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LONDON



TimeOut

EAT List

2019

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in no time at all

Gawp like an Egyptian

Eye up the world's biggest collection of pharaoh bling as Tutankhamun's treasures go on show at the Saatchi

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Big bangs theory

It's Guy Fawkes Night! Find out where to catch the best firework displays

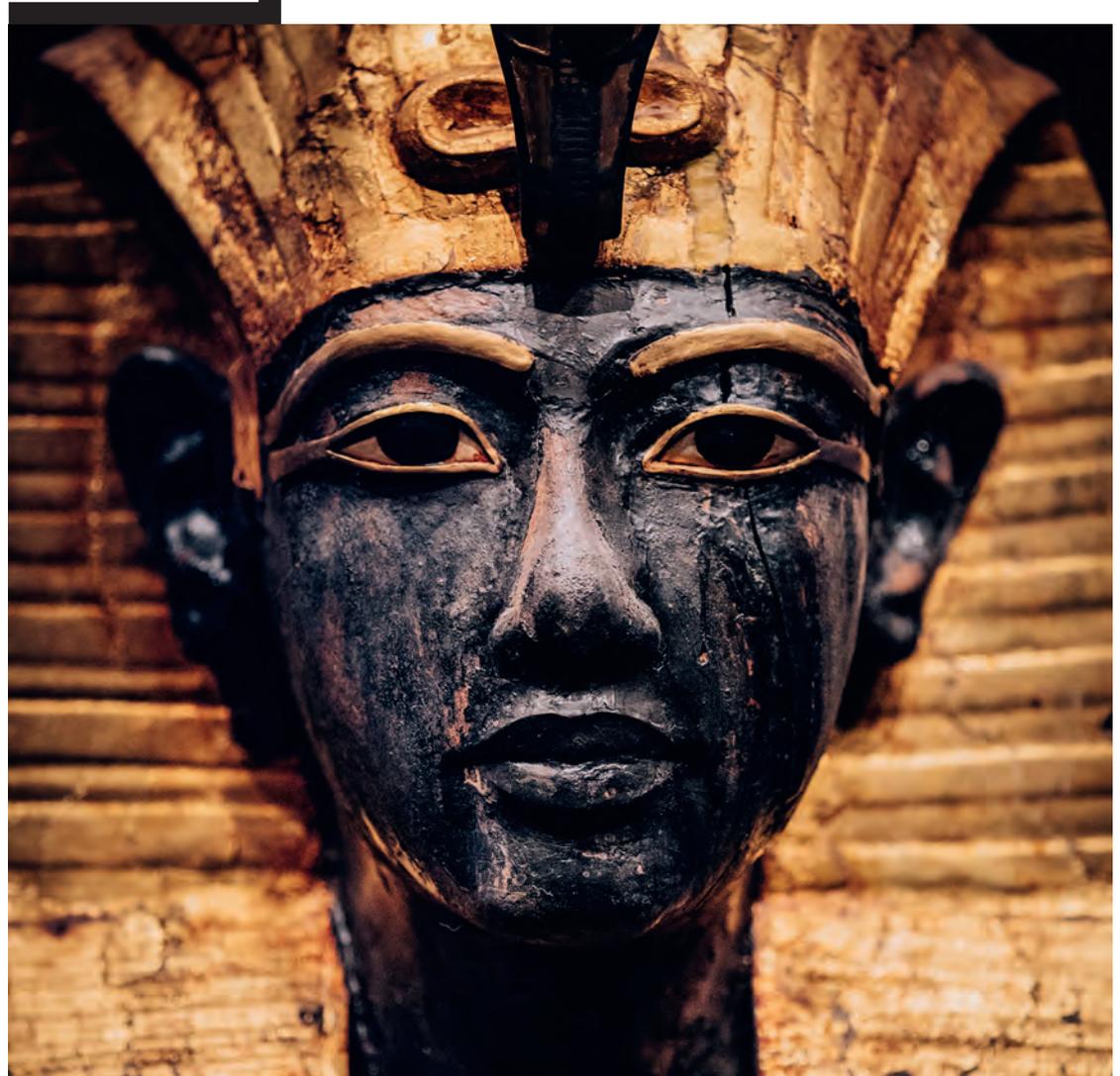
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All I want for Christmas is EU

We're banging the drum with our guide to Europe's most festive markets

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'The Irishman'

Pesci, Pacino, De Niro, Keitel... yep, they're all in Scorsese's latest Mafia epic. But is it on our hit list?

