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Five Top London Restaurants and Counters to Maximize Summer

A dynamic Afghan-Texas barbecue joint in a pub and a viral sandwich spot top the list of London's must-try restaurants.



Starters at the compelling new Afghan-Texas barbecue spot Cue Point include brisket burnt-end skewers and tuna ceviche with sumac. *Photographer: Justin De Souza*

By Kate Krader
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New: Cue Point, Notting Hill





Cue Point's Wagyu brisket steak, served with Texas naan. *Photographer: Justin De Souza*

In an unexpected development, pubs have become some of London's most compelling places to eat. At the top of the list is Cue Point, the Afghan-Texas barbecue in the Garden Bar & Grill in W10. Chef Mursal Saiq and pitmaster Joshua Moroney launched it a decade ago, doing pop-ups and grill competitions. This spring, they moved into a permanent West London location. Between the long tables in the front room and the meandering backyard, there's room for around 250 people. It's a rowdy space that matches the food.

Starters include a refreshing little plate of coriander- and turmeric-spiked smokehouse pickles for £6 (\$8). They're worth having on the table when the big cuts of meat come into play. You don't see a lot of rice with barbecue, but the lamb shank that's been slowly cooked over oak is happily accompanied by Kabuli pilau and doused with Afghan fresh coriander and mint chutney (£28, or £48 for a bigger serving to share). The Wagyu brisket steak has a sweet-smoky crust and comes with a hunk of grilled Texas naan (£24, or £45 to share).

But the biggest surprise is the borani banjan, a flame-cooked version of the classic Afghan aubergine and tomato dish with yogurt sauce, pilau and naan (£22). It sells as well as the brisket, Saiq says.

There's plenty of beer and a page of wines that play well with grilled food, including the southern French Domaine de Belle Mare Picpoul de Pinet that goes for £35 for a bottle. If you don't want to miss anything, go on the early side: The meats tend to sell out, starting with the brisket. "That's the nature of low and slow. Once it's gone, it's gone," Saiq quips. *41 Bramley Rd.; cue-point.co.uk/*