

Food magazine

Digesting London

New openings, events, trends &
Twe@ting Out in Peckham



Gastro Snobs

Bursting the bubble of talking turkey

Fay Maschler's Restaurant Guide: Under £10

Culinary Guides:
San Diego, Budapest,
The Lake District

Hot Chick: How the humble bird became talk of the town

The River Café Runs Deep: We meet the offspring



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A TOAST

TO CHANGING EXPECTATIONS

TO THE FINEST FRENCH WHEAT
TO THE POP OF THE CORK
TO THE EXCEPTIONALLY SMOOTH TASTE

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Contents

40



48



12



The Plate

New openings, happenings, events and all the culinary chit-chat from our man with his finger on the pulse. **Page 10**

Food Pretence

Gastrosnobbery and foodie one-upmanship is getting out of hand. It's time to forage for fun - not mould, says Tim Hayward. **Page 22**

Fay Maschler's Restaurant Guide

Revealing where you can eat vibrant, fulfilling food for under £10. We prove it is possible. Even in London. **Page 28**

28



Twe@ting Out

Hardeep Singh Kohli visits Peckham for a day of feasting and is led by advice from his 'followers'. **Page 34**

The River Café runs deep

Adam Coghlan uncovers the vast impact that this Hammersmith Italian has had on London's restaurant scene. **Page 40**

Hot Chick

The bird is flying high. Chicken is everywhere with new openings and leading restaurateurs flapping with excitement. Rebecca Seal reports. **Page 48**

58



Eat the Globe: Peru

The diversity of London's restaurants can be daunting. Joe Warwick is the consummate guide for this South American trend. **Page 56**

Kipper has it covered

Profile of our cover artist, cartoonist Kipper Williams. **Page 66**

TRAVEL

60



San Diego

Stateside street food by burger and burrito aficionado Chris Pople. **Page 58**

Budapest

Hannah Gregory goes in search of Pest's quirky new restaurant scene. **Page 60**

Lake District

An in-depth three-day gourmet itinerary by Christian Dymond. **Page 62**



62

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Contributors



Fay Maschler

Fay won an *Evening Standard* competition with the prize of writing a restaurant column for three months. This year marks 40 years of her restaurant reviews for the newspaper. She has won the Glenfiddich Award for Restaurant Writer of the Year six times and Critic of the Year at the British Press Awards and the prestigious Glenfiddich Trophy – and also published several cookery books. Fay is Chair of the London Restaurant Festival. There is no one who knows more about London's restaurants. This issue she reveals her knowledge of places to eat wonderfully for under £10.



Joe Warwick

Joe Warwick co-founded The World's 50 Best Restaurant Awards as editor of *Restaurant magazine*. He has written about food and travel for publications including *Olive, Square Meal, The Observer* and *The Times*. He's currently working on the restaurant guide *Where Chefs Eat* and writes our Eat The Globe column. This issue he uncovers Peruvian food in London.

Hardeep Singh Kohli

The comedian plans to open his own restaurant this summer. He Twe@ts Out in Peckham for this issue and discovers brilliance.



Rebecca Seal

The food and drink journalist, published in the *Financial Times, Observer, Guardian* and *Grazia*, explores the volley of new restaurant openings devoted to chicken. "It's gone from humble bird to hot chick," she says.



Adam Coghlan

Adam Coghlan came to London from Manchester, via Paris, two years ago to eat. He works on the London Restaurant Festival and has written for *Fire & Knives* and the *Guardian*. He writes about The River Café here. @AdamCoghlan



Hannah Gregory

The London-based writer and lover of food, art and literature has appeared in *Frieze, Icon* and *The White Review*. She also works in the De Beauvoir deli.



Christian Dymond



Christian Dymond has been a freelance writer for 20 years, writing for *The Daily Telegraph, The Times, The Sunday Times, the Financial Times* and Louis Vuitton's City Guides. He is the author of a cultural guide and a food and drink guide to

Cumbria. His new, comprehensive guide book to Cumbria, the Lake District will be published this autumn (dymondguides.com).



Tim Hayward

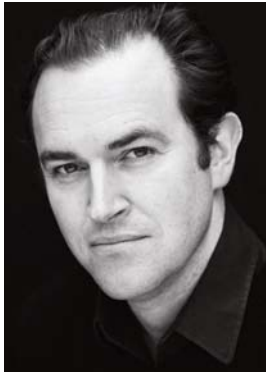
Tim Hayward is a food writer and radio broadcaster. Last year he took over Fitzbillies, a ninety-year-old independent bakery and restaurant in Cambridge, world famous for its sticky buns.

Chris Pople

Chris' blog cheeseandbiscuits.blogspot.com was Highly Commended in the 2010 Observer Food Awards, and last year he was named as one of the 1000 Most Influential Londoners by the *Evening Standard*.



Digesting London



Eating out in London can be painfully expensive. But if you know where to go there are affordable gems dotted across the city. Given the financial woes in which we are now mired it is timely to reveal the best of these. In the third part of Fay Maschler's guide she reveals the 25 joints where one can enjoy excellent, vibrant food for under £10. It's a madcap round-up illustrating the fizzing diversity of our restaurant scene (28-33). Keeping with the mood of post-blingism *Twe@ting Out* sees Hardeep Singh Kohli head for Peckham guided by his followers (34-36) and we honour *The Chicken* revealing how this humble bird has turned into London's Hot Chick (48-51). One restaurant unmoved by trends is *The River Café* in Hammersmith which this year celebrates its 25th anniversary. In *The River Runs Through It* we look at the remarkable influence this simple Italian canteen has achieved. We interview the alumni. Meanwhile Joe Warwick addresses Peruvian food and there are culinary guides to San Diego, Budapest and the Lake District, while *The Plate* has all the new openings and what's going on around London from Pret a Diner to Street Food in pubs.. Thanks to cartoonist Kipper Williams for our cover. I hope it reminds us all that eating out should be fun, festive and, preferably, affordable.

Simon Davis



St Martin's Courtyard Global Food Festival

Saturday 14th July

St Martin's Courtyard will pay tribute to the cultural diversity of London this summer with a free Global Food Festival on Saturday 14th July 12-5pm.

Taste your way around the world as part of this celebration of food, drink and culture. Six restaurants; Bill's, Cantina Laredo, Dishoom, Dalla Terra, Jamie's Italian and Suda, will be hosting

tastings, demonstrations and activities, transforming St Martin's Courtyard into a vibrant open air street food market in the heart of London.

Cantina Laredo will be bringing a Mexican fiesta to the courtyard with a pop-up cocktail bar serving two thousand complimentary 'Lime Paloma' El Jimador tequila cocktails. For a hands-on experience there will be demonstrations in making Cantina Laredo's 'Top Shelf' guacamole as well as tastings of signature dishes including the hot and spicy salsas and sizzling Mexican brownies. To add to the party atmosphere a Mexican mariachi band will be performing. Casa Rita margaritas will be half price all day in the restaurant.

English cream teas will be served from Bill's market barrow as well as strawberries with lashings of cream. There will be free cucumber finger sandwiches for all to be enjoyed whilst reclining in one of Bill's deckchairs and listening to the jubilant sounds of a big brass band. Bill's jams, marmalades and chutneys will be on sale in his little corner of England.

Recreating Bangkok's famous street food, Suda will be cooking up a variety of delicious regional Thai dishes such as satay, Pandan wraps, Thai fishcakes and papaya salad. Guests can also enjoy

performances by traditional Thai dancers and puppeteers. Children will love watching animals crafted from sugar. A street food tasting menu has been exclusively created and will be served in the restaurant.

Wine lovers should visit enoteca Dalla Terra for Italian wine tasting. Mini master classes will include a tasting of three wines plus some fine Italian cheeses and cold meats, for £10 per person. For a more in-depth experience, a one hour wine tasting seminar will be hosted in the restaurant at 3.30pm by one of Dalla Terra's wine experts, giving an introduction to a selection of red and white wines, matched with unique cheeses and cold meats for £20 per person.

Bringing the aromas and flavours of Bombay to the courtyard, Dishoom will be dishing up melt in the mouth slow cooked pulled Lamb Raan burgers, as well as tempting Indian tipples and refreshing soft drinks.

Don't miss the Jamie's Italian hog roast and homemade Italian lemonade, served beside the restaurant's al fresco terrace.

Taste delicious honey with zero food miles, created by St Martin's Courtyard's very own bees. Organic beauty brand Melvita was founded by a beekeeper and many of the natural products in the range are made using organic honey. A variety of Melvita organic honey is produced in beehives on the St Martin's Courtyard roof garden and this will be available to taste in-store alongside Melvita's range of honeys. To mark the launch of Melvita's brand new Berry Body Wash which is made with juices and real fruit pulp, use pedal power to create your own free smoothie on Melvita's urban smoothie bike.

St Martin's Courtyard has become a destination for foodies, introducing new restaurant concepts to the London dining scene.

stmartincourtyard.co.uk



Taste your way around the world as part of this celebration of food, drink and culture

MST MARTIN'S COURTYARD

COVENT GARDEN

Global Food Festival Saturday 14th July



- Thai street food and sugar craft from Suda
- 2000 free El Jimador tequila cocktails from the Cantina Laredo pop-up bar
- Italian homemade lemonade and hog roast from Jamie's Italian
- Cream teas and strawberries with cream from Bill's
- Wine tasting with Italian enoteca Dalla Terra
- Slow cooked pulled lamb raan from Bombay café Dishoom
- Mexican Mariachi band, traditional Thai dancers, big brass band
- Free to attend

For full information visit smartinscourtyard.co.uk or follow us on twitter @smccoventgarden

SHOPPING & LIFESTYLE

Banana Republic, Barbour, COS, The Covent Garden Academy of Flowers, DESA, DUO, Eileen Fisher, Hoss Intropia, Jack Wills, Jaeger London, Joules, L.K.Bennett, Massimo Dutti, Melvita, Pretty Ballerinas, relax, Specialized, Twenty8Twelve, The Watch Hut, The White Company, Yotopia

FOOD & DRINK

Bill's, Cantina Laredo, Crazy Bear Members' Club, Dalla Terra, Dishoom, Jamie's Italian, Suda.

The Plate

Edited by Adam Coghlan

New openings, trends, events, insider guides, gadgets

Marky Market

Bringing the best fish and meat to your door

"I am your man at the market", he says with a grin.

He is, and he is there every week, twice. At Billingsgate and Smithfield, respectively London's central wholesale fish and meat markets, Mark 'Marky Market' White takes orders and requests predominantly via social media channels.

Each week he sends out his markymail with news from the butchers' and fishmongers' – what is quality, good value and in season. It hasn't been easy. Two years it has taken for him to be 'accepted' by the traders. 'It's a social safari for a middle-class white boy', he says. Trust of the supplier and a multi-sensory

assessment of produce is key to unearthing the treasures of these wildernesses.

He has learnt a lot and with an Oyster card, iPhone and chiller box, White has provided a cheaper (often better quality) alternative to your local butcher or fishmonger.

He can, for example, buy an entire pork belly and now 'has the audience to divvy it up'. He tweets the remaining portion sizes in kilos and awaits the first taker. Albeit on a small-scale, White has become a supplier of some of the best fish and meat in London. It is part of the service that he delivers to your door or meets you in his 'Soho office' – the Blue Posts on Berwick Street. A true gent with a noble cause, this is a man worth knowing.

Marky usually goes to the market on Wednesdays and Fridays. Follow him on twitter @markymarket or visit markymarket.com

Trust of the supplier and a multi-sensory assessment of produce is key to unearthing the treasures of these wildernesses



Never Mind The Scallops. Here's GOD SAVE THE CLAM. For the Queen's Jubilee, Rock Lobsta & Pitt Cue co bring you a punk styled clam bake & banshee cocktail bar. godsavetheclam.co.uk

Rub-a-Dub-Dub is the Street Food hub

London's most ingenious and delicious street food vendors are increasingly finding permanent residences at London pubs. As the 'gastropub' gets a new lease of life, we reveal their whereabouts

Kimchi Cult at the Rose & Crown. Korean fried-chicken (below). 55 Hoe Street E17 4SA
[@kimchicult](https://twitter.com/kimchicult)



Lucky Chip at the Sebright Arms. First rate burgers and chips. 31-35 Coate Street, E2 9AG
[@Lucky_Chip](https://twitter.com/Lucky_Chip)

Banh Mi 11 at the White Horse. Vietnamese baguettes. 153 Hoxton Street, N1 6PJ
[@Banhmi11uk](https://twitter.com/Banhmi11uk)

Eat.st (various artists) at the Imperial Arms. 577 Kings Road, SW6 2EH. [@EatStreet](https://twitter.com/EatStreet)

Kebab Kitchen at the Ship. West Country lamb shoulder donners. Yes, really. 21 Jews Row, SW18 1TB
[@kebabkitchen](https://twitter.com/kebabkitchen)

Pizza Pilgrims at the White Horse. Neapolitan pizza with the likes of nduja and basil. 153 Hoxton Street, N1 6PJ
[@pizzapilgrims](https://twitter.com/pizzapilgrims)



What the Dickens? Iconic British breakfasts at the Reliance pub.

What the Dickens? at the Reliance. Classic English breakfast and devilled kidneys. 336 Old Street, EC1V 9DR
[@DickensFood](https://twitter.com/DickensFood)

Homeslice at the Sebright Arms. Wood-oven pizza. 31 - 35 Coate Street E2 9AG ...and at Ridley Road Market Bar, 49 Ridley Road, E8 2NP. [@homesliceLDN](https://twitter.com/homesliceLDN)

**On trend
The Good Life
(2012-style)**

As the relentless pursuit of the next big thing intensifies, some urban producers are taking a step back.

Hannah Donovan looks at three self-sufficient food initiatives with a conscience



ITALIANS DO IT BETTER'
Pret A Diner have thrown down the gauntlet. Art and food meet this time at 50 St. James. Last tickets available from: pretadiner.com

The commute, the lost oyster, the armpit-in-face journey, planning, diarising and rearranging. The daily tribulations of city life. So in the melee it's no wonder The London Honey Company, FARM:shop and Karpo are reconfiguring city space by creating rural oases in the urban jungle.

Steve Benbow has been keeping bees in the city for 15 years. Originally from Shropshire, he wanted to 'bring a little bit of the countryside to the city'. So he did - right onto the roof of his sixth story flat in the form of a busy hive. The Apian venture soon turned into a buzzing enterprise with The Honeyman keeping hives on the roof of Fortnum & Mason; supplying them and deli's across the city.

Pointing a greener finger towards the urban pastoral, the FARM:shop in Dalston has a high-tech indoor allotment, an aquaponic micro fish pond and a

rooftop chicken coop. Seeing the potential in a derelict building in East London, Paul Smyth, Andrew Merritt and Sam Henderson ploughed their shared passion for good food into regenerating the space as an urban farm. The dream then, and the reality now, is that 'by bringing farming into the city and onto people's doorstep you can not only grow super fresh food but also show people how their food is grown.' Initially small venture, FARM:shop is now, with

far-reaching interest and a crop of enthusiastic volunteers, thinking big with a whole rooftop farm - location tbc* - in the pipeline.

Following this trend of ultra local produce is Karpo restaurant in Kings Cross whose name is borrowed from the Greek goddess of fruits of the earth. Sustainability, a reduced carbon footprint and the ongoing quest for fresh are reasons for the rooftop allotment and indoor 'living walls' sprawling with

greenery. By cutting out the journey from field-to-fork, Karpo's veggies, in fact, couldn't be fresher. Once rural-based activities are now en vogue in the city and have thus become, in some cases, commercially viable concepts.

As well as a little getaway, these rooftop vegetable patches, coops and hives also turn otherwise redundant urban spaces into thriving, would-be trendy, city-ecosystems.



Karpo's 'living walls'.
Above: Rooftop chickens at FARM:shop.

*FARM:shop is on the lookout for the perfect rooftop home for their city farm. Get in touch with your suggestions. someone@somethingandson.com.

Steve Benbow's book entitled *The Urban Beekeeper: A Year of Bees in the City* is out next month, published by Random House

karpo.co.uk
thelondonhoneycompany.co.uk
farmlondon.weebly.com

PRESS

Glutens are sensitive things in cookery. Innate in dry flour, they're activated by moisture, and want to hold together in long strands with a little work.

Five rules on... Gluten

1 Flour Sometimes you want glutens, and sometimes you don't want so many. Bread flours are high in gluten and baking flours contain

less, so make sure you're using the right one.

2 Bread dough With a bread dough, you want to work these gluten strands into creating a structure to help it rise. Kneading the dough, and turning it

regularly as you go, will build a strong framework for a chewy texture.

3 Pasta You also should knead a pasta dough, but you need to rest it afterwards to allow the glutens to relax. This

makes it not too springy, easier for shaping.

4 Pastry Always work shortcrust pastry as little as possible, and with a lightness of touch. You don't want gluten strands in this case, so this will

ensure the pastry is short and crumbling.

5 Pancakes Decent batter recipes will tell you to let the mixture stand before frying. This is to allow the glutens in the flour to slowly wake up with the milk and eggs, giving the pancakes a better texture.
Piers Harrison



**Thierry
Thomasin**
Wine



The flamboyant former Le Gavroche head sommelier is our new wine writer. From English rose to wine soup.

Born in France, I am delighted to see that wine, and actually quality wine, is very much part of our day-to-day life now in Britain. When I arrived in London in 1991 to work for Michel Roux Jr at Le Gavroche restaurant there were just a small number of customers who took an interest in wine – despite the restaurant being renowned for its cellar. I was surprised to find the majority of guests choosing to drink for the sake of drinking rather than appreciating and sharing the pleasure of wine.

It seems that this has all changed in the space of a few years, with the British people swiftly establishing themselves as passionate foodies and wine enthusiasts in their own right. Wine clubs are growing like mushrooms and there is a tangible buzz in Britain about exploring a huge variety of grape varieties and younger world wines. It is

an exciting place to be. Now, at my own restaurant Angelus, I am delighted to witness this energy and curiosity from our own customers.

With summer well on its way rosé is of course enjoying its most popular season. Close your eyes. Days are getting longer, warmer; imagine walking on the beach, feeling in love. Years ago the quality of rosé was often substandard due to excess acidity or sweetness. However, with it increasingly a top choice for summer wine drinkers, investment in the rosé market has grown substantially with the wine improving as a direct correlation.

Six years ago, I came across a vineyard in the Cotes du Luberon (South East France) called Le Chene Bleu, Domaine de La Verrerie. The wine is elegant, structured, without being too overpowering; slightly flowery, with a touch of strawberries too. It is complex, and can be drunk on its own, but is even better with food. It is one of my favourites. I am also very proud to say as a Frenchman, that one Sunday evening in April a friend of mine came to my home and brought this gorgeous bottle of rose from Dorking in Surrey called: Dembies Chalk Ridge. It was like biting onto a pot of mature red berries. The wine was elegant, with finesse, full of freshness and offers a good structure. It is perfect for a barbecue if you are

looking for something serious. And it's English!

In this time of economic uncertainty, there has been a resurgence of make-do-and-mend recipes. What less people realise is that these tips can also apply to wine. If you have a wine that is not drinking well, keep it for a sauce, make it into a vinegar or one of my favourite summer treats, Wine Soup. It is a staple refreshing dish and perfect to make with rosé or red wine. For all those who are yet to experience the delight of this unusual recipe, I recommend it. To make it, simply pour a bottle of red wine and water in equal quantities into a bowl. Add sugar to taste and stir. Take slices of dry bread and put it into the mix. Leave to chill in the fridge for four hours. The perfect refreshing snack.

Thierry Thomasin is the patron of Angelus, 4 Bathurst St, W2 2SD. 020 7402 0083. angelusrestaurant.co.uk

Chene bleu rose, Domaine de la Verrerie. From Justerini & Brooks. Dembies Chalk Ridge Rose at dembies.co.uk



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Uncorked Natural Wines

An increasing number of restaurants and bars are listing natural, biodynamic and organic wines on their menus. They can seem expensive, unfamiliar and sometimes unpleasant and poor value. Why, then, the fuss?

