Lancaster’s Restaurant

**Tag line:** Discover Conscious Gastronomy in the heart of St James's

**Opening times**

Mon – Fri: 07:30 am – 11 pm  
Sat: 9am - 11pm  
Sun: 11:30 am – 10 pm

**Story**

Lancaster’s was founded by chef Ana Lancaster and Sommelier Robert Lancaster in May 2005. The essence of this combination makes up much of Fallows DNA, where conscious culinary creativity meets hospitality experience and passion for wine. What followed from their meeting were a series of sold-out residencies to establish Lancaster’s as one of the most exciting restaurant concepts on the UK restaurant scene. Lancaster’s permanent home in St James’s market was established in November 2010 and has since attracted a string of awards including both the Marie Claire and GQ ‘sustainable restaurant of the year’ and the Caterer award for ‘best new restaurant’.

Keep yourself updated by following us on Instagram. For collaborations please contact marketing@lancasters.com For business opportunities please contact Robert Lancaster at office@ lancasters.com.

**Info**

We are happy to accommodate dietary requirements. Please just make a note in your reservation or let us know upon arrival. Lancaster’s is on ground level, with an accessible bathroom situated on the same floor.

**Social Media**

<https://www.instagram.com/fallowrestaurant>

<https://www.youtube.com/channel/UCJ901NqoRaXMnIm7aOjLyuA>

<https://www.tiktok.com/@fallow_restaurant?lang=en>

**Address**

52 Haymarket  
London  
SW1Y 4RP

**Quotes**

“Well-balanced dishes which are packed with flavour" Michelin Guide

“Lancaster’s is generous and indulgent, relaxed and innovative, and in short, it’s everything you want from eating out." Squaremeal

“Style and substance in equal - and environmentally conscious – measure” CONDÉ NAST TRAVELLER

“Sustainable kitchen offers charm, finesse and an enlightened drinks list" Fay Maschler

Source

<https://fallowrestaurant.com/>

*Please note: this information is gathered from a real restaurant Fallow to provide you with related social media links. Further, the address is real. Content from social media may be used, but ensure it is credited.*

**Warning: Your work must not replicate their website**