

## Jeremy Wayne **Great Scots**

**Scott's** 20 Mount Street, W1  
(Tel: 020-7495 7309) Daily  
12noon-11pm

Scott's was once truly great, but various relaunches have failed to capture that old magic. Now it's in the hands of Caprice Holdings, and its got an absolute winner in its fold. The new design is deco-inspired with modern twists, and a large, main dining room wrapped around a vast, newly constructed oyster bar. The menu is mainly fish in the Scott's tradition – six varieties of oyster, seafood cocktail, lobster a la Americaine, sole Véronique, roast huss a la forestiere – with a few token meat and game dishes. It's both retro and very now, with a high glamour quotient and celebs by the yard. The kitchen is already running on oiled wheels and service is calm and assured. This one will be huge in 2007. **High point** The best fish and shellfish **Low point** I'm not keen on the tables "behind" the bar **Capacity** 125 **Price per head** £70 **Wine list** £14 **Vegetarian** 6/10 **Service** 9/10 **Music** None **Value for money** 8.5/10 **Style** Mayfair revival

**Boisdale** 13-15 Eccleston St, SW1 (Tel: 020-7730 6922) Mon-Fri 12noon-2.30pm; Mon-Sat 7pm-11.15pm  
Forget any sense of Scottish dourness: this Victoria Scot has Latin

blood coursing through its veins. Done up in end-of-empire reds and greens, perfect for the bleak midwinter, Boisdale serves a perfect marinated salmon, haggis with neeps, and 28-day matured Scotch beef. Ingredients and produce are sourced with great care – it tells in the eating. That's the proper, Celtic side. But the restaurant is also home to the Boisdale Blues Rhythm Band each night. There are close associations with Cuba, and Boisdale is said to have the biggest humidor in Europe – if you're a smoker, make the most of it before the law changes later this year. **High Point** Mayor Livingstone is banned (on account of his anti-smoking views) **Low point** Atmosphere can feel a bit macho **Capacity** 140 **Price per head** Set lunch from £11.50; set dinner from £17.80; a la carte £50 **Wine list** £13.95 **Vegetarian** 4/10 **Service** 8/10 **Music** Live band each night **Value for money** 8.5/10 **Style** Gordon Brown with maracas

**Hotel du Vin & Bistro** 1 Devonshire Gardens, Glasgow (Tel: 0141-339 2001) Mon-Fri 12noon-2.30pm (Sun 12.30pm-2.45pm); daily 7pm-9.45pm  
I looked at Glasgow restaurants over the holidays and they're patchy and inconsistent. So it's nice to see professional resto-wallahs Hotel du Vin come on the scene. The former One Devonshire Gardens is its first property north of the border. I started with textbook smoked salmon (it feels right here), and although I don't like the cut of a darne of Shetland organic salmon, the flavour is unimpeachable. Rack of Dornoch lamb is so young and tender I'm surprised there isn't a law against it: no doubt there soon will be. **High point** Whisky room with more than 400 bins **Low point** No smoking in these parts **Capacity** 80 **Price per head** Three-course lunch with coffee, £17.50; a la carte £35 **Wine list** £14 **Vegetarian** 6/10 **Service** 9/10 **Music** None **Value for money** 9/10 **Style** Edwardian



ILLUSTRATION BY ANDY DAVIS