



PLOT

Words MADELEINE HOWELL

Brixton Village is now well established as a destination for foodies, but those of you in the know will be aware that Tooting Broadway Market is the one to watch. The wheels are in motion, with Brickwood Coffee and Franco Manca already in residence. Elsewhere on the high street, The Castle and The Trafalgar Arms are great for pub grub. I'm also a fan of Meza, which serves up mean Middle Eastern cuisine. Now, cousins Mark Kimber and Harry Smith have opened Tooting's first restaurant serving up shareable modern British cuisine. Peckish punters can expect a menu rooted in provenance (for example, fish is sourced from local favourite Moxon's, and meat from Chadwick's) and served on sharing plates around the sociable open kitchen. Kimber and Smith are a friendly pair, and I get the sense that on any given evening I'd be likely to find them enjoying the 'banging' wine list, which champions home-grown vineyards. Food is served until 10pm Wednesday-Saturday, but Plot is open for beverages until 12am. But although the drinks offering is top-notch, the food itself is sure to be the making of the venture.



Charred cauliflower cheese with sherry pickled onion

COST
£65 for two including a bottle of wine or a few beers

GOOD FOR...
A convivial atmosphere in an up and coming, cool location

WHAT TO EAT...
Fight your friends over the confit pork belly with shallot purée

WHAT TO KNOW...
Pick a balmy evening to make the most of the open setting

RESIDENT RATING
★★★★

The concise menu changes constantly, and is masterminded by chef Giles Estob.

Having grown up in Norfolk, the roast cod with curried tartare sauce and samphire was an obvious choice, and proved delicious. My companion and I found ourselves fighting over the confit pork belly with shallot purée, and attempting to politely divide the smoked haddock croquettes into equal portions. We also ordered a roast hispi cabbage with hazelnuts with a view to upping our veggie consumption, and found it to be a delight.

We ordered two puddings to share, and didn't regret it one iota as we scoffed both a blood orange marmalade bakewell with clotted cream and a ramekin of velvety burnt cream with poached rhubarb.

We come away certain that this won't be the last Plot kitchen we see emerge from Kimber and Smith's partnership - they're certainly plotting something...

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