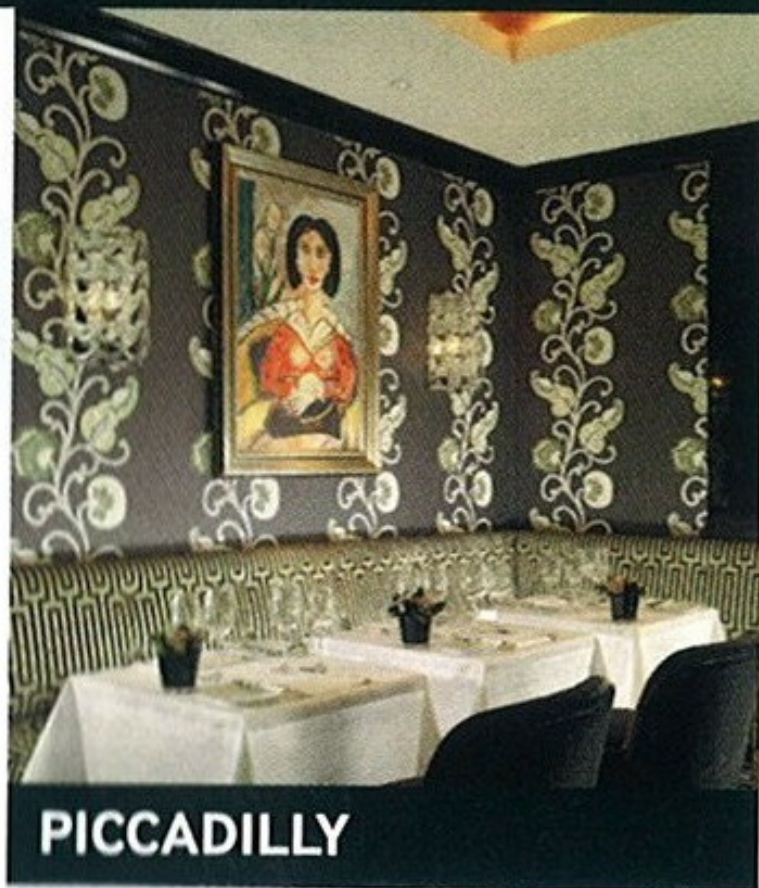


## SEVEN PARK PLACE ▶

Step off St James's down a quiet cul de sac and you'll find yourself outside the elegant doors of five-star townhouse hotel and club St James's. Inside, the relaunched restaurant is hushed, opulent and yet contemporary, its banquette seating supplying the sensation of dining inside a padded jewel box. New Michelin-starred chef William Drabble, formerly of Aubergine, has constructed an impeccably 'haute' dining menu; my tortellini of lobster with cauliflower and truffle butter sauce was exquisite, while the assiette of veal (sweetbread, tongue and a morsel of tender flesh) was also faultless. My companion was well-pleased with his pan-fried foie gras and lamb confit and all our dishes were expertly matched with wine even a non-wine buff could tell was excellent. This is food for



## PICCADILLY

the jaded palate rather than the hearty appetite, and as always I craved something green and fresh to cut the richness. But if 'fine dining' is your bag, it doesn't get much finer than this. ■ LT  
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