



There's a passion for the home-grown, the natural and the local at Bip Castle, a tiny, vanilla-coloured, turreted pile. The old dungeon has been turned into a pantry filled with home-bottled pickles and jams; there are handmade vodkas flavoured with birch buds, horseradish and berries; and the central courtyard is now a market garden with great beds of radishes and parsley, lettuces and peas. Dinner might be pelmeni (Russian dumplings), herrings and salads, followed by chicken Kiev and braised duck – flavours that haven't changed in the 220 years since the emperors ate at the castle.

From about £150 a room a night (www.bip-hotel.ru).



Cotton House Hotel, Autograph Collection BARCELONA, SPAIN

Cotton House Hotel's elegant restaurant,
Batuar, is centred around a magnificent
freestanding bar under an old-fashioned
conservatory. The interior designer
Lázaro Rosa-Violán has cleverly combined
the original 19th-century parquet
floors with modern chandeliers and
brightly upholstered chairs. It's open from
7am until midnight, creating a relaxed
ambience that reflects the laid-back Catalan
culture. The food is an ambitious mix
of local and global cuisine – including
Iberian bellota ham, and oxtail cannelloni

with truffled béchamel.

From about £180 a room a night
(www.hotelcottonhouse.com).



Raymond Blanc's superb two-Michelin-starred restaurant is the stuff of legend – a place for milestone celebrations and special occasions, serving some of the very best French cooking in the UK. It also offers gourmands the chance to relax after dinner in the supremely comfortable manor house. Loveliest of all are the garden suites, tucked away from the main building, with their own beautifully planted terraces and borders; while Blanc's two-acre walled kitchen garden is a delight to behold, with verdant plots of vegetables, herbs and wild mushrooms, to ensure the freshest organic ingredients for the restaurant chefs.

From £595 a room a night (www.belmond.com).