



## 2 GET ALL SHUCK UP

Bentley's Oyster Bar & Grill is celebrating the UK oyster season with a 'Return of the Natives' masterclass on 15 November. Learn to shuck (open) the shells, have lunch and take away a goody bag. £120; [bentleys.org](http://bentleys.org)



## 3 CHEF TEST

L'Atelier de Joël Robuchon is marking the London Restaurant Festival (8-27 October) with a 'Forgotten Foods' menu, highlighting small-scale products such as Shetland cabbage and Manx Kipper. Alternatively, book a cookery masterclass and have a chef teach you two L'Atelier dishes; [joelrobuchon.co.uk](http://joelrobuchon.co.uk)

## 4 Play with food

Kevin Bishop plays a beleaguered restaurant bookings operator in comedy *Fully Committed*. Until 15 November; [menier-chocolatefactory.com](http://menier-chocolatefactory.com)



## 5 Trial run

Perfect festive cooking at Little Portland Street Cookery School on 29 November. By the end of the Christmas Dinner Rehearsal class, you'll even have elements ready for home freezing. 10am-4pm, £230; [cookeryschool.co.uk](http://cookeryschool.co.uk)



## 6 Guy Fawkes...

... walks into a bar and finds a drink commemorating his plot to bomb Parliament. Restaurant group Drake & Morgan are behind this London's Burning cocktail which includes Kamm & Sons, rum, mezcal, lapsang and peach, finished with a flaming cinnamon stick. Track it down at [drakeandmorgan.co.uk](http://drakeandmorgan.co.uk)

Meat lovers can rejoice in a six course beefy banquet at the Rotunda Bar & Restaurant on 18 November. The bovine bounty comes from Rotunda's Northumberland farm. Great value at £49.50; [rotundabarandrestaurant.co.uk](http://rotundabarandrestaurant.co.uk)



in season