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New squids on the block

Five restaurants with a flair for fish

Creel Caught, Edinburgh
Chef Gary Maclean's celebration of Scottish seafood at Bonnie & Wild food hall. Think langoustine with lemon, kombu seaweed butter and fennel salad. Mains from £14; creelcaught.com

The Sea, the Sea, Hackney, London
Counter dining spin-off from the Chelsea fishmonger and seafood bar, known for day-boat South West fish, dry-ageing and general contemporary seafood wizardry. Plates from £13; theseatthesea.net

Ugly Butterfly, near St Ives, Cornwall
Adam Handling's ultra-sustainable restaurant ("There is no such thing as food waste") relocates to Carbis Bay this month. Seafood ranges from sea urchin snacks to potted Hale Estuary razor clams. Mains from £28; uglybutterfly.co.uk

The Double Red Duke, Clanfield
Live-fire cooking is the USP at this Cotswolds pub. Expect spit-roasted turbot with lemon ketchup or wood-roasted scallops and garlic butter. Large plates from £12; countrycreatures.com



A summer of seafood

British seafood is second to none. Enjoy the best of the UK has to offer this summer with our extensive guide to the best places for oysters, fish 'n' chips and more

Words: TONY NAYLOR

From heading oysters to dunk 'fish and chips' in the latest of summer's classic dishes, here are some of the best places to enjoy them.

SUMMER'S HOTTEST TABLE?

From the Farm, Padstow
Seafood and Camel Sarny steaks will make Britain on the farm a place to go for summer's finest dining. Enjoy the best of the UK has to offer this summer with our extensive guide to the best places for oysters, fish 'n' chips and more

FINEST FRUITS DE MER

Bendley, London
A classic recipe, all passed down and cooked in the style of the original, this is a truly special dish. Enjoy the best of the UK has to offer this summer with our extensive guide to the best places for oysters, fish 'n' chips and more

PEACH BY THE BEACH

at The Hatch, Laimers, near Sunderland
Visit the latest of summer's classic dishes, here are some of the best places to enjoy them.

BEYOND COD AND SALMON

Hin Boys, Cambridge
This is a truly special dish. Enjoy the best of the UK has to offer this summer with our extensive guide to the best places for oysters, fish 'n' chips and more



Five must-try fish dishes for summer 2021

• Shellfish socca fritters with coriander, tomato and chorizo. Carbis Bay, Cornwall. Mains from £12.50; carbisbay.com

• Japanese-inspired chawanmushi-style langoustine baked custard. Alchemilla, Nottingham. Mains from £15; alchemilla-restaurant.co.uk

• Fish brioche sandwich with seaweed tartar and brown crab ravigote. Native at Browns, London. Dishes from £10; nativeatbrowns.com

• Sea bream omelette with sweet potato, celery and tiger's milk. Chakana, Birmingham. Mains from £14; chakana-restaurant.co.uk

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• James Bonner's lobster bisque with fennel and star anise. The Shed, Barry, Wales. Mains from £10; theshebbarry.co.uk



discover restaurants

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NEXT UP! NAUTICAL ADVENTURES
Fulham, Birmingham
Chef Ben Ford's new restaurant is a celebration of British seafood. Enjoy the best of the UK has to offer this summer with our extensive guide to the best places for oysters, fish 'n' chips and more

POP-UP SHRIMP FEAST
Dorset, London
Chef James Bonner's new restaurant is a celebration of British seafood. Enjoy the best of the UK has to offer this summer with our extensive guide to the best places for oysters, fish 'n' chips and more