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November 5 – 11 2019 Time Out London
Welcome to The Eat List: the greedy but gourmet Londoner’s best friend. Time Out’s Food editor Tania Ballantine and her expert crew know this city’s finest dining joints better than anyone. They track their rise and fall on The Eat List, our dynamic, constantly changing snapshot of the hottest places to eat in town. They value flavour, atmosphere and fun – technical skills are essential but not enough. They sit, they taste, they reflect. And this week, you can savour the fruits of their labour as we reveal the 50 places in London you need to eat at right now (p22). Enjoy.

YOU SAID IT
What you’ve been rating and hating online

We revealed that plans are afoot for the creation of an immersive, IRL version of divisive Boxing Day bickerfest Monopoly. Some readers saw this as possibly insensitive, given the totally un-fun nature of the London housing market.

‘Thought there were Russian oligarchs already playing this.’

Kirsten G via Facebook

Halloween saw Dalston become even more frightening than usual with the arrival of hundreds of pumpkin lanterns. Not everyone got into the spirit of the thing.

‘Just think of the food waste.’

Timothy A via Facebook

Next year will see the first ever Muslim Pride in London. Some of you thought this was a great initiative. Others didn’t.

‘YAAAASSSS!!! Well done, London!’

Nadia E via Facebook

‘I thought Pride was inclusive of all. Is there something I’m missing?’

Shynell D via Facebook

COMMENT OF THE WEEK

We told you about a London hair salon offering a unique service: small-talk-free cuts. That’s right: no more holiday plans, no more Brexit, no more house prices. Just the gentle snip of scissors and Kiststory on at full blast.

‘Now if you could just create a mirror-free hairdresser’s where I don’t have to see myself for hours looking like I should be in Area 51, that would be perfect.’

Emma L via Facebook

For the uninitiated, Area 51 is part of a US Air Force base where it is rumoured that the corpses of aliens are stored. That’s how Emma sees herself. A dead alien. Maybe try a new colour? Or extensions?
when great taste comes without great responsibility

*per 23g serving, based on barbeque variant which is highest value across the popchips range
BREWED, SERVED & ENJOYED FOR 60 YEARS.
Join The Psychedelic Society on a journey to the outer limits – well, Hackney Wick – for its festival celebrating all things mind-altering this weekend. Talks, gong baths and shroomshops all feature.


Since 2015, retro tube-themed bar Cahoots has been one-upping your standard train tinny (shout-out to Diane Abbott!). Now it’s had a major ‘Ticket Hall’ expansion – all aboard from Thursday.
**IN MEMORIAM**

**David May**

1948-2019

**FORMER TIME OUT** editor David May sadly passed away on Sunday October 27. He co-edited Time Out with Jerome Burne from 1973 to 1975, returning in 1981 to help relaunch the magazine. For last year’s anniversary book ‘Time Out 50: 50 Years, 50 Covers’, David looked back on his time here:

‘I was the only traditionally trained journalist on the magazine when I joined as the first news editor. We were in the forefront covering civil liberties, gay and women’s rights, the homeless and immigrant communities. We exposed police and political corruption, investigated drugs issues and campaigned against the destruction of historic areas of London. We were young, energetic and deeply involved in London’s counterculture – and we threw great parties.’

David later worked for The Sunday Times, ITN, Channel 4 and the BBC. He’ll be greatly missed by his family, friends and Time Out colleagues.

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**THE OLIVIER AWARD-WINNING SENSATION RETURNS TO THE WEST END**

’AN INTOXICATING FUSION OF MUSIC, COMEDY AND ACROBATICS’

‘TRULY HILARIOUS, COMPLETELY ORIGINAL AND EXTRAORDINARY’

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IT TAKES SKILL TO MAKE WHISKY

IT TAKES LOVE TO MAKE THE BALVENIE

THE BALVENIE MADE BY HEART
I WAS BORN in Park Royal in west London. My parents had come from Jamaica in the late ‘60s: my dad worked at Heinz and my mother worked at Central Middlesex Hospital. As the youngest child in a large family, I became interested in art quite early on. Creating images was a way of creating space. I had these almost romantic ideas about life through drawing and painting.

When I was growing up in the ‘70s, black barber shops weren’t on the high street. I went to get my hair cut in people’s homes. I would watch the elders play dominoes, drink Carlsberg and talk about a place I had never known called Jamaica. I found that the barber shop was an informal university, and I started cutting hair whilst I was studying for my art BA.

I soon found myself living in two different worlds. I spent weekends working in a barber shop in Harlesden talking about the issues of the day in a completely male environment. During the week, I was at the Royal College of Art or Central Saint Martins, talking about Foucault, Derrida and Freud. It became very complex, having to wear these two hats. Fast forward a few more years and I had raised enough money to purchase my own barbershop: Faisal Barbers on Harlesden High Street. It was a business, but some of the stories I was hearing were so current and relevant to my own experiences and I began to use them in my work.

I’m now a professor of art in the US, but when I’m back home, I still cut hair at Faisal Barbers. Cutting hair is like sculpture and drawing. Hair is pigment and body is a canvas. The best artwork is always current: the shop allows me to remain invested in the world by constantly interacting with my customers.

Until recently, everything I had done as an artist was in east or south London, or abroad. I had never had an opportunity to make something in my own area of west London, and I felt that there was a void here in terms of the arts. Then, in 2018, I was awarded the first ever Annual Art Commission by the Old Oak and Park Royal Development Corporation. I knew exactly what I wanted to do: I had already written the proposal in my head ten years ago.

My piece ‘The Park Royals’ is a woven photo-tapestry featuring 22 locals. I wanted to show the evolution of its community, so I included two generations of local people and tried to weave them together.

My whole perception of Park Royal was framed by my dad working at the Heinz factory. I would attend their Christmas parties every year, and used to go cycling in the area. There was nothing there. I would ask: Does Park Royal have a heartbeat? Now I am hopeful of change. For the first time, I am able to turn a mirror to my community and say: This is for you.
‘Absolutely spellbinding.’
Daily Telegraph

‘Packs an incredible punch.’
Financial Times

‘An elegantly powerful revival.’
Time Out

‘Master Harold’ ...and the boys
by Athol Fugard

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AN ODE TO

Rainforest Cafe

Celebrating the most maligned, overlooked and underrated bits of London

SNOOTY FOODIES LOVE to say that Instagram is killing proper cuisine in favour of overblown interiors. They say themed eating is a bad thing. To them, I say two words: Rainforest Cafe.

If you grew up in London, you probably just nodded. You likely attended a decent number of birthday parties there, between the ages of five and 11. For the uninitiated, Rainforest Cafe is a ‘dining experience’ which does about as convincing a job of representing the rainforest as Madame Tussauds does of representing the human condition. It’s all giraffe-leg bar stools, cascading mock-waterfalls, eerie-eyed parrot models and dishes with names like ‘Aztec Chicken’ and ‘Explorer’s Ossobuco’.

Yes, it’s naff. That’s why it’s massive in America, the never-knowingly understated home of Planet Hollywood and Bubba Gump. Most Londoners, on the other hand, would put Rainforest Cafe somewhere between M&M’s World and a Covent Garden rickshaw ride on their ‘never in a million years’ list. And if you go as an adult (‘ironically’, as I have done), you might be taken aback by the uncanny-valley elephants, the garish gift shop, the din of roaring waterfalls and roaring children, and the fact that it literally costs £16.50 for a ‘Tribal’ pulled-pork sandwich.

But to baulk at such things is to miss the point entirely. Lean into it, and you’ll see the true joy that lurks behind those plastic plants. You need to approach Rainforest Cafe with childlike wonder. Back then, it was impossible not to be amazed when you stepped into the place: the overhead ‘thunderstorm’ every 20 minutes was the eight-year-old’s equivalent of the chefs at Gloria coming out with their scooped-out cheese wheel and rolling your carbonara around in it. It’s all for show, but it makes you squeal with glee anyway.

Dare I say it, Rainforest Cafe was ahead of its time. For everything Instagram has hindered, no fun was ever had in a bare-brick restaurant. I, for one, would always rather an OTT evening where one can grab the rhino by its horns, metaphorically or literally. Everywhere from Sketch to Sexy Fish to Circolo Popolare now offers this. But they’d be nowhere had an entire generation of Londoners not been raised by the true king of the experiential-eating jungle.

WORD ON THE STREET

The most ridiculous things we’ve overheard in London this week

‘I no longer order takeout because I have budget guilt.’

‘I got rabies in my bum!’

‘I just wanna be a rich bitch.’

‘You’d be surprised what you can fall in love with when you’re cold.’

‘He’s a really nice guy with a crème brûlée vaping machine.’

‘I don’t think gout is as glamorous as you think it is.’

‘I wanted to wait ‘til they reduced the whole roast chickens and I ended up missing my flight to America.’

‘The mouth is really the bin of the face.’

‘I’ve got something really interesting to tell you about sperm after this.’

‘The only thing worse than dog dick is duck dick.’

Overheard something weird? Tweet us #wordonthestreet @timeoutlondon
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Together we thrive
Class act

TO BORROW THE words of Whitney Houston: we believe the children are our future, teach them well and let them be photographed en masse for a project by Turner Prize and Oscar-winning artist and filmmaker Steve McQueen.

Working with the Tate galleries, McQueen invited one-and-a-half thousand Year 3 groups in London to sit for a class portrait. The aim: to capture kids at a pivotal point of their education. State primaries (including McQueen’s old school in Ealing), faith schools, special schools, and home-educated kids all took part.

The photographs go on display at Tate Britain later this month – but thanks to the Tate and the Artangel organisation, over 600 London billboards will feature the class photos from this week. Get out there and check out the future face of our city. ■ El Hunt

“Year 3” by Steve McQueen appears on billboards across London until Nov 18, and at Tate Britain from Nov 12.
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Put your money away! Here are the week’s best free events

CHANGE YOUR PERSPECTIVE
‘Mary Sibande: I Came Apart at the Seams’

South African artist Mary Sibande creates photographs and sculptures of ‘Sophie’, modelled on herself. Through the works, Sophie morphs from a housemaid into different empowered characters, challenging stereotypical images of black women in South Africa.


GLOW UP
Carnaby Street Christmas lights
This year’s festive installations on Carnaby Street have a sustainable theme: underwater scenes made of reusable materials will depict areas in need of conservation. The big switch-on is at 6pm.


BIRD IS THE WORD
Chick ‘n’ Sours
Have an early lunch/late breakfast at the new Chick ‘n’ Sours in Spitalfields. On November 11 and 12, there will be 50 free fried chicken sandwiches up for grabs from 11.30am.

Chick ‘n’ Sours Spitalfields. Liverpool St. Mon Nov 11 - Nov 12.

STREET LIFE
Lord Mayor’s Show
Now in its 804th year (!), the procession kicks off at 1 am from Mansion House with cadets, carriages, floats and bands. Over at Paternoster Square and St Paul’s there will be a funfair, archive films, art installations and street theatre.


FREE SPEECH
Bardeblah
The premise of Bardeblah is simple. Drinking spectators choose a statement, it’s posed to two debating teams. A ‘Bard’ chair moderates the proceedings, then the drinkers get to decide which team wins. What could go wrong?


Looking for things to do all year round? Try timeout.com/free
There are many aromas and flavours that tell our souls that Christmas is here, but none is as powerful as cinnamon. From Mulled Wine to Mince Pies and Christmas Pudding, it is near impossible to imagine this time of year without the warmth and sweetness it provides.

Our cinnamon is sourced in partnership with farmers from Southeast Asia, from the bark of trees that have matured for up to twenty years, to provide the deepest, spiciest, and most festive flavour.
Hungry? You better be. Tania Ballantine’s annual list of London’s best restaurants is ready to be dished up and it’s all change in the top spot... Service!

50 Scott’s
Book weeks ahead for a fabulously fancy fish supper at this Mayfair spot. Caviar, lobster and Dover sole may be pitched at the money-to-burn crowd, but there are also humble sardines and deep-fried haddock (complete with mushy peas), plus pretty much every variety of seafood in between.
→ 20 Mount St, W1K 2HE. ⏰ Bond St.

49 Clipstone
This is a Fitzrovia restaurant with a neighbourhood vibe. Be brave and try anything offally, from the ox-heart tartare (given zing with cornichons, anchovies and mustard) to the silky, umami-rich calves’ brain meunière. We can’t guarantee it’ll make you smarter but it is delicious.
→ 5 Clipstone St, W1W 6BB. ⏰ Great Portland St.

48 Murano
The food at Murano carries all the technical skill chef Angela Hartnett honed during her time in some of the capital’s best fine-dining spots, but is still, ultimately, food made with love, that you could imagine coming out of a (very fancy) Italian home. Mamma mia, indeed.
→ 20 Queen St, W1J 5PP. ⏰ Green Park.
**The Eat List**

**47 The Wolseley ✦**

This glamorous European grand café is a London institution that caters for everyone. The eclectic all-day menu is seriously luxurious. Breakfasts of French toast and eggs benefiscio segue into fruits de mer, caviar-laced omelettes and cream teas.

→ 160 Piccadilly, W1J 9EB. © Green Park.

**46 Sakagura ✦**

If you're a stickler for authenticity when it comes to Japanese flavours, then you'll love Sakagura. The menu blends the modern with the traditional: think sprout tempura and burdock and carrot sushi maki.

→ 8 Heddon St, W1B 4BU. © Piccadilly Circus.

**45 Core by Clare Smyth ✦**

Expect potatoes and (posh, handmade, artisanal) crisps on chef Clare Smyth's menus, as a playful nod to her Northern Irish roots. But also go in anticipation of stunning technical plates from a kitchen with two well-deserved Michelin stars.

→ 92 Kensington Park Rd, W11 2PH. © Notting Hill Gate.

**44 Santo Remedio ✦**

This London Bridge eatery is an absolute slam-dunk. A homely, gorgeous-to-look-at space, with wonderful staff and terrific cooking, it’s arguably the best Mexican in London. Do not miss the quesadilla or the guacamole. Grasshoppers optional!

→ 152 Tooley St, SE1 2TU. © London Bridge.

**43 Roganic ✦**

If nothing else, the Roganic crew deserve an award for making this once-awkward site on Marylebone's Blandford Street, formerly home to L’Autre Pied, into a place of cool, calm loveliness. The food is stunning too. It’s a tasting-menu-only kind of a place with long or short options plus a much speedier set business lunch that’s also a proper steal.

→ 5-7 Blandford St, W1U 3DB. © Bond St.

**42 Uchi ✦**

The Japanese are masters of minimalism, and this gorgeous restaurant does the aesthetic of its homeland justice with its serene décor. The menu is minimalist too, but it’s definitely a case of quality over quantity: each mouthful, from melt-in-the-mouth tuna sashimi to chilli-licked karaage and succulent charred pork skewers, is deliciously satisfying.

