

# Review

**The Devonshire, 39 Balham High Road, Balham SW12 9AN. Tel: 020 7673 1363; thedevonshirebalham.co.uk**

The Devonshire was recently reopened following major refurbishment and is now the epitome of grandiose style with huge chandeliers, quilted leather chairs and beautiful velvet-flocked wallpaper. It is quite unlike any other pub I have set foot in, in terms of style and opulence, and the quality of the food matches the ambience. The bread board featured no less than five different

home-made choices. We ordered huge king prawns to start followed by chicken supreme with saffron and chorizo risotto. The food was simply divine – in fact I would say it is the best I have ever enjoyed in a pub.

Vegetarians are also catered for with daily specials such as lasagne with roasted vegetables which my friend simply loved.

I hope for the sake of those in Balham that the Devonshire stays just as it is – a superb example of gastropub perfection.

**Sarah Barnard**



**The Oak, 172 High Street, Teddington TW11 8HU  
Tel: 020 8977 5001;  
theoakteddington.co.uk**

Along with the obligatory bar and Sunday lunch menu, new £1 million gastropub, The Oak, has a gourmet restaurant downstairs featuring designer furnishings and a mesmerising tropical aquarium. Specialising in classic British cuisine using fine, seasonal produce, ingredients are sourced locally where possible from independent suppliers. We

tucked into starters of venison carpaccio, and a tower of roasted vegetables with goats cheese ice cream, the latter being unforgettably melt-in-the-mouth. To follow, we enjoyed chargrilled fillet steak, spinach puree, potato fondant and baby carrots, and a mouth-watering rump of Welsh lamb marinated in garlic and rosemary, with boulangere potato and assiette of beans. Prices are ridiculously reasonable for the quality of the food.

**Rebecca Barnes**