

## EATING OUT

## FIVE OF THE BEST ROOFTOP RESTAURANTS IN LONDON

London's sprawling skyline – with its unique combination of old and new – is one of the most recognisable across the world. From its defining structures like The Shard and The Gherkin to its many museums, stadiums, churches, and hidden pockets of green, the capital is set against a most stunning backdrop, which we firmly believe is best enjoyed before an epic plate of food and with an expertly crafted cocktail in hand.

The city's high-up eateries, with their expansive retractable windows, adjoining terraces and gardens, and even glass enclosed-igloos, not only deliver on awe-inspiring views but are helmed by some of the city's most talented chefs. Whether you're in the mood for some traditional French fare coupled with vistas of the historical financial district or are craving oysters and champagne alongside views of the River Thames' south bank, London's dazzling rooftop restaurants have you covered.

SEABIRD | [www.seabirdlondon.com](http://www.seabirdlondon.com)

SE1 8NY

Perched 14 floors up within The Hoxton in the culturally-rich neighbourhood of Southwark, Seabird enjoys sprawling skyline views from its open-air and covered spaces. Boasting a distinctly Mediterranean feel, this bright, airy and greenery-rich hotspot brings the best of the coast to the inner city – with a menu firmly rooted in seafood and showcasing the longest oyster list in London. Seabird even hosts an oyster happy hour every Monday to Thursday from 3pm to 5pm, during which diners can sample an array of the raw delicacies sourced from England, Scotland and France. Plenty of sea-to-table offerings are available, with small, large and sharing plates comprising all manner of delights – from juicy tiger prawns to scrumptious octopus rolls and flaky seabass.

COQ D'ARGENT | [www.coqdargent.co.uk](http://www.coqdargent.co.uk)

EC2R 8EJ

Housed within the No.1 Poultry in the city's famed Square Mile, Coq d'Argent is a hotbed for the historic area's financial business elite. Spread across outdoor terraces and verdant gardens, this spectacular rooftop restaurant provides the perfect escape at the end of the working day, and is just as fitting for an important business lunch as it is for a relaxed evening of indulgence. Serving up classic French cuisine, Coq d'Argent sees Executive Head Chef Damien Rigollet and his talented kitchen team show off their skills in both the a la carte and set menu offerings. Choose from golden and crispy goats' cheese pastry parcels, Burgundian snails in garlic and parsley butter or Baerii caviar served with homemade blinis – you won't regret it.

LAUREL'S ON THE ROOF | [www.sbe.com/hotels/mondrian/shoreditch/dining/laurels](http://www.sbe.com/hotels/mondrian/shoreditch/dining/laurels)

EC2A 3PT

Having debuted earlier this year in May, Laurel's On The Roof brings a touch of retro glamour to the artsy district of Shoreditch. Boasting an aesthetic that is heavily influenced by 1970s LA, this at-once restaurant, bar and pool promotes high-spirited fun throughout the day and long into the night. Live sets from DJs every Thursday, Friday and Saturday evening enliven the outside lounge, where guests can also sip on expertly mixed cocktails like the signature frozen spicy margarita. Taking lunch and dinner reservations, Laurel's main menu draws upon Californian classics, with delicious dishes including the Malibu shrimp cocktail, California lobster roll, cobb salad, and 'half a dozen' Jersey oysters all on offer.





**ALLEGRA** | [www.allegra-restaurant.com](http://www.allegra-restaurant.com)

E20 1FD



Situated within the skyscraper that is The Stratford overlooking Queen Elizabeth Olympic Park, Allegra is where high-end dining meets authentic old-school hospitality. Taking over the five-star hotel's seventh floor, this elegant restaurant, bar and terrace were designed by Space Copenhagen – the incredible team behind one of the most coveted restaurants on the planet: Noma. Here the much-celebrated design studio has evoked the timeless grandeur of a Scandinavian farmhouse, implementing an open kitchen, sweeping stone bar, and stained oak furniture – all of which are illuminated by floor-to-ceiling windows. The retractable glass windows further open out onto Allegra's terrace and garden, where expansive views across East London can be enjoyed with a cocktail in hand.



Seasonal cooking using local ingredients is the prime focus of Allegra's Head Chef, Patrick Powell, who, together with his team, curates innovative dishes to be sampled either through the a la carte or tasting menus. While the Chef's Selection changes monthly to reflect the ripest produce available, diners can be sure to savour the likes of market oysters with pickled seaweed mignonette, blood pudding muffins with pickled jalapeño, and roast saddle of lamb served with tomato tarte fine, amongst a whole host of other inventive dishes, this summer.

**AVIARY ROOFTOP RESTAURANT & TERRACE BAR** | [www.aviarylondon.com](http://www.aviarylondon.com)

EC2A 1DX



Undoubtedly one of the capital's hottest rooftop dining destinations, ever-popular Aviary sits on the 10th floor of the five-star Montcalm Royal London House in Finsbury Square. As well as boasting enviable views across the surrounding city, this stunning restaurant and bar immediately impresses with its expertly finished interiors. Designed by Russell Sage Studios, Aviary brings the outdoors in, with its clear botanic theme seeping into all areas of the business, including the drinks and food menus. While there is plenty of comfortable seating inside, those celebrating a special occasion like a birthday or an anniversary can opt to enjoy their visit within the glass-enclosed terrace pods. These premium igloos allow up to 10 guests to dine in style, and make way for some especially magical moments at sunset on a summer's eve.



Delivering quality with a touch of class, Aviary's a la carte and group set menus feature exquisite dishes packed full of the freshest ingredients sourced from renowned suppliers. From rabbit, pistachio and goji berry terrine to Cornish turbot with butter sauce and Bertha oven cooked British steak, there are plenty of mouthwatering plates to get stuck into. Those with room for dessert can opt for classics like sticky toffee pudding or try out something a little more daring, such as the coconut, mango and cotton candy fusion.