→ 144 Clarence Rd, E5 8DY. Hackney Downs Overground.

**41 Smokestak ✦**

Expect some big, big flavours on your plate at this Shoreditch spot dedicated to barbecued meat. From garlicky mushrooms cooked in bone marrow and served on beef dripping toast, through house-smoked pastrami with pickled cabbage to sticky toffee pudding with smoke-tinged ice cream.

→ 35 Clerkenwell Rd, EC1. © Liverpool St.

**40 Cornerstone ✦**

Not a fish fan? Look away now. Cornerstone specialises in taking the fruits of the ocean and elevating them to things of shining, shimmering beauty. The pickled oyster with dill oil and horseradish is a must-try. It’s been known to turn even the most oyster-phobic.

→ 3 Prince Edward Rd, E9 5LX. Hackney Wick Overground.

**KEY**

- Good for a 30th 🎉
- Good for a hot date 💘
- Worth the queue ⬆️
- Foodie fave ⭐️
- Bucket list 📚
wagamama delivered

FOOD FREEDOM

wagamama
addresses this gap in the market, but London.

Underrepresented in the capital; Ikoyi rank among the best grilled dishes in neighbours, African cuisine is woefully work preparing robata-grilled goodies.

Passers-by can get a peek of the chefs at roe and the fantastic sea trout tartare. Small plates and snacks, like kick-ass cod G o for fresh-off-the-boat grills or a mix of service bar, a mix of tables high and low). Between a fishmonger's and a wine bar (go for lunch and lay off the booze if you and you'll be able to book at this popular spot. The stand-out dish is the jollof rice without getting all kitsch on our asses. Go back to basics with the jollof rice topped with a wibbly-wobbly scoop of smoked bone marrow.

There are two restaurants at Hide. If it’s a special occasion you’re after, you have to climb the stairs. Up here at Hide Above there’s only a tasting menu. While it’s expensive (go for lunch and lay off the booze if budget is an issue), it’s the kind of meal you’ll be talking about for years to come.

There are only a few dishes on the seasonally changing menu – stone bass with artichoke, samphire and chorizo, courgette flowers with goats’ curd – but you’ll still have trouble choosing.

It’s not showy, it’s not big, but it is clever. This Soho spot is the kind of place you’ll want to come back to again and again. There are only a few dishes on the seasonally changing menu – stone bass with artichoke, samphire and chorizo, courgette flowers with goats’ curd – but you’ll still have trouble choosing.

It started with Lye’s. Tasting menus have been rebranded as ‘no-choice’ affairs. Our fave? The sustainable stunners (with matched cocktails) at Hoxton’s Cub.

Skinny spaces have ditched group tables (so five years ago) for counters at the bar/’kitchen/wall. Try one out at Padella or Kiln. (Sit with your good side showing.)

Traditional three-course menus Starters-mains-puds menus are nearing extinction. WWF will ask you to sponsor one soon. Instead, there’s a new course in town: snacks, like the ones at Clipstone.

As with the eighteenth-century courtesan it’s named after, you pay Kitty Fisher’s a visit if you want to leave wearing a smile and don’t mind paying for the pleasure. Prices are high, but luscious smaller dishes like smoked eel and parsley risotto make things easier on the wallet.

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Find three friends who are free on the same night as you and you’ll be able to book at this popular spot. The stand-out dish is the whole deep-fried sea bass, a sensational combo of delicate flesh, crunchy roasted rice-battered skin and fragrant north-eastern Thai herbs.

This Covent Garden spot is a dinky space, like a cross between a fishmonger’s and a wine bar (white tiles, finned things on ice, central service bar, a mix of tables high and low). Go for fresh-off-the-boat grills or a mix of small plates and snacks, like kick-ass cod roe and the fantastic sea trout tartare.

Except for food from Morocco and its neighbours, African cuisine is woefully underrepresented in the capital; Ikoyi addresses this gap in the market, but without getting all kitsch on our asses. Go back to basics with the jollof rice topped with a wibbly-wobbly scoop of smoked bone marrow.

Thanks to this restaurant’s glass-fronted façade, passers-by can get a peek of the chefs at work preparing robata-grilled goodies. Their lamb cutlets with Korean spices rank among the best grilled dishes in London.

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‘THERE IS SIMPLY NOTHING ELSE LIKE IT’

The New York Times

Disney
THE LION KING

LYCEUM THEATRE, LONDON
With the same team and (almost) the same name, this is a reboot of the short-lived Hackney star Ellory – but it’s miles better than the original. Ingredients are unfussy and the flavours shine – from nuggets of tender quail on a skewer to locally cured trout with a kaleidoscope of condiments.

→ 18 Phipp St, EC2A 4NU. Shoreditch High St Overground.

**Nest**

Three pals. One teeny Hackney restaurant.

A seven-course no-choice menu, all created from a single meat. Result? Something special. There’s less waste. It’s more sustainable. Oh, and did we mention the cooking is terrific, too?

→ 12 Archer St, W1D 7BB. Piccadilly Circus.

**Xu**

The first thing anyone ever says about Xu is that ‘it’s from the people behind Bao’. But Xu is an entirely different kettle of smoked fish. True, it’s Taiwanese, but it’s a smart restaurant with a vintage Taipei vibe. The food is sensational and you can book.

→ 30 Rupert Street, W1D 6DL. Piccadilly Circus.

**Chicama**

London gasped a collective ‘WTF?’ when Peruvian food was tipped as an imminent mega-trend all those years ago, but now we can’t get enough of it. The open kitchen’s modish plates at this Chelsea spot are small but pack impressive flavours. Don’t miss the tapioca ‘marshmallow’.

→ 383 King’s Rd, SW10 0LP. South Kensington.

**Westerns Laundry**

This former prison launderette has been repurposed as a cool neighbourhood destination, serving the day’s best produce in modern European dishes. The restaurant is decidedly of its time. Open kitchen? Check. Daily-changing menu? Of course. Natural wines? Oh, yes.

→ 34 Drayton Park, N5 1PB. Drayton Park rail.

**The River Cafe**

Still going strong after more than three decades, this iconic Italian restaurant has every right to retain its loyal following. It’s set back from the Thames, so don’t expect river views, but do expect elegant, unfussy food.

→ Thames Wharf, Rainville Rd, W6 9HA. Hammersmith.

**Twist**

The vibe here is copper-pipe wine racks and worn wooden floors. It’s a perfect spot for a date. Just make sure it’s someone deserving of the food, which is, as you’ve probably figured, incredible tapas with a ‘twist’.

→ 42 Crawford St, W1H 1JW. Edgware Rd.

**Bocca di Lupo**

There’s as much buzz around the food at this enduringly popular Soho Italian as there is around the celebs who dine here. For the full experience, counter seats make for a lively meal. Take a tour of the regions of Italy via small plates, with addictive deep-fried snacks.

→ 119 Queen’s Rd, SE15 2EZ. Queens Rd Peckham Overground.

**Dinings SW3**

This long-awaited follow-up to the Marylebone original is fancier than Mk I, with high ceilings, arched windows and a marble counter for watching the chefs while you eat. The menu, too, pushes the envelope, with plenty of dishes that are ‘ta-dah!’ stylish.

→ Walton House, Lennox Gardens Mews, SW3 2JH. South Kensington.

**Jugemu**

As Japanese restaurants go, Jugemu is rather relaxed – the kind of place where you have to pencil in your order on a basic paper menu. Don’t be fooled, though, the food here is a class apart. We would sell our souls for just one of the incomparable temaki hand rolls.

→ 3 Winnett St, W1D 6JY. Piccadilly Circus.

**Kudu**

South African-inspired small plates are the name of the game at this smart and off-piste place. You’re going to want to order anything that’s been cooked in a pot or licked by the flames. Get the restaurant’s take on mosbolletjies (a soft, sweet Afrikaans loaf that’s dunked into melted shrimp butter).

→ 119 Queen’s Rd, SE15 2EZ. Queens Rd Peckham Overground.
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Ducksoup
The menu at this Soho spot changes constantly. Ingredients are exciting and eclectic, but pulled together in a broadly modern European way. From cold plates of fennel salami, courgette achar or jersey rock oysters, to warm plates like roast sand carrots with coco beans, chervil and goats’ curd, this joint takes simple flavours and makes them anything but boring.
→ 41 Dean St, W1D 4PF. 📍 Covent Garden.

Lahpet
Originally holed up in a pokey space on Maltby Street Market, Lahpet has relocated to an airy site on Shoreditch’s eastern fringes and has turned itself into an achingly stylish Burmese star. The chunky, succulent hake fillet on a moreish rösti with a fiery masala sauce is truly the stuff of dreams.
→ 58 Bethnal Green Rd, E1 6JW. 📍 Shoreditch High St Overground.

Temper
Fêted Scottish chef and barbecue fan Neil Rankin (ex-Smokehouse, ex-Bad Egg) has created something mega-thrilling at this huge smokehouse in a Soho basement. Imagine deliciously charred meat carved from whole prime carcasses, served over homemade rotis or tacos, plus plenty of your favourite Asian or Latin spices. It’s subterranean carnivore heaven, basically.
→ 25 Broadwick St, W1F 0DF. 📍 Oxford Circus.

Counter Culture
This tiny spin-off of Clapham’s acclaimed restaurant ‘The Dairy isn’t known as its ‘naughty little brother’ for nothing. The music is grungy, the staff are a charming mix of achingly hip and infectiously enthusiastic, but it’s the cooking (contemporary European but with ingredients borrowed from every corner of the globe) that really breaks the rules.
→ 16 The Pavement, SW4 0HY. 📍 Clapham Common.

Hawksmoor Seven Dials
Got a carnal urge that will only be satisfied by something big and bloody? Come to this basement bar and dining room for high-quality, perfectly cooked steak. Just a small one, though – the big ‘uns would feed a modestly sized family of cheetahs, and you need to remember to save room for sensational sides and delish old-school desserts.
→ 11 Langley St, WC2H 9GJ. 📍 Covent Garden.

Scully
This is where to head when you want to rekindle your love affair with fusion food. How about a rebooted heirloom tomato salad involving green strawberries, grated coconut and a poured-at-the-table ‘shrub’ (cider vinegar, soy and sweet tommie juices)? Or a downright velvety dish of marinated goat? Ramael Scully delivers an eclectic hotchpotch of flavours.
→ 4 St James’s Market, SW1Y 4AH. 📍 Piccadilly Circus.
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The first Barrafina (RIP) on Frith Street was the original small-plates-and-no-reservations counter-bar pioneer. This bustling successor pays homage to the template without being a straight copycat. Want to order smartly? Mix tapas classics, such as the impeccably runny-centred tortilla, with more delectable, adventurous regional dishes.

→ 10 Adelaide St, WC2N 4HZ. Charing Cross.

Cub

If you’ve loved Ryan ‘Mr Lyan’ Chetiyawardana’s bars (like Dandelyan) you’ll love this friendly hangout with its party soundtrack and recycled, retro décor. Why? Chef and co-founder Doug McMaster (of Brighton’s SiLo) is a no-waste supremo who creates food that’s as sustainable as it is stunning. Oh, and Mr Lyan runs the bar here, making creative, eco-savvy concoctions.

→ 153 Hoxton St, N1 6PJ. Hoxton Overground.

Bao

The interior of this dinky Soho eatery feels pretty much like being inside a giant wooden Ikea cupboard. But don’t expect to be able to pick up 1 tea lights and a plate of Swedish meatballs. Bao is a truly exceptional place. It serves award-winning Taiwanese street food with plenty of kick. The fried chicken or confit pork bao are brilliant, and so are the pigs’ blood cake and trotter nuggets.

→ 53 Lexington St, W1F 9AS. Oxford Circus.

Smoking Goat

It’s all about ‘drinking food’ at this Thai barbecue spot: in-your-face flavours that cry out for a few beers. We suggest the fish-sauce chicken wings, crunchy deep-fried shell-on prawns (eat ’em whole) and anything involving unctuous noodles.

→ 64 Shoreditch High St, E1 6JJ. Shoreditch High St Overground.

Social Eating House

Social Eating House’s dark, low-slung dining room, with its mirrored ceiling, feels cool and informal, like you’re eating in an extremely hip Berlin club. The menu from chef Paul Hood? Hella sophisticated, delicious and much more accessible than Berghain. Expect theatrics, in a good way.

→ 58 Poland St, W1F 7NR. Oxford Circus.

The Counter at Sabor

After years as executive chef at Barrafina, Spanish queen bee Nieves Barragán Mohacho has opened her first solo gaff. Some of Barrafina’s favourite ingredients are still here, but the style is more rustic. Everything wows, but the cod tortilla is sheer bliss. We’ll take 25, please. That’s right: queue them up on the counter for us.

→ 35-37 Heddon St, W1B 4BR. Piccadilly Circus.

Tandoor Chop House

Fancy some spice? This place is a twist on what you’d get in an old-fashioned Brit ‘chop house’, only using Indo-Punjabi spices and swapping the grill for the tandoor. Expect herb-strewn seekh kebabs, fantastic beef-dripping keema naan and – of course – finger-licking, blistered, spiced lamb chops.

→ 8 Adelaide St, WC2N 4HZ. Charing Cross.
Smoke & Salt

A restaurant in a ‘magic box’ (well, a shipping container), Smoke & Salt is the place to go when only genius small plates will do. How about crunchy-edged new-potato halves over a yin-yang duo of sauces (gorgonzola and chimichurri) topped with silky slices of beef heart? Obviously, you want that. And while it might sound pretty bougie, it’s all ludicrously good value.

Pop Brixton, 49 Brixton Station Rd, SW9 8PQ.

Hoppers

There’s nothing quite like Hoppers in London. Very few restaurants here are exclusively Sri Lankan. So if you’re after the egg-topped pancakes this spot is named after, you know where to go. Make sure to order the bone marrow varuval and any of the curries too. The full flavours and unapologetic spicing here is so good it’s become an essential London experience.

4 Frith St, W1D 4SG. Covent Garden.

Kiln

This Thai barbecue joint has sat in second place on our restaurants list since it opened 2016. This year, though, it’s come of age. Kiln is known for a) chargrilling over embers and b) punchy sauces typical of rural Thailand. (The tender short-rib curry is a true crowd-pleaser.) All hail the new top spot in London! Grab that crown and sceptre, stat.

58 Brewer St, W1F 9TL. Piccadilly Circus.

The Barbary

It’s not possible to have a bad time at The Barbary. That’s why we named it London’s best restaurant two years on the trot. The menu is filled with reimaginings of ancient recipes from across North Africa (the one-time Barbary Coast) and the Middle East, and it’s fab.