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Five-star theatre

Pulitzer-winning playwright Annie Baker is back at the National Theatre. 'The Antipodes' is a surreal masterpiece

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Hello, London

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LONDON

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Parsons. Thanks to Kiln.

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. Real vegan horror show...'**

Timothy A via Facebook

Everyone's fave supermarket, Lidl, has gone all posh and is hosting a wine tasting. To avoid oenophile snobbery, it will take place in complete darkness. **'Why can't you just ask your mum to make you food and turn off the lights?'**

Divya V 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. **'YAAASSSS!!!! Well done, London!' '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 Kisstory 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?

97 kcal*

popped.
not fried.



when great taste
comes without
great responsibility

*per 23g serving, based on barbeque variant which is highest value across the popchips range

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City life

Edited by James Manning
@timeoutlondon

Comfort and joy

IT'S TIME TO Marie Kondo your jacket collection. Back for a ninth year, Wrap Up London is running a coat amnesty to help the capital's homeless, refugees, children living in poverty and people fleeing domestic violence. From Monday November 11 to November 13, coat collection points will pop up at tube stations including King's Cross, London Bridge and Waterloo. You can also drop off any donations at the QEII Centre in Westminster, or at various Safestore locations around town. Anything you can spare will be passed straight on to organisations that support vulnerable Londoners. Head to Wrap Up London's website for a full list of collection points, and set aside some time this week to rummage through your coat rack – so that cosy number which hasn't sparked joy since 2011 can go to someone in need of a warm jacket this winter. ■ *El Hunt*
→ www.wrapuplondon.org.uk



THE ESSENTIALS

Three things you have to do this week



Do this

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.



Eat this

Great green news: Brighton's boundary-pushing zero-waste restaurant **Silo** is moving to London. The eco-friendly eatery opens its doors in Hackney Wick from tonight.



Do this

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.

Get the latest from London at timeout.com/news

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. ■



Old times A Time Out editorial meeting in December 1971, with David May (left) sitting next to Time Out founder Tony Elliott

DONALD MORLEY

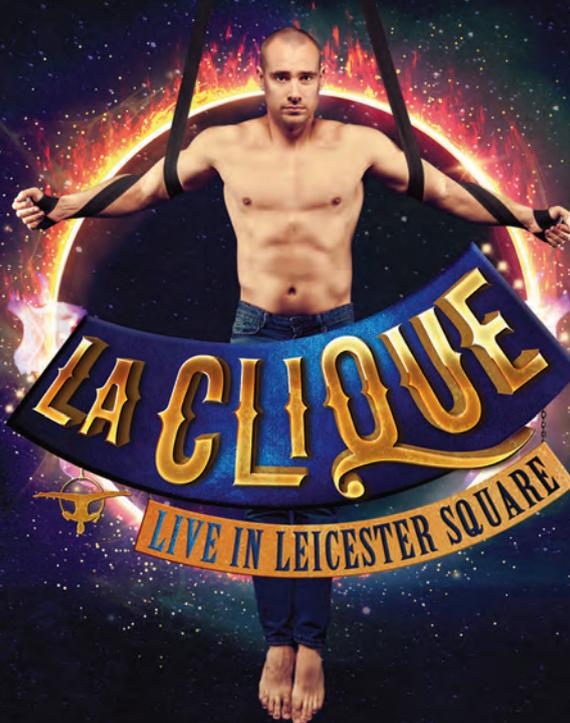
THE OLIVIER AWARD-WINNING SENSATION RETURNS TO THE WEST END

Underbelly David Bates and Spiegelent International presents



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Edinburgh Evening News



'TRULY HILARIOUS, COMPLETELY ORIGINAL AND EXTRAORDINARY'

Journal de Montreal

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MY LONDON STORY



Faisal Abdu'Allah

The barber and artist celebrating the people of Park Royal

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 barber shop: 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. ■

Interview by Christian Adofo

→ See 'The Park Royals' at Brent Civic Centre until the end of the year.

📍 Wembley Park. Free.

'The barber shop was a place to source stories from the community'

National Theatre



**‘Absolutely
spellbinding.’**

Daily Telegraph



**‘Packs an
incredible punch.’**

Financial Times



**‘An elegantly
powerful revival.’**

Time Out

‘Master Harold’ ...and the boys

by Athol Fugard

Must end 17 December | Tickets from £15



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ENGLAND**



THE VIEW FROM YOU

What Time Out readers have been Instagramming this week



@wildwindwanders

'Change your perspective and the perspective will change you.'