Firstly, it is useful to understand the significance of the jargon. Douglas Wregg from importer and distributor, Caves de Pyrene, points out that, 'biodynamic and organic are certified bodies'. 'Natural' is a more general term that, with no precise definition, usually refers to either of the above. It is often used to highlight that no chemicals – particularly sulphites – have been added. Organic has different meanings in different countries, though often means only that chemical sprays are not used on the crops.

'Biodynamics is more holistic approach – using homeopathic preparations to encourage life in the vineyard and seeing the vine in relation to the environment' Wregg says. The key difference between natural and non-natural wines can be found in the term natural winemakers use to describe traditional techniques. That is, 'interventionist'.

Natural winemaking is about finding 'alternative solutions to natural problems', both in the vineyard and in the winery. It is a product developed to reflect the terroirs or particular characteristics of the environment in which it is produced. Romance, mysticism and surprise is part of the process

and also the narrative that eventually belongs to each – often different – bottle.

Criticisms leveled at natural wines normally point to a lack of consistency. However, they should be judged differently to non-natural wines and perhaps thought of as a different product entirely. They are by definition changeable products; it is part of their charm. They were never created to challenge the status quo of wine production nor popular tastes.

Indeed their relative popularity is, as Wregg says, 'connected to the vibrant counter-culture' that has shaped many of the more exciting food and drink-related projects recently. Restaurant bars such as Le Verre Vole and Le Dauphin in Paris have led the way and now have corresponding initiatives in Tokyo, Sydney and New York. In London, natural wines are integral to the identity of the likes of the acclaimed Brawn, Terroirs, Ducksoup and 40 Maltby St.

Given their potential volatility and lack of stabilisers, it is important that natural wines are served in the correct way: reds should be lightly chilled or a cool cellar temperature, whereas whites should not be too cold and decanted. lescaves.co.uk

Adam Coghlan

Naturally different

- 1 **Brawn** Columbia Road, E2
- 2 **Ducksoup** Dean Street, W1
- 3 **259 Hackney Road** E2
- 4 **40 Maltby St** SE1
- 5 **L'Entrepot** Dalston Lane, E8



New restaurants

The pick of the most intriguing openings

BUBBLEDOGS

Charlotte Street, W1

James Knappett, having worked at Noma and Per Se, is opening a restaurant dedicated to gourmet hotdogs and Grower Champagnes with his wife, Sandia Chang (formerly the sommelier at Roganic). There will also be a Chef's Table that will provide tasting menus for private lunches and dinners. Opens July.



David Waddington and Pablo Flack's knack for attracting the coolest crowd, this new venture is set draw as many fashionistas as it will serve sweetcorn chowder to them. Open now.

SHRIMPY'S

King's Cross Filling Station, NIC

The boys from Bistrottheque are opening a second restaurant in the old filling station opposite what is now Guardian HQ on York Road, near King's Cross. Americana-inspired, and with

SUSHISAMBA

Heron Tower, EC1

A fusion of Japanese, Brazilian and Peruvian cuisine, this is a restaurant that already has outposts in bling locations across America. Next stop, Liverpool Street where it will offer incredible views across London. It will include two restaurants serving breakfast, brunch, lunch and dinner and have outdoor dining on two terraces. Opens late June.

SONNY'S KITCHEN

Church Rd, SW13

Philip Howard – chef-patron of The Square and now of Great British Menu fame – is relaunching Sonny's in Barnes with Rebecca Mascarenhas. The pair behind Kitchen W8 in Kensington will continue their trademark 'English style with a French soul' and operate as a 'neighbourhood and beyond' restaurant. Sonny's is now open.

Enough Already... No Reservations

Yes, it's bravura, egalitarian, laissez-faire and oh so hip daddy-o. But this 'no reservation' thing is beginning to irritate. How in the name of salt cod frittatas are you supposed to make a plan with anyone if you can't guarantee to get a table. Also, there's a simmering arrogance about it. "We don't do reservations - we are always full," say the smug waiters with their ironic haircuts. Beware. It's fine for tapas bars and McDonald's. Not restaurants.

Culinary Culture

English summer festivals

Louise Flind on the pick of the festivals and where to eat when you get there

Hay Festival

This is undoubtedly the literary epicentre for the festival season. This year it celebrates its 25th anniversary with a fabulous line-up of writers, thinkers and chin-scratchers. There's broad appeal with guests from Hilary Mantel, Simon Callow and Bryn Terfel to Mariella Frostrup in the Sky Arts Den where the literary minx hosts The Book Show and the dotty duo from Opera Playhouse sing operatic extravaganzas. It is well worth becoming a Friend of Hay and you can skip queues.

Where: Hay-on-Wye, The Brecon Beacons.

When: 31 May - 10 June

Tickets: 01497 822 629, boxoffice@hayfestival.org, hayfestival.com/wales



Shepherds

There are plenty of great little places to eat at Hay but for the best ice-cream outside Italy, go to Shepherds. Their ice-cream is made from pure sheep's

milk giving it a wonderfully light and smooth taste. Honeycomb and toffee is the tip. We just need the summer to begin. *On site. Prices range from £1.50-£3.20.*

The Swan

Herefordshire is the source of some excellent produce and here is a good place to try it. They are particularly strong on Herefordshire beef and Welsh Marches lamb. All the vegetables and fruits are from the

gardens and orchards of the Wye Valley. *The Swan at Hay Hotel, Church Street, Hay-on-Wye, HR3 5DQ. Tel: 01497 821 188 Email: stay@swanathay.co.uk. Approx £25 for three courses (plus wine).*



Camp Bestival

Set in the splendid grounds of Lulworth Castle, Dorset, Camp Bestival is the 'little sister' of Bestival. Both were founded by Radio 1 DJ Rob Da Bank, who still runs the events, so it's a very strong music line-up. Camp Bestival is more family oriented and is a jamboree of jollities. The vibe is a slightly skewed 1950s British holiday camp with great entertainment - 2012 bands include Kool and the Gang and Jimmy Cliff. There is *Come Dancing in*

a tent and even Holland Park Opera performing the *Fantastic Mr Fox*, the English National Ballet, and a mind-boggling 'son et lumiere' spectacular.

Where: Lulworth Castle
When: 26 - 29 July
Tickets: 0844 888 4410, hidehi@campbestival.net, campbestival.net

Young British Foodie Tent

Circulate and select from the best emerging culinary talent. British chefs, street food vendors, bakers, distillers and coffee roasters. Eat, drink

and be merry. *On site (located behind the castle). Prices range from £3-£9 (not including wine). the-ybfs.com*

La Grande Bouffe

(The Big Nosh) Two delicious choices; either a French crepe (sweet or savoury) or try the Tartiflette - sliced potatoes with delicious creamy French cheese, roasted walnuts, topped with a magnificent French sausage. *Tartiflette £7, Crepe £5.*

St Endellion Summer Festival

This is a rather charming and sedate affair with operatic, chamber and concert performances set against the breathtaking Cornish coast. St Endellion Summer Festival began 54 years ago with a musical priest. The high artistic standard of the festival was engendered by the late Richard Hickox, a musical director from the mid Seventies. The acclaimed tenor Mark Padmore takes over this year. He sings Tom Rakewell in Stravinsky's nail-biting *Rake's Progress* alongside 'the operatic superstar' Christopher Purves. If that isn't your thing there's the Port Eliot Festival nearby (July 19-22) for inspired literature, food and cabaret. porteliotfestival.co.uk.

Where: St Endellion, North Cornwall
When: 31 July - 10 August
Tickets: 07870 548 187, Sarah.priday@endellionfestivals.org.uk, endellionfestivals.org.uk

The View

Perched above the Whitsand Bay with spectacular sea views chef/owner Matt Corner offers excellent mussels with shallots and hake with ham and a fabulous watercress, Parmesan and lime risotto. *The View, Trenimow Cliff Road, Millbrook, Cornwall, PL10 1JY. Tel: 01752 822 345.*

Just Shellfish

It's a bit of drive, but worth the trip to Port Issac. Just Shellfish sells the finest crab and lobster, caught by fisherman Jeremy Brown, and handpicked and sold by his wife Liz, to their forever loyal customers. *1 Fore Street, Port Isaac, Cornwall PL29 3RB. Tel: 01208 880 449. Prices: Crab: £7 per kilo, lobster: £20 per kilo.*





Part two of his series – **James Ramsden** reveals five more London restaurants that don't get the hype they deserve

Considering all the great restaurants we have in this city, it's remarkably easy to draw a hungry blank when deciding where to eat. Twitter, a useful starting point, more often than not spits out the same places, which, while reassuring, isn't exactly inspiring.

You are left with several choices: 1) go with what you know and/or with what the consensus agrees; 2) follow the one unknown person recommending the latest quiche and dandelion and burdock joint; or 3) blindly amble into the first dive you find.

Of course, you play it safe. Only last week, having suspiciously eyed suggestions for good pre-theatre gaffs near the Haymarket, I fell back on somewhere I've been to more than is probably necessary.

So here we go. Five more restaurants that perhaps you won't have heard of, but that I promise really are worth the trip.

Mangal E8

For informality and sheer enthusiasm of eating, you can't do much better than Turkish food. Mangal's ocakbasi (o-chak-ba-shee) breathes smoky life into skewers of lamb loin, chicken wings, and quail, among others. Try the grilled shish kebab with yoghurt and butter sauce – a pleasingly mucky operation of scooping up meat, sauce and chillies with warm, fresh bread – splashed down with a bottle or two of Efes. Oh, and it's BYO.

Goode and Wright W11

I found this place entirely by accident and loved it as soon as I saw a table full of smiling faces hunkering down on red-raw steaks with marrow bone. The cooking is, I suppose, Franco-British – confit duck on toast, braised short ribs, chargrilled broccoli with smoked anchovy dressing – though the service can be a little too, ahem, French in its approach. Still, for slices of pink, charred bavette steak with a tangle of confit



Goode and Wright's eggs benedict.



onion on toast, it's worth the haughty response.

Saponara N1

This deli is so authentically Italian that even the phone plays Vivaldi. Fridges full of sausages and burrata, shelves heaped with pasta and wine, and a television showing an Italian news channel all make you feel like you're on some Neapolitan back street, while the pizzas more than

match the atmosphere. A pizza of smoked mozzarella spread with their fiery chilli paste, is the business, while the tutti carni is less the mess of protein you find in a chain and more of a delicate affair – nudged along by the added kick of nduja.

Two Brothers Fish Restaurant N3

At a time of over-stylised restaurants, it's refreshing

to go somewhere as unadorned as Two Brothers. It's a schlep, for sure, but for their fish and chips alone it's worth it. Fish soup is spiked with fennel, cod's roe in butter and jellied eels are deliciously anachronistic, and fish comes fried in batter or matzo meal.

Enoteca Turi SW15

This is a proper neighbourhood Italian, just over Putney Bridge. The cooking feels regional and honest, the pasta is homemade, and the wine list is banging (if a little overwhelming). It's like The River Café with a third of the bill lopped off. Orecchiette with cauliflower, chilli and breadcrumbs, roast guinea fowl, and a Southern-feeling calves liver with raisins, pine nuts, olives and capers are the sorts of authentic goodies on offer.

Shopping List Hot Sauces

BBQ season is upon us. Here are Helen Graves' top four fiery condiments

There are thousands of hot sauces on the market nowadays, but while many deliver on heat, they fail on flavour. Achieving the right balance of heat, sweetness, salt and acidity is crucial to hot sauce success and extracting the depth of flavour from a chilli is a skill that few have mastered. Here are four of the best:

NO JOKE HOT PEPPER SAUCE

Available at nojokepeppersauce.co.uk

The truly tropical taste of this sauce comes from papaya, the sweetness of which also goes a long way towards taming the ferocity of Scotch bonnet chillies. It's incredibly well balanced yet not to be trifled with; the clue is in the name.

FRANK'S RED HOT ORIGINAL

Available from major supermarkets
Frank's is an established American brand which hit UK supermarket shelves in

2008. Mixed with melted butter, it makes a classic sauce for buffalo chicken wings. The flavour comes from a mixture of aged cayenne peppers; it's mild and woody with a distinctive vinegary edge.

HOLY FUCK SAUCE

theribman.co.uk
This extraordinary sauce from rib-slinging stall-holder The Rib Man uses Scotch bonnets and bhut jolokia, the world's hottest chilli. It obviously packs

heat, but somehow also captures the sweet perfume of those hardcore chillies. A cracking sauce with a cult following.

TAN ROSIE

tanrosie.com
Tan Rosie is a pure taste of the Caribbean; singing with searing fruity notes. Made to an old family recipe, it's the perfect accompaniment to a plate of jerk chicken. helengraves.co.uk



Daylesford: the highest tea on Oxford Street

With a café popping-up on the roof of Selfridges, two quintessentially British brands unite for 'The Big Rooftop Tea & Golf Party'

Afternoon tea originated in England in the 1840s and the credit is given to Anna, the 7th Duchess of Bedfordshire. During the 19th century it was the norm to serve dinner around 9 o'clock in the evening, which would often leave the Duchess a little peckish. In order to stave off her afternoon hunger, she would ask for bread and butter, cakes and a hot cup of tea to be brought to her in her bedroom.

This soon became a habit and the Duchess started to invite friends round to join her. And so, the great British afternoon tea tradition was born. It's no surprise that with the busy lives we lead today, we look for a little pick-me-up and we continue to enjoy a cuppa – perhaps with a little treat too. Or quite simply, tea-time gives us the perfect excuse to indulge that naughty sweet tooth.

At Daylesford, the award-winning farmshop and café, they too believe afternoon tea is something a bit special, and we should take timeout to enjoy this time-honoured, British tradition. This summer, they will be giving Londoners and tourists – of which there will be many during these forthcoming exciting months of Diamond Jubilee celebrations and Olympic Games – the opportunity to enjoy their café, way up high on the roof of Selfridges & Co. Under sunny skies or shady awning, what could be more delicious than a home-made, crumbly fruit scone straight from the farm's bakery, with their own strawberry jam and a dollop of clotted cream?

Opening on 31st May, Daylesford's 'pop-up' café will be the place to be until 2nd September. The highest tea to be served on Oxford Street will celebrate the best of British with a twist; it will not only be the best, but also the most fun with Bompas & Parr's crazy golf course just a few feet away. From a proper afternoon tea and award-winning cheeseboard, to a surprising gin jelly, the menu has been especially created to satisfy all appetites throughout the afternoon and into the evening too.

You can enjoy a cosy tea-for-two with little finger rolls filled smoked salmon and cucumber crème fraîche or rich egg mayonnaise – it won't surprise you that the eggs are award-winning and come from their Blue Legbar hens. You have



been warned: temptation will get the better of you when you see the selection of cakes and tarts, including an Earl Grey fruit cake, tangy lemon drizzle cake and of course, their renown chocolate brownie. For something a little special and a break with tradition, enjoy your afternoon whilst sipping a glass of champagne, after all, it is a summer of celebrations.

Perhaps the secret of Daylesford's success lies in using the best organic ingredients straight from their farm. At Daylesford they are passionate about producing exceptional food. It must be fresh, seasonal, produced organically and most importantly, taste delicious. They are fortunate enough to have a big farm, less than 80 miles from Selfridges, where they raise their animals with the



From a proper afternoon tea and award-winning cheeseboard, to a surprising gin jelly, the menu has been especially created to satisfy all appetites throughout the afternoon and into the evening too



highest possible animal welfare standards, a team of market gardeners who are kept particularly busy at this time of year. With over 100 varieties of seasonal fruit, vegetables and salads there is an abundance to be picked daily and plenty of choice to keep the chefs busy in the kitchens.

The café on the roof of Selfridges isn't just about their tea, though it is certainly a highlight, they will also be serving their fresh salads, artisan sandwiches and sharing boards and platters. Try Daylesford's award-winning cheeses which featured in their Ploughman's – another quintessentially British, farm-inspired tradition. Almost 10 years ago, Daylesford produced its very first truckle of Cheddar – made with organic milk from their herd of Friesians – this

mature cheese continues to be a firm favourite and has won countless awards over the years. In their creamery on the farm, there is a small dedicated team making over 10 artisan cheeses to their own unique recipes.

On balmy summer evenings, the rooftop at Selfridges will be the place to watch the sunset over London whilst sipping a cold glass of Pimms. Gather a group of friends and head up to the roof for an evening of true British fun.

With the launch of Bompas & Parr's crazy golf and the Daylesford café on Selfridges' roof, you will only ever be six floors away from the most otherworldly oasis of peace, fun and exceptional food available in London.
daylesfordorganic.com

Crazy Golf with Bompas & Parr just a putt away from the Daylesford café

This summer Bompas & Parr is back on the roof of Selfridges for Crazy Golf. The installation goes even further than last year's Voyage of Discovery where the roof was flooded to make an emerald green boating lake and float up bar. Use your golfing prowess to conquer a 9-hole, cake-based course.

The first day of golfing is 31st May. Ages six and up and under sixteens to be accompanied by an adult. No licking the obstacles...

For more info and to book your tickets
[**jellymongers.co.uk**](http://jellymongers.co.uk)

The Machine... Florence Knight Polpetto

Before *Polpetto*, in its current incarnation, draws to a close, head chef Florence Knight talks to **Adam Coghlan** about wrestling her way to the top...

It's not just the fact that Florence Knight is a 26-year-old girl overseeing one of the trendiest, most sought-after dining rooms in London that characterises her as unconventional. She is also relaxed, forthcoming and unusually fresh-faced.

She has more than just bucked professional kitchen orthodoxy. She has, through sheer determination and talent, made the daily-changing menu at Polpetto the reason there has been a waiting list every day and why, on the five occasions I have tried to visit, there hasn't been a single free space. Careful kitchen management and a fastidious knowledge of market produce have kept prices affordable and dishes constantly imaginative.

In an often ruthless and always competitive male-dominated industry, Flos – as she is familiarly known – trugged the streets 'knives in hand' and 'showed the willingness to work hard'. To make life a little harder, she has also had to battle with a dairy

intolerance and jokes that when she drinks milk she can look like Woogie from the film *Something About Mary*. She likes to veer off-piste with anecdotal tit-bits from her life in kitchens. After a stint at Leith's school, when only 23, she became a head chef at St Clements café in the City. Before then she had worked as head of canapés for Rhurbarb caterers and as a pastry chef in the corporate hospitality division of Arsenal FC.

Unguarded in all of her answers, she seemed, more than anything else, keen to stress that her achievements are merited and that she is from the new school when it comes to kitchen culture. And, despite 'swearing like a docker', she likes to take a 'motherly approach and lead by example'. There seems a certain irony in the nickname 'Hulk'.

In the past she has been the victim of her good looks and modest biceps. Not least from condescending male colleagues who have pigeon-holed her. However, against the odds she feels she has 'proved



Despite 'swearing like a docker', she likes to take a 'motherly approach and lead by example'. There seems a certain irony in the nickname 'Hulk'

herself [and] always being the first in the kitchen, earned the respect of peers'. Gender stereotypes and institutionalised sexism have to an extent shaped the determination that has led to her success. Familiar initiations that involved eggs in shoes, together with jibes at her perceived inability to

carry heavy pots have always been laughed off.

Yet it is her home life, that revolved socially around a big kitchen table, that has sewn the seed of her passion for Mediterranean cuisine – and its associated cultural conviviality. It taught her the value of generosity and has influenced the

sharing-plate philosophy of her restaurant. She has also had the pleasure of being taken to Venice with Italophile boss and restaurant-owner Russell Norman, on a number of memorable occasions.

Together with Libby – her indispensable Number Two – she will oversee Polpetto opening in its new, bigger location (still in Soho) in late August. It will have its own bar and a few twists. This is just the start of another Knight's tale...

PRESS: JASON KEENS

Not to be scoffed at...

