

DATE: 14.2.19  
PUBLICATION: British GQ Online  
MONTHLY UNIQUE USER: 270K



# The best romantic restaurants in London

Looking for the best tables for two in the capital? This is our list of the most romantic rooms to wine and dine your partner...

BY GQ  
1 day ago



## Launceston Place

When choosing a romantic restaurant, it might seem strange to specify the importance that another man must be there, but in the case of Launceston Place we must insist upon it. At just 26, Ben Murphy might just be the best young cook in the country. Having sharpened his skills working at The Berkeley, Les Prés d'Eugénie in Paris and the Greenhouse, Murphy opened his first solo venture – The Woodford way out in E18 – just last year, earning a five-star review from the late, great AA Gill. Now, he is bringing a new lease of life to the iconic and captivating Launceston Place, and East London's loss is very much West London's gain.

It also means those in search of a romantic night out won't need to spend the evening on the Central Line (a guaranteed mood killer) to fall in love with Murphy's cooking.

From the outside, Launceston Place is beautifully understated – elegantly inviting, with a neighbourhood vibe that is warm and alluring. It is a theme that continues once you sit down inside this 19th century townhouse, the walls as rich and dark as melted chocolate and the banquet seating perfect for intimate dining. The service is exceptional, as you'd expect from the D&D restaurant group (see also Sartoria, the German Gymnasium and Quaglino's), but it is the exceptional food that will really win you (and your date) over.

And if it is a proper date, we recommend you go for the eight-course tasting menu. From the "Jammie Dodger" amuse bouche (complete with red pepper heart) and the playful "Egg & Soldiers" made from celeriac custard and brioche, to the sensational "Carrot" (yes, carrot... and yes, sensational) and the "Octopus" with chorizo and chicken wing, it is all outstanding. As is the "Monkfish", the "Presa Ibérica" pork and the mango and coconut "Solero" desert. Yes, do go for the wine pairing. And yes, after this, you will be on a promise.

But if your date doesn't pan out after dinner, well... you invited the wrong person. And you'll just have to take someone else.

**Table choice:** Either by the window or out of sight at the back of the room (depends on who you are taking)

**Good for:** The food, the food, the wine, and the food

**Standout romantic feature:** The tucked-away feel, the soft and seductive banquet seating, and the excuse to linger over several courses

**Price:** The tasting menu is £100 a head, the wine pairing £64. Expensive, but worth it