



NUTBOURNE

Words MADELEINE HOWELL

Every so often, I venture beyond south west London to Sussex for a fix of country air and fresh produce from my sister's garden. Formerly an Abbeville Village resident, she has since having children joined the clever commuters who swear by wellies, home-grown kale and the ease of the journey from Haywards Heath to Clapham Junction, and who serve up seasonal, hand-picked berries for dessert.

It's a lifestyle I've long been envious of, but now, thanks to the Gladwin brothers, I only have to go as far as Battersea Bridge to consume the spoils of the English countryside. Already known for the success of their first two restaurants, The Shed in Notting Hill and Rabbit on the King's Road, country boys Richard, Oliver and Gregory Gladwin know what they're doing. Their third outpost, Nutbourne, is a 'bucolic brasserie', named after the family farm.

It is an urban oasis flooded with natural light. It's perfect at this time of year for fans of al fresco dining, boasting a 40-cover outside space complete with tree palms, festoon lighting, water troughs, a vine from the vineyard, lush foliage and lily pads. It's a hop, skip and a jump from Battersea Park, so



A prettily presented, meaty monkfish cheek dish served with borage flowers

you can walk off a greedy brunch or lunch at your leisure. At weekends, you'll find foodies of all ages enjoying the sweet cured bacon. The produce is from the farm, foraged for in the wild or else sourced sustainably from

local suppliers. Sipping on a 'Daily Loosener' of birch spirit with lovage and fennel served in a signature wellington-shaped glass, I opted for the Lulworth scallop with leeks, candied lemon and langoustine sauce followed by roast pollock, sea herbs, salsify and champagne sauce. We quaffed on the boys' signature Sussex Reserve NV from their vineyard, which uses a blend of Bacchus, Huxelrebe and Reichensteiner grapes to produce an elderflowerly, crisp, dry white wine. It's ideal with lighter meals and you may be tempted to buy a whole case of the stuff.

One final tip – when it comes to something sweet, go for the black and white chocolate rock with blackberries and clotted cream. You won't regret it.

35-37 Parkgate Road, Battersea SW11 4NP;
020 7350 0555; nutbourne-restaurant.com

COST
£115 for two including a bottle of wine and dessert

GOOD FOR...
A taste of the great British countryside right by the Thames

WHAT TO EAT...
Garden veg from the farm in West Sussex and fresh fish

WHAT TO KNOW...
You can also dine al fresco or book in for a fab brunch

RESIDENT RATING
★★★★