

RESTAURANT REVIEW

Luma, Petts Wood



I visited Luma on a Thursday evening, and it delivered a dining experience that felt both refined and relaxed. The restaurant was pleasantly busy, creating a vibrant, lively atmosphere without ever feeling overwhelming. From the moment we arrived, the buzz of conversation and the warm, contemporary setting struck a perfect balance between energy and comfort, setting the tone for an enjoyable evening.

One of the highlights of Luma was undoubtedly its use of the Jospo oven, which elevated the menu in a way that was immediately noticeable. This unique charcoal oven imparted a deep, smoky flavour to dishes while locking in moisture, resulting in food that was both rich and perfectly cooked. This was especially evident in the T-bone steak we ordered, which was beautifully seared on the outside while remaining tender, juicy, and full of flavour. The tuna steak was equally impressive—perfectly cooked with a delicate texture and a subtle smokiness that enhanced its natural freshness without overpowering it. It was clear that the kitchen knew how to make the most of this impressive piece of equipment.

The drinks offering was equally impressive, with a great selection of wines, beers, and cocktails to complement the food. The wine list catered to a range of tastes, while the beers provided both familiar favourites and interesting options. The cocktails were particularly enjoyable, well-balanced and thoughtfully prepared, adding an extra layer to the overall experience.

Equally memorable was the service, particularly from our server, Tatiana. She struck exactly the right balance between attentiveness and allowing us space to enjoy our meal. Friendly, knowledgeable, and genuinely enthusiastic, she guided us through the menu with confidence and offered thoughtful recommendations. Her warm approach added a personal touch that made the experience feel special rather than routine.

Another standout feature of Luma was its large patio area at the front. Even on a cooler evening, it was easy to imagine how transformative this space would be in the summer months. With plenty of seating and an open, airy layout, it had all the ingredients to create a vibrant Mediterranean-style atmosphere. I could easily picture long, leisurely lunches or relaxed evening dinners with friends, enjoying great food in the sunshine.

Overall, Luma combined high-quality cooking, excellent service, and a versatile setting to create a restaurant well worth visiting, and I am already looking forward to revisiting. ■



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