16 Neal’s Yard, WC2H 9DP. Covent Garden.

Padella

Pasta is a funny old thing. On the face of it, so simple. Boring, even. But this famous and affordable little Borough Market pasta bar – from the people behind Islington’s trendy Trullo – will change the way you feel about it forever. Go hungry, stuff yourself full of big pasta shapes, little pasta shapes, and most importantly the unbelievable beef shin pappardelle. Then roll your way out.

6 Southwark St, SE1 1TQ. London Bridge.

The Eat List

The compact menu at Bright changes daily, but is generally an eclectic mix of modernish small plates. Look out for the signature chicken katsu sarnie (a crusts-cut-off white-bread number, in dainty quarters), slices of artisanal charcuterie, dinky portions of pasta, plus inventive plates of fish, meat or veg (grilled radicchio with preserved cherries, say; or mussels with curry leaves in a smoked mackerel broth). Best of all: you can book.

1 Westgate St, E8 3RL. London Fields Overground.

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I EXPECTED IT to be hot behind the service counter at Kiln, of course I did. The restaurant is literally named after a furnace, after all. But I didn’t expect it to be quite so hot. Enormous buckets of charcoal merrily crackle not 30 centimetres from where Kiln’s fashionable young staff prepare the restaurant’s northern Thai cuisine. Chefs, dressed all in black, weave expertly along the galley-like, open kitchen, seemingly impervious to the threat of third-degree burns should they misstep and knock into one of the charcoal-filled taos [clay burners, imported from Thailand] sizzling in front of them. Facing them, at a long, steel-topped bar, sit the patrons, lined up on leather stools.

I’ve gone behind the scenes at the Soho restaurant, which has just been announced as Time Out’s Number One in London, to see what makes it so special. And it’s proving more hands-on than I was expecting. In the kitchen, head chef Meedu Saad shows me how to prepare Kiln’s signature dish of clay pot-baked glass noodles with Tamworth pork belly and brown crab meat. I place the pork belly slices in the base of the clay pot, before spooning crab meat over – don’t pack it in too tightly, or it forms a seal and prevents the delicious pig fat from rendering through the dish – and then pat a generous handful of noodles into the bowl, like I’m putting a child to bed. I finish it off with a garlic chive garnish, a ladleful of soy-based...
sauce and another ladle of chicken stock, and it’s ready for the charcoal grill. Depositing the clay pot on the glowing coals, I feel like I’m taking the Central line on the hottest day of the year. Wearing a puffer jacket. It’s baking back here.

But Kiln’s staff don’t seem to mind. Or if they do, they’re not letting on. They’re a merry bunch, snacking on gingerbread men provided by a local coffee shop as they prepare for another busy evening’s service. Outside, the weather is foul. I sit down with Saad over a steaming bowl of Kiln’s bestseller. ‘We sell more clay pot noodles than anything else,’ he tells me. It’s easy to see why. With them priced at just £6.75, you’d be hard-pushed to find a better plate of food for less than a tenner anywhere in the capital.

Saad, 33, took over as head chef earlier this year, after a spell working at Shoreditch’s Smoking Goat. (Kiln, Smoking Goat and east London’s Brat are all owned by superstar restaurateur Ben Chapman and his business partner Brian Hannon.)

He talks me through Kiln’s cuisine, which is influenced by the food of northern Thailand, Burma and Laos. ‘The flavour profile is more bitter and astringent,’ he says. ‘It’s more medicinal in its flavouring. It focuses on freshness.’

We’re miles away from the rote pad thai of a thousand suburban Thai restaurants. Kiln’s dishes feature unfamiliar ingredients like krachi (wild ginger root), betel and mango leaves. Saad tells me about a dry jungle curry with wood pigeon he developed with Thai food master Hanuman Aspler in Doi Saket, near Chiang Mai. ‘We foraged all this stuff from his incredible garden, and created this jungle curry paste which uses the offal from the pigeon.’ To keep Kiln’s carbon footprint low, similar Thai herbs are grown for the restaurant on a farm in Dorset. The meat is also sourced from organic UK farms.

Chicken is cooked for 45 minutes on a grill above a charcoal pit until soft and gelatinous. Plump Tamworth sausages are garnished with fruity Laos chillies to cut through the richness of the meat. It’s unusual, imaginative cooking.

As we chat, Saad’s team are preparing for service. In front of us, senior chef de partie Toshi Akama is tending to the glowing charcoal briquettes, repositioning them so they’ll be ready when...
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Working at Kiln

needed. Akama is Kiln’s literal firestarter, and you can tell: his arms are covered in painful-looking burns. (He catches me looking and hurriedly tells me that he doesn’t mind. ‘It’s part of the job!’ he says with a smile.) The atmosphere is serene – ‘Ramsay’s Kitchen Nightmares’ this is not. ‘I hire adults,’ says Saad of his management style. ‘I don’t need to shout at them.’

Kiln treats fire with a kind of reverence. ‘I think this is the way I like to work,’ says Saad. ‘It takes a lot more skill to work on an open flame because it’s not just concentrated heat, like on a hob. I don’t think I could go back now. You have to be tentative and move it around and feed it. It’s almost like an ingredient, just as much as the things that are going into the wok.’

Akama picks up a 700 gram, 40-day-aged beef wing rib from Cornwall butcher Philip Warren, and places it on the grill. I stare transfixed at this bulking hunk of meat as it slowly renders over the glowing charcoal while commis chef Ben McGuire strips mint for salad, deftly flicking the stalks in the bin.

We gather for the 4.30pm staff briefing, ahead of this evening’s service. ‘It’s rainy tonight,’ says assistant general manager Owen Davies, ‘so let’s have some space for umbrellas.’ Akama brings over the beef wing rib, finely sliced, the inner meat perfectly pink. Saad explains that there will be four wing ribs on the menu, each suitable for a party of four to share (or two people, if they’re really hungry). ‘Let’s taste some beef,’ he says. We pile in. Davies talks us through the wine pairings. ‘This is a trebbiano from Tuscany,’ he explains. ‘It’s a very high contact wine. It’s had three months’ skin contact. It’s deliciously crisp and dry. I could drink an entire bottle.

Meat and greet
Staff gather to taste the food and booze being served that night (top). Meedu and sous chef Karla Knowles (below).
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I catch up with Davies as patrons start to trickle in. He’s front of house, meaning that he’s manages Kiln’s queue (you can make reservations for parties of four, but everyone else has to wait their turn). As the restaurant’s so popular, this can take a while. ‘People do come back well oiled sometimes,’ Davies laughs. ‘I don’t mind, as long as they’re well behaved. When you have a two-and-a-half-hour queue, you can slip a fair few drinks into that time.’ The worst part of Davies’s job? Looking after Kiln’s toilets, which are prone to the odd blockage. ‘We’ve got a really huge plunger downstairs,’ Davies says. ‘Sometimes you just need a big weapon to do a big job.’

People are streaming into Kiln now, damp from the rain, tired from the week’s work. The music picks up. McGuire dons a red bandana. He’s ready for business. Around us, people order lamb skewers and scan the wine list. I’m served a dish of turmeric cod curry at the bar. It is nothing like the fish curries I’m used to: cloyingly dense with coconut cream. It’s light and has a sour tang. I inhale it. To my right, McGuire is trying to persuade a patron not to eat a whole scotch bonnet chilli before their meal. ‘I’d recommend eating the food first,’ he advises, tactfully.

Feeding people well, making them feel at home. It sounds simple, but so many restaurants get it wrong. Kiln makes it look effortless. As I’m leaving, a mother and daughter are arriving, shaking out their umbrellas. They look at the bar, quizzically. Is this it?

Relax, I want to say. You’re in very good hands. 📍 Kiln, 58 Brewer St, W1F 9TL. 📍 Piccadilly Circus.
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**FAT Positive Clothes Swap** is an inclusive space where you can trade unwanted gear with people who might love it more than you do. The organisers try to make their swaps welcoming to new people. Let them know if you’re nervous about going.

› Deptford Methodist Mission, 1 Creek Rd, SE8 3BT. Deptford rail. Sat Nov 9, 1pm-4pm. Suggested donation £2-£5.

The one offering styling advice
Stuck in a fashion rut? Try **Swap & Style**, a clothes swap where a clued-up pack of style influencers will teach you how to wear new-to-you outfits you’ve picked up in the clothes exchange – so snap up those wild items with zest! It’s banded, so if you bring designer stuff you’ll leave with other high-end numbers.

› Wembley Park Market, 27-29 Olympic Way, HA9 0FR. Wembley Park. Sun Nov 10, 1pm-3pm. £5 entry.

The one where you can buy stuff too
You can bring anything from clean footwear to kids’ clothes to **Hackney Clothes Swap Shop** and exchange it for tokens you can use to buy other people’s items. (Clothes cost different numbers of tokens.) Run out of tokens? There’ll be a chance to buy more for £1 a pop in the final power hour. Proceeds go to **Traid**.


The one for party clothes
Got an office Christmas bash coming up? Grab your old sequin ties, festive velvet co-ords and sparkly mini dresses and head to the **Boutique by Shelter X Swap Rebellion Party Themed Clothes Swap**, where you can swap them for other people’s unwanted party clothes. You’ll leave ready to be the bell of the ball.

› Boutique by Shelter, 84 St John’s Wood High St, NW8 7SH. St John’s Wood. Nov 14, 7pm-9pm. £10 entry. Book in advance.

The one with a cheese board
Imagine: it’s a Monday evening and you’re rummaging through rails of wonderful pre-owned clothes, between bites of cheese and sips of wine. That’s a reality at **Count to Zero A/W Clothes Swap**. There will even be a sewing machine set up on the night with volunteers on hand to help with any small alterations.

› King’s Church London, Downham Way, BR1 5LS. Grove Park rail. Nov 25, 7.15pm-10pm. £5. Register in advance.

The one with

The big one
There’s far more than just a swap shop at the **Festival of Sustainable Fashion**. Hosted by Betsy’s Closet Swap Shop, this is a full day of upcycling and mending workshops and low-waste-living stalls. Attendees can exchange up to ten items for other people’s gems, so you can head home with heaps of knowledge and a new wardrobe.

› O2 Academy Islington, 16 Parkfield St, N1 0PS. Angel. Nov 24, 11am-5pm. £3 entry.

The body positive one
Are you a size 16 or above? This event is for you. Open to all genders, 
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Time travel

Mike Goldwater spent the 1970s taking photos of the tube. Now – almost 50 years later – he’s finally publishing them. He tells Isabelle Aron about his favourite shots from ‘London Underground’

Kiss at Holborn
March 1978

‘This was at Holborn, at the parting of the ways between Piccadilly and Central lines. I was people-watching and this pair lingered there for a moment. They were so engrossed in each other, I don’t think they clocked me at all. The time on this picture is documented as 4.08pm. Why were they kissing at 4.08pm on a weekday? It could be that they’d just come into town and he was going off to work. Or maybe it was an office romance, who knows? I was pleased to capture a moment of stillness and intimacy in a space often characterised by rush and anonymity. I was trying to reveal something about life on the Underground, how we all survive it.’
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Last train, Northern line  
February 1975

‘I saw these two sleeping teenagers when I was on the last train home after an event. It just so happened that as the train pulled into Camden Town, it stopped at the point at which the billboard image lined up and I could capture the couple on the billboard looking in with their static smiles. I think the guy on the far right hand side was smoking as well, probably thinking: it’s the last train, who cares? So it was slightly anarchic next to the “no smoking” sign. There’s a mystery on the Underground; everybody’s got a story, but if you stopped to talk to everybody you’d never get anywhere.’

A pipe-smoker engrossed in his book, Metropolitan line  
April 1973

‘As a child, I used to go to school on the Underground and all of the carriages were open smoking, so the whole place stank. After a while, they brought in smoking carriages so you could only smoke in those – this was taken in one of those. Pipes and cigars were particularly pungent – stale tobacco often lingered on my clothes by the end of days working underground. This guy’s got his pipe lit, you can see a bit of smoke coming out from the bowl. He was engrossed in his book and enjoying a personal moment. There’s something about how people retreat into their own personal space on the tube – the fact that this guy could sit on the Metropolitan line as if he’s at home in his armchair and read his book.’
‘I was on the station platform taking pictures, and the doors opened and there was this guy. I thought: Why are his hands placed like that? I realised he was blind and reading a book in braille. The crowded carriage meant he couldn’t hold his book up, but he could hold his book down and carry on reading regardless. I remember the sensation of taking that picture and the sense that this was an image that worked. It’s not just the guy reading braille, it’s the other people in the frame who also make it – the arm, the half-revealed person behind – together they frame him. I was glad to capture the moment, so routine and yet so unusual. It spurred me on with this project.’

‘I started this project in 1970. At the start, if a member of Underground staff saw me, they’d generally tell me to stop taking pictures, so I often needed to find a place where you wouldn’t be discovered straight away. But by this point I’d printed out a small set of pictures to show people what I was doing. When I came across Underground staff I’d show them the pictures and they were always fine about it. This was Carnival weekend – I think it was Children’s Day, so it was much quieter. When I took this picture, people were on their way; it might have been around midday. I had photographed the young girl with her mother in the ticket hall a few moments before. She was interested to see what I’d photograph next, and her confident pose made this work.’

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The full-on festive feels are just a short journey away at these dazzling winter markets about to light up the Continent.

TAKE A CHOCOLATE-BOX setting, add tooth-cracking pastries and turn up the novelty tunes for the best reason to leave home when the nights are 16 hours long. Christmas markets are the lifeblood (with an especially high alcohol content) of European towns and cities come winter. Barely three hours from St Pancras, you could be sampling pralines from a 500-year-old shop in Bruges, or sipping manzanilla sherry in Seville as a snow machine triggers flurries overhead.

After the sun goes down and the lights blink on at 3pm, it’s all about the massive Nordic tree, a feature since 1441 – years before any other European nation began putting them up. Between hot wine, Baltic cheese and the traditional black pudding with sauerkraut, you can pay a visit to Santa positioned fireside in his plush grotto. Bonus twofer: hop the No 19 ferry at the port and you could be at Helsinki’s Christmas market in Senate Square within two hours.

Good for: a huge tree
Christmas Market
Tallinn, Estonia
Photograph the gabled buildings of Town Hall Square while you can. Between hot wine, Baltic cheese and the traditional black pudding with sauerkraut, you can pay a visit to Santa positioned fireside in his plush grotto. Bonus twofer: hop the No 19 ferry at the port and you could be at Helsinki’s Christmas market in Senate Square within two hours.

Good for: a funfair
Tivoli Gardens
Copenhagen, Denmark
For a seven-week stretch, Copenhagen’s most fashionable fairground becomes a carnival with Hans Christian Andersen-themed funfair rides and nightly tree-lighting ceremonies. Get your gløgg from candlelit wine bar Nimb.

