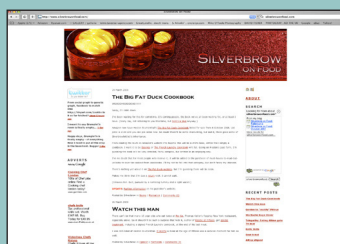


Bloggers' Britain

Our favourite food bloggers share their on-the-ground knowledge to reveal these unsung local heroes

Interview TONY NAYLOR Photographs DAVID COTSWORTH



LONDON

Anthony 'Silverbrow' at silverbrowonfood.com
'I love food, I love eating out and I love cooking', says Silverbrow. His witty, urbane blog is an olive favourite

Dizengoff, Golders Green

'In general, kosher restaurants are appalling and expensive. It annoys me because I know, from cooking kosher at home, what's possible.'

'However, I've been eating at Dizengoff for years. It's unpretentious, it does beautiful grilled meats and it's got a good vibe. I often bump into people I know. As you go in, there's a big Schwarma tower – layered, marinated lamb, like an upmarket doner kebab – an open grill, a salad bar and, past that, the restaurant.'

'It's not the most attractive room, and the wipe-clean menus don't change often, but the food is fresh and has great flavour. It's very



Cheesecake with chocolate ice cream at Dizengoff

Middle Eastern so, for starters, there'll be houmous, falafel and things like aubergine macerated in a light tomato sauce or latkes (deep-fried potato and onion fritters). My wife swears by the chicken Dizengoff (thighs marinated in a spicy tomato sauce) and there's also really good minced beef and cubed lamb kebabs. It's

about £35 for two.'

■ 118 Golders Green Road, NW11 (020 8458 7003; dizengoffkosherrestaurant.co.uk)
ALSO TRY India Club, Strand Continental Hotel, 143 Strand, WC2 (020 7836 0650). 'Basic surroundings but fantastic food, particularly the bhajis. It's cash only, but dirt cheap.'



WALES

Tony Kluge (pictured, right) at food-passion.co.uk/blog
A spin-off from the Swansea-based *Food Passion* print and online guide, editor Tony now also gives an insider's take on food news and issues in Wales

The Cors, Laugharne

'Laugharne is tiny. But even in this small village, The Cors is hidden away. You go over a little stone bridge, then up a long gravel drive to this grand Victorian house surrounded by lovely gardens. The grounds used to be a bog – or cors in Welsh – and the owner, chef-proprietor Nick Priestland, has turned them into amazing, *Lost World* gardens. Upstairs, there are two quirky, luxury hotel rooms, while the almost gothic restaurant area is wonderfully done out in deep purples and oranges. Nick only cooks three nights a week (Thurs-Sat) and it isn't cheap (mains £15-£20), but the food is outstanding. It's modern European but with traditional French elements. Nothing compares to the rack of Welsh lamb, green beans and Dauphinoise potatoes.'

■ Newbridge Road, Laugharne, Carmarthenshire (01994 427219)

ALSO TRY Britannia Inn, Llanmadoc, Gower (01792 386624; britanniainnngower.co.uk). 'A cosy old inn on the North Gower coast near Swansea, serving great, locally sourced and mid-priced dishes such as braised oxtail pappardelle, £13.95.' 🍷