Sainsbury's Taste The Difference Scotch Egg, while understandably lacking the gooey soft yolk that's de rigueur for the 'gourmet' variants ubiquitous on smarter pub menus, is otherwise as good as any I've tasted. Using outdoor-reared pork and free range egg and costing a mere 99p – I've seen Scotch eggs on restaurant menus for as much as £8.50 – I serve mine with a decadent dollop of home-made caper mayonnaise. **Hugh Wright**



BRIXTON VILLAGE
Granville Arcade,
Atlantic Road

It is just fantastic here now - the whole place has really changed from when I was a boy, it's so far removed. Back then it was all about Caribbean food, but now it is about world food, with lots of different European styles. It's brilliant that it has continued and reinvented itself like that - in all the right ways. Try Honest Burgers, Mama Lan's or Elephant (a great Pakistani café).

WILD CAPER
wildcaper.co.uk

A pizza place that is so popular that sometimes you cannot even get a seat. It is right in the market and is really ace - anyone and everyone goes there. It inspired my Brixton Pizza book.

THE SATAY BAR
sataybar.co.uk

This has a Caribbean feel to it, but with more of a European menu - 'Soups from the World' make a great early lunch. I particularly love their sweet potato soup. If I had to name a favourite restaurant in Brixton, it would be this.

BABALOU
babalou.net

Full on Caribbean. A proper Caribbean restaurant with no frills attached - this is probably where I end up most evenings. My favourite thing there is the Ackee and



Salt Fish - that is Jamaica's National dish, so I've got to have that, haven't I?

THE VERANDA
veranda-london.com

This has a top Caribbean chef, and is the only place in Brixton where you get

'nouvelle cuisine'. Anthony Cumberbatch has won Caribbean Chef of the Year three times and I had him as a guest on my first TV series. Polenta and Coo-Coo is my favourite dish in there - a dish from Barbados. That is his

speciality. They also do a great Caribbean cocktail, with real Jamaican rum. It's a real hit.

THE RITZY
PICTUREHOUSE
Coldharbour Lane

A wonderful place with an

In the Zone Brixton



Levi Roots
- chef and
Reggae
Reggae Sauce
creator - lives

in Brixton. Here are his
favourite hangouts

The Veranda -
home to **Anthony**
Cumberbatch
- Caribbean Chef
of the Year.

iconic cinema, which has become the landmark of the community. There are lots of mums with prams and they do food and lovely coffee, as well as, of course, classic films.

BRIXTON
WHOLEFOODS
brixtonwholefoods.com

Where I go to get all my cheese - especially goat's cheese - and honey. The lady that runs it is the mother of Max from *Eastenders*. It's got lots of good healthy stuff.

BRIXTON
MARKET
Electric Avenue

I love Brixton market, it has such a community feel and people are always there to help. I still buy all my (now famous) seriously hot Scotch Bonnet peppers from there, and they have every ingredient you could possibly want to cook a Caribbean meal. In the 1970s and 1980s the market had a throbbing reggae beat, but now it has a more universal beat - more ubeat and diverse.
Jo Ascherl

Levi Roots' Caribbean cookery book Spice It Up is out now.

Simon Hulstone

High-flying chef on no ordinary plane food

As one of British Airways' Great Britons, Simon Hulstone has created four menus to be served on board BA flights throughout the Olympic Games.



Translating the techniques that have earned his Torquay-based restaurant, The Elephant, a Michelin star has been one of his greatest challenges. "Airline catering has been a huge obstacle", he says. But adds, "I have remained committed to satisfying stomachs". In Heston Blumenthal, his mentor, there has been intelligence. Not least when it comes to umami sensitivity, which, at altitude, is heightened. Plane food does not get any better. Visit britishairways.com; elephantrestaurant.co.uk



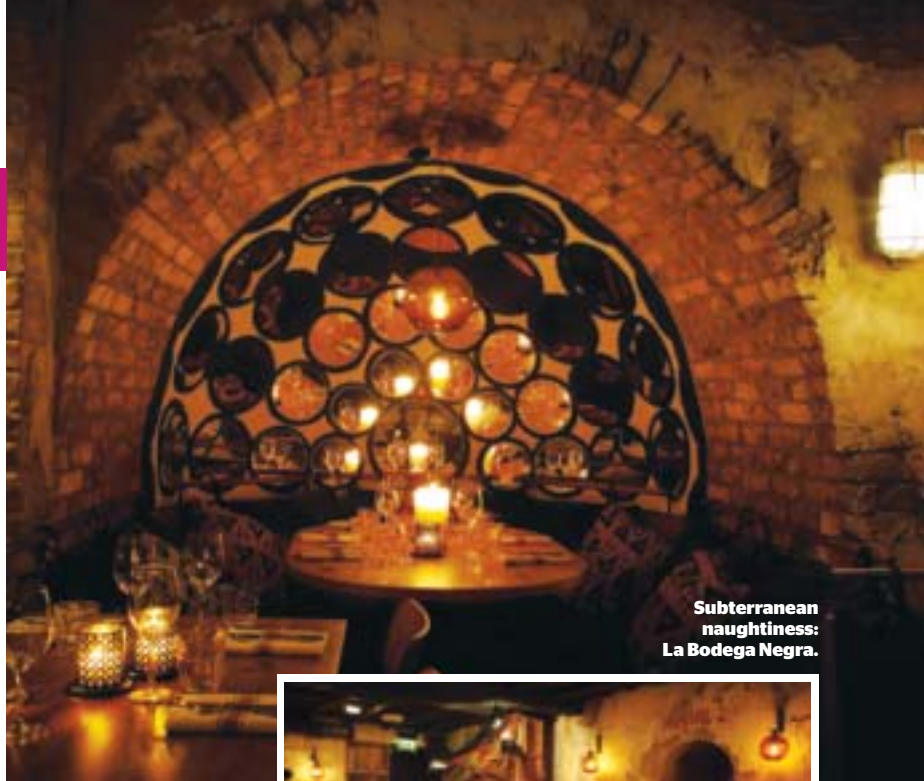
Hulstone and Blumenthal. "Heston is there whenever I need him". Left: Hake fish pie with parmesan pomme puree.

JIM WILLEMAN, TOM PILSTON, FEATUREFLASH/SHUTTERSTOCK.COM, IAN MCDONALD - DISKSTUDIO PHOTOGRAPHY

Urban Junkies

Hide and seek

Tucked down alleyways, hiding in the eaves and masquerading as sex shops; you have to search for your supper and stumble through the dark for your drinks. Stick with it though and you will be richly rewarded. These are the top establishments playing hide and seek according to London's canniest pulse-checker and ES Food correspondents, Urban Junkies



Subterranean naughtiness: La Bodega Negra.



LA BODEGA NEGRA

Soho's latest hot property is as sexy on the outside as it is within. Fronted by garish neon lights stating 'Adult Video' and 'Peep Show', only those in the know are aware of the mysterious Mexican restaurant that lies underground. It oozes subterranean naughtiness - dark corners, fantastical art and tequila barrels line the vault, with a soundtrack including everything from reggae and merengue to Snoop Dog. Sip on a margarita on the rocks (or tamarind and frozen grapefruit variations), try the Pepito as a palate cleanser, or go hard and order tequila neat - they have a wealth of joven, reposado or añejo options. Come here for margaritas,

Mexican sharing plates and a mixed crowd (the NY set and Soho residents) but be sure to book well ahead. **9 Old Compton Street**
020 7758 4100
labodeganegra.com

DABBOUS

Tucked behind Goodge Street Station, Dabbous shares the street with a toy museum (always a creepy sight in the dark) and a Tesco Metro. If that wasn't enough to make you run back to Soho, the towering metal doors looming before you might. Make it this far though and you'll still have to clunk down a metal staircase reminiscent of a fire escape to get to the basement bar which, despite the popularity of the restaurant, is still a bit

of a secret hideaway. Rock up to the bar, ask Oskar Kinberg for a Mellow Yellow or beer cocktail (yes this trend is here to stay) and sit in leather chairs or on communal wooden benches. Bar snacks are a cut above (Crispy chicken wings with fenugreek, steak sandwich with tobacco butter), the music is fun, and we hear of late night openings.

39 Whitfield Street
020 7323 1544
dabbous.co.uk

MEATMARKET

If you're not in on the joke (and have never heard of Yianni Papoutsis), you're likely to take one look at MEATmarket and walk away. The concrete walls and tacky takeaway signs lining the entrance, the trailer trash meets trucker dive interiors... you have to know how good the burgers are to want to pull

up a stool here. Of course you can't ignore the meaty offerings, but save some room for the cocktail slushies, hard shakes and spiked desserts. Try the Miami Nice (half piña colada, half strawberry daquiri), Dirty Hunt (ice cream laced with liquor) and give some love to the latest shake to hit the menu - Vanilla & Jägermeister. Go for party music, people watching, fast food done well and, of course, expect a queue.

Jubilee Market Hall
No reservations
themeatmarket.co.uk

PRET A DINER

If the Jay Z and Kanye tip-off is anything to go by, Pret A Diner's latest

roaming dining experience Italians Do It Better is the summertime Mayfair hotspot. The downstairs bar opens daily from 6pm: go for cocktails by 69 Colebrooke Row's Tony Conigliaro - choose from bespoke Italian mixes such as Truffle Martini, Sicilian Sour and a Vintage Negroni - or stick to champagne by the glass. This is sophisticated fun with a clientele (and décor) to match - the fun giant prints of Madonna and Jack Nicholson and neon features (including a basketball hoop draped with diamonds) contrast with the grandeur of 50 St James's. There's also live Italian music and DJs at the weekend, and if you hit it right you can join the disco downstairs. A slice of la dolce vita in the centre of the Big Smoke.

50 St James's Street
Book online
pretadiner.com

Written by Miranda York & Jade Conroy
Urban Junkies is a free newsletter delivering the very latest London launches, exclusive events & offers. Subscribe at urbanjunkies.com

Rock up to the bar, ask Oskar Kinberg for a Mellow Yellow or beer cocktail (yes this trend is here to stay) and sink into a leather chair



Dabbous, and right, MEATmarket.



The capital's greatest celebration of eating out is back



London Restaurant Festival 2012 *1 – 15 October*

Sign-up your restaurant at www.livebookings.net/LRF/

Tickets for all major events go on sale this July

www.londonrestaurantfestival.com



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For generations we Brits didn't talk about food. Amongst the upper classes it was assumed that nobody around the table had anything to do with the cooking. Any comment on quality would have implied that the host had contemplated anything but the very best available. As far as history records – which it generally doesn't – the working classes didn't speak about food either. We assume they were engaged in cramming their faces with pies before their masters taxed them.

Today, things are different. There's no point in attending a dinner party armed with opinions on world affairs, amusing anecdotes or particularly fruity pieces of gossip, now we're a nation of foodies we have to talk about the food. Usually in pathologically boring depth. If like me, that possibility robs you of your remaining will to live, the following short guide should give you a few conversation starters, should you find yourself at a loss.

Have you ever noticed how the people on *Antiques Roadshow* never 'bought' the item they're hoping will make them unimaginably rich? No, they 'acquired' it. Merely buying something is somehow naff and now the same is true of food. These days nobody shops for food, they 'source' it. This implies cheffly skills, deep knowledge and a hunt or extended quest for the very best. It's a whole narrative around the acquisition of the ingredient. Ask your host where he 'sourced' the lamb and see the gratitude in his eyes as he can finally tell the

endless tale of picking up his chops from a microscopic farm near his weekend place in Norfolk.

Actually, mere ingredients are a little bit 'last year'. The really hot topic amongst food lovers is moulds, cultures, yeasts and bacteria. It used to be that you just chatted about the deli where you bought your salami but now you need to be able to talk about the fine bloom of *Penicillium Nalgiovense* on its surface and how the *Lactobacilli* inside are adding to the complexity and depth of the flavour. Remember when decomposition was what happened to the stuff in the back of your gran's fridge? Well now the Scandinavians are experimenting with rot, the Americans are shoe-horning festering kimchi into every 'flavour profile' it's finally OK to take a big sniff at the cheese board and say 'Christ, that smells like a dead badger'... in a good way.

Oh for those simple days when you could impress a table of bon viveurs with tales of your trips to three star gaffs in rural France. You could pontificate about Bras, or honk about L'Astrance in an impeccable French accent and sage nods of appreciation would follow. No longer. All the chefs that matter are either Basques or Scandinavians. You can sound like you know your way through the former by clearing your throat loudly – 'Oh really? You haven't been to the asador at HCKKTZXXX?', but don't even attempt the Scandinavians, you'll sound like a Muppet. Besides which, we're now told that the really exciting stuff is

starting to kick off in Brazil. Oh yes, rainforest produce is the next hot thing.

You may think you're on safe ground commenting on the excellent flavours of the food. Oh how wrong you'd be. Flavours are for kids' snacks. Proper foodists talk about 'combining' or 'matching'. If you can compliment the cook on the exciting way that the raspberry jam works with the Marmite and monkfish you'll have reached a reasonable level of credibility... about that of a judge on *Masterchef*. A clever diversionary tactic, though, is to mention 'wine matching', enabling your host and three of the guests to spend the rest of the evening regurgitating the charalatan voodoo they picked up on expensive matching courses – while you neck the Malbec until the whole thing melds in your head into a mildly irritating but finally bearable drone.

The real food chatterati long ago left the arena of flavour altogether and have moved on to texture or 'mouthfeel'. It used to be true that such things only really mattered to the food scientist choosing what meatslurry they were going to inject into your mass produced pie but today, thanks to exciting developments in molecular gastronomy we all want our dinner served as a brittle matrix of aerated corn, dusted with freeze-dried, powdered cheese and presented in a sealed pouch to maintain its crisp texture.

It is, of course, extremely impolite to point out to your host that this was a bag of Cheesy Wotsits.

Mouldy Wotsits to Gastro smartypants

With their endless culinary oneupmanship London's gastrosnobs are increasingly proving a ripe target writes **Tim Hayward**. Illustration by **Kipper Williams**



DARL
'EGG
IT'S
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ACTUALLY, IT'S
PRONOUNCED
SER-VEE-CHAY'

Remember when decomposition was what happened to the stuff in the back of your gran's fridge? Well now Scandinavian chefs are experimenting with rot



GREY GOOSE
VODKA

DISTILLED AND BOTTLED
IN FRANCE

40% vol

Taste By Appointment

Last month, Grey Goose launched Taste By Appointment at The Gilbert Scott. Co-hosted by Marcus Wareing, this revelatory occasion helped everyone from the cocktail connoisseur to the occasional drinker discover something about their personal taste. In June, Taste By Appointment comes to The Savoy's iconic Beaufort Bar, where Head Bartender Chris Moore will guide guests through a series of immersive taste experiments.

We caught up with Marcus Wareing to find out more about his personal taste and his appointment with taste expert and Grey Goose Ambassador, Joe McCanta

How did your career in the food and drink industry begin?

'My father was a fruit and potato merchant and taught me the value of great produce. My older brother went to catering college so it was a natural progression for me [to work with food and drink] and I found my forte in doing so.'

What do you think it is about the experience your guests have at The Gilbert Scott that has made it so popular?

'Any great drinking or dining experience is all about the location, the company you are with, the product and the service. We are located in one of London's most impressive locations so it is up to us to put a great product out there and deliver it with a hospitable service. This is what we aim for at The Gilbert Scott. We have a fantastic menu, a great cocktail list, and the team are very good at what they do.'

What's the best taste experience you've ever had?

'I was recently in Tokyo and went to the fish market. I tried monkfish liver for the first time, which I found incredible, pure umami!'

Clockwise from left: Marcus Wareing; Joe McCanta; Grey Goose Le Fizz; learn how to create a cocktail bespoke to your personal taste



How do you think your taste preferences and your personal taste profile have evolved as you have grown up?

'I think your taste buds do mature. As a chef, I now have a sense of which combinations will work well and which won't, without actually having to taste them! I love contrasting combinations, like salted caramel.'

How important do you think it is to understand taste and the way the five elements of taste interact when ordering food and drink?

'Taste is objective, because it can be defined by five elements, but ultimately it is down to the individual to decide which takes precedence. I think understanding what you like as an individual is important, but also having the trust to try something new when you go to a restaurant.'

What do you think guests at Taste By Appointment can most look forward to?

'Joe's insight! He is a fantastic character and so great with people. I think the guests will have an amazing experience and I hope they each discover something new about their personal taste.'

What is your favourite Grey Goose cocktail?

'My bar manager at the Gilbert Scott, Dav Eames, makes a cocktail with Grey Goose La Poire, elderflower, lime and cucumber. It's delicious.'





On 17 June, Taste By Appointment will come to The Savoy. ES Food met Chris Moore, Head Bartender in the hotel's timelessly glamorous Beaufort Bar, to find out what the afternoon holds in store

Can you tell us about your earliest memories of taste?

'I remember that on a Sunday, there were two things I always had for lunch before the traditional Sunday dinner: banana sandwiches or egg and beans. It sounds really strange, but I remember looking forward to the egg yolk running into the beans and it all interacting together. I really appreciated it.'

'I also remember this drinks trolley in my mum's house, filled with a variety of different bottles. I had a fascination with it because I had no idea what the bottles were, although that trolley is still there now, with the same 1980's blue curaçao and mysterious appeal. Every time I go back I see something new. There's even alcoholic grenadine there, which I've never seen anywhere apart from on my mum's drinks trolley.'

How do you think your own personal taste has changed as you have grown up?

'I think everyone's personal taste is evolving all the time, as they experience more. Every new taste is a new association, so you're constantly building different links and bridges.'

'You also challenge your palate on a more regular basis because you become open to new ingredients, tastes and scents. For instance, I really love foraged and wild ingredients because they deliver such unusual flavours. However, they are not incredibly challenging, so anybody can

appreciate them and take something new from them. Giving in and allowing yourself to be completely indulged in new experiences is really what taste is all about.'

How important do you think it is to understand taste, and the five elements of taste (sweet, sour, bitter, salty and umami) when ordering food and drink?

'I don't think it's essential; it's what your bartenders or servers are there for, to guide you through. I think people can be too confined by their own notions of which tastes they do or don't like. They'll say 'I don't like gin' and it's our job to balance the best parts of a gin so that only the positive flavours come out of it and they taste it like they've never tasted it before.'

'When you know how to use the different elements to get real levels and layers of flavour, where you can taste more than one thing, that's what a great drink is all about.'

What are you most looking forward to about Taste By Appointment at The Savoy?

'I don't want to give too much away, but what I'm really looking forward to are the sensory elements that are going to be integrated into the experience. The theory of depriving yourself of one sense so that another one is enhanced is something I'm really interested in. Memory is so emotive and so powerfully linked to our experience and how we learn to taste. I'm intrigued to see how people react to Taste By Appointment, because it's new and they have no idea what to expect.'



Discover your personal taste

This summer, Grey Goose, the World's Best Tasting Vodka, is encouraging Londoners to discover their personal taste in cocktails with Taste By Appointment, a series of revelatory occasions dedicated to exploring this most rewarding of senses, taking place at some of the capital's most iconic venues.

Within the elegant surrounds of The Gilbert Scott, each individual was guided through the five elements of taste (sweet, sour, bitter, salty and umami), while being introduced to the intricacies of their own palate through a series of fascinating experiments. The evening was hosted by Marcus himself, alongside Grey Goose ambassador Joe McCanta. Guests were welcomed with a Grey Goose Le Fizz reception and a selection of delicious canapés. Each guest was then invited to enjoy a one-on-one consultation during which Joe created a bespoke cocktail for them, perfectly tailored to their personal taste.

Throughout June and July, Grey Goose will be partnering with a host of leading Tastemakers across London, from bartenders and head chefs to restaurateurs and club owners, to host Taste By Appointment. This includes Jonathan Downey at Century, Soho's best-kept secret; Alex Kratena, Head Bartender at Artesian at The Langham;

Chris Moore at The Savoy; George Matzaridis at Hakkasan; Andrew Barkham at Rhodes Twenty Four and Zdenek Kastenek at Quo Vadis.

'In the same way that coffee lovers know whether they like their latte 'extra hot', 'skinny' or triple shot', Grey Goose aims to give cocktail lovers the knowledge they need to be able to discover a cocktail that is just right for them, and end drinking-dilemmas for good', comments Joe.