Good for: a funfair
La Magie de Noël
Colmar, France: Panther Media GmbH / Alamy Stock Photo; Achen, Germany; Blickwinkel / Alamy Stock Photo
and your traditional apple-filled æbleskiver donuts from the Waffle Bakery. If Copenhagen’s traditional cabbage-stuffed pork sandwiches aren’t your thing, a new gourmet food hall offers burgers, pizza, tacos and Chinese street food.

)Vesterbrogade 3, Copenhagen. Nov 16-Jan 5. Sun-Thu 11am-11pm; Fri-Sat 11am-midnight.

**Good for: fairytale vibes**

**Kerstmarkt Brugge, Belgium**

Wood-cabin stalls fill Simon Stevinplein square, set between medieval townhouses that look like they’re straight from a picture book. Bop to the strains of europop as you shop for crystal ornaments, hand-knitted woollies and waxy cheese. The kiosks facing Steenstraat offer tasters of jenever gin and waffles drowned in whipped cream. Or warm up with deep, steaming bowls of mussels and Flemish chicken stew at nearby bistro Poules Moules.

)Simon Stevinplein, 8000 Bruges. Nov 22-Jan 5. Mon-Thu 11am-8pm; Fri-Sun 11am-10pm.

**Good for: snacks**

**Aachen Christmas Market, Germany**

The wooden kiosks go up at Münsterplatz, a cobbled town square facing the baroque cathedral where ninth-century King Charlemagne is buried. This is one of the nearest European markets to London – accessible in less than four hours by train from St Pancras – and it specialises in a distinctive anise-flavoured gingerbread called printen. Vendors also dish up mulled-wine-flavoured candy and

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Start your Journey in coastal Cape Town. Highlights include Robben Island and its infamous former prison, scenic spots like the Cape of Good Hope, and riding the cable-car or hiking to the top of one the planet’s most iconic peaks: the majestic Table Mountain. The city is packed with delicious culinary experiences, wildlife encounters and rich culture. Indeed, natural wonders and world-renowned gastronomy are a big deal here and across the entire country – get behind the wheel and you can get immersed in the very best of it. For the ultimate ocean-hugging road trip, head for the unmissable Garden Route...

Or if you fancy something different, chat online, in-store or call 0808 239 6981
Stretching for 124 miles through the Western Cape, it’s a confection of natural beauty and diverse topography: think rolling hills, lagoons and lakes. Stop to see beautiful beaches, vast forests, friendly towns and top-notch wineries. Some of the best grape-growing regions can be found here, in particular Stellenbosch and Franschhoek, where you can sample fresh Pinotage, Shiraz and Chardonnay – to name just a few. Best of all, this rugged coastline is blissfully untouched, blending seamlessly into the tarmac and a lush interior that’s teeming with wildlife.

Speaking of wildlife, South Africa is in huge supply. From penguins on Boulders Beach to the Big 5 in Kruger, Pilanesberg and Addo Elephant Park (to name just a few!) you’re guaranteed to have an unforgettable adventure.

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a crisp-edged potato fritter called kartoffelpuffer that gives a latke a run for its money.


**Good for: shops**

**Targi Bożonarodzeniowe**  
Krakow, Poland

When the steam from a dozen kielbasa grills dissipates, get a good look at the medieval city walls, the ombre-effect brick tower and the enormous Renaissance bulk of the Cloth Hall. In the midst of Krakow’s treasures, sellers put out kitsch displays of glass baubles, ceramic figurines, furry hats and a thousand flashing gadgets. All the while, white horses and their carriages stand by to whisk you around town.


**Good for: tipples**

**Christkindlesmarkt**  
Nuremberg, Germany

The ornate spire of Nuremberg’s Schöner fountain overlooks a market square fragrant with gingerbread (and bratwurst, the city’s most famous culinary export). Families pitch up on Saint Nicholas Day (December 6) to pose for photos with golden-haired ‘angels’ who work the crowds. After hours, the grown-ups prop up the bar with take-home mugs of glühwein and the local smoked beer.

→ Hauptmarkt, 90403 Nuremberg. Nov 29-Dec 24. Mon-Sun 10am-2pm (Christmas Eve 10am-2pm).

**Good for: sunshine!**

**Mercado Navideño**  
Seville, Spain

Jesus wouldn’t have wanted you to freeze your whatsits off in his name. In Andalusia, where temperatures hover in the mid teens winter-long, you can skate round an ‘ice rink’ beneath palm trees dusted with fake snow, or ride a camel down Avenida de la Constitución to view the famously elaborate nativity scenes. Locals make the pilgrimage between December 6 and 8 to see musicians serenade the Virgin Mary at the cathedral, with the Moorish Giralda tower in the background.

→ Plaza Nueva, 41001 Seville. Dec 17-Jan 5. Mon-Sun 11am-3pm and 5pm-9pm.

More at timeout.com/travel
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LET’S GET DINNER.

It’s been far too long, and we have so much to show you. So take a seat and enjoy a meal in one of over 7,000 restaurants. Home to communities from all across the globe, there’s no type of fare you won’t find in our 77 diverse neighborhoods. Let’s make a reservation to reconnect. With other people, with ourselves, and with new friends that feel like old ones. Because in this city, what you eat is just as important as who you eat it with. London, we can’t wait to welcome you.

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Travel

Alt Northern Lights spotting spots

Everybody knows about Iceland. But as the nights get darker, go off the beaten track for a roaring aurora success at these top light-spotting destinations.

1 Tromsø, Norway

You’ll need to head for locations that lie within the aurora oval to spy those jewel-toned skies, one of which is the Norwegian city of Tromsø, 350 kilometres north of the Arctic Circle and accessible by flights via Oslo. Getting away from the bright-ish lights of its abundant lobster restaurants is easy enough by car and plenty of tours operate in the area. Stay for a while – the city also offers up whale-watching, snowshoeing and reindeer encounters – to improve your chances of being dazzled, and download the Norway Lights app for predictions of celestial sightings.

Time Out London November 5 – 11 2019
Levi, Finland

In Finnish Lapland you might chance upon the Northern Lights as early as late August. Although most people hit the slopes in Levi (it’s the largest ski resort in Finland), it’s also a great spot for some night-time twitching. In fact, the area has an average of 200 sightings of the Aurora Borealis every year. Fly direct to Kittilä Airport and enter a region where locals believed the phenomenon to occur after a mythical firefox swooshed its tail across the night sky. While we can’t verify that, we can confirm that huskies can guide you on a night safari in your quest to see the Lights. Or book into an overnight ‘igloo’ to stargaze from the comfort of your bed.

Faroe Islands, Denmark

November to February is Northern Lights primetime on Denmark’s rugged Faroe Islands. Untouched nature and a low population mean those skies practically pop thanks to a lack of light pollution. Fly to the Faroe Islands via Copenhagen, Reykjavík or Edinburgh and then get ready to spy colours over snowy mountains (and also keep an eye out for puffins). Or venture towards the water’s edge in the coastal village of Viðareiði on the northern islands to see those emerald greens reflected. Many of the locals open up their homes for a cooked meal, which can be arranged through local tourist offices, so even if you don’t manage to spot the Lights, you can at least hear tales of their beauty. — Laura Richards
Drink in the island life

There’s a lot about Jersey that you might not know – but if you’re keen for adventure, let us spill the beans. From amazing ales in hidden bars to local ciders served in country pubs, it’s the island’s drinks that you shouldn’t skip out on.

That’s right, Jersey is a great place for a thirst-quenching break. It’s an hour from London and home to world-class ingredients, markets and passionate producers. But the bottom line? The place really does offer some seriously great drinking.

So if you wanna sip on the very best beverages, here are two local experiences that’ll have you going gaga for pint-sized Jersey.

Meet the cider-maker and his wife and visit Tennerfest
Whether you’re well-versed in cider-tasting or you don’t often drink it, getting closer to the production process of the tasty, apple-y stuff will definitely wet your whistle. Chat to the legendary Jersey duo behind La Robeline Cider (Richard and Sarah) at one of their events or pop-up stalls – Cider Shack, Sausage Hut and La Rôtissoire – to find out why they love the island and how they create the cider. They are also big fans of the autumnal event Tennerfest. It’s a local series of events where you can enjoy delicious, locally-sourced fare including seafood and black butter for (you guessed it) under a tenner. Our advice? Work up an appetite.


Find your hoppy place with the Jersey Ale Trail
Jersey knows its ales, from old-school local favourites to trendy crafts. Now, you can enjoy a bunch of award-winning ales and craft beers on the Jersey Ale Trail, as you make your way through a variety of respected pubs, bars and restaurants on the island. And not only that, you’ll also get to savour great local produce on your route, such as homemade pork pies at The Lamplighter in St Helier, seafood at El Tico Beach Cantina, and purity beers from micro-pub Biere Atelier. Besides, what could be better than sinking some bevvies whilst gazing out across the coastline? Sounds brew-tiful, doesn’t it?

Runs from the south at St Helier to the northern point of La Greve de Lecq. Year-round.

SEEKING A JERSEY GETAWAY?
You can win an island break for two, including flights and two nights at the beautiful Les Ormes Luxury Lodges in Jersey. To enter, visit www.jersey.com/freshly-served/experience

→ For more information on Jersey and its incredible food experiences, head to www.jersey.com/freshly-served

Jersey

SEEKING A JERSEY GETAWAY?
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Jersey
ESSENTIAL Montreal

Festivals, drag cabaret and cheesy chips

If you only do one thing
Wander through Old Montreal, founded by the first settlers of New France. Narrow cobblestone streets speak of the city’s European roots. Check out performers at Place-Jacques Cartier, see Inuit art at Galerie d’Art Images Boréales, or take in the glorious Gothic Revival Notre-Dame Basilica.

Dine in style
Time Out Market Montreal opens this month. Among 16 astounding eateries (curated by Time Out editors) you’ll find Québécois delicacies plus international grub from Montreal’s star chefs.

Eat on the cheap
You’ve got to try poutine – French fries covered in gravy and cheese curds. Virgins should visit La Banquise, open 24 hours a day. Greenspot is also worth a trip and doesn’t suffer from the same queues in the cold.

HANG OUT IN THIS HOOD
Explore the bustle of the main strip, Wellington Street, or relax in parks alongside the Saint Lawrence River in Verdun. You’ll get a warm welcome at La Petite Bourgeoise, a cheekily named 1920s B&B that retains all its old finishings while offering modern hospitality. Its location makes it a great base from where you can hail a taxi or ride a bike downtown.

Drink like a local
The only way you can legally drink in public places is by enjoying a meal with bevvies, so pack a picnic before you crack open a cold one. Or heat things up with a Flaming Zombie in kitschy Snowbird Tiki Bar.

Stay up late
Cabaret Mado, the premier drag cabaret destination, delivers the city’s wildest evenings. Shows are generally in French with the Gay Village’s diva monarch Mado Lamotte translating for Anglos if they ask nicely.

Soak up the vibes
Montreal’s a city of festivals. See the greatest at Quartier des Spectacles, the site of Just for Laughs and the International Jazz Festival during the summer. In winter, Luminothérapie’s huge and brightly lit art installations are scattered outdoors, and Nuit Blanche festival sees museums and venues open as late as 3am.

Get cultural
Part museum, part contemporary art space, part performance venue, the Phi Centre in Old Montreal also has a virtual reality garden and paintings of Jim Carrey. Fondation Phi up the street is a free-to-visit space that hosts famous artists from around the globe.

Take a day trip
The capital of the province, Québec City (three hours by car), is built on a breathtaking escarpment overlooking the Saint Lawrence River. World Heritage architecture creates a cobblestone streetscape that recalls Europe and is best seen by horse-drawn calèche.

Only in Montreal
Party in an underground enchanted forest. Soubois is a supper club by day before tables get tucked away for dancing to techno below the canopy of dancefloor trees.

By JP Karwacki
Who is Time Out Montreal Editor (lucky him!).

More city tips at timeout.com/Montreal

By JP Karwacki
Who is Time Out Montreal Editor (lucky him!).
Bonfire Night

Catch the last of the city’s sparkling fireworks displays for Guy Fawkes Night (as in, TONIGHT!)

Wimbledon Park Fireworks
See some ‘musical fireworks’ at this two-part show in Wimbledon Park. The first display, at 6.45pm, is set to tunes from ‘The Greatest Showman’, the other, at 8.30pm, has a soundtrack with an outer space theme to celebrate the fiftieth anniversary of the moon landings. Look out for fire and light shows from performers with names like Flame Oz and Halo, who’ll be warming up the crowd before the main event. Let’s hope those bangs can stay on beat.

→ Wimbledon Park. Tue Nov 5. £8.50, book in advance.

Waltham Forest Fireworks Spectacular
Waltham Forest continues to bang its London Borough of Culture drum by promising one of the biggest Guy Fawkes displays ever seen in E17. Get to Chestnuts Field to see the Walthamstow sky lit up like a chaotic Christmas tree. Clasp your mitts around a steaming paper cup of mulled wine and watch the fireworks split mid-air to music selected by DJ Mighty Atom.


Brunel Fireworks Night
The Brunel bonfire night claims to be hosting ‘one of the largest fireworks displays in the Uxbridge area’, a low-key but extremely honest boast. As it takes place on a university campus, there’s a bit more on offer than a few blasts of roman candles. Cue fairground games like a coconut shy and a penalty shoot out, plus a mini market selling many, many glow sticks. Most importantly, there’ll be a roaring bonfire. Ever dreamed of having a ritualistic burning of your uni thesis? Now is your chance.

→ Brunel University London. Uxbridge. Tue Nov 5. £5.

Trent Park Fireworks Night
Ever wondered what goes on inside the big buildings that live inside so many of London’s golf courses? Find out tonight at Trent Park Country Club, where you’ll find an explosion of sparks above the grounds. Go and find yourself a good spot on the grass.

→ Trent Park Country Club. Oakwood. Tue Nov 5. £10.

Southwark Fireworks Night
Southwark Park’s fireworks display is one of the few big, official Bonfire Night celebrations that didn’t take place last weekend, and is always extremely popular. The hectic pyrotechnics are usually pretty brief, but there’ll also be fire dancers and a kids’ funfair to keep folks entertained. Free for Southwark locals but it’s £8.50 entry for any Catherine wheel-chasing outsiders.

Can’t do tonight? Try these...

Kingston Fireworks Extravaganza
See the beautiful riverside town of Kingston upon Thames all sparked up. The eye-popping fireworks don’t begin until 8pm, but it’s worth making a day of it to explore the town’s historic marketplace. Grab some street food from the cute traditional stalls which are all gearing up for their festive makeover when the square transforms into a German-style Alpine village for Christmas.


Light Up the Night
Wembley’s massive (free) light-filled festival will mark both Bonfire Night and Diwali after both have passed, stretching out those celebrations a wee bit longer. Like most fireworks nights, there will be funfair rides, but this one will also feature a parade of illuminated butterflies, giant puppets and a five-metre-tall mechanical firebird. The light parade outfits have been designed by Mahogany, the creatives behind the splendid sculpture costumes seen at Notting Hill Carnival. This event will be almost as vibrant as that famous August bank holiday party – only this time you’ll definitely need to wear a jumper.


