

 NATIONAL
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TRAVELLER

BEEF WELLINGTON
DISCOVER THE HISTORY
OF A BRITISH CLASSIC

FOOD



£5.25 • AUTUMN 2024

Variety show

TASTE THE WORLD
IN LOS ANGELES

Coastal cuisine

RECIPES FROM ITALY'S
ADRIATIC SHORES

Home comforts

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ROMANIA'S MOUNTAINS

West Africa

EXPLORE THE FLAVOURS OF GHANA, NIGERIA, SENEGAL & BEYOND,
FROM THE 'ORIGINAL' JOLLOF RICE TO PEANUT STEW



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WHERE TO EAT

With additions including bacon jam and truffle, indulgent spins on this classic can be found all over the UK

THE BLACK BULL INN, SEDBERGH, YORKSHIRE

On the edge of the Yorkshire Dales, The Black Bull Inn (above) is ranked 39 in the Top 50 Gastropubs list. The wellington here uses fillet of Howgill Hereford beef, reared less than two miles from the pub. It's covered with bacon jam before being wrapped in homemade pastry and served with pickled walnut ketchup and celeriac mash. There are also seasonal variations, including venison and rare-breed pork versions. theblackbullsedbergh.co.uk

THE RITZ, LONDON

Beef wellington is a mainstay of grand, five-star hotels — not least The Ritz, home to one of London's best-known dining rooms. The wellington is offered as part of the four-course Arts de la Table menu and is expertly carved and served tableside by suited staff.

The meat is stuffed with foie gras and truffle, coated in cep and chanterelle duxelles and served with creamy mashed potato and morels. theritzlondon.com

SIMPSON'S, BIRMINGHAM

Chef Andreas Antona's Michelin-starred restaurant is well known for its intricate tasting menus, but on Sundays, beef wellington takes the starring role. Made with prime fillet of beef wrapped in mushroom duxelles, pancakes and buttery puff pastry, it's served with confit cabbage, potato puree and a red wine sauce. Wellington meal kits are also available for collection. simpsonsrestaurant.co.uk

THE TALLY HO INN, BOULDON, SHROPSHIRE

Located in the pretty hamlet of Bouldon,

The Tally Ho Inn is the quintessential country pub, with atmospheric low ceilings, a large stone fireplace and antique furniture. Recently refurbished by its new owner and head chef Mark Harris, the pub offers signature dishes including a beef wellington, made using beef reared just up the road in Morville, served with creamed cabbage, black garlic and a red wine jus. thetallyho.co.uk

THOMAS BY TOM SIMMONS, CARDIFF

A French-inspired restaurant in Cardiff isn't the likeliest of places to find beef wellington, but that's exactly what Welsh chef Tom Simmons offers as a special every Tuesday. A seared, dry-aged Welsh beef fillet is brushed in Dijon mustard before being wrapped in a chestnut mushroom duxelles, parma ham and puff pastry.

By pre-order only, Tom also serves a turbot version, featuring scallop mousse, caviar and a butter sauce. thomas-pontcanna.co.uk

SAVOY GRILL, LONDON

Opened in 1899, the Savoy Grill is a London icon, and its art deco-style dining room underwent a major refurb in 2023. Many of the restaurant's dishes have been on the menu for decades, including beef wellington, which is served in big, thick slices alongside pomme puree, broccoli and an onion and red wine jus. The Savoy Grill also runs a beef wellington masterclass where you can learn how to make the dish for yourself before settling down to lunch. gordonramsayrestaurants.com/savoy-grill

THE HINDS HEAD, BRAY, BERKSHIRE

Classic dishes are given a Heston Blumenthal spin

at his Michelin-starred pub The Hinds Head. The beef wellington makes an appearance on Wednesdays and Thursdays, and gets some added vibrancy from the green herb pancake (made with spinach, parsley, chervil and tarragon) that wraps the beef fillet, together with a mushroom and shallot duxelles. It comes with mash, a red wine jus and green beans. hindsheadbray.com

THE STRATHEARN, GLENEAGLES, PERTHSHIRE

In the grand 1920s dining room of The Strathearn, the fine-dining restaurant at Scotland's Gleneagles hotel, beef wellington is carved and served from a trolley tableside. It's adorned with fresh shavings of truffle, chanterelle, Roscoff onions, and a bordelaise sauce enhanced with bone marrow. gleneagles.com