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Masters superfish london

Located at 191 Waterloo Road in London's SE1 district, Masters Superfish is an old-fashioned fish 'n' chip shop that has gained popularity among locals and taxi drivers. This canteen-style eatery serves a variety of fish directly from Billingsgate Market, offering a complimentary spread of shell-on prawns, pickled gherkins, onions, bread, butter, and sauces with each meal. However, diners should be mindful not to overindulge in the free offerings, as the portions here are quite substantial. Their fried whitebait is a particular highlight, consisting of an abundance of non-battered, crispy fish served with a squeeze of lemon. The Superbites main course is also impressive, featuring eight generous portions of cod, plaice, huss (rock salmon), and haddock, accompanied by a large serving of chips. While the batter is crispy and the fish inside is fresh and meaty, the chunky chips could be improved with a bit more moisture. The mushy peas are cooked to perfection, being hot, textured, and sweet all at once. Although Masters Superfish has become a tourist hotspot, prices have increased accordingly, and service has suffered slightly, with staff being less attentive and knowledgeable. Nevertheless, the takeaway hatch offers lower-priced options for those looking to grab their favorites on the go. Masters Superfish is a popular spot for fish and chips that has gained recognition among tourists. The eatery offers excellent fish brought in fresh daily from Billingsgate Market and grilled or fried as desired. Although the standard of service has dropped, with staff being less attentive and knowledgeable, the takeaway hatch provides a convenient option at lower prices. This casual dining spot may lack charm but excels in terms of flavour and authenticity. Masters Superfish is a restaurant in central London that offers limited hours, only open from 4:30pm to 10:00pm on weekdays and 12:00pm to 3:00pm on Fridays for lunch. Despite being closed on Sundays and Mondays, it has been praised by The Londonist as a hidden gem. The menu features a variety of seafood options, including fish cakes, prawn cocktail, and grilled sardines, priced between £4.75 and £13.75. They also offer non-seafood dishes like burgers, chicken curry, and vegetarian lasagna, priced between £8.00 and £11.50. The restaurant offers a kids' menu and a range of soft drinks, including juices and hot beverages like tea, coffee, and chocolate. It's worth noting that the restaurant receives great reviews on TripAdvisor, earning it a Travelers' Choice award for being one of the top-rated restaurants in London. Masters Superfish offers generous and tasty fish and chips with portions well-sized and filling, making it an excellent value for money. The service is friendly and welcoming, with staff providing an excellent experience. The restaurant is recommended for its authentic local atmosphere and delicious, fresh fish served with crispy fries, onions, and pickles. However, some individuals may find the food too fatty and lacking in flavor. The best fish and chips in London's West End are served at a variety of restaurants, each with its own unique twist. Kerbisher & Malt offers traditional fish and chip shop fare with a modern touch, featuring fresh sustainable seafood and generous portions. For a more upscale experience, Oliver's Fish and Chips provides expertly prepared fish with a special matzo meal coating that makes it extra crunchy and delicious, all while keeping calorie counts under 500. In contrast, The Fish Club focuses on ethically sourced line-caught fish and changing seasonal menus to keep things fresh. On the other hand, Golden Union Fish Bar brings the best of London's seafood to its Soho location, with chunky fish and crispy batter that's sure to satisfy any appetite. They also offer a range of secret recipe sauces and homemade condiments for added flavor. Finally, Fish! Kitchen at Borough Market South Bank combines high-end dining with the casual pleasure of fried fish, serving up fresh and delicious seafood in an upscale atmosphere. fish! Restaurant offers an array of fresh fish dishes in a bustling atmosphere with views of Southwark Cathedral. Sitting at the bar overlooking the open kitchen provides a fun experience. The adjacent fish! Kitchen serves battered fish of various types, ideal for those in a hurry. Visiting Borough market before stopping by is recommended to enjoy a quick bite or more leisurely meal at its sister restaurant FISH!, which offers traditional fish and chips with a retro twist. Poppies, located in Spitalfields market, has been serving traditional fish and chips for over 50 years, maintaining the original recipe. The 1950s-themed restaurant provides a fun dining experience despite some queuing due to its popularity. Emma recommends eating in or taking away to enjoy the nostalgia trip and a good read. For those seeking a more refined fish and chip experience, No. 5: The Ivy offers a rarefied deep-fried Haddock dish with minted mushy peas and chips, served in salubrious surroundings. A popular spot among celebrities and theatre-goers, this restaurant has a long history of providing exceptional dining. No. 4: Golden Hind Marylebone celebrates its 100th anniversary by offering fresh fish directly from Grimsby, served in an excellent batter. The no-frills atmosphere and décor make it an ideal choice for weekday office lunches or quick stops before other destinations. The Golden Hind, Geales, Kerbisher & Malt, and Rock & Sole Plaice are the top-rated fish restaurants in London. Geales' two branches offer high-quality fish dishes, including sustainable options and traditional favorites like tartare sauce with fish and chips. Kerbisher & Malt modernizes the classic fish and chip shop experience by serving fresh, twice-cooked chips and homemade mushy peas in a pleasant environment. Rock & Sole Plaice takes top spot for its clever name and excellent food, earning it the title of London's oldest fish and chip shop with a rich history dating back to the 19th century.