

▼ Spanish



Don Pepe on the Green

Location: The Don Pepe
Charlton Hotel, The Green,
Hampton Court Road, Surrey,
KT8 9BW

Tel:

Open: Mon-Sat noon-3pm,
6pm-10.30pm; Sun noon-
6.30pm

charlton-hotel.co.uk



You'll be surprised and delighted to find that there's a little bit of Spain nestled in the middle of the historic richness of Hampton Court. The Don Pepe Charlton Hotel houses Don Pepe on the Green and is located on the A308 Hampton Court Road just a short walk from Hampton Court Palace and close to many of West London's major attractions. Sandown Park and Kempton Park Racecourses are no more than ten minutes away and RFU Twickenham are also within easy reach.

Once inside, this most authentic of Spanish restaurants offers a delicious array of dishes and as well as some Latin-flavoured entertainment, with flamenco evenings every last Friday of the month, from 8pm until late.

On our visit we enjoyed shelled king prawns served sizzling in olive oil with garlic, which were succulent and smelled sensational. These were followed by the speciality of the house, Lomo de Merluza Don Pepe, which was a delicious hake fillet served in a light creamy prawn and mushroom sauce. My dining companion had a monkfish fillet, which, set amid a beautifully blended tomato sauce, arrived garnished with black olives and accompanied by fresh vegetables cooked crisply to perfection. Full of fresh, aromatic Mediterranean flavours, it was a dish which induced sunny holiday memories.

The desserts are rather special too and include indulgent homemade creme caramel and ice cream. This Spanish jewel is definitely Hampton Court's best-kept secret.

The Don Pepe Charlton Hotel also caters for weddings and other functions, with both the ballroom and Don Pepe on the Green restaurant available for private use.

▼ Argentine



Buenos Aires

Location: 4 Tudor Court,
Russel Hill Road, Purley,
Surrey, CR8 2LA

Tel:

Open: Mon-Fri 6pm-11pm; Sat
noon-3pm, 6pm-11pm; Sun
1pm-10pm

info@barestaurant.com
barestaurant.com



As its name suggests, Buenos Aires offers high quality, authentic Argentinean dining at its very best. The decor, atmosphere, staff and, of course, menu are as true to Argentinean dining as can be and, as such, the restaurant provides an inimitable experience for gastronomes seeking an unforgettable evening.

Although there are tapas, vegetarian and other meat and fish options, the menu is dominated by quality Argentine beef dishes. Steak-lovers will be spoiled for choice with sirloin, rib-eye, rump and fillet cuts from the grill menu, and the house specialities, including the lomo Roquefort – chargrilled Argentine fillet steak served with blue cheese cream sauce and mashed potatoes – are particularly popular among regular diners. During our visit we enjoyed the berenjenas asadas – slices of grilled aubergine stuffed with sun-dried tomatoes and fresh basil (£3.50) – and provoleta vegetariana – grilled provolone cheese stuffed with aubergine and red peppers (£6). Both dishes offered a fine balance of generous portions and delicate, tantalising flavour as lead-ins for the main course. The lomo pimienta – prime fillet steak served with pepper sauce and mashed potatoes (£20.50) was cooked to perfection and was proof (were it needed) that the restaurant knows how to serve the perfect steak.

Another mark of excellence was evidenced in the desserts. If you've never tasted authentic Argentinean sweet dishes, then Buenos Aires is the ideal place to experience them at their best. The panqueque con dulce de leche (£3.50) is a pancake topped with a creamy, rich toffee sauce – an Argentine speciality that is simply divine. The dulce de leche is a welcome addition to the Buenos Aires liqueur coffee selection as well, delivering a deliciously sweet aftertaste.

Buenos Aires offers car parking at the rear for visitors, or if you prefer to stay at home you can experience their home catering in the form of an authentic Argentinean Asado (barbecue) in your own garden.