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Dining | LOS ANGELES

Brits and Beers

Culver City's new gastropub is the most English yet

Every neighborhood needs a spot that's as good for a beer as it is for foie gras terrine. In Culver City, you'll find that perfect high-low balance at the new Waterloo & City.

As far as gastropubs in L.A. go, this is probably the most English-leaning—the name, after all, is in honor of a historic railway line in London. The room is

sprawling (it was a former diner), with a long bar so comfortable, you'll want to linger over a pint or a Pimm's Cup (\$10).

A lot of bold flavors come out of British chef Brendan Collins's kitchen. You can get delicate dishes like minty green favas and peas with a ball of creamy burrata (\$11), but go for the robust, meaty specialties.

His terrines and pâtés are especially good, including the duck country pâté with sweet apricot marmalade (\$11). Roasted quail and rich chopped chicken liver is lush (\$12), as is the perfectly grilled burger (\$16) topped with a runny quail egg, bacon and blue cheese.

Brunch is not taken lightly: On Sundays, a special English menu includes roast-beef Yorkshire puddings drenched in horseradish cream gravy (\$18), and a full pork roast with apricot stuffing (\$18).

The dishes are all served family-style; time those afternoon naps accordingly.

Waterloo & City, 12517 Washington Blvd.; 310-391-4222 or waterloandcity.com

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