

Issue 185

# FOOD

July / August 2021

## THE BIG SMOKE

Take alfresco  
cooking next level

### SUSTAINABLE SEAFOOD

Pipe dream or  
possibility?

### UNIQUE PLACES TO EAT

One-of-a-kind dining  
destinations

### STAYCATION GUIDE

Where to eat, shop  
and stay in Bath

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# Bath

As temperatures drop in the east this winter, take the opportunity to explore the South West's most popular city-break destination while it takes a breather from international tourists. From underground Champagne bars to Georgian fairs, here are a few of our favorite places to eat, drink and sleep in the historic city.

The Royal Crescent Hotel

## Where to eat



Oliver The Restaurant

Oliver The Restaurant head chef Chris Chigwell earned accolades and a Michelin star for Bath in 2011 and has retained it ever since, making the restaurant in the basement of the Queensberry Hotel one of the better dining spots in the city. There are five-letter words to signal a couple of hours that nothing goes wrong through one of their "unforgettable" courses chosen between six and nine courses, each with jobs from the seriously good wine cellar.

There's Michelin pedigree behind one of Bath's newest restaurants too, as **The Olive** founder Mike Robinson opens the first of his (London's only Michelin-starred) pubs among his portfolio of dining destinations. Together with head chef Gavin Kirby, Olive is passionate about sustainability and bringing "wild food" to the urban setting, simple dishes such as halibut fillets follow their wild and cabbage pan, heritage lamb, dirty mash and onion gratin sauce, then here a pork belly the way you've got used to at the beachy and wine cellar.

Bath has long been a town for cyber-bored diners who travel from far and wide to see Richard Branson's innovative cooking at home (the first vegan restaurant to get a star from the Michelin guide). The original concept restaurant **Oak Restaurant** is still on, and to give a more informal neighborhood restaurant and gastro which focuses on sustainable dining and natural wine.

Much to the joy of her followers, Naga Fawcett named her popular supper club into a vibrant and vibrant club in 2010 when she moved into a beautiful Grade II listed building, the colonial meeting continues at **Naga's Kitchen** a Friday-night supper club at the 19 James Street venue, but if you can't secure a spot (they're super popular) you can try Naga's famous "packed" Vietnamese dishes at her home from Thursday to Saturday.

The Olive

## Where to stay



The Hotel

Bath has the advantage of boutique independent hotels and exclusive neighborhood in **The Hotel**. If you're planning a bit of spa-time, there's no better time of Bath's specialty on-site spa, this five-story hotel is the place to stay. Spillover out on the Terrace Room with private terrace and alfresco hot tub for a spa-party/relaxation.

Enjoying a more traditional take on luxury for your stay in Georgian Bath, **The Royal Crescent Hotel** offers timeless glamour in a historic setting. The hotel, which features an acre of garden and a high-top spa, is one of the only true landmark buildings in the world in which you can spend the night.

Just down the road and connecting Bathwick's status as the city's most exclusive neighborhood is **The Hotel**. If you're planning a bit of spa-time, there's no better time of Bath's specialty on-site spa, this five-story hotel is the place to stay. Spillover out on the Terrace Room with private terrace and alfresco hot tub for a spa-party/relaxation.

## Where to drink

There's no better place to toast your weekend in the city than **Empress + Colman's** independent wine bar. The George Street venue has over 100 Champagnes available by the glass or bottle. Pair your glass of wine for with a baked stuffed cauliflower or sharing bruschetta with potatoes, olive oil and bread.

The next-level cocktails, book a table at **Dark Horse** on Englewood Square. The exclusively independent bar was included in *Drinks* magazine's top 100 bars and has featured in multiple travel guides, *Traveler's* *London*. South coast locally sourced ingredients in creative cocktails and innovative cocktails which dance and delight.



Backyard Bath Shop

If winter's more your thing, schedule a trip to **Backyard Bath Shop** on Laville Lane. It has a stone fire and bar, but you can also look in to seasonal dishes and charcuterie in the shop while sipping a range of delicious drops. The huge custom-made table, surrounded away at the back of the shop, is a great spot to huddle down for an evening.

A quality coffee will almost certainly be wanted the next morning and thankfully Bathwick shops of specialty coffee, serving expertly roasted *Origin* coffee. For also **Madhouse Coffee** at Abbey Yard for one-roasted beans and homemade lattes.

## Where to shop

If you don't believe a customer has could be worth visiting your vacation for to for them, you're probably better to **Lambert's Bakery**. The historic Baker's shop and shop is serving and some of the best loaves and pastries in the city so be prepared to join the queue from one to another.



Drinks

Another great about to find? Hand-picked **Thoughtful Bakery** on Barton Street. Patched pastries show counter space with glossy ingredients, signature scones and chocolate-filled croissants.

For a different kind of sugar fix, **Stems** on Englewood Square delivers the seriously unique Italian-style gelato. Look out for its signature black and gold gelato, then choose from more than 100 flavors such as Amaretto cherry chocolate and white chocolate.

Weather good? Pick up a bottle of something delicious from **Wolf Wine** for an impressive gift. The little wooden shop at Queen's Park Station is packed with small producers whose wines come from across the world. Family your attention back with delicious wines from **Chandos Cell** on George Street.