Not a fan of fireworks? Head here...

Below Stairs on Bonfire Night
LGBT Special
Are you, like an old Jack Russell, genuinely terrified by the whoosh, whizz and spatter of fireworks? Never mind. You can just spend Guy Fawkes Night hidden away from the unpredictable bangs at ‘Below Stairs’, a night of poetry and prose from LGBTQ+ writers at Blacks Club, a Soho members’ bar. Come out from under that table to hear work from poet Leilah Jane King and writer Namita Elizabeth Chakrabarty.

→ Blacks Club. Tottenham Court Rd. Tue Nov 5. £3, book in advance.
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Supported by BT
**Friday**

**Glow Winter Lights Festival**

See the quaintly Tudor Eastbury Manor shining with lanterns, projections and light installations at this community glimmer gala. This year’s theme is ‘illusion’, so expect plenty of trippy laser shows and dazzling art.

→ Eastbury Manor House. © Upney.
Fri Nov 8-Sat Nov 9. £5.

**LISTEN**
**Assembly: Christian Marclay**
Experience one of the intimate gigs curated by artist Christian Marclay (creator of ‘The Clock’). Each is inspired by the sounds that surround Somerset House.
→ Somerset House. © Temple.
Fri Nov 8-Sun Nov 10. £12.

**LEARN**
**Sound Systems, DIY Culture and 100 Years of Black British Music**
Black music expert Lloyd Bradley hosts this night of film, talks and music celebrating soundsystem culture.
→ Clapham Library.
© Clapham Common.

**WATCH**
**Borders and Boundaries**
Mark 30 years since the fall of the Berlin Wall at this film series exploring how borders have shaped people’s lives across the world.
→ Barbican Centre.
© Barbican. Fri Nov 8-Nov 27. From £12.

**BUY**
**Winter Drum & Bass Market**
Pick up exclusive tracks and rare finds from the best independent jungle and drum ‘n’ bass record labels.
→ House of Vans. © Waterloo.

**Saturday**

**Lord Mayor’s Show**

This huge procession (which turns 804 this year) kicks off at 11am at Mansion House with cadets, carriages, floats and marching bands moving through the streets.

**Southbank Centre Winter Market**

The annual riverside market is back for frosty season. Pick up festive food, winter drinks and gifts from its wooden chalets.

→ Southbank Centre. © Waterloo.
Fri Nov 8-Jan 5. £3.

**Sunday**

**DISCOVER**
**Tibet Film Festival**
See films made by Tibetan producers, directors and writers inside Tibet and in exile at this fest making its debut in London. Watch feature films, documentaries and shorts and hear talks from special guests.

**BROWSE**
**Queer Fayre Hoxton**
Shop for everything from prints and zines to badges and fetish gear at this market stocked by queer designer-makers and allies.
→ Colours Hoxton. © Old St.
Sun Nov 10. £3.

More fayres and fleas at timeout.com/markets
Immerse yourself in this interactive, family-friendly exhibition
FREE, booking advised during weekends and holidays

8 November 2019 – 1 March 2020

#YoungRebels

Billy and the Beast
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WALL

Thierry Noir and STIK

5 November – 1 December 2019

For years, the Berlin Wall represented a divided world. Two leading street artists unite to create one artwork to mark the 30th anniversary of its fall.

IMPERIAL WAR MUSEUM LONDON
iwm.org.uk

Ѐ Lambeth North ⚜ Elephant & Castle and Waterloo
WANT TO KNOW who’s pushing boundaries in London right now? Make way for NSF Crxss Platfxrm, a festival dedicated to today’s under-the-radar street cultures that’s taking over Peckham’s Copeland Gallery with music, art, film, dance, fashion and tech by emerging artists. The whole thing is curated Peckham native Ivan Blackstock, an artist and hip hop choreographer who’s worked with the likes of Dizzee Rascal.

Each night offers a line-up of performances from international and London-based artists, alongside exhibitions and film screenings. On Friday, catch sharp choreography from freestyle popping crew AIM Collective and tunes from Afrobeat artist Wavy The Creator, whose music is properly making waves in Nigeria right now. On Saturday, there’s rapper Lord Apex, the self-titled ‘Kate Bush of grime’ MIC (The Master of Inane Conversation), spoken word artist Isaiah Hull (who has already supported Kate Tempest and Skepta) and Ukrainian dance duo Liza Riabinina and Kate Luzan who fuse vogueing, contortion and hip hop in their performances.

Over the weekend, pieces by textile artist and ‘disruptive embroideress’ Nicole Chui, French visual artists Quentin Deronzier, street artist Karimah Hassan and more are on display. If you want to meet artists on the rise, this is where you’ll find them. See them now, before they blow-up in 2020. ■ Alexandra Sims
**WINTER POP-UPS**

**1. The Winter Forest**
Get some festive feels at Broadgate Circle, which is filled with wood cabins, twinkling lights and a thicket of 300 snow-covered trees. It’s playing host to seasonal events, live music, a brand new Everyman Cinema and a mighty line-up of food from the likes of Farmer J, Nyoke, Butterscotch and more.

**2. Winter at Skylight Rooftop**
The rooftop playground in Tobacco Dock has had an après skate bar makeover for frosty season. Head up to the former car park to find a rooftop ice rink, ice hockey shooting ranges, cosy igloos and huts where you can knock back mugs of mulled wine and feast on roasted chestnuts, and a changing programme of DJs.

**3. Winterland London**
Fulham Beach Club is ditching the sand and margaritas for fur-lined cabins and warming street food as it redecorates for winter with a ‘hygge ski chalet’ theme. Cosy up in festive igloos with mulled wine and feast on roasted chestnuts, and a changing programme of DJs.

**DRINK**

**1. Lidl Chateaux Noir**
Do you judge wine by its label? Focus on what’s inside the bottle at a ‘wine tasting in the dark’ hosted by Lidl. The idea is to put snobbery aside and let your senses find your perfect wine.
→ Noho Studios. Goodge St. Fri Nov 8-Sat Nov 9. £4.90, limited tickets on the door.

**2. The Chocolate Cocktail Club Winter Pop-Up**
‘Tis the season for gorging on booze-and-chocolate concoctions, so prepare for a serious sugar rush at this pop-up serving chocolate twists on classic cocktails. Chocotinis, chocolate G&Ts and chocolate shots are all on the menu, plus chocolate snacks to soak it all up with.

**EAT**

**1. Temper Soho’s Third Birthday**
The Soho basement smokehouse is turning three and to celebrate it’s throwing a ‘Three Beast Feast’. Tuck into plates of oak-smoked goat, pork and beef served with a selection of sides for just £25.
→ Temper Soho. Piccadilly Circus. Tue Nov 5. £25.

**2. Portobello Vegan Sundays**
Chomp on animal-free treats from top vegan traders at this weekly plant-based market with sounds from a local steel band.

**WATCH**

**1. Beyond Retro x Zodiac Film Club Presents: ‘Tangerine’**
Mark Transgender Awareness Week by watching Sean Baker’s brilliant film ‘Tangerine’, which follows a day in the life of two trans sex workers. There’ll be free drinks and all profits will go to ELOP, an LGBTQ+ mental health and wellbeing charity in east London.

**EXCLUSIVE**
Get tickets from £15 to a range of gigs at this year’s EFG London Jazz Festival – only with Time Out.

→ TIMEOUT.COM/EFG19

More frosty fun at timeout.com/christmas
Things to Do

**The Hoxton Cabaret Halloween Sex Workers Special**
See spook-season themed burlesque, drag, circus acts and comedy performed by people in the sex industry at this progressive cabaret.
→ Queen of Hoxton, Shoreditch High St Overground. Wed Nov 6. £20.

**Fat Positive Clothes Swap**
Size 16 or above? Trade in the old clobber sitting unloved at the bottom of your wardrobe and take home someone else’s pre-loved garms at this swap shop.

**Burnings, Butchery & Black Death: London’s Bloody Past**
London has one dodgy (and dark) history. Delve into its past of ghosts, body snatchers and slaughter (both human and animal) on this walk around the Smithfield area.

**Archives Tour: LGBTQ Collections**
Why was John Gielgud told to see a doctor and how many lesbian pulp fiction novels can one library hold? Bishopsgate Institute is a treasure trove of LGBTQ+ history. Learn about its extensive archives of cuttings, badges, banners and even a set of wizard’s robes on this tour.
→ Bishopsgate Institute. Fri Nov 8. £7.

**Games Library Night**
Go to play cutting-edge new games designed by Goldsmiths’ students; stay for talks from games journalist Jupiter Hadley and games creator Allan Cudicio who’ll discuss pre-colonial Africa in videogames.

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**N22 Open Studios**
Explore Wood Green’s Collage Artspaces and see painters, jewellers, printmakers and ceramicists at work. Join hands-on sessions or commission a bespoke piece.

**Tottenham Literature Festival**
N17’s festival of words continues this week. See poets Caleb Femi and Yomi Sode address the experiences of black boys and men in London at Poetry of the Mandem and listen to author Emma Dabiri talk about the history of black women’s hair. There’ll also be workshops, film screenings and a book market on offer.

**Carnaby Christmas Shopping Party**
See Carnaby Street’s ocean-themed, sustainable Christmas lights get switched on at 6pm. Then stick around for 20 percent off at more than 100 shops in the area, live music, DJs and lucky dips.

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**Tottenham Literature Festival**
N17’s festival of words continues this week. See poets Caleb Femi and Yomi Sode address the experiences of black boys and men in London at Poetry of the Mandem and listen to author Emma Dabiri talk about the history of black women’s hair. There’ll also be workshops, film screenings and a book market on offer.

**Carnaby Christmas Shopping Party**
See Carnaby Street’s ocean-themed, sustainable Christmas lights get switched on at 6pm. Then stick around for 20 percent off at more than 100 shops in the area, live music, DJs and lucky dips.

**Fat Positive Clothes Swap**
Size 16 or above? Trade in the old clobber sitting unloved at the bottom of your wardrobe and take home someone else’s pre-loved garms at this swap shop.

**Burnings, Butchery & Black Death: London’s Bloody Past**
London has one dodgy (and dark) history. Delve into its past of ghosts, body snatchers and slaughter (both human and animal) on this walk around the Smithfield area.

**Archives Tour: LGBTQ Collections**
Why was John Gielgud told to see a doctor and how many lesbian pulp fiction novels can one library hold? Bishopsgate Institute is a treasure trove of LGBTQ+ history. Learn about its extensive archives of cuttings, badges, banners and even a set of wizard’s robes on this tour.
→ Bishopsgate Institute. Fri Nov 8. £7.

**Games Library Night**
Go to play cutting-edge new games designed by Goldsmiths’ students; stay for talks from games journalist Jupiter Hadley and games creator Allan Cudicio who’ll discuss pre-colonial Africa in videogames.
MARTIN SCORSESE PULLS off a killer curveball at the beginning of the frequently electrifying, if over-stuffed, ‘The Irishman’. As The Five Satins’ ‘In the Still of the Night’ plays, the camera creeps forward... only this time it’s not through the Copacabana nightclub à la ‘Goodfellas’ but down a nursing home hallway. Is this where Scorsese’s gangsters end up? Only the unlucky ones, the film suggests. Adapted by Steven Zaillian (‘Schindler’s List’) from 2 crime memoir ‘I Heard You Paint Houses’, the 2-minute ‘The Irishman’ isn’t about still nights so much as the dying of the light that comes with old age. It’s also about the belated surge of guilt that comes at the end of a life of crime.

At least it is, eventually. When we first sidle up to the wheelchair-bound Frank Sheeran (Robert De Niro, building a performance that gets better and better), he’s a white-haired old timer looking back on his life. Just for a second, you wonder if he’s rambling to himself. He steers us back to a time in the late 1940s when, as a married World War II vet and union truck driver, he meets Mafioso Russell Bufalino (Joe Pesci, terrific) on the side of a Pennsylvania road. It doesn’t matter how many times Pesci calls De Niro ‘kid’ (and it’s several), nothing will sell you fully on Scorsese’s biggest gamble: digitally de-aging his cast so that they can play their thirtysomething characters. Everyone looks pinkish and puffy-faced, like a bunch of 50-year-olds who have only recently discovered hair dye.

After a while, you adjust, or rather, you get tired of probing the slightly off evidence of your eyes. There’s a lot of fun to distract you. ‘The Irishman’ is a movie of point-blank gunshots to the face and diner sit-downs, of bloody steaks and cigarettes and insults. As the plot settles into the relationship between Sheeran, a murderer for hire, and union leader Jimmy Hoffa, Scorsese springs on us his most wonderful surprise: a bug-eyed, verbally unleashed Al Pacino, having a ball as a man not quite drunk on his own power, but definitely well over the legal limit.

Scorsese has the time of his life letting the actors tear into a plethora of dumb arguments, often emerging with unexpected comic gold. There’s a fight about a purchased fish. What kind was it? How do you not know? Did you just ask the guy for ‘fish’? Another one is about the etiquette of wearing shorts to a high-stakes meeting. The excess padding of ‘The Irishman’ isn’t its talk,
Meeting Gorbachev

**WHAT IS IT...**
The life of the USSR’s final president – through the lens of Werner Herzog.

**WHY GO...**
For the bit with the slugs.

- Directors Werner Herzog and André Singer (PG)
- 91 mins.

MAVERICK GERMAN FILMMAKER Werner Herzog is full of surprises, so don’t be taken aback when his documentary about Mikhail Gorbachev, architect of Glasnost and Perestroika, is suddenly interrupted by a rogue posse of slugs. While tackling the collapse of the Eastern Bloc in the early ’90s, he notes in a typically dry aside how one Austrian news channel prioritised a story about beer-loving slugs over the ripping down of Hungary’s barbed-wire borders. Because hey, what’s the collapse of Communism next to a bunch of pissed-up gastropods on a tear-up?

Such surreal moments are Herzog’s stock-in-trade and they’re especially welcome here. For the most part, Herzog and co-director André Singer play it straight and respectful in ‘Meeting Gorbachev’ – almost too straight. It is clear from their interviews that Herzog is in awe of Gorbachev, and he gives the former Soviet leader an easy ride. Gorbachev is 88 and his answers come slowly and rarely very illuminatingly. Which must be why the film is more of a biography, told via archive footage and talking heads, than a sparky political ‘in conversation’ piece in the spirit of Errol Morris’s magisterial ‘The Fog of War’.

