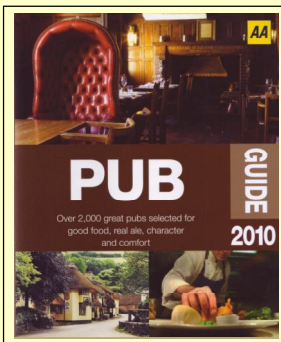


REVIEWS



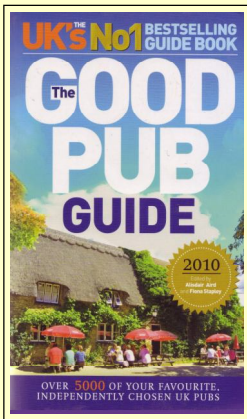
"A 'benchmark for what a London local should be' - this 'chilled' back-street boozier, near Earl's Court 2, offers a 'breezy' and 'constantly changing' Mediterranean menu, while all the time 'managing to remain a pub'; 'lovely, intimate garden'.

- *Harden's London Restaurants, 2010*



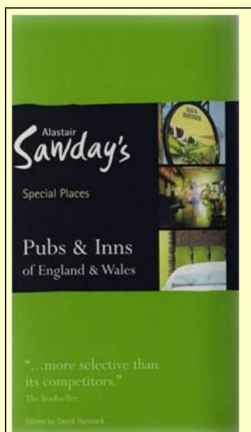
"This is one of only a handful of London pubs to have a walled garden. Located in a fashionable part of town where a great many pubs have been reinvented to become trendy diners or restaurants, here is a traditional local that remains true to its cause. The spacious bar area -split into eating and drinking sections -attracts what in rural enclaves would be quaintly referred to as outsiders, but to be a local here you can even come from Chelsea, Hampstead or Hammersmith. Lunch might feature starters such as caldo verde (a Portuguese potato and kale soup with chorizo); and bruschetta al pomodoro (grilled 'Pugliese' bread with vine tomatoes and basil). Tempting mains continue the European influences in dishes such as braised oxtail with porcini, salsify, beef marrowbone and cannelloni beans. Donald's chocolate and almond cake with cream, or apple crumble with vanilla ice cream conclude a flavoursome menu . . ."

- *AA Pub Guide, 2010*



"The constantly changing choice of very good interesting food here means tables are highly prized, so do arrive early. The long, simple knocked-together bar has been well renovated without removing the original features; there's plenty of panelling and dark wooden wall benches, a couple of brick fireplaces, a mix of school chairs, and well spaced tables. Well kept Caledonian Deuchars IPA, Fullers London Pride, Timothy Taylors Landlord and a guest such as Twickenham Naked Ladies on handpump, and they've a very good, carefully chosen wine list, with plenty by the glass; big mugs of coffee; friendly service. The piped music covers a real cross section – on various visits we have come across everything from salsa and jazz to vintage TV themes; it can be loud at times, and with all the chat too, this isn't the place to come for a quiet dinner. Down at the end, by a hatch to the kitchen, is a TV (though big sports events are shown in a room upstairs); board games. Outside is an attractively planted narrow side terrace, with an overhead awning; heaters make it comfortable even in winter. Some readers have told us that they may ask to keep your credit card if you run a tab."

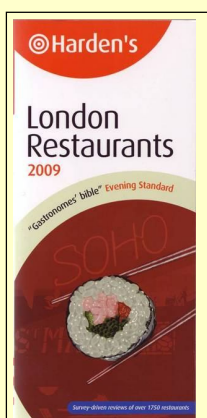
- *The Good Pub Guide, 2010*



"Up high, golden letters on wooden panelling proclaim London Stout, Burton Bitter and mild ales. The Atlas is a great little place in which to delve into more modern brews: Fuller's London Pride, Caledonian Deuchars IPA, Adnams Broadside. A glazed wooden partition divides the bar in two, and other Thirties' features remain: floorboards, attractive black and white tiling around the foot of the bar and three brick fireplaces, two of which add a glow in the winter. The third has been converted into a serving hatch for superb dishes that change twice a day -grilled sardines and Tuscan sausages, pot-roast poussin -and the wine list trumpets 24 wines by the glass. Doors lead to a walled beer garden where folk flock under the rain cover.

Great atmosphere, great food, great staff -a genuine cracker."

- *Alastair Sawday's Special Places, Pubs & Inns*



"Gourmet pub food" draws a big fan club to this backstreet boozier, near Earls Court 2; it's a "cosy" place (and has "a great terrace for summer days")

- *Harden's, 2009*