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GILGAMESH IN CAMDEN LOCK

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Any restaurant which has an escalator instead of stairs is laying down a certain precedent: it says that we are so bothered for your welfare, honoured guest, that we will not even allow you to walk. They don't even ask you to keep to the right. High expectations then, and they were completely fulfilled.

The interior of Gilgamesh is great, they could be said to have gone rather overboard with the Mayan opulence, but it avoids tackiness due to the high translucent ceiling, which allows in enough light to counterbalance the dark wood and gold furnishings. Those used to minimalism may find it offensive, I thought it was endearingly original.

The menu here is vast, and we had to send the waitress away quite a few times before indecisive me was ready to order. Luckily this time was passed sublimely with a recommended cocktail, which contained chili and was delicious. The friend orders thai red curry, which is the only vegetarian main dish on the menu, one of my few criticisms. I go for the sea bass, a personal favourite, which is cooked to perfection after being marinated in sweet plum and miso sauce, the tanginess complimenting the fish wonderfully.

The fine cuisine means they get away with some slightly tacky accoutrements: the menu begins not with the soup of the day, but 'when the Gods created Gilgamesh, Shamash, the Glorious sun endowed him with beauty...' which sounds more at place in a book written by the religious fruitcakes, than a menu. Happily the staff are not the superior types you get in many high-end restaurants, but friendly and happy to make suggestions based on your preferences. With the great service and laid back atmosphere you understand why the restaurant is in Camden and not the West End, where one is often made to feel not quite good enough to be eating there.

So Gilgamesh gets the seal of approval: to really make the most of it go for some Tempura to start, and sorbet to finish. It was a refreshing change to visit a restaurant that whilst hosting fantastic meals, manages to be up-market without any pretension.

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