Grey Goose has created bespoke cocktails for some of Britain's best-loved foodies as well as for internationally renowned events including Elton John's White Tie & Tiara Summer Ball, the Grey Goose Winter Ball and after parties for the BAFTAs, Oscars and Cannes Film Festival. As such, Grey Goose is perfectly placed to help London's cocktail lovers discover their personal taste this summer.

Tickets for Taste By Appointment cost £75, with 25% of the sale of every ticket going to benefit the work of the Elton John AIDS Foundation. In addition, many restaurants are offering guests a three-course meal for an additional £25.

To book tickets for Taste By Appointment, visit greygoosetaste.com

Opposite page from top: Joe McCanta and Chris Moore; tantalising taste experiments; balancing the five elements of taste. *Below:* the Taste By Appointment consultation bar



Taste By Appointment Dates for your diary

Great John Street, Manchester
Thursday 7 June, 7pm

Tigerlily, Edinburgh
Friday 8 June, 7pm

The Savoy, Strand
Sunday 17 June, 3pm

Hakkasan, Fitzrovia
Sunday 1 July, 3pm

Rhodes Twenty Four, The City
Monday 2 July, 6.30pm

Nobu, Mayfair
Friday 6 July, 7.30pm

Quo Vadis, Soho
Tuesday 10 July, 7pm

Each event includes

- A Grey Goose Le Fizz reception
- An introduction to taste
- Tantalising taste experiments
- Fascinating amuse bouche
- A hands-on cocktail masterclass
- A one-to-one appointment
- Your own bespoke cocktail recipe



GREY GOOSE

World's Best Tasting Vodka





PART 3 **Once a Week** £10 for food and a glass of something

Fay Maschler's Restaurant Guide



Kerbisher & Malt in Shepherd's Bush where former Racine chef Saul Reuben has reimagined the fish and chip shop

PRESS

Eating out every day is not necessarily a luxury. It is what many are obliged to do - or choose to do. Part three of our Guide lists in alphabetical order 25 more or less independent establishments where hunger and thirst can be gratifyingly satisfied for about £10. When you peer over the chain fence, there are many places out there - often family run, sometimes tucked inside educational establishments, occasionally exceptionally groovy or electrifyingly well meaning - that add further justification to the claim that London is unsurpassable for motley, multi-faceted, ingenious, excellent eating

ARIANA II
241 Kilburn High Road,
NW6 7JN
(020 3490 6709)
ariana2restaurant.co.uk
 The original Ariana has been trading in Manhattan since 1986. The second, family-run in Kilburn with the warmth of welcome implied, is a simple BYO establishment serving Afghan cooking - similar to Lebanese and Turkish, but

subtly different. A trio of first courses including aushak, leek-filled pasta parcels with meat sauce and yogurt, is one way to go or try a substantial special like Kabuli (lamb shank) palow.

BONNINGTON CAFÉ
11 Vauxhall Grove,
SW8 1TD
bonningtoncafe.co.uk
 In the 1970s squatters ⇒

saved this Vauxhall oasis from developers. In the 1980s one of the properties became an agreeably ditsy BYO vegetarian and vegan restaurant run by a kitchen collective. The website reveals who is providing on any given day - inspiration coming from all over the world. Two courses cost £10. To become a member cook, applications are considered at 6pm meetings on the first of every second (evens) month.

BOOKS FOR COOKS
4 Blenheim Crescent,
W11 1NN (020 7221 1992)
booksforcooks.com

The small café at the back of the shop also goes by the name of The Test

salads from £3, polpette from £5 and pastas from £6 - or maybe, probably, they are just generous souls. The front part of the premises is a deli with space for quick, casual eating. Wines by the glass from £3.40.

LE CAFÉ ANGLAIS
8 Porchester Gardens,
W2 4DB (020 7221 1415)
lecafeanglais.co.uk

An Omelette and a Glass of Wine is an anthology of articles Elizabeth David wrote for *Vogue*, *The Spectator* and other publications. Fan and chef/patron Rowley Leigh adds green salad and bread and butter to this "almost primitive and elemental



Briciole has a fine lunch in W1 for £10. Right: Le Café Anglais where an omelette and glass of wine is an affordable luxury



Elephant chef Imran Bashir serves 'bang for your buck' thalis in Brixton Village. Left: Books for Cooks



Kitchen. Resident chefs prepare recipes from one of the thousands of cookery books on the shelves often using produce from nearby Portobello market. These are the lunch specials served from noon until the food runs out. It makes sense to arrive early or just fill up on delectable homemade cakes and coffee.

BRICIOLE
20 Homer Street, W1H
4NA (020 7723 0040)
briciole.co.uk

The deal on this converted corner pub must have been a good one to allow owners Maurizio Morelli and Umberto Tosi (also of the restaurant Latium) to offer salumi, cheeses and

meal" for the bargain sum of £9.50 - with stylish surroundings thrown in. The cooking of an omelette is the test of a kitchen; this one passes with flying colours.

DOSA N CHUTNY
68 Tooting High Street,
SW17 ORN
(020 8767 9200)
dosanchutny.co.uk

A dosa is a beautiful thing. A huge golden pancake made from fermented rice and lentil batter is wrapped around spiced fillings, veg or non-veg, served with chutneys and sambar (savoury broth). Idly, a soft bowl made of crumpety batter with a crisp frill, also has great charm. Tamil

traditions inform the cooking which arguably constitutes the best bang for your buck in south London.

ELEPHANT
55 Brixton Village Market,
Coldharbour Lane,
SW9 8PS (07590 389 684)
elephantcafeonline.
blogspot.com

Imran Bashir's Pakistani cubicle café serves thalis where unusual attention to detail and spicing (his mum's secret blends) bring the constituent parts alive. Samosas served with salad and raitas are also exemplary. If you can't get a seat, use Elephant as a way of ambling into the varied culinary pastures of Brixton Village. There is much else to discover and enjoy.

FRANZE & EVANS
101 Redchurch Street,
E2 7DL (020 7033 1910)
franzeevans.com

Out of this small corner café and delicatessen abutting Brick Lane comes a cornucopia of beautiful cakes and pastries, savoury dishes with an Italian accent, excellent coffee, and in the evenings tapas-sized items with concomitant small prices, e.g. open BLT on bagel £1.95; chicken wrapped in prosciutto £2. "A labour of love" sighs one commentator. Don't miss Eggs Benedict at brunchtime.

HEREFORD ROAD
3 Hereford Road W2 4AB
(020 7727 1144)
herefordroad.org
 At Tom Pemberton's ideal

neighbourhood restaurant, faithful to the gospel of St. John but with its own path to sanctity, the weekday Express Lunch is comprised of main course, glass of wine and coffee for £9.50. Changing every day, the chosen dish is always seasonal and sometimes surprising. Feeling flush? Two courses from the Set Lunch are £13.

KERBISHER & MALT
164 Shepherd's Bush
Road, W6 7PB (020 3556
0228) kerbisher.co.uk

Who could name the chef of a fish and chip shop? Well, here it is co-owner Saul Reuben who has worked at Racine and Oxo Tower. This is fish and chips for the modern age with concern for fish stocks and a determination to do =>

The cooking of an omelette is the test of a kitchen; Le Café Anglais passes with flying colours



everything correctly. Euphoric reviews greeted its opening. Fillet of fish burger £4; battered haddock £6.60; chips £1.80; mushy peas £1.60. And lots more.

KITFO HOUSE
49 South Lambeth Road, SW18 1RH (020 7735 8915)
 Full English for breakfast, Thai assemblies (and a Thai chef) at lunchtime - no dish more than a fiver - and an Eritrean menu in the evening; this licensed café aims to please all of the people all of the time. And invariably does. The eponymous dish is minced beef marinated in hot spices and clarified butter. "Special Platters" combining several items from the evening menu are big enough for two.

KUZUSIS GRILL & MEZE
269 Well Street, E9 6RG (020 8985 0660)
 Kuzu looks innocuous enough. One of the letters from its sign frontage is missing; it is every bit the Hackney(ed) Turkish Kebab joint. It is also a bit special. Whilst perhaps he doesn't visit once a day, this is a restaurant famously frequented by Ronnie O'Sullivan. The ocakbasi warms as much as the service. Three delicious salads, bread and rice come as standard with any grill order. Try charred lamb ribs (£6.50) and the excellently piquant grilled onion, pomegranate and sumac salad (£2).

MALTINGS CAFÉ
169 Tower Bridge Road, SE1 3NA (020 7378 7961)
maltingscafe.co.uk
 In the same ownership as the rightly admired Zucca in Bermondsey Street, Maltings set the style for carefully considered Mediterranean food. A first course on the more formal menu might be frittata of spring vegetables for £3; pastas at £4.75 could include linguine with meatballs. No protein-led main course is more than £8. Salads, staunch sandwiches and righteous Italian coffee are also offered.



The eponymous pizza with tomato sauce, olive oil, garlic, fresh basil and oregano is a splendid disc

MAMUSKA
Unit 233 Elephant & Castle Shopping Centre, SE1 6TE (020 3602 1898)
mamuska.net
 This 'bar mleczny' (milk bar/cafeteria) is a taste of home for Polish customers and a miracle of cheap sustenance for everyone. Soups, pasta, pate, salads, herring are all priced at £3. Ten dumplings are sold for £5. Beetroot soup and pierogi are an illuminating combination or try the daily specials. Give your order and take your tray. Live music nights and also a bowling alley in the building.

MOO! GRILL
4 Cobb Street, E1 7LB (020 7377 9276)
moogrill.co.uk
 Dedicated service, often from owner Jose Luis, distinguishes this café and wine bar, as does finding Argentinean steak in the heart of the City at prices that won't break the bank. Lomitos (sandwiches from Cordoba) include Potro - grilled rump, ham, mozzarella, egg, lettuce and tomato clamped between ciabatta for £6.45. Empanadas, filled pastries, made according to Granny's recipe are also

notable. Skip the chains; skip in here.
MOOLI'S
50 Frith Street, W1D 4SQ (020 7494 9075)
moolis.com
 Sam Singh and Matthew Chandy trained and worked as lawyers but nostalgia for the flavours of their native India prevailed. The result is a sparky café - the architects were told think 'Old Delhi meets Tokyo' - selling vibrant roti wraps. Pork, chicken, beef and vegetarian fillings are £5 and under but it is worth the extra 50p to get lean

and mean Punjabi-spiced goat. With a Kingfisher or Mongoose beer, that comes to £8.70.

NICE GREEN CAFÉ
Cecil Sharp House, 2 Regents Park Road, NW1 7AY (020 7485 2206)
efdss.org
 Benign societies and educational centres are often sources of inexpensive, homemade, wholesome food. This café, managed by Helen Tindale, founder of the Nice-Green Van, at the headquarters of The English Folk Dance and Song Society looks just as you imagine it should and does exactly what it says on the label. The café at The Mary Ward Centre in Queen Square, Bloomsbury is a vegetarian version.

RAILROAD
120-122 Morning Lane, E9 6LH (020 8985 2858)
railroadhackney.co.uk
 Lizzie Parle (sister of Dock Kitchen's Stevie) and Matthew Doran run this artless but artful café, restaurant, bar, bookshop and 'Bright Idea' performance space. They were early adopters in an area now known for individual, esoteric businesses. Locally brewed beers, locally made bread and Square Mile coffee is offered. Lunchtime, prices



Sparky 'Delhi meets Tokyo' cafe Mooli's in Soho has vibrant roti wraps for under £5



Far left: Santa Maria Pizzeria in Chiswick. Left: Franze & Evans's 'beautiful cornucopia' in Brick Lane. Below: Polish specialities at Mamasuka Bottom: Neighbourhood gem Hereford Road has a £9.50 lunch - with wine



JAROSLAW KZAJAC



are within the range e.g. Vietnamese sandwich with spice pork (aka banh mi) at £4.80; labneh with roasted Delica pumpkin and green salad at £6.50.

SALT
34 Great Queen Street, WC2B 5AA (020 7430 0335) saltwc2.co.uk
 Covent Garden is slowly shaking off the appurtenances of being just a tourist destination. This agreeable café - full name Salt Espresso Lunch & Tea - kitted out with recycled materials is one piece of evidence. The owners also run Seven Seeded organic bakery so the furniture of the sandwiches is assured. Try baguette with rare beef and truffle cream. Cookies and cakes are baked on-site; savoury assemblies are keenly priced.

SANTA MARIA PIZZERIA
15 Saint Mary's Road, W5 5RA (020 8579 1462) santamariapizzeria.com
 Two years ago Angelo Ambrosio and Pasquale Chionchio opened an authentic Neapolitan pizzeria and, perhaps inadvertently, have gone mano-a-mano with the Chiswick branch of Franco Manca. A slow-raised dough and a fierce oven are common to both. The eponymous pizza with tomato sauce, olive oil, garlic, fresh basil and oregano is a splendid disc at a very fair price. A scoop of Oddono's gelati or a small glass of red could also be taken.

STOCKPOT
54 James Street, W1U 1EU (020 7935 6034) stockpotlondon.co.uk
 "Feeding London since

1958", they say. There are indeed many students, tourists, pensioners and penny counters grateful to this group (see website for other outlets) for providing a "proper" sit-down meal in the region of £10. The cosy menu with dishes such as curry eggs with rice at £6.90 and spag Bol at £8.40 provides travel back in time. Full English at £6.90 comes to the rescue at any time of day or evening.

STREET FOOD
londonstreetfoodie.co.uk eat.st streetfeast.co.uk
 The burgeoning and blossoming of stalls, vans and trucks providing a lively bite is a key way of eating divertingly and well for not much money. Literally a moveable feast, you need to check the websites for when and where the likes of Kimchi Cult, The Ribman, Spinach and Agushi, Lucky Chip, Big Apple Hot Dogs, Madame Gautier, Hardcore Prawn and many others will be popping up. Sometimes street food can be the kernel of a restaurant - as in the admirable Pitt Cue.

TONG KANOM THAI
833 Harrow Road, NW10 5NH (020 8964 5373)
 This two-storey BYO café on the unlovely Harrow

Road with its friendly service, enticing menu and plethora of oriental knicky-knacky-noos, quickly and effectively transports customers to other climes. Over the years it has developed a devoted following - Jade Jagger has been spotted - so it is wise to book. If the phone is answered, specify the room upstairs. There is a corner shop handy for beer and wine.

TOWPATH
36 De Beauvoir Crescent, N1 5SB (020 7254 7606)
 Between Whitmore and Kingsland Road Bridges, is this little café opened by the felicitously named Italian food writer Lori de Mori, wife of food photographer Jason Lowe. On a pretty day, although the outlook is gritty, it is one of the best places to be

for excellent coffee (beans imported from Caffe Piansa, Florence) bruschetta, other savoury assemblies, delicious cakes and home-brewed ginger beer. Urban heaven.

YOObi
38 Lexington Street, W1F 0LL (020 7287 9442) loveyoobi.com
 Forget cartons, plastic forks, Styrofoam boxes; the container at London's first temakeria, is a cone of nori (dried seaweed). Temaki rolls became particularly popular as a quick meal among immigrant Japanese in Brazil. Simple/Deluxe at £3.20/£3.60/£4 play on combinations of rice and fish with textures added by the explosive pop of salmon roe, the crunch of nashi pear, a kick from spicy sauce.



Soho's Yoobi is London's first 'temakeria'

Peckham

Twe@ting Out

*In his quest to discover hidden neighbourhood gems, **Hardeep Singh Kohli** turns to twitter, where his trusted followers lead him into an exotic culinary adventure*

Hello @foodstories. Am planning a Peckham trip for @esfoodmag. Any tips?

11.20 sent by @misterhsk

@misterhsk @foodstories @esfoodmag - you must go to Sopers fish & Ayers - Nunhead Lane, Frog on the Green Deli - Consort Rd & Persepolis

11.55 sent by @benevetts

@misterhsk a little walk through to east dulwich may be better option!

12.12 Sent by @tootsieiam

No-one takes Peckham seriously. I can't think of another neighbourhood in the Capital that has provided such comedy fodder for the great British public as that strangely shaped enclave of South East London. The brilliant *Desmond's* was Peckham through and through, a modern day manifestation of multicultural, multiracial London. The legendary South Londoner John Sullivan put Peckham on the map with *Only Fools and Horses*, unarguably the most successful sitcom in British TV history. Both shows still have a bearing on modern day Peckham - a mix of immigrant communities and the white working class - a neighbourhood with a proud history and an uncertain future. And that uncertainty isn't all bad.

In the last decade and a half Peckham, Nunhead and surrounding areas have started to attract young aspirant families and the creative, edgy types (those with fix wheel bikes and 1980s clothes that even fashion victims like me eschewed). Peckham is changing. And how it's changing.

@misterhsk my favourite peckham shops... <http://helengraves.co.uk/2011/02/peckhams-best-food-shops/>
15.00 Sent by @FoodStories

I step out of Peckham Rye station not quite knowing what to expect. The weight of expectation has been heavy on my shoulders. I have been in pursuit of jollof rice, an amazing West African dish that never seems

to be the same in any two places - and I have been told Peckham is the place to find a choice serving of the stuff. No-one seems to have told the sun it isn't summer and the booming African music and Soca sounds emanating from every doorway or shop front add to the sense of otherness. Peckham is not at all what I was anticipating!

@misterhsk @esfoodmag Ganapati good for South Indian food. The way you bang your head on the smell of curry leaves as you walk in.

13.55 Sent by @FoodStories

I have been hearing all sorts of whisperings about an amazing South Indian restaurant in the area that has been slowly doing a roaring trade. Ganapati is at the forefront of the fragmentation of the meaningless concept of "Indian" food. (There is no such thing as Indian food: the idea makes as much sense as European food). Spice loving Brits are primed and ready to explore the regional food of the sub-continent in a more meaningful, a more authentic way. Walking down the side of the railway lines that smuggled me south east, the streets are leafy, the trees in blossom. Alongside the mandatory mechanic's garage under the arches there is a groovy looking bar diner. My map is telling me that I am proceeding in the right direction, but I feel as though I am entering residential Peckham rather than the beating heart of the hood.

And there she is. Ganapati. The site looks like an old corner shop, settled as it is on the right angle of two terraced streets. There is more than a little incongruity to the place! My ex-wife is South Indian so it is a food I know and love. I'm excited. The interior is charming, clean and modern without being exclusive. It manages to offer a welcome with style. Since the weather is more Bangalore than Brixton I opt for one of the outer tables, fully prepared to chase the sun for as long as it deigns to shine.

The menu is mouth-watering and screams authenticity. Idli Sambar, fluffy steamed rice cakes with an earthy daal; allo bonda, fragrant spiced mashed =>



Ganapati - immense!

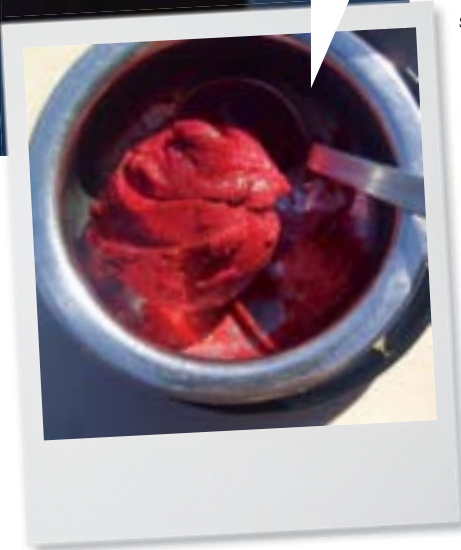




“Ganapati is at the forefront of the fragmentation of the meaningless concept of “Indian” food. There is no such thing as Indian food: the idea makes as much sense as European food!”



And just when I thought it couldn't get better, I had a bowl of the wrong-sounding but exceptionally right-tasting raspberry, blackberry, clove, vanilla and dark choc chip sorbet. I know. Mad.



potato battered and deep fired; masala dosa, a lentil pancake with potato and two types of chutney. And these were just the starters! I settled on the masala dosa and kingfish curry though would go back for the Kakalundi seafood curry: baby squid, tiger prawns and mussels in a black pepper and fenugreek masala. Sounds delicious.

