

Newly Opened Restaurant Anglo Brings Modern Dining to City of London

Monday 18 April, 2016

Brand new, stripped back, modern British restaurant [Anglo](#) has opened their doors and are bringing their casual, fine dining experiences to Central London.

Anglo is offering menus, showcasing quality, artisan ingredients from the finest producers in the UK. The [menus](#) will change frequently to maintain fresh and original offerings, and create a new experience each time you dine.

Anglo Restaurant is owned by Mark Jarvis, previously head chef at Bingham, Richmond, Blueprint Cafe, Zuma, Texture and Le Manoir. And head chef is Jack Cashmore, of Sat Bains and In De Wulf.

The beautifully designed restaurant, which is subtle and unpretentious, offers lunch and dinner menus. A pairing menu can be requested and wine sourced by [BerryBros](#) and English beers are available.

Anglo is open for lunch and dinner service, from 12pm-3.30pm and 6pm-10.30pm (last orders are 9.30pm). It is closed on Mondays and Sunday.

Mark looks forward to welcoming you to the new restaurant. For bookings, please book through Open Table.

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