around since 1916 but, under the watchful eye of the irrepressible Richard Corrigan, it feels bang up to date. Richard's a great one for a party and you'd better join in, either at the bar or Oyster Bar downstairs, which we favour for lunch, or upstairs in one of the more intimate dining rooms for supper. Fish is always top-notch and a recent partnership with mixology maestros Soulshakers has resulted in a rather raffish cocktail list. **🍴🍴🍴🍴**

NEW BONNIE GULL SEAFOOD SHACK

21a Foley Street, W1W 6DS (bonniegull.com; 020 7436 0921)

'A clarion call to British seafood,' say the team at Bonnie Gull, a tiny, 26-seat, new Fitzrovia restaurant that started life as a pop-up seafood shack in Hackney. Goodness, we love this place, from the Portland Pearl oysters and Venus clams to the winkles, whelks and plaice in caper beurre noisette, served with what must be the world's chunkiest, crispest chips. But most of all we love the staff – young, witty, wise, informed and intelligent, as well as passionate about British fish. **🍴🍴🍴**



OUTLAW'S AT THE CAPITAL

NEW OUTLAW'S AT THE CAPITAL 
The Capital Hotel, 22–24 Basil Street, SW3 1AT
(capitalhotel.co.uk; 020 7591 1202)

Nathan Outlaw sounds like a character from *Guy and Dolls*, but you won't find him fixing an illegal craps game or bunking off to the races on a weekday. He's hot from Rock in Cornwall, where he has a two-Michelin-star restaurant, and his new London outpost is just as flawless. On the menu are Porthilly Cornish oysters, langoustines with burnt lime and his signature monkfish and duck, all rather wonderful. **🍴🍴🍴**

WRIGHT BROTHERS

13 Kingly Street, W1B 5PW (thewrightbrothers.co.uk; 020 7434 3611)
The Wright brothers (actually brothers-in-law) cultivate more than five million oysters a year at their Duchy Oyster Farm in Cornwall. Though far from the sea, their London restaurants (Soho and Borough Market) convey all the excitement of the boats coming in. The decoration is maritime without being kitsch and the freshness of the fish is impeccable. Carlingford oysters, Cornish hake and native lobster are just some of the very fine things on offer. **🍴🍴🍴**

WRIGHT BROTHERS

