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BONFIRE LONDON

OPENED 3 DAYS AGO

Free range chicken and beef from 'happy cows' (a cow from the Lake District) is the promise of new Barbican Centre restaurant Bonfire London, who will match well-kept, well-sourced meat dishes with US-style desserts such as Pecan Pie, and a range of classic shakes like the PBJ – peanut butter and jelly.

A resoundingly informal concept, given the illustrious arts past of its parent building, Bonfire is a turn towards London's current comfort food trend for the Barbican, whose eating up until now has followed either brasserie or canteen-styles, or occupied space in foyer bars. The shared bench seating and their fun style of food – burgers, chicken – might be the Barbican's first attempt at encouraging punters in on a lifestyle level as well as a cultural one.

What's close: modern Spanish food at Jose Pizarro