@burgersearcher

'A picture-perfect brunch at Ben's Canteen.'



@heard_in_london

'Even on a miserable day the view from St Paul's is pretty impressive.'



@postcards_from_London_

'I love this season as much as the next person.'



@jeanettelphoto

'Tania's is a hidden gem in the Hampstead Antique Emporium.'

Want to see your Insta shots of the capital in print? Tag them #timeoutlondon

CARNABY

Carnaby Christmas Shopping Party

Thursday 7 November, 5–9pm

20% discount, offers and experiences in over 100 shops, bars and restaurants

- ◆ DJs and live music ◆
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- ◆ Karaoke photo booth ◆

Ocean themed Christmas light installation switch on at 6pm

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#OneOceanOnePlanet

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Shaftesbury



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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-porks sandwich.

But to balk 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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LONDON EYE



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.

Check out more London snaps at timeout.com/photography

STEVE MCQUEEN YEAR 3: PARTNERSHIP BETWEEN TATE, ARTANGEL AND A NEW DIRECTION. ALL IMAGES © STEVE MCQUEEN & TATE. COURTESY OF ARTANGEL. BILLBOARD PHOTOGRAPHS IN SITU BY THEO CHRISTELIS. FROM TOP LEFT: ELIZABETH FINSBURY PRIMARY SCHOOL; CLIFTON PRIMARY SCHOOL; GARDEN HOUSE; ALMA TRIA PREPARATORY SCHOOL; YEAR 3 CLASS PHOTOGRAPH.

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FREE LONDON

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.

→ Somerset House. ☉ Temple. Until Jan 5 2020.



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.

→ Carnaby St. ☉ Oxford Circus. Thu Nov 7.

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 11am 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.

→ Various locations. Sat Nov 9.

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?

→ The Balham Bowls Club. ☉ Balham. Thu Nov 7.

Looking for things to do all year round? Try [timeout.com/free](https://www.timeout.com/free)

The Taste of Christmas

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.*

Schwartz™

SPICE UP YOUR SENSES





This is
our Number
One. Find it
on p34



TimeOut

EAT

2019

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.

ROB GREIG



Tandoor Chop House

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 benedict 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 2PN. ☉ Notting Hill Gate.

KEY

30

Good for a 30th



Good for a hot date



Worth the queue



Foodie fave



Bucket list

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 Smokestack

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.

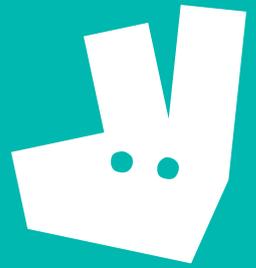
→ 35 Sclater St, E1 6LB. ☉ Liverpool St.

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.





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wagamama delivered

FOOD FREEDOM

wagamama





Chicama

39 Roka

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.

→ 37 Charlotte St, W1T 1RR. ☎ Goodge St.

38 Parsons

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.

→ 39 Endell St, WC2H 9BA. ☎ Covent Garden.

37 Ikoyi

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.

→ 1 St James's Market, SW1Y 4AH. ☎ Piccadilly Circus

36 Hide Above

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.

→ 85 Piccadilly, W1J 7NB. ☎ Green Park.

35 Som Saa

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.

→ 43a Commercial St, E1 6BD. Shoreditch High St Overground.

DINING STYLES

SWITCHED

Here are the new trends at London's top restaurants

GOING UP

No-choice menus

It started with Lyle's. Tasting menus have been rebranded as 'no-choice' affairs.

Our fave? The sustainable stunners (with matched cocktails) at Hoxton's Cub.

GOING UP

Counter tables

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.)

GOING DOWN

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.

GOING DOWN

Casual mega-chains

Bye-bye Jamie's Italian. Be careful, Byron. We've pledged fealty to familiar-yet-special mid-market mini-groups like Hawksmoor, Roka and Barrarina.

34 Lyle's

Indecisive? Come for dinner at this excellent

Shoreditch eatery and you'll get a no-choice four-course set menu of acutely seasonal dishes that might include asparagus with cured pork fat and walnuts in spring, or monkfish liver with peach and potato in summer, followed by blackcurrant leaf meringue.

→ Tea Building, 56 Shoreditch High St, E1 6JJ. Shoreditch High St Overground.

33 Frenchie

At this super-chic place in the heart of Theatreland, chef Gregory Marchand (Jamie Oliver nicknamed him 'Frenchie' many years ago) combines his technical training with a creative approach to cooking. It's the small-plates-slash-starters and deconstructed puds that dazzle.