The food was probably the best South Indian food I have had outside a home in the UK, and better in fact than a number of home-cooked meals. For those not familiar with Tamilian or Kerelan food but who love spice and flavour, Ganapati is a must. Where most high street curry houses are hale and hearty, carb-heavy assaults on all the senses, Ganapati offers a far subtler, lighter plate of food. And just when I thought it couldn't get better, I had a bowl of the wrong-sounding but exceptionally right-tasting raspberry, blackberry, clove, vanilla and dark choc chip sorbet. I know. Mad. But immense.

@misterhsk welcome to peckham! Best boozier by a long shot is @TheGowlettArms - amazing pizza, good company, brilliant pub! Go! **11.03 Sent by @emcabs**

I walked off lunch heading for a much lauded pub in the neighbourhood. As I navigated my way deeper south, ever expecting to hear the sound of banjos duelling, a fellow Scotsman spied me checking the map on my phone. "You're in the wrong part of town to be lost" he said, with the wryest of smiles. I couldn't have disagreed more. The street I was standing on, Bellenden Road, was a portrait of mid-gentrification. Hardware stores cosied up against cool bakeries. I'd have been perfectly happy to have got lost around here.

Like Ganapati, The Gowlett Arms is very much set within a residential backdrop. You'd never pass this boozier

on the way to anywhere, unless that anywhere was The Gowlett. It's as close to spit and sawdust as you can get – utterly unreconstructed. The owner Johnny moved into the area 15 years ago and first entered the pub to celebrate unpacking his final box. He described the atmosphere in The Gowlett in 1997 as very different from the one of today. Not a very pleasant experience at all.

He didn't return till the day he signed the lease some four years ago. The pub, he says, aims to reflect the new and changing community of the area. Clearly they are doing something right because



some regulars will walk by three or four pubs to get there.

The chalkboard announces a wide range of pizzas, all around £8. It's the only food the pub does, but locals feel they are the best pizzas in the area, backed up by the fact that they will cook and send up to 120 pizzas a night when busy. There are a few guest ales and a general sense that this is a pub for the familiar.

I notice a sign referring to "Lucky Sevens Night", assuming this to be some sort of American themed evening. I couldn't have been more wrong. The languid barman explains that every Thursday night anyone can bring in their old 7 inch vinyl records and play them for fifteen minutes each. Can you imagine? One night they had some

Rossini and some Prodigy back to back. My kinda pub!

@TheGowlettArms @misterhsk I like to think this meeting was my doing. You can both thank me later...! **15.38 Sent by @emcabs**

Peckham is overflowing with a myriad food opportunities. I live in Dalston and I feel I'm exposed to a wide range of cuisines, but Peckham somehow surpasses what even Hackney has to offer. There is an excitement in the air, a genuine feeling of opportunity. All of London seems to be here, from the fixed wheel brigade to the old African men with their tweed jackets and raucous laughs. As I wandered back down Peckham Rye heading home I knew I had but one thing left to do. Though I had no hunger, I had the need to eat jollof rice. Obalende Suya Express was my destination. It's exactly the sort of place you would walk by, but in doing so you would be missing the taste of West Africa. I took my serving of rice and meat and spice and reflected on what was a joyous day of food and surprises. And as I climbed the stairs of Peckham Rye station a song blared out of one of the many shops on the street. It was a reggae version of an Adele song. Couldn't be more like my London.

The Madrid of Mayfair

Chrissy Iley finds where there is something for everyone and everyone is made to feel someone

When I discovered El Pirata in Mayfair it was like finding a secret hideaway, a whole Spanish world. It oozes tradition. Inside it is darkly buzzy but somehow bright with atmosphere and chatter. Prints from Miro and Picasso jostle for space on the wall.

It is a haven of all possibilities. Tapas can be frugal or endless, evenings short or long, romantic or rambunctious. It's an all-inclusive experience. The egalitarian nature of tapas means you can have few or many.

You are hit by the restaurant's easy charm and its warm fuzzy welcomingness. It's not frighteningly cool but it is kind of chic. It's always packed, which is no surprise. The tapas are gorgeous and the prices equally loveable - amazing value. Secretaries nestle with global company directors, celebrities and Mayfair visitors alike, all under the watchful gaze of patron/manager Fernando Grifo.

Fernando seems to have been trained at a special school of maître d'om, the one that teaches you to develop eyes in the back of your head, the one that teaches you to remember everyone's face, name and favourite dishes. The one that teaches you the importance of a warm smile. Also, I think he may be psychic. There's a cacophony of needs and wants and Fernando seems to intuit and interpret all of them. He knows what you're thinking before you do.

We arrive - a group of three - a perfect number for tapas, and are presented with delicious padron peppers that are cooked just enough crispy and just enough softly juicy. And then comes the sweet, gorgeously textured Jamon Iberico - smoky and nutty it tastes of Spain itself. Even the bread is traditional Spanish, soft enough to scoop up all the delicious flavours.

The atmosphere is casual but somehow



with olive oil, and paprika and prawns in garlic oil and chilli and my favourite - skewers of deliciously marinated chicken - skewers of deliciously marinated chicken which come with chorizo, sweet and spicy. Chorizo makes everything better.

There are also traditional tortillas and croquetas which are perfectly fluffy on the inside, crispy on the out, and come vegetarian or otherwise.

The wine list is extensive, all exquisitely chosen Spanish wines. We had a glorious vintage of delicious Rioja which was a perfect accompaniment.

In the summer there are a few tables outside - and with the windows open the smell of Spain wafts into the street.

The desserts are as traditional as it's possible to be. For instance, there is a lovely Crème Catalana - Spanish crème brulee, with a lovely crunchy top.

I was full from chicken skewers and told Fernando I couldn't possibly, so he interpreted my no by delivering to me the dare I say palate cleansing vanilla ice cream with Pedro Ximenez Sherry X. Simple but ravishing. Only Fernando knows when a no really means yes.

El Pirata
5-6 Down Street
London
W1J 7AQ
Tel: 020 7491 3810
www.elpirata.co.uk

special. There is an air of drama, as dish upon dish comes out of the kitchen, each one prepared with authentic Spanish ingredients and super traditional.

The black rice with squid was a challenge for me, delicious but teeth blackening. Its gorgeously full fluffy rice, with an almost puddingy texture, is fused with the savoury blackness from the squid. It meant that each mouthful was a glorious experience and with each mouthful teeth and lips get blacker. The question is how self-conscious are you? Perhaps this is not an ideal date dish. Perhaps it's the boundary breaker.

The selection of cured Iberian meats is unbeatably authentic and ferociously traditional. Look out for octopus brushed



A Hidden Gem in South-East Suburbia

Chrissy Iley travels to Blackheath Village and is more than pleasantly surprised by the chefs expertise and affordability of the cooking at Chapters

Bleary and jet lagged from the red eye from Los Angeles, where I'd been interviewing Lenny Kravitz, I arrive at Chapters, almost instantly revived.

The views from the windows are of the sunny green Blackheath. Inside is olive green leather banquettes and dark wood. High-back slatted chairs look summery tropical, elegant, yet at the same time this restaurant is supremely cosy.

The food simple but gorgeous, is exactly the kind of food that Kravitz would have loved. Kravitz prides himself on being a great meat eater and cooker. Too bad we met in the crusty formality of the Four Seasons Hotel.

Like Kravitz, who shifts effortlessly from rocker to actor, Chapters too is a magical shape shifter transforming itself gracefully from chic evening eaterie, bustling lunch spot or the place to have all day breakfast or a wonderful ice cream.

The design, which mixes the stately with the snug, complements the food in its all-encompassing welcomeness. It's relaxed. Exquisite food that's very special but exceptionally well priced. Chain restaurant prices for couture food. However stylish a chain restaurant may seem on the surface, the food can never have real class as it is produced in a central kitchen and reheated on site, unlike Chapters where everything is freshly created in the kitchen.

Chapters used to be called Chapter Two, sister restaurant of Chapter One, the Michelin starred flagship restaurant in Farnborough Common, Locksbottom, just outside Bromley, Kent, helmed by the brilliant Andrew McLeish, but it's broadened out to become the more relaxed Chapters, although the food itself has lost none of the attention to detail. It's high end but simplified. And it loses no magic.

McLeish makes sure there are some destination dishes. The scallops, the spatchcock chicken, and the life affirming cheesecake. But it's the kind of place where you can sip champagne or banana milkshake with equal ease. You can take your boss, your mother, your kids - possibly all at once.

There's an impressive display of delightful non-alcoholic cocktails as well as the traditional ones. Inclusiveness is its theme tune.

Maître d' Karim Yousfi, savvy, attentive, handsome, recommended the specials of the day. Cod with Kent grown Chinese pak choy and local confit duck with caramelised chicory and hazelnut glaze. It's not fussy service, but you're never left waiting. The staff are always up for discussion and know their menus well. In the end I opted for scallops, which came on a silky creamy



celeriac mash that had just a hint of sweetness. They came with sweet chorizo, which was spicy as well as sweet and a chilli jam which was what it says it was, hot and sweet and a perfect punchy texture to balance out the creaminess of the scallops. Spicy and sweet all at the same time, different textures in your mouth.

My companion the bon viveur had an extensive charcuterie with different kinds of home baked bread. Salami and a risotto cake. It looked like a risotto ball or a fish cake but it was actually a meat cake. To give a crunchy texture with all that smooth meat there was paté and pickle as well.

The triple cooked chips are a McLeish speciality. The maître d's face lit with delight

“ The fillet steak is cooked on a very special Jospé grill so that it has an intense crusty outside and a juicy centre ”





at the mention of them. They are destination chips. I was recommended the fillet steak cooked on the very special Josper grill so that it has an intense crusty outside and a juicy centre. It came with red wine and shallot gravy. The triple-cooked chips were the perfect accompaniment and the creamed spinach was just enough creamy, just enough spinachy, to be a must have.

There's an eclectic mix of diners. There is no ageism, sexism or anything else ism. It's people of all sorts united in their delight in finding the grand dame of chips, the perfect all English breakfast, or a surprisingly well thought out dish of the day.

Bon viveur had pork belly with very crackly crackling and it was on a bed of colcannon, creamy mash and greens. Creamy and gorgeous. The pork was melting soft and a perfect contrast to the crackling bits. For dessert she had rice pudding with plum compote. It looked like a fluffy cloud, a creamy, buttery full cloud. She smiled like the cat that had just had the cream she had had. The plum providing a



perfect tartness to balance the fullness of the fluff.

I had an amazing cheesecake with blackberry compote served with honeycomb ice cream - a spectacular invention. It managed to be as light as a whisper with a perfect digestive base. All the ice cream is made on the premises, as is the delicious chewy crunchy honeycomb - a favourite afternoon delight.

Friendly, delicious, gorgeous. The menu is so well thought out there is something to keep everyone happy. The steaks are a destination in themselves. LA celebrates Wolfgang Puck's Cut as the premier steakhouse. You don't need to go 6,000 miles to go to Chapters, and here the steaks themselves are celebrities.

Chapters All Day Dining
43-45 Montpelier Vale, Blackheath
Village, London SE3 0TJ
Tel 020 8333 2666
www: chaptersrestaurants.com



The River Café runs through it

*This year The River Café celebrates its 25th anniversary. Its alumni are the Harlem Globetrotters of the culinary scene. Here, **Adam Coghlan** reveals just how deep The River Café runs.*

We now consider Parmaggiano Reggiano a fridge staple and olive oil as vital as salt and pepper. We have also lived in the age of Jamie Oliver and Hugh Fearnley-Whittingstall who have both brought food consciousness to the masses – and to manifestos. Without The River Café it is quite possible that none of this would have happened.

This Hammersmith restaurant – created by Ruth Rogers and the late Rose Gray as the staff canteen for Richard Rogers’ architectural practice next door – has shaped the way we eat at home and in restaurants.

Jamie Oliver and Hugh Fairly-Longname, as he was affectionately known, both worked at The River Café and were ‘spotted’. The other alumni make for a remarkable list of talented chefs and restaurateurs who have gone on to do their own thing and, as we shall see, illustrates quite what an impact The River Café has had, and continues to have, on London’s restaurant scene.

It has, in essence, produced the culinary equivalent of The Harlem Globetrotters; from Stevie Parle at The Dock Kitchen and Sam Clark (x2) at Moro to Theo Randall at The Intercontinental, Jordan Frieda at Trullo and Sam Harris at Zucca, all have done their stints at The River Café. Even April Bloomfield – now much-feted in New York – paid her dues.

But what makes it so special? Like all good ideas, it’s not wildly complex. Their philosophy of sourcing the finest, most authentic ingredients and then not faffing about with them too much is now the stated doctrine of almost the entire



Ruth Rogers, who along with the late Rose Gray, created The River Café (below).

restaurant industry. In that respect The River Café was something of a pioneer. Their vision then was as audacious as their legacy is now indelible.

Geographically, it is peripheral. On the river in Hammersmith, it is tucked at the back of an area that is predominantly residential. Its front of house staff double as the prep chefs between service and they are famously fed the same food served to customers.

Crucially, it has refused to kow-tow to culinary trends whether it is celebrity cheldom or non-reservation menu-minimalism. The River Café has always cooked in a wood oven, sourced new season oils from independent producers, grown its own vegetables and offered exceptionally fresh fish and the highest quality meat.

Rogers tells me that she is often asked what is ‘trendy’. “I tell them I neither know nor care,” she says, with mild disdain. “We have always focussed on what we believe in, not on what the market wants.”

They embarked on a steadfast pursuit of the finest ingredients (regular trips ⇒



to Italy were, and remain, a part of the job) and perhaps their longevity can be attributed to this unyielding commitment to an ideal. This dogged pursuit of the best is reflected in the menu price – which appears steep but is actually good value when you consider the commitment that has gone into the sourcing, cooking, staffing and serving.

This attitude paid dividends when – still operating as a canteen but also accepting the public – it was hailed by an article in the *New Yorker* as the world's best Italian restaurant outside Italy.

Rogers (who still works in the kitchen every day) and the late Gray have inspired and educated in equal measure. Desire has been integral. "We have created a team that share a passion – they want to work hard," says Rogers. "We have low turnover of staff. Everyone here knows how much it means."

However, some staff inevitably *do* leave and when they do they take this passion with them. Here we talk to the dynamic offspring of The River Café.

Other notable alumni

Jamie Oliver Jamie's Italian, Barbecoa, Jamie's Italian. (jamieoliver.com; fifteen.net)

Hugh Fearnely-Whittingstall River Cottage (rivercottage.net)

Ed Baines Randall & Aubin (randallandaubin.com)

Sam Harris Zucca (zuccalondon.com)

Arthur Potts-Dawson The People's Supermarket, (thepeoplesupermarket.org)

Ben O'Donoghue The Great Australian Pie Company (benodonoghue.com)



Samuel and Samantha Clark

Age Samuel: 45; Samantha: 43
At the River Café Samuel: 1987 – 1992; Samantha: 1994 – 1996

Current restaurant Moro: Middle-eastern, Mediterranean (moro.co.uk)

It was that Ruthie and Rose were intelligent, articulate focused women that set apart Samuel Clark's experience. Before he had struggled with, "brutal, primitive and hierarchical male head chefs".

About the influence of former River Café personnel he believes, more than anything else, that, "knowing that you were working in one of the best restaurants in the world instilled a certain confidence". It is this that has given chefs and restaurateurs the belief – and success – in their subsequent initiatives.

"It was the package", says Samantha where, "no expense was spared on quality and a lightness of touch in application made it a wonderful place to work".

Favourite RC dish Samuel: Pappa al Pomodoro, 'a simple but wonderful mix of tinned tomatoes, water, basil and good Italian bread'. Samantha: The seasonal vegetables, straight from Milan. 'It is hard to fail with such produce'.

Theo Randall

Age 45
At the River Café 1989 - 2006
Current restaurant Theo Randall at the Intercontinental: Italian (theorandall.com)

Of the diaspora that has migrated from The River Café Randall claims, "everyone who has worked there has left with an influence on their life, character, attitude and ambition". Only half-jokingly, he adds, "If you could bottle it, you could make a lot of money".

"Purity, rusticity and authenticity" are what makes The River Café tick, says Randall. What was impressive about the effect on chefs that arrived was, "how their complicated ideas were always distilled". The ability to convince egos that The River Café way was the only way was particularly impressive given that the high-end of the industry was largely dominated by autocratic French chefs and classical methods.

Favourite RC dishes Wood-roasted shoulder of pork, wild salmon baked in sea salt, Gnocchi alla Romagna, Ruthie's soups; Rose's Osso Bucco, Minestrone primavera.



April Bloomfield

Age: 38
At the River Café: 1999 – 2003
Current restaurant: The Spotted Pig: British Gastropub in New York (thespottedpig.com)

Favourite RC dishes Ribollita in the winter; Zuppa Di Pane (recipe, far right) in the spring and summer months.

When considering the importance of her time there, Bloomfield says, "I try and uphold the values of The River Café in everything I do, always thinking: 'how would they do it?'". Although The Spotted Pig is not Italian, it was here that she learnt how to cook. "If Ruthie or Rose showed you a way, then that was the way to do it", she says. Not because they were autocratic but because of the brilliance of the result. It was a kind of calm and organic indoctrination.

Furthermore, "like-minded people were drawn to The River Café", Bloomfield says. Simply being there seems to have always fostered a collective sense of privilege, which over time ensured that talent and creativity has been disseminated.

"I try and uphold the values of The River Café in everything I do, always thinking: 'how would they do it?'"



Stevie Parle

Age 27

At the River Café 2002 - 2005; 2007 - 2009
Current restaurant Dock Kitchen:
 Middle-eastern, Italian (dockkitchen.co.uk)

"Life-changing", Parle says of his two stints. At the tender age of 17 when he first started he was, to an extent, taken under the wing of Ruthie and Rose. Not that it was easy. "They were strong, driven and could be very hard". A generosity of knowledge was exchanged for commitment and passion.

About their approach he says, "there was

something above food; it was a culture". A pioneering and uncompromising approach towards the quality and seasonal approach of ingredients, together with the glamorous surroundings of the restaurant itself is what has always distinguished the River Café as not only a restaurant, but an institution.

Praise doesn't come higher than when he states, "they [Ruthie and Rose] have changed the way we eat in this country- they are extraordinary".

Favourite RC dishes Ribollita, Salt-baked salmon, Tagliatelle with Girolle and Grilled lamb.

Jordan Frieda

Age 34

At the River Café 2008 - 2010
Current restaurant Trullo: 'Puglian by name, London by nature' (trullorestaurant.com)

Frieda says simply that "they have dictated what is in the aisles in Waitrose" and this influence originated with an "ideological and evangelical love of Italian producers and regionality". Together with his co-owner, chef Tim Siadatan (one of Jamie Oliver's original Fifteen protégés), they have created an affordable neighborhood restaurant in the spirit of The River Café.

Tellingly, he adds, "there are no feeder restaurants to The River Café". It is this that has created such a unique environment in which learning is a priority. Their continued standard is so high that Frieda is compelled "to go back



once or twice a year just to calibrate the taste buds". What separated it from the rest, he thinks, was that, "it was simple food that wasn't lazy - that was a revolution".

Favourite RC dishes Grouse with tomato bruschetta; Sole in the wood oven, Gnocchi, Spaghetti with bottarga and lemon.

The future?

Joseph Trivelli and Sian Wyn Owen are The River Café's current head chefs

"Working at The River Café is a way of life", Owen says. The basis of all its successes is that, "you aren't taught to be a chef; you are taught how to cook", she adds emphatically. The emphasis on education and staff welfare ensure everybody enjoys working there. "Physically, it is so nice here", says Trivelli who has been there since 2001. More than anything else though, he has learnt the importance of seasonality. "I wouldn't dream of eating a tomato in the winter", he says. "Out of gluttony; I never want to spoil them". Though neither of them have any imminent plans to move on, it would come as no surprise to one day see them further propagate the teachings of The River Café.

