



London's best... *Barbecues*

A Grelha at The Gun

An oldie but a goodie. The Gun pub's Algarve-style grill is back again for diners to get stuck into lamb espetadas (hanging skewers), seafood from nearby Billingsgate Market, meaty chorizo and piri-piri chicken – all cooked on an open charcoal grill. Not your average barbecue fare, then, and the high prices reflect it.

27 Coldharbour, E14 9NS (7515 5222/www.thegundocklands.com). Canary Wharf tube/DLR or South Quay DLR. Noon-3pm, 6-10pm Wed-Fri: noon-9pm Sat, Sun.

Courtyard at 51

Barbecues will be fired up until September this year at the plush 51 Buckingham Gate hotel, which boasts a lovely secluded courtyard and a menu based around Middle Eastern and American barbecue dishes. From around £14 per plate.

51 Buckingham Gate, SW1E 6AF (7769 7766/www.51-buckinghamgate.com). St James's Park tube. 5.30-9pm daily (weather permitting).

Inn the Park

The lakeside terrace will be the setting for a new weekend barbecue from chef Amanda Wilson. Local



JONATHAN PERUGIA

Prawn on the 4th of July *Possibly*

British ingredients will be cooked on the grill every weekend, and includes burgers, Barnsley lamb chops, Kent asparagus and Cornish sardines. Long live the British summer!

St James's Park, SW1A 2BJ (7451 9999/www.inthepark.com). St James's Park tube. Noon-5pm Sat, Sun.

The Roof Gardens

The evening barbecue buffet (at a lofty £60 per person) will be accompanied by mellow live jazz. Med-style starters (hummus, olives, couscous) pave the way for meaty grills or veg concessions such as mushrooms and asparagus.

99 Kensington High St, W8 5SA (7368 3960/www.roofgardens.virgin.com). High St Kensington tube. 7-10pm Fri, Sat.