



Thursday 2nd September

Our Christmas menus are now available. Please take a look in our menu to find out what we will offer. In line with the philosophy of My Dining Room, they are designed to be shared by the whole table with a large selection of dishes so everyone got to try various things.

Lets bring back the festive side into the traditional Christmas meal.

Friday 27th August

The September menu is taking shape. You will find a focus on wild mushrooms and we will try to serve some oysters- Maldon Rock oysters, the best oysters from Essex. In July 2003, our supplier, Maldon Oyster and Seafood Company were the first shell fish farm in the UK to be awarded organic status by the Organic Food Federation.

Monday 23rd August

My bar tender made me tried a Margarita with a hint of ginger and himalayan salt. That was really good and we will place it on the next menu.

Thursday 19th August

We have a fabulous special main, a grouse pie. The filets are cooked with some mushrooms and offal's duxelles, wrapped in cabbage, then in puff pastry.

The legs are confit and serve with the pie with a puree of carrots and star anis. This is really a stunning dish celebrating the opening of the game season.

Tuesday 17th August

Diner with John Burton Race tonight. He gave us two thumbs up and encouraged us to carry on this road. I was expecting a lot of criticism but all good and a very funny evening with many stories about the restaurant industry.

Monday 16th August

We had the visit of Dave Berry and Giles Vicker-Jones tonight. Seem they had a great time and I had a good chat with them.

Thursday 29th July

We are working on some new recipes for the spring menu. One of them is a vegetable spaghetti with garlic carbonara sauce. That will be a great side for our chicken



Friday 23rd July

The kid table is a great idea. We bought a small table with stools that we can place next to the regular table. The adults can relax while the kids are having their own meal at their own table like regular customers. We will provide them with drawing paper and pencils so they keep busy.

Soon to come will be a permanent TV so we can play kids movies too...will be coming soon

Wednesday 28th July

TWO NEW BEERS... Carling and Coors are now available on draught. We will have soon a promotional night with Coors so watch this space.

Wednesday 14th July

Happy Bastille Day!

Friday 2nd July

A new item is the bar menu. A mini chicken Kiev, made in house of course and served on a bed of pickled cabbages. We still work on several new ideas to add on our bar menu so you can come and snack at My Dining Room.

Thursday 10th June

Our new head chef has now started with us. His name is Vinnie and he was formerly head chef at Mews of Mayfair.

Prior to Mews of Mayfair, he did his career with the 2 Michelin stars The Square and also with Richard Corrigan when he gained a knowledge of British cooking.

I am so happy to have him with us and he is rapidly changing our menu in order to keep fresh and seasonal.

You will certainly bump into him when dining with us as he loves interacting with all the guests.

Tuesday 8th June

I have discovered few new wines and created a section of Summer Wines. They are Rose and Red those are better served chilled.



My favourite is an unusual rose "Tremendus" from Rioja. In fact it is a white wine but they live it in contact with the skin just a bit and he does create this lovely pale colour with the freshness of a white Rioja.

You have to try...