Thankfully, Herzog’s insight and dry wit elevate the film above mere Wiki-doc. And there is no denying that Gorbachev was a remarkable statesman, as well as a tragic figure ultimately brought down by his bold, reformist ideals. He is, it’s fair to say, even more interesting than an Austrian slug. ■

Dan Jolin

You could dub this high-school chamber piece ‘We Need to Talk About Luce’. Superficially, it’s about a black student protégé, Luce Edgar (Kelvin Harrison Jr), who we meet delivering the kind of awesomely assured speech that starts whispers of a POTUS in the making. But there’s a slightly scary sheen to his charm that hints at unpalatable depths. Then comes a pungent essay justifying political violence and a lockerful of illegal fireworks and the lustre starts to fade.

There are shades of ‘Get Out’ and ‘Six Degrees of Separation’ as the fallout touches on racial stereotyping and bias, although both films offer more elegant skewerings of liberal hypocrisy. Here, it’s the Eritrea-born Luce’s affluent adopted parents (Naomi Watts and Tim Roth) who are not quite as woke as they’d like to think. In a grim irony, they’ve renamed him Luce – ‘light’ – because they can’t pronounce his birth name. There are a lot of fractious domestic scenes but the trio of performances never quite gels. Roth furrows his brow a lot and pours glasses of wine, an overplayed motif for middle-class smugness, while Watts frets one minute and schemes ruthlessly the next. More interesting are the tense exchanges between Luce and his history teacher (Octavia Spencer), an Alabamian hellbent on educating this outsider in the realities of life as a black person in America. The upshot is an earnest race drama that occasionally flirts with turning into a sociopath thriller. You’ll kind of wish it did. ■

Phil de Semlyen

Though, but its tangents – duller echoes of earlier, better Scorsese moments. There’s too much driving and a couple too many whackings.

Nothing this misshapen ever flies – Scorsese once managed to make a movie called ‘The Aviator’ that was similarly overburdened – yet his all-over-the-place enthusiasm plays well against the material’s morbid mood. But in its final hour, ‘The Irishman’ becomes something truly memorable: a film about broken trust – in family and God. De Niro’s Sheeran, like the spiritually wrecked monks of Scorsese’s magnificent ‘Silence’, can’t even properly express his pain. When ‘The Irishman’ becomes about doubt and self-reflection, it’s as personal as a film gets. ■

→ ‘The Irishman’ opens Fri Nov 8 and launches on Netflix Nov 27.

By Joshua Rothkopf
Who has been digitally de-aged for this photograph and is actually 107.
FOR A CITY of film lovers, specialist movie bookshops are oddly thin on the ground in London – at least beyond BFI Southbank and Forbidden Planet. Say a big hello, then, to Ripley & Lambert, a trove of movie goodness recently opened round the corner from Dalston Junction. ‘Something for everyone’ is proprietor Catherine Staples’s stocking policy, so you’ll find movie scripts and Agnès Varda biographies, film theory doorstoppers and ‘Star Wars’ tomes. There’s a cosy café, quiz nights and a basement space for screenings. The only downside is that, for a shop named after two characters from the ‘Alien’ franchise, the shelves aren’t restocked using a power loader.

542 Kingsland Rd, E8 4AH. Dalston Junction Overground.

Borders and Boundaries
8–27 Nov
A film season exploring how man-made lines shape our lives, our communities and our world
Book now
The Aeronauts

IT’S HARD TO work out where facts end and the fantasy begins in this charming ballooning adventure set against a sweet version of Victorian London. The historic expedition the movie is all about – an attempt to break the world flight altitude record – did happen, just not quite like this. But you’ll want to suspend all disbelief, hold tight to the wicker basket and go along for the ride.

Eddie Redmayne is James Glaisher, a meteorologist, who, in 1862, really did travel closer to the stars than anyone had done before. He’s reserved but wonkishly enthusiastic about science, and regularly mocked by his Royal Society colleagues for believing that weather can be predicted. Redmayne’s ‘The Theory of Everything’ co-star Felicity Jones plays his pilot Amelia Wren, a daredevil balloonist with glitter in her bra and a tiny dog. Wren is an engaging amalgamation of genuine balloonists such as Sophie Blanchard and Margaret Graham.

The pair’s ascent is tracked in very close to real time, the minutes ticking by as the balloon rises and rises. There are beautiful moments as the pair pass above the clouds to find a sea of fluttering butterflies and a circular rainbow. But the tension ramps up as the air thins while the temperature drops, and the frequent moments of peril are breathtaking in a very literal sense. Flashbacks reveal the struggle to get the basket off the ground at all and the widowed Wren’s desperately sad backstory, before incredible feats are required to pair, and their scientific discoveries, back to earth.

A Dog Called Money

WHAT IS IT... music doc is designed to let the audience into Dorset rock god PJ Harvey’s creative process as she records her 2016 album ‘The Hope Six Demolition Project’. In reality, it’s a mix of loose studio scenes and footage of her wandering around Kosovo, Kabul and Washington, which photojournalist-turned-director Seamus Murphy shapes into heavy-handled visual commentary about geopolitics.

WHY GO... Harvey’s uncanny impression of Tricky.

Driven

WHAT IS IT... A true-life crime caper about car designer John DeLorean.

WHY GO... It’s like an alternative ‘Back to the Future’. With dodgy wigs.

A true-life crime caper about car designer John DeLorean is – famous for manufacturing the gull-winged sports car that takes centre stage as Marty McFly’s ride in ‘Back to the Future’. It takes as its hook DeLorean’s 1982 arrest and trial for cocaine trafficking, and gives us his cheery neighbour Jim Hoffman (Jason Sudeikis) – an FBI informant who turned DeLorean over to the feds – as our smiling guide to this world. Sudeikis plays Hoffman as an overly friendly, bumbling everyman, while Lee Pace gives us a paper-thin portrayal of DeLorean in a performance which amounts to little more than a staccato drawl and a habit of staring off into the middle distance like a guru.

You can see the attraction of this story: the pool parties, the glamour, the betrayal. But the tone of ‘Driven’ is wildly off, hovering somewhere between comedy and thriller. It tells us next to nothing about DeLorean and relegates the story of his failed car to the odd clip seen on TV in the background, preferring to stick with the uninteresting friendship between him and Hoffman. And it just can’t be overstated how terrible the wigs and clothes are. It’s like someone got hold of all the wardrobe rejects from ‘Boogie Nights’ and built a movie around them. It takes all the will in the world not to imagine jumping into a scene and ‘accidentally’ knocking all the precarious-looking hairpieces off the actors’ heads.

Dave Calhoun
21 ways Lizzo is simply too iconic for words

(Why 21? Blame it on my juice, baby...) Illustrations Matthew Brazier

This Year Melissa 'Lizzo'

Jefferson took a DNA test... yup, you guessed it: turns out, she really really is 100 percent that bitch. As the 31-year-old prepares for her biggest London headline show yet, here's a glut of reasons why the US singer-songwriter and all-round force of nature totally owned pop in 2019.

1. Her song 'Truth Hurts' reached Number One in the US, nearly two years after it was first released.

2. She calls her fans the 'Lizzbians'. Low-key genius, tbh.

3. Her flute has its own Instagram account with 265,000 followers. Or should that be woodwinstagram?

4. She paid tribute to 'Sister Act 2' – definitely one of the greatest sequels of all time – in her performance of 'Juice' at this year's MTV Movie Awards. That means Whoopi Goldberg has to be a shoo-in to star in Lizzo's next video, right?

5. She appeared in 'Hustlers' and easily matched J.Lo and Cardi B for superstar charisma.

6. She collaborated with actual Missy Elliott on trap jam 'Tempo', and forward-thinking pop queen Charli XCX on 'Blame It on Your Love'. Legends stan legends.

7. 'Good as Hell' became a hit in the UK – more than three years after it was first released. And now Ariana Grande's jumped on a remix, sending it into the top ten.

8. She made 'bye bitch' a thing. But it only really works followed by an iconic Lizzo cackle as someone drives you away in a golf buggy.

9. She's a classically trained flautist who's played the flute in a strip club. Next step: Lizzo and the Royal Philharmonic Orchestra launch a residency at Metropolis in Bethnal Green?
‘Truth Hurts’ helped to popularise the term ‘100% that bitch’ – coined by singer Mina Lioness – to such an extent that Lizzo tried to copyright it.

She’s an advocate for body-positivity who refuses to be patronised. ‘When people look at my body and be like, “Oh my God, she’s so brave,” it’s like, “No, I’m not, I’m just fine. I’m just me. I’m just sexy,”’ Lizzo told Glamour magazine. ‘If you saw Anne Hathaway in a bikini on a billboard, you wouldn’t call her brave. I just think there’s a double standard when it comes to women.’

She used Twitter to audition to play Ursula in the ‘Little Mermaid’ reboot. Melissa McCarthy got the role, but Lizzo will always be Ursula in memeland.

Her song ‘Juice’ features the line ‘I’m the pudding in the proof’, which doesn’t entirely make sense but sounds iconic anyway. It also features the equally iconic line: ‘No, I’m not a snack at all. Look, baby, I’m the whole damn meal.’

She’s such a boss on stage that she’s gone from performing at 350-capacity Omeara last year to 5,000-capacity O2 Academy Brixton this year. After Lizzo’s amazing performance at the MTV VMAs in August, Rihanna slid into her DMs to say she’d ‘fucked the stage like it was her side bitch’.

This year’s ‘Cuz I Love You’ album is actually Lizzo’s third, so she’s proof that the music industry can still produce a slow-burning success story. Oh, and it should never be forgotten that she named her debut album ‘Lizzobangers’.

She served some legendary lewks in her Billboard cover story. Put it this way: where ordinary mortals might wear a basic flower crown, Lizzo wears a bloomin’ huge horticultural headdress.

She also smashed it on the red carpet at the Met Gala in a resplendent pink-and-white Marc Jacobs feathered cape that she also wore to sashay through JFK airport the next day. Casual.

BIG NEWS

Junction 2
testival looks hawt for 2020

Doff your bucket hats at this first announcement!

ONE OF THE slow-burning success stories of London’s summer dance music scene has been Junction 2 – a west London dance music festival, held under the M4 motorway, close to Boston Manor tube in Brentford. Since 2016, it’s scooped up techno fans from far and wide, thanks to a shit-hot bookings policy and a site that allows people to really let rip.

There’s J2’s iconic main stage, cheekily situated under the actual bloomin’ motorway. There are also four more, including the Woods – a genuinely green haven which sees DJs playing in a tree-lined clearing – plus the Stretch, the Bridge and the Warehouse.

The first part of J2’s line-up has just dropped and it’s already looking like a vintage year. After curating a kick-ass night at Printworks recently, UK dance dreamer Jon Hopkins will be playing his only London live show of 2020 on Friday. He’s joined by the resurgent Hessle Audio crew – made up of Ben UFO, Pangaea and Pearson Sound. Four Tet will be joining the Friday force, as will everybody’s favourite house music goddess, Honey Dijon. There’s also a rare festival showing from cultish Italian techno hypnotist Donato Dozzy, plus Avalon Emerson, who in fact will be playing both days as a J2 resident. Along with the Californian beat-dazzler, Saturday also sees Berghain resident Ben Klock join Adam Beyer, Amelie Lens and Dax J. There’s more to be announced over the next few months, but consider us officially in the manor next June.

Oliver Keens

GIGS AND CLUBS

See that empty diary? Please fill it

Slav 4 U
LGBTQ+ hangout
The Glory hosts its first ever celebration of Polish pop divas. Down a couple of shots of Żubrówka and you’ll have no regrets.
→ The Glory. Fri Nov 8.

World Unknown 10th Birthday
What an insane ten years it’s been. WU is simply one of London’s most influential clubs, blessed with a renegade, off-grid spirit –via leader and musical guru Andy Blake, plus also its loyal army of devotees. Register on the mailing list for info.
→ The Glory. Fri Nov 8.

Afriquoi
Back after a hot minute away from London’s stages are this epically uplifting, clubby-yet-live African dance band. Congolese guitar, Gambian kora, beats that thump... they’ve got it all, basically.

London Contemporary Music Festival
Growing steadily into one of London’s most wide-eyed and adventurous annual music series, LCMF returns to the unique concrete lair close to Madame Tussauds for ‘Witchy Methodologies’, a series of events including Cosey Fanni Tutti’s first London date in three years, plus the works of Chopin and Liszt as interpreted by a medium.

Circoloco
The Balearic beatmeisters host a huge show in north London featuring Seth Troxler, Gerd Janson, Jobs.Jobse and more.
→ The Drumsheds. Dec 14.

Ruthie
The rising star plays after dropping her ‘Universal Heartbreak Now’ EP.
→ Servant Jazz Quarters. Dec 16.

The Pigeon Detectives
Following a two-year hiatus, the Leeds gents head out on a 15th anniversary tour.

Kew the Music
James Blunt, Jack Savoretti, Will Young, James Morrison and Gipsy Kings are the first headliners announced for the fab six-nighter in the Royal Botanic Gardens.

More at timeout.com/gigs
The Antipodes

by Andrzej Łukowski

YES, THE WORLD is awful. But on the plus side, the National Theatre is currently averaging one new Annie Baker play per year, and that’s something to cling on for. ‘The Antipodes’ – which is having its UK premiere in a production co-directed by Baker herself and designer Chloe Lamford – is utterly, gloriously out there and will doubtless horrify some people. It is by some measure the US playwright’s most overtly surreal work to date. That’s not to say it feels any stranger than last year’s haunting epic ‘John’. But it does shed the façade of realism that has defined Baker’s previous work.

Eight people sit around an enormous oval table. They’re a mix of Brits and Americans plus an Irish PA. And they are… well, what are they doing?

All that can be said for sure is they’re locked in an endless brainstorming session, though for what is never clear. As the play begins they’re idly tossing about names of mythical monsters; as it wears on, Conleth Hill’s bearish, indefinably menacing boss Sandy encourages them to share stories about losing their virginity, or their greatest failure.

Although he looks increasingly frazzled, Sandy seems to be the only one who can actually leave the room, aside from his PA Sarah (the reliably funny Imogen Doel), who in one of many droll visual gags sports a drastically different outfit every time she pops in. There is a clear echo of Beckett or even Pinter here, but the language is completely different: everybody talks languidly, naturalistically; the tone is often dark, but willfully shifts from absurd to banal to excruciating to very silly.

The constant thread running through is that they’re all desperately trying to come up with a decent story. But why exactly?

The deliberately central irony of ‘The Antipodes’ is that while its characters are obsessed with telling stories, it remains entirely unclear what is happening here. Is this real? Are they trying to write a TV show? Start a religious cult? Are they dead? Divine? Living in a post-apocalyptic world? Dunno. But it is made up of endless smaller tales, some creepy, some bathetic, some profound, some upsetting, many all of them at once. Stuart McQuarrie is haunting as Danny M2, whose superficially feeble yarn about some chickens is inefably disturbing. Conversely, Doel’s Sarah rattles off a macabre, impossible story from her childhood with a breezy enthusiasm that renders it hilarious.

