

## Small Bites

GQ

Where we have been eating this month...



## Oblix Lounge

The informal half of Rainer Becker's Oblix gets the best views and is a 32-floor stairway to charcoal-grill heaven (but you can take the elevator).

## Standout dish

Lamb chops, harissa and yoghurt.

The Shard, 31 St Thomas Street, London SE1. 020 7268 6700. oblixrestaurant.com



## Trullo

Seven years in, this high-class trattoria is still at the sweet spot of contemporary Italian cooking.

## Standout dish

Line-caught cod with hispi cabbage and bottarga.

300-302 St Paul's Road, London N1. 020 7226 2733. trullorestaurant.co.uk



## Lao Café

London's first Laos restaurant offers authentic south-east Asian cuisine for the more adventurous foodie.

## Standout dish

Jee Kor Moo (chargrilled pork neck), best with sticky rice.

60 Chandos Place, London WC2. 020 3740 4748. laocafe.co.uk

## The Club

## The Cuckoo Club

GQ stirs up the nest



**A West London nightclub with manners on the door?**

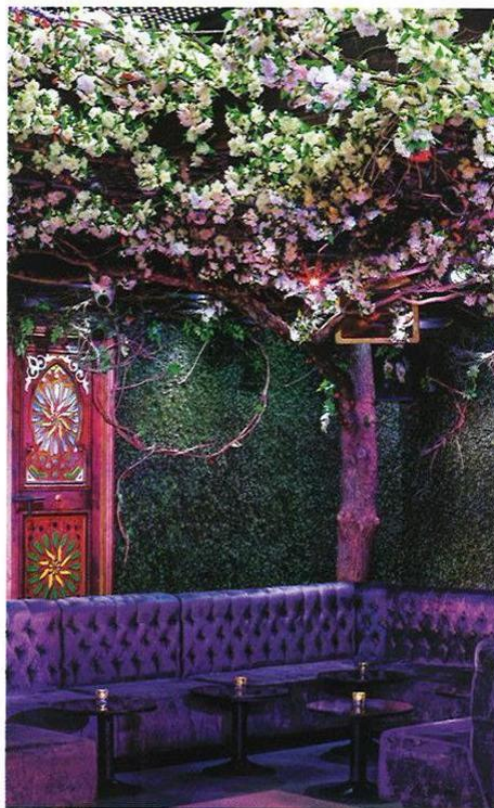
Come off it, you say. Not kidding, we say. Because at Mayfair's refurbished The Cuckoo Club, the staff are all smiles with zero grief.

**Why so joyous, then?** Because unlike many luxe London hotspots, their club doesn't actually suck. With no dress code and easy entry, the 400-capacity Cuckoo attracts London's most unaffected elite over two wonderland-themed floors heaving with fake foliage, vines, mirrors and chandeliers. It's gloriously kitsch.

**Isn't it a members' club?** It is, but it's open to nonmembers who buy a table, which seats ten on purple velvet banquettes. Station yourself upstairs for chart toppers and trap or downstairs for deep house and techno, previously provided by DJs Seth Troxler, Jamie Jones and Guy Gerber.

**Bang for your buck?** If you've got deep pockets, The Cuckoo Club will make you feel like a VIP. Watch no less than eight staff - each bearing bottles of glow-in-the-dark Dom Pérignon, sparklers and confetti - part the crowd like Moses in the Red Sea, before making a great show at your table.

**But I don't like champagne...** Strange creature! Make your order a spicy El Fuego cocktail, made with Patrón Silver, Aperol, lime juice, vanilla syrup, guava and lashings of chilli (E17). EH



● The Cuckoo Club, Swallow Street, London W1. 020 7287 4300. thecuckooclub.com



## The Restaurant

## The Harcourt

A gastropub turned Scandi-fused dining room in Marylebone serves up the perfect setting



There is a corner of Marylebone that is slowly turning into a gastronomic oasis. This quiet little area might only be just a few hundred yards away from the Marylebone Road, but it is so still you may as well be in the middle of the countryside. And it has some terrific places to eat. First, there is Briciole, an Italian specialising in small plates. Then there is Dinings, which has to be the smallest Japanese in the city (and certainly

one of the best). And, for the last 18 months or so, there's been The Harcourt, what you might have once called a gastropub, but in reality is a pub that's reinvented itself as a restaurant - a very good one at that.

The food has a quasi-Scandinavian theme - Nordic reindeer carpaccio, heritage beetroots, Baltic rye sprats - and the decor is smart and traditional. The truly great thing about The Harcourt, though, is its private dining spaces, with four individual rooms for experiential meals: The White Room (long, grand), The Black Room (small, dark), The Whiskey Room (wood panelled and intimate) and The Garden & Summer Room (Californian vibes).

GQ has only recently discovered The Harcourt, but we are going to be using it a lot. Privately, publicly and with great anticipation. This is simply one of the best places to eat in the West End. **Dylan Jones GQ**

● 32 Harcourt Street, London W1. 020 3771 8660. theharcourt.com