Zuppa di Pane

The River Café Classic Italian Cookbook (Penguin £30)

For 8

- Extra virgin olive oil
- 1 red onion, peeled and finely sliced
- 2 garlic cloves, peeled and chopped
- 6 large waxy potatoes, peeled and quartered
- 2 plum tomatoes, coarsely chopped
- 1 head of celery, all green parts removed, coarsely chopped
- 2 zucchini, roughly chopped
- 200g borlotti beans*
- 1.5 kg green chard, roughly chopped including stalks
- 200g very stale white bread, crusts removed, torn into pieces

In a large pan, heat 2 tbsp olive oil. Lightly brown the onion and garlic, then add the potatoes, tomatoes, celery and zucchini. Stir and cook for 5 mins.

Add the beans if using fresh ones. Cover generously with water, bring to the boil and cook for 30 mins, then add the chard and stalks and cook for 1 hour. The stock will be a dark colour.

Put the stale bread in a bowl and pour the soup over. Stir to combine - the bread will absorb most of the liquid and soften. Check seasoning and add extra virgin olive oil. The flavour will intensify if left for 30 mins.

Serve at room temperature, drizzled with extra virgin olive oil.

* Fresh Borlotti

Pod the beans and place in a small pan. Cover with water and add 1 garlic clove, a bunch of sage and a whole plum tomato. Add two tbsp of olive oil and cover. Bring to boil and reduce the heat to a simmer. Cook for 30 mins. Drain off most of the liquid and discard the sage. Mash the garlic and tomato into the beans, discarding the tomato skin, and season with sea salt. Keep warm.



Project Ocean 2012

The biodiversity and productivity of the world's oceans are diminishing at an alarming rate. Globally some 90% of large fish species, such as sharks, tuna and swordfish, have disappeared. 28 species of mammals and fish are considered to be threatened in UK seas alone and only 11 of the 58 main commercial fish stocks found around the British Isles are known to be in a healthy state.

In a powerful and visionary campaign, Selfridges' Project Ocean 2011 challenged the public to imagine a world with no more fish in the sea.

Project Ocean also changed the face and voice for retail campaigns, creating 'retail activism' as a buzz word and using the Katharine Hamnett slogan 'No more fish in the Sea' as its tag line.

Spearheaded by Selfridges Creative Director Alannah Weston and Jonathan Baillie, Conservation Programmes Director at the Zoological Society of

London (ZSL), international marine protection campaigners and twenty-two NGO's joined forces for Project Ocean to raise awareness of the threats to the oceans, encourage customers to make educated choices about the fish they choose to eat, and raise funds to support marine reserves.

In May 2011 Selfridges London transformed its iconic windows, façade and atrium, The Wonder Room, Foodhall and restaurants, in homage to the ocean. For five weeks, Selfridges' Ultralounge was the epicentre for Project Ocean activity, including world-class talks on the most pressing issues related to our oceans. There were film screenings, NGO workshops, and Guerrilla Science for families. On Friday evenings, The Ultralounge was turned into the Dive Bar, hosting musical acts and performances as a means to raising awareness and showcasing up and coming talent. ⇒





The Selfridges Marine Reserve

The Selfridges Marine Reserve is on the Danajon Bank in the Central Visayas in the Philippines. This is a rare double-barrier reef - one of only five in the world - covering 2,500 km² in the Central Visayas region of the Philippines. It is marked by buoys and protected by a guard house manned at night by people from the local community to combat illegal fishing. The Central Philippines is considered the epicentre of marine biodiversity in the Indo-Pacific region.

Establishing a new, permanent, community-run, marine reserve offers an opportunity to make a real difference by working with the local community to safeguard local fish species and their ecosystem over the long term. This initiative includes training the local community to maintain and protect the area.



Project Ocean caused a policy change when EU ministers met and debated the issues at Selfridges and ended their conference by making the Selfridges Declaration - to create sustainable fishing laws across the continent.

Selfridges set up a Marine Reserve in the Philippines and, with part of the £120,000 of funds raised during the campaign, Project Ocean helped to form the Marine Reserves Coalition.

May 2012 marks Project Ocean's first anniversary and Selfridges' pledge to encourage customers to say no to endangered fish.

As part of Project Ocean 2012, Selfridges' launched its 'Kids in the Kitchen' initiative, with CJ Jackson of Billingsgate fish school fame, encouraging school children between the ages of 7 and 11 to enter their best ethical fish dish.

During the four-week Project Ocean takeover of the Food Hall, a star line-up of chefs and food personalities demonstrated their top sustainable fish recipes, gave expert foodie tips and offered the public a delectable taste of sustainability.

In another first, YO! Sushi's involvement in Project Ocean in Selfridges, subsequently prompted the implementation of improved sustainability guidelines across all 61 of its UK restaurants, and now serves only sustainable caught fish to over 3.5 million customers every year.

Selfridges plans to turn the London Store blue in honour of World Oceans Day on 8th June.





The Marine Reserve Coalition

The Marine Reserves Coalition, established in 2011, consists of The Zoological Society of London (ZSL), The Blue Marine Foundation, Greenpeace, Client Earth, Marine Conservation Society and The Pew Trusts. They are working together to extend the global coverage of marine reserves: fully protected, no-take marine areas that are closed to all potentially damaging activities, creating safe havens for fish to breed, multiply, migrate and replenish the oceans.

The Marine Reserves Coalition is calling on the UK Government to commit to the establishment of representative networks of marine reserves throughout its territories that:

- Are fully protected
- Cover at least 30% of representative habitats in UK seas, including UK Overseas Territories (UKOTs) by 2020
- Are managed effectively

Plans for the future

Selfridges' Project Ocean will continue to provide a platform to raise awareness of the plight of the oceans and help its customers and the next generation make informed choices about the fish they buy and eat.



The Need for Marine Reserves

Many marine habitats, ranging from the species-rich rocky reefs of Europe and the coral reefs of the tropics, to the fragile ecosystems of the deep sea, have been fundamentally altered by destructive fishing practices and other human activities.

Marine Reserves are a simple, scientifically proven tool that protects vulnerable species and habitats, as well as building our oceans' resilience to significant emerging threats such as climate change. Done right, Marine Reserves can benefit people as well as the environment, by helping to rebuild depleted fish stocks that millions of people worldwide depend on for both income and protein.

Action is needed now to allow the marine environment to recover from decades of overexploitation and habitat destruction, and to ensure our oceans are managed sustainably. An extensive, coherent and representative network of fully protected Marine Reserves is an essential part of the range of measures needed to achieve this. In UK national waters, only three sites - measuring less than 0.005% of UK seas - are protected by law in this way.

In 2003 the United Nations recommended that the number of coastal and Marine Protected Areas (marine reserves) should be greatly increased and that 20-30% of every habitat should be "strictly protected" by 2012; this recommendation has clearly not been achieved. Despite this, in 2010, states under the Convention on Biological Diversity committed to designating just 10% of the global marine environment as Marine Protected Areas (marine reserves) by 2020. Given the increasing pressures on the oceans, this target is not ambitious enough. Scientific research supports the need for more Marine Reserves, and the Marine Reserves Coalition wants to see at least 30% of the marine environment protected in Marine Reserves.

Despite commitments from 193 countries to safeguard our marine life in protected areas, there has been limited implementation and ambition from the world's governments. Only 1.42% of the planet's oceans are nominally protected as 'Marine Protected Areas' and only a tiny fraction of these are fully protected Marine Reserves.



SELFRIDGES & CO

For more information
on the project please visit
selfridges.com/projectocean

Hot chick

*There's few things we love better than a great chicken served hot, salty and juicy with a crispy skin. With a volley of new openings devoted to our favourite bird **Rebecca Seal** is on the case*

The humble chicken is the hottest ingredient of the year. Don't believe something as ubiquitous as the chook can be cutting edge? You only have to look at the two biggest restaurant openings of this summer to see that something special is happening with poultry: both Nick Jones and Mark Hix, arguably two of London's most game-changing restaurateurs, are opening chicken-focused businesses this summer.

Nick Jones – owner of the Soho House Group of members clubs and restaurants – is launching a chicken restaurant and take-away shop in Kentish Town this August called Chicken Shop. Meanwhile in Shoreditch, the Tramshed opened last week, after chef Mark Hix's interminable battle to get planning

Mark Hix (top right) has just opened Tramshed, complete with (below) a specially commissioned Damien Hirst formaldehyde cow.



PRESS. PAUL WINCH-FURNESS. JASON LOWE.



“I was looking for something new, and everyone likes steak and chicken. We’re doing the chicken whole so they serve two to three people and it’s great value”

Mark Hix

permission for the huge venue. Hix has a very straightforward concept and the menu is pretty simple – whole chickens, exclusively supplied by Woolley Park Farm, alongside steak in 200g multiples as a main course, preceded by just three starters. He’s going to use every last bit of the birds – expect chicken liver pate to start, devilled chicken hearts as bar snacks, and you might even be able to order the occasional scrumpy-battered coxcomb. You’ll also be able to get take-out steak or chicken sandwiches.

“I was looking for something new,” says Hix. “And everyone likes steak and chicken. We’re doing the chicken whole so they serve two to three people and it’s great value – with three people sharing a chicken, chips and salad – the only sides – you can eat for under £10 a head, or £12.50 for two.” His executive chef Kevin

Gratton adds, “The chickens go out on clay stands, standing up with their feet – which are cleaned – up in the air. Then people can pull off what they want, a wing, a bit of leg. At the bar we’ll do tiny roasted quails in the same way.” Fifty pairs of chicken feet pointing skywards every service, paired with a specially commissioned Damien Hirst formaldehyde cow and cockerel rising up above the diners, make this a very arresting space.

Another exciting spot is all set to open in July, courtesy of James Knappett (who has cooked at The Ledbury, The Berkeley, Rene Redzepi’s Noma in Copenhagen and Per Se in New York under Thomas Keller). Bubbledogs on Charlotte Street will apparently be mostly about very posh hotdogs and champagne ⇒



James Knappett’s menu will include James’s Fried Chicken and Rhubarb.

Simon Hopkinson's Roast Chicken

No arguments: this is the perfect roast chicken recipe. Simon Hopkinson's cookery book was voted the most useful of all time and this recipe must have been one of the major reasons.

- 110 g/ 4 oz good butter, at room temperature
- 1.8 kg/4 lb free-range chicken
- salt and pepper
- 1 lemon
- several sprigs of thyme or tarragon, or a mixture of the two
- 1 garlic clove, peeled and crushed

Preheat the oven to 450°F/230°C/Gas Mark 8. Smear the butter with your hands all over the bird. Put the chicken in a roasting tin that will accommodate it with room to spare. Season liberally with salt and pepper and squeeze over the juice of the lemon. Put the herbs and garlic inside the cavity, together with the squeezed out lemon halves - this will add a fragrant lemony flavour to the finished dish.

Roast the chicken in the oven for 10-15 minutes. Baste, then turn the oven temperature down to 375°F/190°C/Gas Mark 5 and roast for a further 30-45 minutes with further occasional basting. The bird should be golden brown all over with a crisp skin and have buttery, lemony juices of a nut-brown colour in the bottom of the tin.

Turn the oven off, leaving the door ajar, and leave the chicken to rest for at least 15 minutes before carving. This enables the flesh to relax gently, retaining the juices in the meat and ensuring easy, trouble-free carving and a moist bird.

Carve the bird to suit yourself; I like to do it in the roasting tin. I see no point in making a gravy in that old fashioned English way with the roasting fat, flour and vegetable cooking water. With this roasting method, what you end up with in the tin is an amalgamation of butter, lemon juice and chicken juices. That's all. It is a perfect homogenisation of fats and liquids. All it needs is a light whisk or a stir, and you have the most wonderful 'gravy' imaginable. If you wish to add extra flavour, you can scoop the garlic and herbs out of the chicken cavity, stir them into the gravy and heat through; strain before serving.

Recipe taken from *Roast Chicken and Other Stories* by Simon Hopkinson and Lindsay Bareham (Ebury, £12)



SHUTTERSTOCK.COM

(and why not?), but the menu will also include JFC and Rhubarb (James's Fried Chicken). "I have always loved fried chicken," says Knappett. "So I was keen to come up with my own recipe. I roast the rhubarb in butter and sugar to make a compote, then cook some in a water bath for two minutes with a little water and sugar, before chopping it up and folding it through the compote, served up alongside the fried chicken. The natural sourness of the rhubarb cuts through the fatty, deep-fried chicken."

In Kings Cross, Pablo Flack and David Waddington, the chaps behind east London's much-loved Bistrottheque, will open Shrimpy's in June, serving Californian and Latin-influenced food and housed in a disused BP Petrol Station. Tom Collins, executive chef at Shrimpy's, will be serving buttermilk chicken. "Corn-fed, free-range chicken breasts are poached and then soaked in buttermilk for 24 hours. The breasts are then removed from the buttermilk and passed through rice flour before being deep fried in rice-bran oil to give the chicken a thin crisp skin. We serve it with sweetcorn polenta, red peppers and lime. It's inspired by a meal I had in San Francisco at a restaurant called Commonwealth last year, where the chicken was the best I have ever had. After speaking to the chef I learnt the technique he used."

It's not just the big names who are going all-out for chicken though. Last year was all about London's new street food trucks, and this summer we're going mad for chicken dishes - especially those influenced by the cooking of the American Deep South, which has been a massive trend in the US for some time. (A recent issue of American food mag *Bon Appetit* dedicated its cover to one piece of perfect fried chicken.) Look out for Anna Mae's, whose barbecued meats rocked the food scene last year and which currently serves a massive one-pound pile of hot wings with blue cheese sauce, plus a Southern fried chicken special with 'slaw, from their van and pop-up at The Shop NW10. "Southern fried chicken has got a bad rep because of its association with KFC, but it doesn't have to be like that," say Tony Solomon, who cooks in the van. "Not that long ago most people's experience of burgers were from McDonald's or Burger King, whereas with the explosion of places like Byron and Meat Liquor people have discovered



that a simple but well-cooked burger can be much more satisfying than the mass-produced ones you can get from a fast food joint. I'm hoping it'll be the same with Southern fried chicken. It's the uncomplicated, simple and minimalist nature of the dish that is its beauty - like simply grilled steak or a freshly chucked oyster."

Others to seek out include Spit & Roast, a new rotisserie van (find its location via twitter) and Dante Fried

Last year was all about London's new street food trucks, and this summer we're going mad for chicken dishes - especially those influenced by the cooking of the American Deep South



Left: The Tramshed.
Below right: Anna Mae's.

Pick of the poultry

Hit **MEATLiquor** for finger-lickin' wings. 4 Welbeck Street, W1G, meatliquor.com

Head to **Roti Chai** for chicken lollipops - delicious chicken skewers. 3 Portman Mews South, W1H, 020 7408 0101, rotichai.com

Try **Spice Market's** super-fiery chicken wings or chargrilled chicken with kumquat. W London, Leicester Square, 10 Wardour Street, W1D, 020 7758 1088, spicemarketlondon.co.uk

Order butter-poached and roast Goosnargh chicken at **Plateau**, served with cabbage cooked in chicken fat. 4th Floor, Canada Place, E14, 020 7715 7100, plateau-restaurant.co.uk

Sip Lord Lurgan's broth, part of the new Lost and Forgotten bar menu at **Corrigan's Mayfair**, a spiced soup made with chicken oysters. 28 Upper Grosvenor Street, W1K, 020 7499 9943, corriganmayfair.com

Soak up the booze with a portion of southern-fried wingettes with cayenne pepper, smoked paprika and thyme at the any of the **Draft House** pubs. Northcote Road, Tower Bridge, Lordship Lane, Battersea Bridge Road, drafthouse.co.uk

Chicken, an American-Latin-Asian pop-up by Dante Gonzales, who travels the world serving chicken in an amazingly crunchy coating (see his website, right, for dates).

Jackson Boxer, who set up the compelling Brunswick House Café, is opening a chicken, waffles and pie joint in Dalston, while Isaac McHale, one of the Young Turks coterie of cutting edge chefs, is serving buttermilk fried chicken flavoured with pine needles at his

pop-ups and supperclubs. It's going to be a great summer for food lovers, but a bad one if you are a chicken.

For reservations at *The Tramshed* see chickenandsteak.co.uk, twitter @The_Tramshed; *Anna Mae's*, anna-maes.com; *The Shop*, 75 Chamberlayne Road, NW10 3ND, theshopnw10.com; twitter @SpitandRoast; dantefriedchicken.com; youngturks.com

How to choose the perfect chicken



Ronnie Bonetti is the executive chef of Nick Jones' Chicken Shop, which is set to open in Kentish Town soon.

"A happy bird is the right way to go, but whether you choose organic or free range is up to you. The difference is in the feed, as they live on the same land. Make sure it's at least got the Red Tractor symbol on it, although Freedom Food is better, as that means they'll be best looked after when they're being processed. I prefer a bird that has been dry plucked because the drier skin means the skin will crisp up better.

The ideal size to look for is around 1.8kg because that means the bird will have had long enough to mature and develop its flavour. Make sure you look for a nice, dry, clean chicken with no breakages. If you get a good bird, the great thing is that you won't really need to do much to it - just salt it and roast it."



ALASKA SEAFOOD – WILD AND SUSTAINABLE

Alaska's clear, pristine waters are home to a range of sustainable seafood which is naturally high in many essential vitamins and contains a wide variety of minerals including zinc, iron, calcium and selenium.

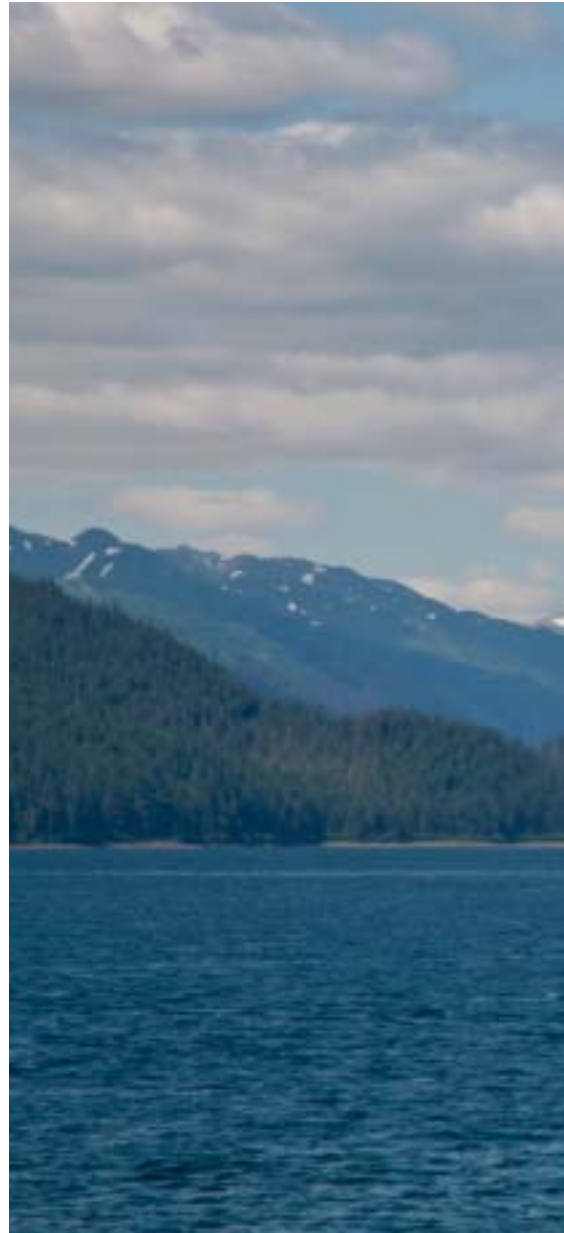
Alaska is one of earth's last great



wildernesses. With over three million lakes, 3,000 rivers and 34,000 miles of beautiful coastline, it is also one of the most bountiful fishing regions on the planet, home to seafood known for its variety and abundance.

