



THE GOOD FOOD GUIDE 2011

The UK's bestselling restaurant guide



NEW ENTRY**Charlotte's Place****Good ideas and impressive cooking**

16 St Matthew's Road, Ealing, W5 3JT

Tel no: (020) 8567 7541

www.charlottes.co.uk

⊖ Ealing Broadway, Ealing Common, map 1

Modern European | £29

Cooking score: 3**V** £30

Charlotte's Place is a cheery eatery laid out over two floors and lifted right out of its neighbourhood restaurant niche by cooking that tends to impress. It may not be particularly polished or refined – but the manner in which raw materials are combined demonstrates skill. Even when dishes are as simple as game terrine with red onion marmalade, and cod fillet with shallot purée, boulangère potatoes and pea shoots, they have a straightforwardness about them that is appealing. These good ideas are backed up by honest-tasting desserts such as apple and rhubarb crumble, and white chocolate cheesecake with blood-orange sorbet. House wine is £16.

Chef/s: Greg Martin. **Open:** all week L 12 to 3, D 6 to 9.45. **Closed:** 26 Dec to 3 Jan. **Meals:** alc (main courses £12 to £17). Set L £12 (2 courses) to £15. Early D (6 to 7) £25 (3 courses). Sun L £16.50 (2 courses) to £19.50. **Service:** 12.5% (optional). **Details:** Cards accepted. 54 seats. 10 seats outside. Air-con. Music. Children allowed.

ALSO RECOMMENDED**▲ Chiswick House Café**

Chiswick House, Burlington Lane, Chiswick, W4 2QN

Tel no: (020) 8995 6356

www.chgt.org.uk

⊖ Chiswick Park, map 1
Café

This lovely modern café in the beautiful grounds of Chiswick House delivers exactly what it promises. The menu is locally sourced, seasonal and packed with honest, freshly cooked dishes you want to eat; prices are fair

and service is polite. At lunchtime there's a full array of sandwiches, salads, soups and the like, as well as fish pie and seasonal stews. To drink, expect a tempting array of non-alcoholic tipples as well as local beer and wine (from £4.75 a glass). Open all week for breakfast, lunch and tea.

Chutney Mary

Glamorous contemporary Indian

535 King's Road, Fulham, SW10 0SZ

Tel no: (020) 7351 3113

www.realindianfood.com

⊖ **Fulham Broadway, map 3**

Indian | £33

Cooking score: 3

V

Visitors are instantly seduced by the ethnic exoticism, sensuous sparkle and many-coloured opulence of this Chelsea Indian, but its food has also taken on a new vivacity and contemporary edge of late. Chef Siddharth Krishna is firing on all cylinders and creating dishes that are shot through with invigorating flavours and unexpected contrasts: crispy rock shrimps are served with lime and chilli chutney, crushed yam and lentil kebabs are stuffed with yoghurt and red onion, and Kerala-style roast duck comes with black pepper sauce and sweet potato crumble. More conventional ideas also feature in the guise of tandoori prawns with a shrimp paste marinade, genuine lamb shank vindaloo, and a version of chicken tikka masala tweaked with caramelised tomato sauce. The wine list has been intelligently tailored to the food, with prices from £21.

Chef/s: Siddharth Krishna. **Open:** Sat and Sun L 12.30 to 3, all week D 6.30 to 11.30 (10.30 Sun).

Meals: alc (main courses £15 to £24). Set L and D (Sun to Thur only) £22. **Service:** 12.5% (optional).

Details: Cards accepted. 110 seats. Air-con. No music. Wheelchair access. Children allowed.