If ‘The Antipodes’ is concerned with any one thing, I suppose it’s the subjective nature of reality. But, you know, it’s also a good laugh, blessed with a superb ensemble cast. It’s an existential drama about how objective reality is a sham, that is also a pretty funny comedy about some dudes in a pitching meeting. In between those poles, it crams in whole worlds.

WHAT IS IT...
Eight people are trapped in an endless pitching meeting in the latest from Annie Baker.

WHY GO...
It’ll make your Monday morning stand-up look even dudier than usual.

£15-£71.
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A Unicorn Production

OSCAR WILDE’S THE CANTERVILLE GHOST

Adapted by Anthony Weigh
Directed by Justin Audibert

OPENS THIS WEEKEND

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Supported using public funding by ARTS COUNCIL ENGLAND
**On Bear Ridge**

**BEAR RIDGE STORES** is out of chicken. Well, technically, it’s out of everything – but Ed Thomas’s play is all about the gentle fictions its Welsh owners rely on as they fight off loneliness on the edge of a post-apocalyptic wasteland.

Rhys Ifans spends most of this play stomping about in a blood-spattered butcher’s apron, periodically accenting his frustrations with the jab of a meat cleaver; but underneath the posturing he’s as tender as a filet mignon. He’s deeply in love with his wife Noni (Rakie Ayola), who has an almost mystical ability to calm him. Together, they escape reality down the remembered corridors of the shop’s glory days. Thomas’s offbeat, Beckettian dialogue movingly itemises the tiny things that people in crisis hold on to: Noni’s cupboard of trinkets, John’s carefully preserved trousers. Beanie-wearing slaughterman Ifan William (Sion Daniel Young) interrupts this couple’s reveries, reminding them of the son they’ve lost. And then The Captain bursts in; Jason Hughes posturing he’s as tender as a filet mignon. He’s offlima, Boulter’s production feels over-egged.

‘On Bear Ridge’ has moments of violence but really these are very, very nice people, guardians of a non-specific time and place where the ‘old language’ was in every mouth, community was everything, and everyone was welcome to sit round the same warm fireside. Outside, armies rampage and snow falls hard on jagged rocks. Inside, any moments of conflict are glossed over with a cheerful ‘No, you’re all right, no problem’. Maybe there’s something a little too sweetly nostalgic about this portrait of ‘the old ways’. But Vicky Featherstone’s haunting production also feels like a fairly explicit conversation with the stories we tell ourselves in times of crisis, showing that, in an increasingly reactionary society, nostalgia can be progressive as well as regressive. Its cinematic staging creates a gloriously detailed shop-world that’s gradually dismantled, piece by piece, to leave only desolation. There’s nothing much new about this lament for lost rural identity, but it seeps into you like warm blood seeping into the grain of a worn butcher’s block. ■ *Alice Saville*

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**Ghost Quartet**

**WHAT IS IT...**

Cult US songwriter Dave Malloy’s haunting gothic song cycle.

**WHY GO...**

Dazzling songcraft, dazzling new theatre.


**Dirty Crusty**

**WHAT IS IT...**

AMERICAN PLAYWRIGHT CLARE Barron’s ‘Dance Nation’ won fans with its goofy, dark but essentially warm portrait of a pre-teen dance troupe. Her follow-up is a much grimmer, stickier thing, and no amount of ballet can make it pretty. As the title suggests, its 31-year-old protagonist is extremely filthy, but twice-worn underwear is the least of her problems. Played by Akia Henry, Jeanine is going through the kind of rough time where she makes inexplicable decisions. One of those is dating Victor, a ‘nice guy’ who won’t take a single step outside his comfort zone (a nipple tweak goes down very badly) but who forces her to go outside hers. The other decision is more benign: Jeanine catches a glimpse of Synda practising her pirouettes, and decides to ask her for ballet lessons. ‘Dirty Crusty’ shows how extremes can coexist in one life: vaulting beauty, depressed filth and sexual violence. But it builds to depictions of abuse and self-harm that feel clumsy and unearned. I guess the bleak meandering randomness of Barron’s narrative echoes the sense that Jeanine’s lost control of her own life; but at the same time, what’s the point of showing it all if she’s never allowed any introspection? ‘Dirty Crusty’ ends with a ballet sequence that’s so hilarious, so adorable, that you almost forget what’s gone before. But this superficial spray of magic isn’t enough to give it coherence, to stop it all feeling like a heady, weird, bad night out that you look back on and think: What was that about? ■ *Alice Saville*
Theatre & Dance

NEW SHOWS
THE HOTTEST THEATRE OPENINGS THIS WEEK

WEST END

The Sleeping Beauty
Petipa’s endlessly romantic ballet classic is back for Christmas.
→ Royal Opera House.
Ο Covent Garden. Thu Nov 7-Jan 16 2020. £30-£145.

Superfan
Kids and adults share the stage in this avant-garde circus show.
→ Barbican Centre, The Pit.
Ο Barbican. Thu Nov 7-Nov 16. £18

The Taming of the Shrew
The RSC’s gender-swapped production adds new bite to Shakespeare’s fierce battle of the sexes.
→ Barbican Centre.
Ο Barbican. Tue Nov 5-Jan 18 2020. £10-£59.50

OFF-WEST END

Gaping Hole
Astrotelling experiment by Rachel Mars and Greg Wohead.
→ Ovalhouse. Ω Oval. Fri Nov 8-Nov 23. £16, £10 concs.

The Great Gatsby
A staging of the classic magical realist novel.
→ Immersive LDN. Ø Bond St. Until May 31 2020. £29.95-£39.95.

The House of the Spirits
Kathryn O’Reilly’s story of sisterhood and childhood trauma.
→ Old Red Lion. Ø Islington. Tue Nov 5-Nov 30. £15.50, £12.50 concs.

Poisoned Polled
Alick Glass’s new musical about a con artist in booming ‘30s Hollywood.
→ The Other Palace. Ø Victoria. Tue Nov 5-Nov 14. £20

Reputation
Alick Glass’s new musical about a con artist in booming ‘30s Hollywood.
→ The Other Palace. Ø Victoria. Tue Nov 5-Nov 14. £20

Shadows
Norwegian experimental theatre legend Jon Fosse uses video footage and six voices to explore mortality.
→ The Coronet Theatre.

Spiderfly
John Webber’s debut play follows a couple caught up in lies and power plays.
→ Theatre 503. Ø Sloane Square. Wed Nov 6-Nov 30. £17-£18, £5-£12 concs.

Sydney & the Old Girl
Miriam Margolyes plays a mother who’s trying to keep her son’s grubby mitts off her money in Eugene O’Hare’s comedy.
→ Park Theatre. Ø Finsbury Park. Until Nov 30. £18.50-£32.50, £15-£23.50 concs.

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TOP-SELLING TICKETS
‘Buddhism’

★★★★★

WHAT IS IT...
A history of one of the world’s big religions.

WHY GO...
It’s visual nirvana.


IT CAN BE hard to see sometimes, but there are other ways to live. We’re all so focused on trudging through the swamp of our everyday lives – on our careers, families, stresses, hobbies and drinking habits – that it can feel like that’s all there is. But this in-depth, absorbing show about Buddhism at the British Library is here to smack you around the head a bit and make you see that there are other paths (eight of them, actually).

In deep-red rooms filled with bird sound, sacred chanting and the tinkling of flowing water, the British Library takes you on a journey through the texts and objects of one of the world’s biggest religions. It starts with gorgeous, long, folded illustrations from Burma. The collection is eye-popping – all shimmering golds, flowing blues and earthy reds. Across the panels we learn about the Buddha’s journeys and teachings, about life and rebirth, compassion and suffering. Every text glimmers with light and the promise of a better way to live.

Scrolls and palm leaf manuscripts take you through Buddhist cosmology and philosophy. A fierce black protector deity writhes on a sixteenth-century Tibetan scroll, and a mountain bursts out of the sea in a beautiful Thai painting. Buddhism was – and is – huge, spanning massive chunks of south and east Asia. So the work is as varied as you’d expect: small and intricate or big and bold, brightly colourful or monochromatic.

Obviously, summing up a whole religion – a whole culture – in a few rooms is impossible, and a lot of this requires more than just a few hours’ attention to grasp, so I can’t say I left feeling much more enlightened or educated than when I went in. But by the time you’ve hit the singing bowl on your way out and its tones have followed you on to Euston Road, you’ll just be glad to have had a chance to crawl out of the swamp of your everyday life for a little while. You might not actually start walking a different path, but it’s nice to know the option’s there.

By Eddy Frankel
Who’s going to get absolutely screwed by karma.

November 5 – 11 2019 Time Out London
‘Tutankhamun: Treasures of the Golden Pharaoh’

FROM ITS DISCOVERY CHANNEL-STYLE intro to its blingy sort-of catalogue, this show of 150 artefacts from the tomb of Tutankhamun feels like it would be more at home in the Bellagio in Vegas than in the venerable British Museum. And that’s okay. There’s not a whole lot of new scholarship here: this is the greatest hits. A century after the discovery of these extraordinary objects by archaeologist Howard Carter in 1922, this world tour will be the last time they will be seen outside Egypt. Time to get booking and gawping.

Usually the alien sumptuousness of ancient Egypt is diluted by a lot of historical/political/geographical chat. Not here. Here you just get the journey of the young dead pharaoh Tutankhamun into the afterlife with its attendant rituals. Reduced to that simplicity, it’s suddenly quite human, childlike almost. From a small gilded bed to a doll-like entourage of workers to accompany him into the hereafter, everything seems in inverse scale to the gigantic power the pharaoh wielded. In death as in life, Tutankhamun is presented as boy warrior, boy explorer, boy hunter, boy king, fearlessly navigating the netherworld, his tomb a teenage bedroom full of charged symbols.

It’s not all sparkly stuff. Yes, the golden statuettes, jewellery and other grave goods retain their amazing power, a power that saw Carter damage the pharaoh’s corpse in his haste to prise them off him. But there’s more humble stuff: a delicate case for pens and a selection of clubs and boomerangs seem inadequate provision against the perils of the afterlife. Their arid entombment has left these objects amazingly undamaged, but also preserved their shattering strangeness. The corpses of two stillborn babies were buried alongside Tutankhamun, offspring from his marriage to his full sister. If there’s one thing this show tells us, it’s that if we think we truly understand it, we’re kidding ourselves.

It’s also sending a message. The cult of ancient Egypt is entering a new dynasty, one in which you’ll have to go and see it in person, or experience it virtually. After a century of worshipping this ‘treasure’ while also sort of considering it everyone’s cultural property, that feels like a line in the sand. ■

Chris Waywell

WHAT IS IT...
The stunning ancient treasures of the boy king.

WHY GO...
Tut at the price, sure, but this is your last chance to see these objects before they go home for ever.

📍 Saatchi Gallery,
Steele Square,
Until May 3 2020.
From £24.50.
‘PlayWell’

REMEMBER WHEN GOING out to play was a legitimate part of your day? Not just legit, but the best part? Well, the Wellcome Collection’s latest exhibition takes playing seriously. Not so seriously that it kicks the fun out of it, but seriously enough to make a strong case for why playing is – wait for it – fundamental to good child development (yeah, take that, Protestant work ethic, up yours, increased homework hours).

The show starts with a section full of documentation on the great minds who realised children should be seen and heard playing merrily. People like Friedrich Froebel, inventor of the kindergarten, and Loris Malaguzzi, pioneer of the Reggio Emilia Approach, which encourages imagination and experimental learning.

It then moves on to how toys and games reflect society (Barbie, unsurprisingly, comes off badly) and sometimes shape it for the better, such as the Toys Like Me range featuring dolls who happen to have disabilities, but not as the centrepiece of their stories.

We then get adventure playgrounds, outdoor ‘roaming’ areas and finally, the digital revolution – all told through photos, videos, diagrams, letters and crucially, a soft play area filled with abstract plasticky blobs. The benefits of play, especially outdoor unstructured play, are clearly presented but on the whole the show avoids pushing a doom and gloom narrative of ‘and now we all play videogames and die young, fat and depressed’.

It’s also peppered with unexpectedly fascinating tidbits. Like ‘24/7’

IF THERE’S ANYTHING old people love talking about it’s how young people spend too much time on their phones. Sound familiarly tedious? Well, stay away from ‘24/7’ at Somerset House, because it’s that conversation in exhibition form.

The exhibition sees itself as a ‘wake-up call for our non-stop world’. Separated into zones themed around different parts of the day, you start with waking up to bright lights, meander through work, play and surveillance and then end the whole thing tucked up in bed.

There are some fantastic works of art here. You could spend hours with Pierre Huyghe’s throbbing tower block video; Addie Wagenknecht’s make-up/online security tutorials are hilarious and acerbic; Thomson & Craighead’s flickering, constantly updated railway board of live internet searches is uncomfortable and addictive. And that’s just the tip of it.

But it’s so hard to figure out what connects all of this. Some of it is about work, or surveillance, or terrorism, or sleep. There are eight exhibitions happening at once. There’s just so much being said, with so much stuff, that it’s overwhelming and incomprehensible.

The thing is, life is hectic and dizzying enough without having an exhibition moralise at you. And in a world of ecological disaster, despotic regimes and Boris Johnson, is the fact that I want to play Pixel Starships before I go to sleep really that big a deal? ■ Rosemary Waugh
Dining rooms with a view

Summer’s over, but you can still have a sunny lunch – or a romantic skyline dinner – if you pick a place with a view.
Here are a few of our top spots.

The one with an indoor garden vibe
Boundary Rooftop
Boundary is no City skyscraper, but its bar and grill provide a year-round roof space tailor-made for whiling away a few idle hours. In winter months, cozy under the weatherproof pergola among the pretty citrus trees and twinkling lights, then warm yourself from the inside with something from the sunny Med-leaning menu.

→ 2-4 Boundary St, E2 7DD.
Shoreditch High St Overground.

The one with epic loo views
City Social
Up on the twenty-fourth floor of Tower 42, Jason Atherton’s high-rise City outpost is a not just another swanky spot within the super-chef’s empire: it also boasts wraparound views of the metropolis. Go on a Friday or Saturday, when there are fewer suits in the room, and bag one of the covetable booths if you can. And don’t forget to spend a penny...

→ Tower 42, 25 Old Broad St, EC2N 1HQ.
Liverpool St.

The one that’s open all hours
Duck & Waffle
High up on the fortieth floor of Heron Tower, Duck & Waffle wins the prize for the most alarmingly close-up views of the Gherkin imaginable. Diners wander around the glass-panelled room to gawp at the panorama before they eat. Open 24/7, the food here is both rich and eclectic (from duck on a waffle to barbecue pigs’ ears, spiced ox cheek doughnuts or twice-baked soufflés).