The State of Alaska recognises seafood as a precious natural resource and the seafood industry as a vital part of the state's economy. Alaska leads the nation in resource management, quality control and conservation to ensure that Alaska seafood remains the world's finest for future generations.

All Alaska seafood is wild building up firm, lean and flavoursome flesh from swimming freely in the icy waters of the Pacific, and feeding on the natural marine life. It is also additive-free and provides essential vitamins, minerals and nutrients. Wild Alaska salmon is low in cholesterol and high in vitamins, protein and calcium. It is also a source of omega-3 oils. ⇒





Canned Wild Alaska Salmon Thai Picnic Fishcakes

Makes 15

- Ground nut or vegetable oil, for frying
- Sweet chilli sauce, to serve

Fishcakes:

- 1 x 416g or 2 x 213g cans red or pink wild Alaska salmon
- 2 tbsp chopped spring onions
- 1 handful coriander, chopped
- ½ red chilli, deseeded and chopped
- ½ tbsp grated root ginger
- ½ tbsp Thai red curry paste
- 1 egg
- Zest of 1 lime, juice of half
- 2 tbsp cornflour
- 1 clove of garlic, crushed
- Pinch salt and black pepper

COOK'S TIP

These fishcakes are delicious hot and cold – just serve with plenty of sweet chilli sauce.

➤ Drain the canned salmon, reserving the liquid. Remove any skin and bones, if wished, then break the salmon into chunks.

➤ Place all the ingredients for the fishcakes in a food processor and blend to form a smooth paste. Leave to chill in the fridge for at least ½ hour.

➤ When you are ready to cook, heat a little oil in a non-stick frying pan. Drop spoonfuls of fishcake mixture into the oil and use the back of a spoon to gently shape the cakes into rounds.

➤ Cook for 1-2 minutes a side until firm and golden.





Canned wild Alaska salmon, ricotta and dill ravioli with caper butter sauce

Serves 4

Homemade Pasta

- 600g 00 flour
- 6 eggs
- 1 egg, beaten (to seal the ravioli)

Filling

- 1 x 416g or 2 x 213g cans red or pink wild Alaska salmon, drained and skin and bones removed if wished
- 4 tbsp ricotta cheese
- 1 egg white
- 1½ tbsp chopped dill
- Finely grated zest of 1 lemon
- 2 tbsp grated parmesan cheese
- Salt and black pepper

Dill and caper butter

- 100g unsalted butter
- 2 tbsp chopped dill
- 1 tbsp chopped capers
- Juice of 1 lemon
- Pinch of ground black pepper

- Make the pasta by blending the flour and eggs together in a food processor until the mixture forms a stiff dough. Knead for a few minutes before wrapping in cling film and chilling in the refrigerator for 1-2 hours.
- Next, blend together all the filling ingredients, seasoning to taste. Leave to set in the fridge for an hour.
- To make the ravioli, use a pasta machine (or rolling pin) to give thin sheets of pasta. Brush with beaten egg and, at intervals, place teaspoonfuls of salmon filling onto one of the sheets.
- Carefully top the pasta sheet with spoonfuls of filling with another sheet of pasta. Use your hands to gently press down around each spoonful of filling to seal the two sheets of pasta.
- Use a pastry cutter or knife to cut around the filling to give individual raviolis. Carefully lift each ravioli up and place on a baking sheet lined with greaseproof paper. Leave in the fridge for at least 30 minutes. Repeat with the remaining sheets of pasta.
- When you are ready to cook, carefully lower the ravioli into salted boiling water and cook for 3-4 minutes, until the pasta has softened.
- Meanwhile, melt the butter in a heavy based saucepan and add in the remaining ingredients for the sauce.
- Drain the ravioli and divide between 4 plates. Serve with plenty of dill and caper butter.

COOK'S TIP You may have some pasta left over, if this is the case it will keep in the fridge for 1-2 days, or 3 months in the freezer.

OVER 50 YEARS OF SUSTAINABILITY

Alaska is recognised as a world leader in sustainable fisheries management. When the State of Alaska was established in 1959, the constitution stated that all fish should be maintained sustainably.

In Alaska, marine habitats are protected from harmful fishing methods, unnecessary human disturbance, industrial activities and pollution.

Alaskans are committed to sustainability, and the state's long-term involvement has ensured continuous, wild and healthy harvests.

Thanks to careful management, this has remained the same for 53 years and has guaranteed that stocks of wild-caught and sustainable Alaska seafood meet the needs of today's population as well as preserving them for many generations to come.

FREE Recipe Book

We have 500 copies of the recipe book, 'Wild Alaska Salmon Sustainability in a Can' to give away. This beautiful, glossy book contains a variety of original and delicious recipes, together with spectacular photography of the Alaska scenery. To receive a free copy, please visit www.alaskaseafood.org.uk and go to the recipe book order form page.



For more information about sustainable on Alaska Seafood, please visit

www.alaskaseafood.org.uk



@AlaskaSeafoodUK



/AlaskaSeafoodUK



Chilli-lime wild Alaska canned salmon tacos with mango-avocado salsa

Makes 6 tacos

This is a fun summer lunch or light main meal. Canned Alaska salmon is marinated with fresh chilli and lime, added to taco shells and topped with a mango, avocado and coriander salsa and served with soured cream. Both healthy and nutritious!

- 1 x 416g or 2 x 213g cans red or pink wild Alaska salmon
- juice and zest of 1 lime,
- ½ red chilli, deseeded and finely chopped
- salt and black pepper
- 6 taco shells
- sour cream, to serve



Wild Alaska canned salmon and horseradish pâté filled beetroot ravioli

Serves 6

The 'ravioli' in this dish is simply a salmon pâté sandwiched between two square slices of raw beetroot, making it a quick, healthy and colourful summer snack or starter. Simply combine chunks of wild Alaska canned salmon with cream cheese, horseradish pâté, lemon, salt and plenty of black pepper to make a chunky pate, sandwich in between thin slices of raw beetroot and serve with a home made watercress purée.

- 1 x 213g can red or pink wild Alaska salmon
- 50g light cream cheese
- 1 ½ tsp horseradish sauce
- zest and juice of 1 lemon
- salt and black pepper
- 2 tbsp Olive oil
- squeeze of lemon juice
- 3-4 bulbs fresh beetroot
- 3 tbsp chopped pine nuts, to serve

Watercress purée

- 2 handfuls watercress
- 1 tbsp olive oil
- juice and zest of ½ lemon
- 50ml water

- Drain the canned salmon and discard the liquid. Remove any skin and bones, if wished, then gently mash the salmon with a fork.
- Mix in the cream cheese, horseradish, lemon zest and juice, a little salt and plenty of black pepper. Cover and leave in the fridge for at least 1 hour before serving.
- To make the watercress purée, simply blend the watercress with the olive oil, lemon juice and zest and water in a food processor until smooth and season to taste.
- Mix together 2tbsp olive oil, with a good squeeze of lemon juice in a large bowl.
- Peel and thinly slice the beetroot, with a mandolin if you have one, trim each slice into squares and place in the olive oil and lemon juice.
- Take rounds of beetroot and spoon 1 tsp of salmon pate in the centre, top with another round of beetroot. Repeat until you have used all of the salmon pâté.
- To serve, carefully place the salmon and beetroot ravioli onto serving plates, top each with a few chopped pine nuts, drizzle over some watercress purée and season with black pepper. Serve immediately.

COOK'S TIP This dish is perfect for dinner parties as the pâté can be made well in advance. Just take time over the seasoning of the pâté, and remember that you can always add a little more lemon or horseradish if necessary.



Mango-avocado salsa

- 1 mango, peeled and cubed
- 1 avocado, peeled and cubed
- juice and zest of 1 lime
- ½ red onion, finely chopped
- ½ red chilli, deseeded and finely chopped
- 1 handful coriander, roughly chopped
- 1 tbsp olive oil

- Drain the wild Alaska canned salmon and discard the liquid. Remove any skin and bones, if wished, then break the salmon into large chunks.
- Gently coat the wild Alaska salmon chunks in lime juice, zest, chilli, and season with salt and pepper.
- Carefully combine all of the salsa ingredients and season to taste with salt and pepper.
- To assemble the tacos, simply divide the salmon between each shell, top with salsa, and serve with sour cream.

COOK'S TIP Adjust the amount of chilli to your liking! Both the salmon and salsa mixtures can be prepared in advance and refrigerated before use.

Peru

Joe Warwick continues his world tour of London's extraordinarily diverse restaurant scene. This time he explores Peruvian food

EAT THE GLOBE



Unless you've been walking the length of the Andes for the last year it's likely you've heard Peruvian being hyped as the next big thing. Peru has arguably the most distinctive culinary heritage in South America. The indigenous Inca staples of maize, aji peppers and starchy tubers (the south of the country being where the spud is thought to have been born) combined with the rice, wheat and livestock introduced by the Spanish, have been adapted by successive waves of immigrants from China, Italy, West Africa and Japan. Nobu Matsuhisa arrived in Peru in 1973 to open a Japanese restaurant in Lima, famously fusing Peruvian preparations with the techniques he brought with him from Tokyo, thereby laying the foundations for his repertoire at Nobu.

Since the 1970s there has been a movement to promote previously neglected native plants such as the cereal kiwicha, the grains quinoa and Kañiwa, and root vegetables such as maca. The newfound pride in Peruvian food in recent years is largely down to Gastón Acurio, a charismatic celebrity chef who comes across as the love child of Fidel Castro and Jamie Oliver. Since the mid 90s he has carved out a restaurant empire and in the



process become a phenomenally successful culinary ambassador for his country.

How to order

Ceviche or tiradito and some skewers of anticuchos to start, and follow with a quinoa or potato salad. Then go with either an arroz (rice) dish or, if you fancy some flesh, lomo saltado – wok-fried strips of beef with onions, tomatoes, chilli and chips.

Restaurants

CEVICHE

17 Frith Street, London W1D 020 72922040, ceviceuk.com

The first of London's much-hyped wave of new Peruvians to open this year was this lively bar-diner in Soho, which provides a good introduction to the joys of anticuchos, ceviches and pisco sours.

TITO'S

4-6 London Bridge Street, London SE1 020 7407 7787,

titosperuvianrestaurant.com

London's longest running – and until recently only – Peruvian might have to raise its game now it's finally got some competition. Brightly lit and shoddily decorated, the portions are generous and the cocktails cheap.

The Peruvians swear by 'tiger's milk' – the citrus marinade left over from making ceviche – as a hangover cure, and like to serve it in a shot glass



Right: Ceviche, which opened this year. Above: Ceviche duck and Ceviche seafood salad



PRESS: SHUTTERSTOCK.COM; PAUL WINCH-FURNESS.



Below: Virgilio Martinez, chef at hotly anticipated restaurant Lima



Peruvian for beginners

Anticuchos Grilled meat skewers, touted by street vendors across Peru, typically consisting of beef heart marinated in a mixture of vinegar and spices – usually cumin, aji pepper and garlic.

Arroz chaufa Peru's answer to paella – made with everything from seafood to chicken – is not lifted straight from Spain but is rather more of a Chinese-Peruvian fusion.

Ceviche (cebiche / seviche) The Peruvians claim ownership of this famous dish of citrus-marinated raw fish. It's thought Moorish women from Granada, who came over with the conquistadors, brought with them the idea of adding citrus – originally bitter orange – to the raw fish and seaweed that the natives along the Peruvian coast already ate.

Cancha Toasted, salted Peruvian corn kernels are often placed on bars as a snack or at the table as the accompaniment to a main meal.

Causa Layered assembly of pureed potato, it can include everything from shrimp, crab and tuna, via cheese, green beans and avocado, to chicken.

Chicha Morada Sweet non-alcoholic drink made from purple corn boiled with pineapple, to which cinnamon, clove and sugar are added.

Tiger's milk Leche de tigre, as it's known in Peru, is the citrus marinade left over from making ceviche. The Peruvians swear by it as a hangover cure and like to serve it in a shot glass.

Pisco Grape brandy first produced in Peru back in the 16th century as a cheap alternative to imported Spanish Orujo. It's the key ingredient in the national cocktail – the pisco sour.



Tiradito A dish of sliced raw fish, the legacy of Japanese immigrants, that's similar to sashimi or a carpaccio but served with a spicy sauce.

Huancaína White cheese sauce made with fresh cheese and aji amarillo (yellow peppers) typically served over a salad of boiled yellow potatoes.

Manjar blanco The name used in Peru for dulce de leche, a popular sweet staple on dessert menus.



Tierra Peru in Islington

TIERRA PERU
164 Essex Road, London N1
020 7354 5586, tierraperu.co.uk

The least hyped of the new arrivals, with origins that can be traced back to a Camden Market stall, this Islington operation does a good job of making Peruvian cooking accessible to the uninitiated in a likeable modern dining room.

LIMA
31 Rathbone Place, London W1
limalondon.com

Opening later this summer, Lima will be the London outpost of chef Virgilio Martinez, who used to run the kitchen at Gastón Acurio's seminal haute Peruvian Astrid y Gastón, before opening his own celebrated Lima restaurant, Central.

AND...
Arjun Waney of Zuma, Roka, La Petite Maison, Aurelia and the Dover Street Arts Club will finally open Coya on Piccadilly this autumn. Its menu will be Japanese-Peruvian fusion with the emphasis on the Peruvian.

Travel

Street Food served from vans is hot in London. This truckin' and tuck-in vibe was born in California, writes **Chris Pople**

I went to San Diego in search of burgers and fish tacos. Admittedly, I also went to visit my family and to escape the dreadful London drizzle for a few precious days, but in all honesty it was the promise of a Hodad's Bacon Cheeseburger that held more interest than a stroll along Coronado beach or an afternoon watching the sea lions at La Jolla. You tend to crave what you can't have, and living in London, a town not known for its plethora of gourmet Mexican outlets or (until recently at least) quality burgers, I was determined to making the most of it. Perhaps, in much the same way, San Diegans inexplicably crave a chip butty or a mixed tandoori grill.

So let's start with the burgers. The aforementioned Hodad's is the granddaddy of them all, being a feature of Ocean Beach since the mid-60s, and is pretty much the benchmark by which all other independent burgers are (or at least should be) measured. It's a heaving, filthy masterpiece of a thing – covered in melty luminous yellow cheese and dripping bloody beef juice. Hodad's do something rather special with the bacon, involving boiling and pressing it into crumbly, salty bacon discs, which is every bit as wrong/right as it sounds, but as with any top burger there's no single reason why the thing works – it's a glorious combination of factors.

It would also be impossible to talk about Californian burgers without mentioning In'n'Out, the family-owned chain which refuses to move outside of a certain area of West Coast USA (something to do with being within driving distance of the abattoirs; In'n'Out beef is never frozen). The displayed menu is short, little more than burgers in three different sizes and drinks, but you can show off your geeky inside knowledge by ordering from the "secret" menu, and asking for your fries "animal style" (topped with cheese, thousand island dressing and grilled onions). Or indulge in a "protein burger" (wrapped in lettuce instead of a bun). Stuffing your face with a Double Double in the sun-drenched forecourt of an In'n'Out is the quintessential Californian experience.

But whilst Hodad's and In'n'Out are justifiably famous and wildly popular, perhaps more interesting is what's happening at street food level. I generally get nervous when places start messing about and adding inappropriate ingredients to burgers (my stomach twitches at the memory of a hideous creation involving pineapple and avocado I suffered in Soho last year) but when the result is as successful as the Carnitas Snack Shack "shack burger", it's hard to complain. Containing the most incredible tomato I've ever tasted in my life (it must be the weather), and



California truckin'



Left: A Marisco's German's speciality.

seasoned by a lovely thick layer of homemade bacon "jam" as well as tangy aioli, it's the kind of experiment that the liberal attitude of street food vendors lends itself so well to. Also worth checking out is the Miho Gastrotruck burger, which contains candied bacon. And anything containing candied bacon has already won, in my book.

Sticking with street food, given the proximity of Mexico it's no wonder that there are so many taco trucks in San Diego. It seems most neighbourhoods are served by at least one, and each neighbourhood thinks theirs is the best. Mariscos Germán was therefore probably unexceptional relative to what's available elsewhere in the city, but to a Londoner starved of decent seafood ceviche and fish tacos it was like birthday and Christmas rolled into one. They serve delicate, crisply-fried chunks of fresh fish in soft masa-flour tortillas, topped with fresh vegetables and coriander and doused in hot sauce, crunchy fried tortillas to go





Clockwise from left: Miho Gastrotruck and its winning burger; Carnitas Shack Shack; the pioneering Stone Brewing Co.



with their wonderfully herby (thyme the main flavour) seafood ceviche, and something called Aguachile, which turned out to be a fiercely chilli-spiked cold soup containing a huge variety of seafood. It's also stupidly good value – a vast meal for two with enough Aguachile left over for lunch the next day came to \$12.

If there's something else that this part of the world is famous for in food and drink circles, it's craft beer. Whether or not you're a fan of the super-hoppy Californian style (I am, but I can see how it's not for everyone) you can't deny the huge influence it's had on breweries around the world; there would arguably be no Brewdog (the UK's most famous, and occasionally controversial, producer) or London's very own Kernel without the pioneering attitude of Stone Brewing Co. "Craft" tends to bring to mind an image of a couple of guys messing about in their garage, but Stone have officially hit the big time and operate out of a building the size of an aircraft hangar in Escondido. A tour of the place is a fascinating – and free – way to spend an afternoon getting slowly sozzled on Arrogant Bastard, a beer which I can confirm goes surprisingly well with fish tacos.

Perhaps, as I said, I'm only gushing about these things because of the novelty



factor. Maybe if I lived in San Diego I'd soon tire of excellent fresh ceviche and start wishing someone would open a pie & mash shop or balti house. Were the stunning spicy pork and beef tacos from Tacos El Gordo in Chula Vista really the life-altering experience it felt like at the time? Or was it just the shock of the new, coupled with the knowledge that this was the last chance I'd have to eat them for a year? It's hard to remain objective when you discover a new food obsession, but for now I choose to believe that they, and the burgers, and the craft beer, really were that good. Because that way I get to spend the next 12 months looking forward to going back and trying them all again.

British Airways fly direct from Heathrow Terminal 5 to San Diego International Airport. Prices start at around £500 return.

London's Top Five Burgers and Mexican Hang-Outs

Burgers

- 1 **MeatLiquor/MeatMarket.** Authentic American dive-bar burgers, done well. In fact, done brilliantly.
- 2 **The Admiral Codrington.** Superb quality beef is the star of chef Fred Smith's lovingly crafted burgers.
- 3 **Goodman.** Cooked in the Josper grill for extra crust, and with the kind of beef only a top steakhouse could find.
- 4 **Lucky Chip.** Travelling the MeatLiquor route of street food to pub (Sebright Arms, Hackney), what's next for Lucky Chip? I predict big things.
- 5 **Byron.** A chain, but a good chain. Special this month is the Chilli Queen burger, which comes highly recommended.

Mexican

- 1 **Buen Provecho.** A street food stall, part of the Eat.st collective. Get the pork pibil tacos.
- 2 **Mestizo.** A Euston stalwart, serving a good selection of street food style dishes
- 3 **Lupita.** A buzzy little space and decent enough food, at pretty reasonable prices. Try the ceviche.
- 4 **Wahaca.** Critics may sneer, but there's plenty to enjoy at this mini chain.
- 5 **Luardos.** Another food stall, most often found on Whitecross St. Good burritos

Hungary is one of the few countries in which a 'Goose Trilogy' could appear on a menu. Traditionally, the country's cuisine has matched its forested landscape – robust ingredients are those once hunted and foraged, dishes for filling you up, to be followed by ruthlessly strong schnapps.

But away from the goulash and the slabs of meat, in Budapest, the bar and food scene is freshening up. In line with the city's burgeoning design culture, young restaurants in the East (Pest) serve snappier versions of Hungarian food. Impromptu bars are set up within abandoned buildings – 'ruin pubs', with local art on bare walls.

