# New neighbourhood restaurant, Wildflowers, opens in Belgravia. (And their focaccia is a REVOLUTION!)



Aaron Potter, a renowned chef with previous stints at Trinity and Elystan Street, has embarked on a solo project with Wildflowers, a new neighbourhood restaurant nestled in the eclectic district of Belgravia. Partnering with interior stylist Laura Hart, Potter brings the essence of the Mediterranean to the heart of London at Newson’s Yard, just a stone’s throw from the lively Pimlico Road.

Wildflowers, a 54-seat establishment, offers a bright and airy atmosphere, blending elegance and simplicity. The design reflects Laura Hart’s experience in high-end interiors, featuring an array of one-of-a-kind vintage furnishings under her meticulous creative direction.

The menu at Wildflowers champions the Mediterranean's relaxed dining culture, focusing on seasonal produce and diverse flavours. Diners can expect to indulge in dishes such as:

* Moules farcies with garlic and parsley butter
* Lamb tartare complemented by Wildflower harissa and labneh
* Langoustine and scallop crudo with chilli, fennel, and Honest Toil olive oil
* Fresh sheep's ricotta paired with grilled courgettes, burnt honey, and fig leaf olive oil
* Grilled red mullet accompanied by puttanesca butter and Amalfi lemon
* Borlotti beans al forno served with bull’s horn peppers, artichokes, and salsa verde
* Basque cider house steak for two with smoked bone marrow piperade
* Fig leaf and cherry ripple choux a la creme
* Chocolate praline gateaux with hazelnut milk gelato

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Beyond these culinary delights, the establishment houses an upstairs wine bar, evoking the spirit of Italian cicchetti and Spanish pintxos bars. The bar offers craft cocktails like the Melon Negroni, Amalfi Spritz, and Peschiole Dirty Martini. Patrons will also find a selection of vermouths, amaros, and a curated list of European wines, including Wildflowers’ exclusive wine on tap.

The commitment to seasonality extends throughout the restaurant, from the frequently updated menu to the vibrant blooms decorating the space. The in-house deli complements the dining experience with freshly baked pastries, sandwiches for on-the-go options, and a range of provisions such as Honest Toil olive oil, house-made focaccia, and charcuterie.

Wildflowers encapsulates a piece of the Mediterranean lifestyle right in Belgravia, offering a stylish yet approachable setting for both locals and visitors to enjoy a taste of sun-soaked cuisine and the warmth of European hospitality.

For more information and reservations, visit [Wildflowers’ website](https://www.wildflowersrestaurant.co.uk).

## References

* <https://www.capitalalist.com/wildflowers-restaurant-london-review-experience-mediterranean-magic-in-belgravia/> - Corroborates the location of Wildflowers in Belgravia, the partnership between Aaron Potter and Laura Hart, and the Mediterranean-inspired menu.
* <https://www.hot-dinners.com/Gastroblog/Test-drive/wildflowers-restaurant-review-belgravia-london> - Supports the details about the restaurant's location in Newson’s Yard, the design by Laura Hart, and the Mediterranean-inspired menu.
* <https://www.restaurantonline.co.uk/Article/2024/10/11/Wildflowers-restaurant-Belgravia-chef-Aaron-Potter> - Confirms Aaron Potter's background, the restaurant's focus on seasonal ingredients, and the design elements by Laura Hart and Studio Found.
* <https://londontheinside.com/wildflowers-is-a-new-mediterranean-restaurant-opening-in-belgravia-soon/> - Provides information on the menu highlights, the use of hyper-seasonal ingredients, and the presence of an in-house deli and wine bar.
* <https://www.designmynight.com/london/restaurants/west-london/wildflowers-restaurant> - Details the restaurant's atmosphere, the emphasis on seasonality, and the features of the upstairs wine bar and private dining room.
* <https://www.hot-dinners.com/Gastroblog/Test-drive/wildflowers-restaurant-review-belgravia-london> - Supports the description of the wine bar, including its selection of vermouths, amaros, and European wines.
* <https://www.restaurantonline.co.uk/Article/2024/10/11/Wildflowers-restaurant-Belgravia-chef-Aaron-Potter> - Corroborates the menu items such as moules farcies, lamb dishes, and the presence of a 30-day aged sirloin.
* <https://londontheinside.com/wildflowers-is-a-new-mediterranean-restaurant-opening-in-belgravia-soon/> - Provides details on the menu items like grilled sheep's ricotta, mackerel and sardine bruschetta, and cuttlefish fideua.
* <https://www.designmynight.com/london/restaurants/west-london/wildflowers-restaurant> - Supports the information about the private dining room, outdoor dining, and the overall atmosphere of the restaurant.