



Circulation: 308,995
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Food

The Tapas Room



→ Arch 8, 4 Deptford Market Yard, 133 Deptford High St, SE8 4BX. Deptford rail.

WHAT IS IT...

A Lilliputian wine bar and tapas dispensary in Deptford Market Yard.

WHY GO...

For pitch-perfect octo and lashings of good sherry.

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LOCATED OUTSIDE DEPTFORD station – in the foodie-drinkie enclave made up of Market Yard's converted railway arches – The Tapas Room is a dinky Spanish spot from the team who were behind Pop Brixton's late, lamented Donostia Social Club.

It's a serene space with a short counter bar and not much else. It's worth noting that TTR's remit, despite its name, is wine shop with added tapas – in that order. A fact reflected in the excellent Sabina Estate Crianza tempranillo and the fine raw fino sherry. The food is alright-to-righteous. The best of the latter saw: rounds of earthy morcilla (sausage) crowned with fried quail eggs and plonked on a bed of smoky, oily piquillo peppers; a plate of fulsome pickled anchovies; and some textbook octopus, the samphire-festooned arms meaty and yielding at the body end, crisply gnarled at the other.

Some dishes, sadly, erred towards average. A few lozenge-shaped spinach croquetas were meekly flavoured, while a platter of otherwise tip-top serrano reserva ham was sliced far too thickly. Overall, it may not be posing any threat to London's Spanish titans, but The Tapas Room is a sunny enough bolthole all the same. ■

Tom Howells

Dinner for two with drinks and service: around £70.

THREE OF THE BEST

Marylebone

However you pronounce it, it's a foodie's playground. Here are three places to spoil yourself



Dinings

→ 22 Harcourt St, W1H 4HH. Ⓞ Edgware Rd.

WHAT IS IT... A modern Japanese restaurant with a reputation larger than its extremely compact setting.

WHY GO... For outstanding food such as fresh, hand-picked Cornish crab with spicy jalapeño mayo.



Orrery

→ 55 Marylebone High St, W1U 5RB. Ⓞ Baker St.

WHAT IS IT... A light and airy modern French restaurant that has an elegant roof terrace for alfresco dining on sunny days.

WHY GO... For a romantic meal in a beautiful setting. And, of course, for the cheese trolley.



Roganic

→ 5-7 Blandford St, W1U 3DB. Ⓞ Bond St.

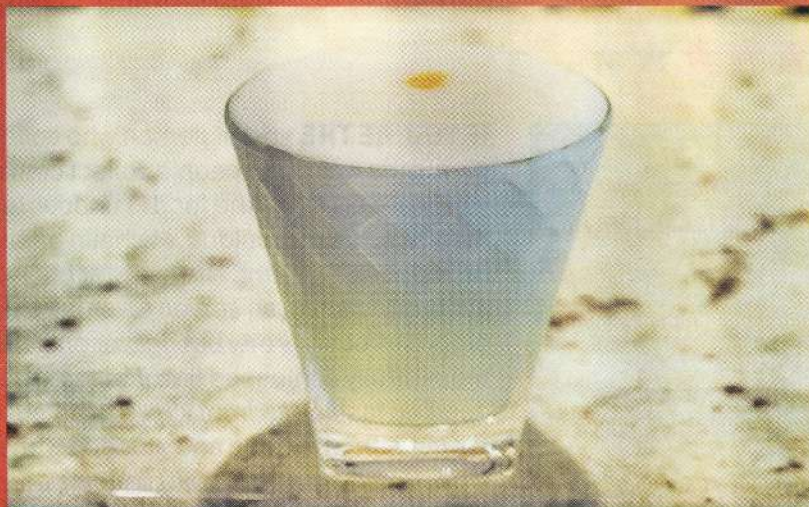
WHAT IS IT... A London spin-off of Cumbria's two-Michelin-starred L'Enclume, from chef Simon Rogan.

WHY GO... For magical food. The full tasting menu takes serious time (and money) but there's a shorter, cheaper option too.

Find masses more at timeout.com/Marylebone

EXCLUSIVE

CEVICHE



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