→ 110 Bishopsgate, EC2N 4AY.
Liverpool St.
The best one in the Shard

Hutong

Halfway up the Shard, Hutong needs more than just a ‘ni hao’ as an introduction, unless you’re familiar with the original in Hong Kong. A glitzy, high-end Chinese restaurant with Old Beijing decor, it offers upscale regional food with a side order of magnificent views. The dining room, incidentally, is at its best after dark.

→ 33, The Shard, 31 St Thomas St, SE1 9RY.
→ London Bridge.

The one with park views

Min Jiang

Arguably the least-publicised restaurant-with-a-view in the capital, Chinese aristocrat Min Jiang resides on the tenth floor of the Royal Garden Hotel. Its long dining room gives a panorama of Hyde Park, although all eyes quickly turn to the house speciality – whole Beijing duck presented in at least three ways (including the classic pancakes), over two rounds.

→ 2-24 Kensington High St, W8 4PT.
→ High St Kensington.

The one for a very hot date

Sushisamba

Occupying the heady heights of the Heron Tower, this Brazilian-Japanese dazzler might not be in the building’s loftiest slot (that honour goes to Duck & Waffle, its vertical neighbour), but it’s top dog when it comes to glitz. Just add thrilling expense-account fusion food – for the best dishes, go more sushi than samba – plus fab cocktails, premium sakes and simply stunning views.

→ 110 Bishopsgate, EC2N 4AY.
→ Liverpool St.

More superb skyline at timeout.com/views
WHEN JUDGING A restaurant by its menu, there are a few general truths. Like: the greater the number of cuisine types, the lower the quality of the cooking. And: novelty ingredients are rarely a good sign. Neither, for that matter, is labelling small plates, if they don’t come from Spain, as ‘tapas’. But every so often, a place comes along that stuffs the rule book in the shredder. And that place is Gamma Gamma.

Not only does this Soho spot serve what it calls ‘pan-Asian tapas’ (shudder), it has also put a few safari animals on the menu, like they got lost on the way to Lidl and ended up at the zoo. But it turns out, the chefs here can really cook.

There was a small plate of zebra tataki — served on a striped plate, no less — the rare meat cut into wide, pink-middled bands. If frogs taste like chicken, then zebra tastes like beef. But it had also been prettily arranged with quarters of perfectly judged, soft-centred egg, plus alternate blobs of sriracha jelly and wasabi mayo, giving it the tang and piquancy of a terrific steak tartare.

As it happens, the more prosaic dishes shone brightest of all. Like a fiery and nicely sour Sri Lankan fish curry, fat with juniper and coriander seeds, and a delicate yuzu-and-soy-laced parcel of salmon sashimi, avocado and cucumber. Sure, the setting is a tad Soho-by-numbers (wood floors, exposed bricks, girders) and the crowd a bit touristy. But staff are a delight. And so, in fact, is the food.

**WHAT IS IT**
A pan-Asian small plates restaurant with a ‘wild’ menu.

**WHY GO**
For zebra. Or kangaroo. Or just a really great fish curry.

**BOOK**
timeout.com/restaurants
-> 6 Greek St, W1D 4DE.

**EXCLUSIVE**
Three dishes and bottomless prosecco at the four-star House of Ho: all for just £25.

Dinner for two with drinks and service: around £95.

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**BOXPARK WEMBLEY** says:
‘Boxpark brings together 20 street food vendors, three bars and some great entertainment to Wembley Park. Expect everything from burgers to sushi, and – like its older siblings in Shoreditch and Croydon – a calendar of pioneering events that reflects local culture and community.’
18 Olympic Way, Wembley Park, HA9 0JT.

**THE HALAL GUYS** says:
‘The Halal Guys are pioneers of American Halal Food, serving sandwiches and steaming platters of chicken or gyro over rice, with their famous white and hot sauce. With restaurants in Earl’s Court and Leicester Square, you can discover why their food cart lines are the longest in New York.’
14-15 Irving St, WC2H 7AU.

**THE BROWN COW** says:
‘Blending capital chic with rustic charm, guests can relax at The Brown Cow whilst sipping on a selection of craft beers and fine wines, and dipping into the fondue sharing experience. The local and seasonal produce board boasts the ultimate in fresh fish and cuts of meat such as côte de boeuf.’
676 Fulham Rd, SW6 5A.
Let me guess. This place sells quality chops?
It does. Historically, London’s chop houses have been places to go for a decent meaty meal, in a room that’s smarter than a pub, but more casual than a restaurant.

So it’s pretty traditional?
Yes and no. The QCH may be celebrating its 150th birthday this year, but its notion of serving ace food in an atmospheric space was way ahead of its time.

How atmospheric are we talking?
Oh, bistro tables for pairs or – if you go in a group – dark wooden church pews. Plus chequerboard floor tiles, low lighting, retro tunes and lively chatter.

Sounds lovely. How about the food? Loadsachops?
Just lamb or (beautifully cooked) pork on the night of our visit, plus three kinds of steak (sirloin, bone-in sirloin, or rib-eye, £48–£85). But we prefer the rest of the ‘fashionable-trad’ Brit menu: not only are these dishes better value, they’re skilfully brilliant. High points included a light and lemony ‘game tea’ and a pair of melt-in-the-mouth, crunch-coated Swaledale lamb croquettes (both £4). Or fresh-to-the-point-of-sweetness Devon crab smeared over thick toast. Next time, we’ll get one of the game pies (around £4), too.

Any other tips?
If there’s no room at the inn, try the equally vibey deli-cum-wine-bar two doors down, from the same team.

Tania Ballantine
Dinner for two with drinks and service: around £120.

Love it? Tell us at timeout.com/restaurants

WAVE (We Are Vegan Everything)

The first thing that hits you about WAVE – aside from its ridiculous name – isn’t the small but all-vegan menu, it’s the tropical-meets-Scandi interior. Both chic and cosy, it invites long, lingering lunches of veg-heavy bowls, simple snacks and mighty-looking freakshakes.

A Golden Roasted Salad arrived crying out to be photographed (as does most of the food) and tasted every bit as good as it looked. A dish of roast cauliflower was equally lovely, balancing the creaminess of a coronation-ish sauce with the sharpness of pomegranate and orange. And the Brekky Bowl (essentially a posh vegan fry-up) was also decent, the juicy mushrooms and sautéed kale boosted by nutritional yeast and pesto.

Desserts, though, were mixed. A cinnamon bun was nicely fluffy, but a stack of pancakes, despite rich toppings, was far too dry. And the ‘enhanced Wave coffees’ were equally disappointing. The java itself was good, but additions (peanut butter and, separately, turmeric and cacao) were bland, and one came without the advertised cinnamon.

It might not be the ‘everything’ you’d hoped for, but stick to savouries and this is still a strong shout for a stylish vegan lunch.

Tristan Parker
Lunch for two with soft drinks and service: around £55.

WHAT IS IT...
A trendy vegan café from the Cupcakes and Shhht team.

WHY GO...
For anything with ‘roast’ in the name. It’s what they do best.

11 Dispensary Lane, Mare St, E8 1FT. Hackney Central rail.
Fourpure Basecamp

BAR OF THE WEEK

** Fourpure Basecamp **

* ON A COLD autumn evening, a taproom might not seem like the obvious destination for a drink. There are no roaring fireplaces, the trestle tables that adorn any outside areas have long been stowed away, and the industrial setting can feel a bit cold – both literally and figuratively. But the warm welcome at Fourpure’s new taproom makes up for its lack of log burners.

Located on an industrial estate, past rival builders’ merchants Screwfix and Toolstation, Fourpure is technically part of Bermondsey’s renowned Beer Mile – although it’s on the outer reaches compared to other breweries rubbing shoulders along Enid and Druid Streets. But there are enough beers to explore in plenty of space that you won’t want to hop to a rival right away.

There was a low-level midweek buzz that belied the taproom’s rather remote location. All the booths were occupied with groups, and although the mezzanine level and its accompanying Wednesday night quiz was rather bare, the huge space had a cozy feel.

After choosing from the 20-strong beer list, we settled into a slightly off-brand beach bar-style hanging seat and set to sampling. The Easy Peeler (£5.10 for a pint) was so flavourful I half expected to see some orange peel floating in it, while the Star City DIPA collab with Nunhead’s all-female brewery Mothership (£4.50 for a schooner) had a complex profile for a beer so strong. Sip this in a swinging chair and good luck prising yourself out of it at the end.

■ Charlie Allenby

** WHAT IS IT **
A new HQ for the growing Bermondsey beer brand.

** WHY GO **
It’s a cathedral to the brewed stuff.


** Turn out getting pulled over by the police isn’t always bad news **
It started as a day much like any other for our delivery driver. But later that morning, as he was carefully navigating the A64 with a precious cargo of Landlord casks, the flashing blue lights of the North Yorkshire constabulary appeared in his mirror. Our driver pulled over, but rather than issue a ticket, the officer wanted to order a delivery of Landlord to the police social club. Is it the combination of the finest ingredients and our traditional brewing methods that means some drinkers go that little bit further for that arresting taste of Taylor’s?

All for that taste of Taylor’s

** Abigail’s **
Inspired by ‘Abigail’s Party’, the space above perennially busy drinking terrace Vinegar Yard is becoming a bar with a living room feel. Expect textile walls and spider plants aplenty, plus Espresso Martinis.

- Vinegar Yard, 72-82 St Thomas St, SE1 3QU. 📍 London Bridge.

** Cahoots Ticket Hall & Control Room **
All aboard! Soho’s tourist-baiting bar Cahoots – where drinking takes place in a 1940s Underground carriage – is adding an Overground train station next door for its overspill.

- 5 Kingly Street, W1B 5PF. 📍 Oxford Circus.

** Sin Gusano **
The mezcal tasting experience formerly found in Haggerston is making a comeback to Soho. The pop-up bar will serve flights of the agave spirit, Boilermakers and mezcal cocktails for three weeks in December. ¡Salud!

- Milk Bar, 3 Bateman St, W1D 4AG. 📍 Tottenham Court Rd.

More of the hottest new watering holes at timeout.com/bars
A perfect day in

Ottery St Mary

Sublime countryside, uber-local food, bonkers traditions

YOU’RE GOING TO want to wear walking boots. The ancient East Devon town of Ottery St Mary, which was the birthplace of Samuel Taylor Coleridge, is surrounded by swathes of emerald forest and loads of brilliant spots for a stroll. Get your steps up while enjoying the poetic views, then head back to the high street. There’s a proud, almost defiant, sense of sustainability here and barely a brand name in town.

First up
Stroll along the River Otter and check out Tumbling Weir – a swirling whirlpool that resembles a giant plughole. Admire the cathedral-esque church that looms over the town, then meander along the narrow streets dotted with indie shops and cafés.

Splash the cash
Oxford Street, this isn’t. But if you’re in the mood for a rummage, Kirsten’s Curiosities is the place. A cross between a tiny Portobello and an undercover car boot sale, you’ll find everything from vintage typewriters and tea sets to ancient hardbacks, brooches and retro film posters.

Stop for lunch
The Rusty Pig alone is good enough reason to visit Ottery St Mary. You need to book ahead for this destination restaurant, which serves incredible food in hipster surroundings. There’s no menu as the food is prepared on the day depending on what’s in season – most of it comes from within a ten-mile radius. With communal tables and a centre stage kitchen, you can chat to the chefs while they work their culinary magic.

Soak up the vibes
For a buzzard’s eye view of the local scenery, take a walk up Fire Beacon Hill. Then follow the signs through mushroom-scented woodland until you reach the heathery summit with views out to sea.

Drink like a local
Stop for a pint in The Volunteer Inn, a proper pub with a good selection of beers and a warm welcome. For a caffeine hit, pop into the Silver Otter Café, which offers cracking cakes as well as work and training for people with learning disabilities. ■ Becky Dickinson

IF YOU ONLY DO ONE THING
You haven’t done Bonfire Night until you’ve witnessed someone streaking through the streets of Ottery St Mary carrying a blazing tar barrel on their shoulders. It draws in thousands, though only locals are allowed to take part. Grab yourself a spectator spot before Health and Safety put a stop to it for good.

Find more unusual escapes at timeout.com/daytrips
Glow Wild 2019

DONT FANCY Winter Wonderland this year? Hop on a train and head for Wakehurst, Kew Gardens’ country cousin, for Glow Wild.

Now in its sixth year, this open-air extravaganza sees the 500-acre wild botanic garden illuminated after dark by hundreds of lanterns and fire torches. Set off on a trail through the grounds, which takes in the UK’s tallest living Christmas tree, strung with 1,800 twinkling lights.

There are plenty of projections, magical audio effects and art installations: look out for sculptor Tom Hare’s woven willow tunnels, which seem to come to life in the flickering light.

 Afterwards, warm up with mulled wine and giant firepits you can toast marshmallows over. Festive feels guaranteed. ■ Emma Hughes


For incredible seafood

The Sportsman humbly describes itself as a ‘pub by the sea’, but that kinda modesty doesn’t wash with us. It has a Michelin star, thanks to some seriously razor-sharp cooking. Fresh fish comes from the Thames Estuary at the back of the pub, while veggies come from the marshland out front.

Whitstable, Kent. www.thesportsmanseasalter.co.uk

For family-run charm

Locals love Stark, and its coveted handful of tables will book up even quicker now thanks to its new Michelin star. Scooch up to fellow diners in the petite seaside joint. An unstuffy tasting menu offers refined plates, with an optional (but very much recommended) wine pairing.

Broadstairs, Kent. www.starkfood.co.uk

For fancy pub grub

The only pub in the UK with two Michelin stars, Tom Kerridge’s The Hand and Flowers serves pub grub like you’ve never tasted. There are no dodgy pickled eggs that pre-date the war here: think venison with maple-roast pumpkin, or beer-roast chicken with salt-baked celeriac.

Marlow, Buckinghamshire. www.thehandandflowers.co.uk

Swap the City for

A hotel on wheels

BORED OF UNINSPIRING hotel rooms? Book a more adventurous overnight stay with Camptoo. It’s basically the Airbnb of campervans: you can hire an array of privately owned vans to escape the city in.

Just select a van near you – we borrowed one from a lovely guy named Ben in Wimbledon – and head off on the open road and into the wild.

There are loads of outdoorsy places within an easy drive of London where you can camp. Be sure to pre-book your spot, via the Camping and Caravanning Club website, so you don’t end up pitch-less. The rustic Camping in the Forest campsite near Brockenhurst in Hampshire is a great option. You’ll park near New Forest ponies that wander right up to your van to say hello.

Ben’s van was clean and came equipped with everything we needed. It turns out driving a campervan is a super-fun way to travel – plus it’s budget-friendly. We’re sold. ■ Rosie Akenhead

Campervan rental starts from £80 a night. www.camptoo.co.uk

Eat your way around the UK at timeout.com/daytrips