Opulent dining rooms such as Gundel (Károly út 4, VI) still serve game and redcurrant jelly but the corner étterems (restaurants) and late night cafés, such as Ekletika (Nagymező Street 30, VI) and Mai Mano (Nagymező Street 20, VI) are where a slice of bohemia is to be found.

MAGYAR21

Fortuna u. 21, II, +36 1 202-2113

A smart establishment (pictured below) in the Western Castle district with its own line of wines and original take on



Hungary, anyone?

Budapest is emerging from its 'goulash' past with a bar and food scene to match the elegance of its buildings and cultural attractions
By Hannah Gregory



The view of Budapest from the Fisherman's Bastion (Halászbastya). Below: the newly restored New York Café.



the classic Hungarian pancake. Both savoury and sweet versions are served typically with several layers of cream.

MENZA

Liszt Ferenc tér 2, VII, +36 1 413-1482

Contemporary Hungarian in a recreation communist canteen – loud wallpaper, leather couches and Sixties lamps. Some dishes surpass the tongue-in-cheek touches of its interior, some are just as kitsch: from homemade egg noodles and breaded pork, to a dessert of cottage cheese dumplings with poppy seeds and raspberry foam.

M. ETTEREM

Kertész u. 48, VII, +36 1 322-3108

This intimate bistro with soft lighting and trompe l'oeil decoration brings French flavours to Hungarian mainstays. Meats are cooked tenderly alongside nutty couscous, pumpkin pearl barley and beetroot cabbage.

CAFÉ ALIBI

Egyetem tér 4, V, +36 1 317-4209

Visit this place for breakfast after a night of too much pálinka (schnapps). House scrambled eggs with paprika, forest mushrooms and basil and a pot of strong coffee, rung through on the vintage till.

Coffee culture

Centuries-old coffee houses serve aromatic blends and variants on Viennese beverages topped with silky cream. The restored New York Café, (right) once the haunt of artists and filmmakers, provides an extravagant setting (Erzsébet krt. 9-11, V). You can now order a flat white or cortado in the more minimal surroundings of Printa (Rumbach Sebástyén u. 10, VII), a bright design studio and café, or Lumen (Mikszáth Kálmán tér 2, VIII), a compact espresso shop attached to the photography gallery of the same name.

MICHELE FALZONE/CORBIS. TIM WHITE/GETTY IMAGES. PRESS.



Wine bars

You'll find excellent examples of Hungarian wines in most restaurants. Try the traditional wine kitchen, Borkonyha (Sas u. 3, V), to pair a Transylvanian plate with a local grape, or mingle with a younger crowd in Doblo (Dob u. 20, VI). At Corvintető (pictured above, at Corvin Aruház 4, VIII) a cocktail bar on the top floor of a disused department store, order a 'Balatonic' (white wine, tonic, gin, grapes). Or take a taxi down river to A38 (Budai rakpart, XI), a bar moored on the Buda bank of the Danube, from where the city's lights will become a beautiful blur (*below*).



NOBU BUDAPEST

Erzsebet ér 7-8, V, +36 1 429-4242

After a few days of hearty Hungarian, some superlative sushi at less-than-London prices will spark taste buds in a way that only truffle oil and red miso pairings can. Within the five star Kempinski hotel, the décor is all black lacquer and light wood. Like most Nobu franchises, it's a good spot for watching the city's more shimmering residents.

CENTRAL KAVEHAZ

Károlyi Mihály 9, V, +36 1 266-2110

The Empire-era coffee house to visit; tarnished mirrors, marble tables and chandeliers. Try an espresso with black pepper and chocolate, with a pyramid of chestnut and sour cherry cake. The dinner menu features blinis, duck liver and rabbit with tonka bean sauce and, yes, that 'Goose Trilogiy'.



Nobu Budapest: superlative sushi. Left: Central Kaveház.



Cumbria.

*The Lake District has always been exceptionally beautiful and tranquil. It is now becoming a region of inspiring food and one of the most popular gourmet destinations in the UK. Who needs Italy? **Christian Dymond**, author of *The Lake District*, *Cumbria Food & Drink* guide reports*

DAY ONE
WINDERMERE

Shop Get a flavour of what's produced in Cumbria – from Herdwick lamb to No Joke Caribbean pepper sauce – by dropping into Low Sizergh Barn Farm Shop, close to junction 36 of the M6. Every corner of an 18th-century Westmorland barn is filled with jams, chutneys, cheeses, breads, cakes, puddings, sausages, beers and farm-grown organic vegetables. An upstairs tearoom overlooks the milking parlour so you can watch the twice daily ritual.

Lunch Two minutes away at Sizergh is the Strickland Arms. Its mix of antique furniture, rugs, prints and paintings are a perfect complement to the pub's handsome exterior. Alternatively, there's the nearby Plough at Lupton, on the A65, where the small plate menu includes salt and pepper squid, lamb koftas and ham hock terrine. This smart pub is the sister of the equally stylish Punch Bowl at Crosthwaite in the Lyth Valley, Cumbria's famous damson growing

area. The Punch Bowl's head chef Scott Fairweather was recently pronounced Cumbria Young Chef of the Year.

Beer and bread break Just off the A591 on the way to Windermere is Staveley, home to the Hawkshead Brewery and More? The Artisan Bakery. Prince Charles visited both places in April, where he sampled Windermere Pale in one and Lakeland treacle bread with walnuts and raisins in the other. The brewery does tours on Wednesday, Friday and Saturday at 2pm and has a beer festival from July 19 to 21.

The bakery has won numerous gold stars at the Great Taste Awards in London, but its high point came in 2009 with its intensely chocolate flavoured, gluten-free muddees being voted supreme champion. The muddees are sold in the shop along with about 30 different breads.

Two miles from Staveley is the Watermill Inn at Ings, Beer Pub of the Year 2011 in *The Good Pub Guide*. It can have up to 16 ales on handpump



Enjoy a cruise on the lake or do the 20 minute walk up to Orrest Head to savour the views that so enchanted Alfred Wainwright



Above: Chocolate brownies from More? The Artisan Bakery; The Plough at Lupton

at any one time, including those from its own brewery. Isle of Dogs and Collie Wobbles are two of them.

Windermere Enjoy a cruise on the lake or do the 20 minute walk up to Orrest Head to savour the views that so enchanted writer Alfred Wainwright. The path starts to the left of the Windermere Hotel. Blackwell, the fabulous arts and crafts house, built in 1900 for a Manchester brewer, is an absolute must – it's got a good tea room and shop too. Lakeland's flagship kitchenware store in Windermere village has the First Floor Café, run by Steven Doherty, once holder of three Michelin stars when he was head chef at Le Gavroche in London (1985-90).

Dinner and stay About two miles from the lake on the B5284 is family owned (and Relais & Châteaux) Gilpin Hotel and Lake House, AA Hotel of the Year for England 2011–12 and Small Hotel of the Year in the Enjoy England Awards for Excellence 2010. Go through the homely front door and you enter a world of serious luxury. A drink in the lovely bar is the perfect appetiser for Phil Cubin's west coast langoustine, Isle of Gigha halibut or slow roasted rack of Cumbrian spring lamb.

There's more luxury down the B5284 at the privately owned Linthwaite Country House Hotel, where a sunny day on the terrace, with its views of the lake, is absolute bliss. The excellent food is served in three very smart dining rooms – new head chef Christopher O'Callaghan arrived from Michelin-starred Paris House in April. Linthwaite's was has a notably extensive wine list and won several distinguished awards.

If you'd rather eat and stay at a restaurant with rooms, then Jerichos in Windermere village is amongst the best in Cumbria. As with Gilpin Lodge and Linthwaite House, Chris Blaydes' cooking gets consistently good reviews; you would climb Helvellyn for his fillet of

Below: Gilpin Lodge



beef. After dinner, tootle upstairs to immaculate but moderately priced rooms.

DAY TWO

AMBLESIDE AND GRASMERE

Morning coffee Zeffirellis in Ambleside has both a vegetarian café and restaurant (its sister Fellinis is a 'vegeterranean' restaurant) while ten minutes away on the A593 at Skelwith Bridge is Chesters by the River café and shop. The homemade cakes here are a big thing. Five minutes away is the Drunken Duck Inn, one of Cumbria's best known and most stylish pubs. The Barnegates Brewery is next door.

William Wordsworth Head from Ambleside to Grasmere on the A591 and you enter a corner of the Lake District that William Wordsworth made his own. He wrote his best works at Dove Cottage in Grasmere, spent the last 37 years of his life at Rydal Mount and is buried in Grasmere churchyard. Next door to the churchyard is the shop where Sarah Nelson's Grasmere Gingerbread has been made since 1854. Just follow the scent. **Lunch** Chrissy and Andy Hill's joyful restaurant The Jumble Room in Grasmere is a great favourite with many people. =>

Travel

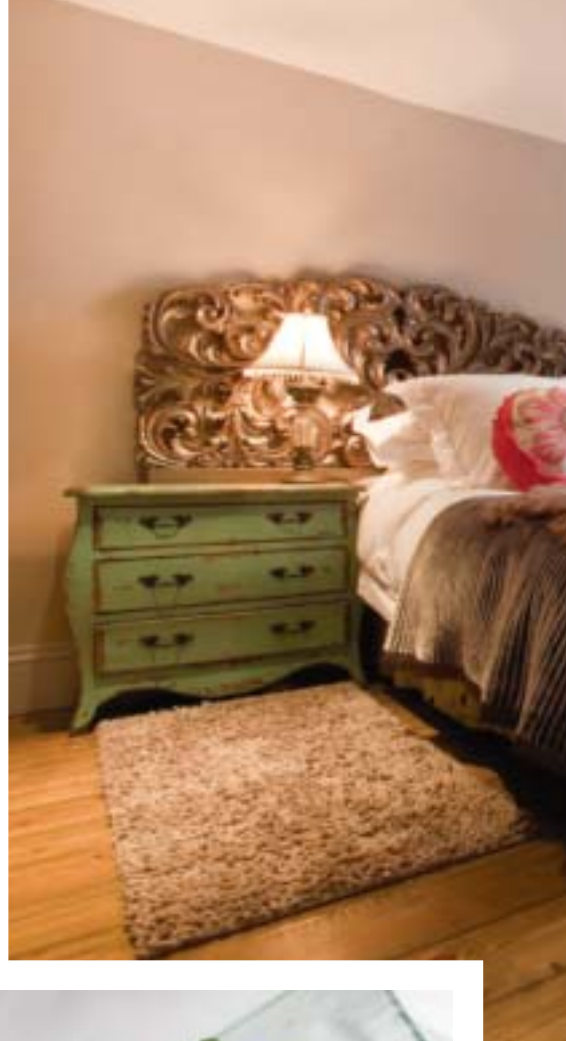
It's open at lunchtime Friday to Sunday and evenings Wednesday to Sunday. The couple also run a luxurious B&B nearby called Randy Pike. Alternatively, Wilf's Cafe has recently expanded from its Staveley base and opened up next door to Dove Cottage.

Walk Build up an appetite for later by strolling around Grasmere (lake), or go up to Easedale Tarn from Grasmere village, one of Wordsworth's favourite walks.

Dinner and stay The Wordsworth Hotel & Spa, in Grasmere, has a sparkling new look after major refurbishment in the last couple of years. Lyth Valley lamb saddle and shoulder, and loin of Cumbrian venison are two possibilities in the Signature Restaurant. There's the Dove Bistro as well. Woodrow Wilson stayed here twice before becoming President of the United States in 1913. Twenty minutes away in Ambleside is the Waterhead Hotel, a four star town house hotel, and the first of its kind in the Lake District. You can see Windermere through the windows of its Bar and Grill. Perched above the lake is Holbeck Ghyll, once a hunting lodge for the Fifth Earl of Lonsdale, but now a luxurious hotel with a Michelin-starred restaurant. Enjoy head chef David McLaughlin's scallops or his salt cod



Above: The Lakeside Hotel and Spa. Right: a room at the luxurious Randy Pike. Below: Holbeck Ghyll.



panna cotta, followed by loin of venison or roast squab pigeon – for a delightful end to the evening. The excellent wine list runs to a choice of nearly 300.

DAY THREE CARTMEL AND AREA

Morning coffee On the way to Cartmel, pop in to the delightful Hat Trick Café at Low Newton (closed from June 25 to July 10). It's located in Yew Tree Barn, which is home to a great collection of architectural antiques.

Cartmel Small, pretty and a wonderful food destination, Cartmel grew up around the 12th century priory, its church one of the glories of Cumbria. Right opposite is Unsworth Yard, where you'll find Cartmel Bakehouse,

Unsworth Yard Brewery, a small kitchenware and wine shop and Cartmel Cheeses. The latter is run by cheesemaker Martin Gott (son of Peter Gott, Sillfield Farm) and has a range of about 50 cheeses, including his own Brother David and St James.

Cartmel food market is on the third Friday of every month and then there's the Cartmel Village Shop, original home of the famous Cartmel sticky toffee

Above: Wordsworth Hotel and Spa. Left: the Mason's Arms.

pudding. It's now packed with food and drink, with a tearoom upstairs. A sticky toffee pudding is given to every winning jockey at the Cartmel races

Lunch Head for Rogan and Company, one of Simon Rogan's two restaurants in Cartmel (Londoners may be familiar with his Roganic in Blandford Street). It's open for lunch and dinner but closed all day on Monday and Tuesday. There's also a choice of four village pubs. The very welcoming Cavendish Arms, where the open fire is lit every day of the year, is a good bet for lunch, dinner and a bed for the night. A chalkboard in the bar lists local suppliers. **Holker Hall** Fifteen minutes from Cartmel is the stately home and gardens

Cumbria's celebrated L'Enclume restaurant is Michelin-starred and opened ten years ago in a 14th century smithy



of Holker Hall. There's a very good food hall and a café here, too. This year is the 20th anniversary (June 8 to 10) of the Holker Garden Festival, and there will be plenty of artisan produce on show.

Dinner and stay Cumbria's most celebrated dining destination is Michelin-starred L'Enclume. Simon Rogan and his partner Penny Tapsell opened the restaurant ten years ago in a 14th-century smithy, exploring culinary territory that came with its own lexicon: re-hydration, de-hydration, for example. These days there might be a more instantly recognisable feel to the menu – valley venison, Dublin Bay prawn in pig skin, sole fillet, sea buckthorn with anise

Above: The Jumble Room.
Below: Waterhead Hotel.

hyssop, roasted monkfish – but the surprises, the impeccable skill and the theatre are all there. There are three evening menus (daily) and one at lunch (Wed-Sun). L'Enclume also has a dozen classy rooms in which to stay.

About 15 minutes from Cartmel, with an enviable location on the south western shore of Windermere, is the Lakeside Hotel & Spa. Diners have the choice of the more formal Lakeview Restaurant or John Ruskin's Brasserie.

Ten minutes from there is almost the perfect pub, the Mason's Arms at Cartmel Fell, North West Pub of the Year 2012 in *The Good Pub Guide*. Four small bar areas, lots of old beams, a flagstoned floor, an open fire, a cooking range and a panelled room give the place great atmosphere. That's before there's talk of the astonishing views. Even hardened London commuters might feel the call of the Lake District.

By train from London Euston (Virgin Trains) it takes about 2 hours 40 minutes to Oxenholme (Kendal) and 3 hours to Penrith. At Oxenholme change onto a First TransPennine Express train for Kendal (4 minutes away), Staveley (13 minutes) and Windermere (20 minutes).



Contacts

- Low Sizergh Barn Farm Shop lowsizerghbarn.co.uk
- Strickland Arms ainscoughs.co.uk
- Plough theploughatlupton.co.uk
- Punch Bowl the-punchbowl.co.uk
- Hawkshead Brewery hawksheadbrewery.co.uk
- More? The Artisan Bakery moreartisan.co.uk
- Watermill Inn lakelandpub.co.uk
- Blackwell blackwell.org.uk
- Lakeland's lakeland.co.uk
- Gilpin Hotel and Lake House gilpinlodge.co.uk
- Linthwaite Country House Hotel linthwaite.com
- Jerichos jerichos.co.uk
- Zeffirellis zeffirellis.com
- Chesters by the River chestersbytheriver.co.uk
- Drunken Duck Inn drunkenduckinn.co.uk
- Barnegates Brewery barnegatesbrewery.co.uk
- Dove Cottage wordsworth.org.uk
- Rydal Mount rydalmount.co.uk
- Grasmere Gingerbread grasmeregingerbread.co.uk
- The Jumble Room thejumbleroom.co.uk
- Randy Pike randypike.co.uk
- Wilf's Cafe wilfs-cafe.co.uk
- The Wordsworth Hotel & Spa thewordsworthhotel.co.uk
- Waterhead Hotel englishlakes.co.uk
- Holbeck Ghyll holbeckghyll.com
- Hat Trick Café hattrickcafe.co.uk
- Yew Tree Barn yewtreebarn.co.uk
- Cartmel Bakehouse unsworthsyardbrewery.co.uk
- Cartmel Cheeses cartmelcheeses.co.uk
- Cartmel Village Shop cartmelvillageshop.co.uk
- Cartmel races cartmel-racecourse.co.uk
- Rogan and Company roganandcompany.co.uk
- Cavendish Arms thecavendisharms.co.uk
- Holker Hall holker.co.uk
- Holker Garden Festival holkerfestival.co.uk
- L'Enclume lenclume.co.uk
- Lakeside Hotel & Spa lakesidehotel.co.uk
- Masons Arms masonsarmsstrawberrybank.co.uk

Kipper has it covered



JASON KEENS

Cartoonist Kipper Williams has a genius for piercing pretensions and he loves dinner parties. The perfect ingredients for our cover as he takes a wry look at London's growing band of gastrosnobs. By **Fay Maschler**

Christopher Williams born in 1951 in the Wirral, Cheshire, son of a local government officer, became Kipper through his own pronunciation of his name. He spent much of his childhood, he says, "drawing cowboys and footballers". When studying fine art at Leeds University, drawing cartoons was his reaction "against traditional fine art and painting" and it was at Leeds where he met Steve Bell, now *The Guardian's* political cartoonist and polemicist.

At the Royal College of Art he wrote a thesis on Pop Art – Reg Gadney, his supervisor at the College, says that Kipper was his favourite student – and on graduating became a full-time cartoonist observing, "academics may frown on cartoons, but I love their immediacy, and they are public – unlike my paintings, which gather dust".

These days, working from a studio off Charlotte Street, Kipper Williams draws for newspapers and magazines including *The Guardian* business section, the Pile 'Em High publishing satire in the *Sunday Times* Culture magazine, *The Spectator*, *Country Life*, *Radio Times*, *Broadcast* and more. For the last three years his poster

cartoon for the charity Contact the Elderly has led a volunteer recruitment drive on London Underground stations. He has provided illustrations for books, most recently Bill Bryson's *A Short History of Nearly Everything* and Dr. Tanya Byron's *Your Child, Your Way*. He is, he tells us, currently writing a children's book of his own.

Despite admitting some time ago that "I like doing the cruel, twisted, bitchy ones best" Kipper's humour is always based in a wry, fond understanding of human foibles with a genius – as demonstrated on the cover – for piercing the pretensions of the middle classes. However, he admits liking to go to dinner parties and, with the collusion of his wife Pamela, to giving them. These gatherings at their home often feature produce grown on Pamela's Hampstead Heath allotment – recently spinach, asparagus and rhubarb. "I planted some dwarf French beans and borlotti beans recently, so look forward to overstating my gardening prowess when they appear".

Of the many awards Kipper Williams has received for his work, the latest is the Duval Foundation Award presented at the 'Chopin's Smile' International Cartoon Competition in Warsaw. His cartoons have been acquired by the British Museum, the V&A and the Cartoon Art Trust. Private collectors include Jeremy Paxman, the Duke of Devonshire and Tina Turner.



Kipper Williams' cartoons can be seen and bought at Chris Beetles Gallery 8-10 Ryder Street, SW1 6QB (chrisbeetles.com) His own website is kipperwilliams.com

"Academics may frown on cartoons, but I love their immediacy, and they are public – unlike my paintings, which gather dust"

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