



CULINARY DELIGHTS

THE ESTABLISHMENT 35-37 Battersea Rise, London, SW11 1HG Tel: 020 7228 9400

Everything about The Establishment says "Britain!". It is classy yet tongue-in-cheek; this is sumptuous British taste at its best. There is a lot to take in, which all makes for a pleasantly entertaining occasion. A huge antler chandelier, leather club chairs, and black and white images of old school British comedians hung upon tartan wallpaper; everywhere you look you're in for a treat.

A large open-plan lounge and bar, elegant restaurant area, and spacious terrace, combined with weekday dinners, weekend brunch or Sunday lunch, means there is something for everyone, always. To start we chose butternut squash risotto with parmesan and pine nuts, and the pan fried squid with chorizo and broad beans. The risotto was strongly flavoured and completely divine, I could have eaten it as a main. And although not usually a fan of broad beans, served up

with tender squid and delicious chorizo and I happily scooped it all down.

The Establishment prides itself on fully traceable, high quality meat. So, for mains, I took on a 10oz rib eye served with bobby beans and chunky chips - it would have been rude not to! The steak was the best I have had in London this year. My date went with the roast rump of lamb with crispy belly, swiss chard gratin, merguez & girrotine cherries. Usually any dish involving crispy belly will keep such a man happy, but the entire dish impressed on every level. We also tenderly sampled that all-British classic, a traditional apple and pear crumble with custard.

If you are looking to impress someone special, or for a memorable Christmas lunch with your loved ones this month, book yourself a table now!



COCKTAIL OF THE MONTH FROM ELECTRIC SOCIAL



Bourbon Blush

- 4 x Strawberries
- Squeeze honey
- Add 20ml Fraise
- Add 50ml Makers Mark Bourbon

Shaken with ice and strained

English Garden

- Double shot of Hendrick Gin
- 12.5ml Elderflower cordial
- 50ml pressed apple juice
- 5ml sugar syrup
- 3/4 sliced muddled cucumber