→ 16 Henrietta St, WC2E 8QH. ☎ Leicester Square.

32 Kitty Fisher's

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.

→ 10 Shepherd Market, W1J 7QF. ☎ Green Park.

31 10 Greek Street

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.

→ 10 Greek St, W1D 4DH. ☎ Tottenham Court Rd.



Counter Culture





**'THERE IS
SIMPLY
NOTHING ELSE
LIKE IT'**

The New York Times

Disney
THE LION KING
LYCEUM THEATRE, LONDON

©Disney

The Eat List

30 Leroy

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.

29 Dinings SW3

This long-awaited follow-up to the Marylebone original is fancier than MkI, 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.

28 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.

27 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.

26 The River Café

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.

25 Westerns Laundry

This former prison laundrette 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.



Social Eating House

TASTE TRENDS



So '00s!

Cavolo nero



So '10s!

Kale



So now!

Hispi cabbage

24 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? → 177-179 Morning Lane, E9 6LH. Hackney Central Overground.

23 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.

22 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.

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

21 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.

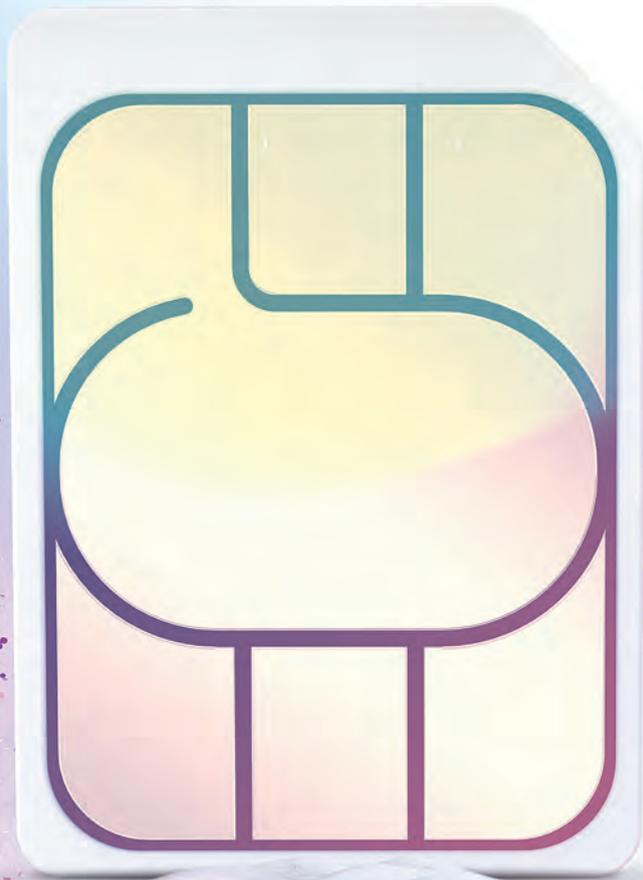
20 Kudu

South African-inspired small plates are the name of the game at this smart and off-piste place in Peckham. 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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Sabor

19 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 4PY. ☎ Covent Garden.

18 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 9JG. ☎ Covent Garden.

17 Lahpet

Originally holed up in a poky 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.

16 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.

TASTE TRENDS



So '90s!
Mozzarella



So '10s!
Burrata



So now!
Straciatella

15 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.

14 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.

ROB GREIG



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The Eat List

13 **Barrafina** ♥ 🍴 ★ 🍷

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.

10 **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.

11 **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 150 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.



Scully

10 **Smoking Goat Shoreditch** 30

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 SUGAR

The puds we like to like (like, like) on Instagram



Battenberg petits fours at Roganic



Fried Horlicks ice cream at Bao



Lemonade parfait at Core by Clare Smyth



Knafteh at The Barbary

9 **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.

8 **Tandoor Chop House** 30

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.

7 **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.



Smoking Goat



very

Get more out of
Giving





The Barbary

6 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 for ever. 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.

5 Bright 30 ★

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.

GOODBYE QUEUEING

Three reasons why lines are on their way out.

1 Apps killed the queue. Instead of standing in line, now you hand over your digits and wait for the buzz.

2 Find five pals and almost every joint in town will let you book ahead.

3 We're all over our off-peak game: 12 noon for Barrafina (turn up) or The Barbary (book).



4 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. ☺ Brixton.

3 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.
→ 49 Frith St, W1D 4SG. ☺ Tottenham Court Rd.

2 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.

1 Kiln 🍷30🍴★🍷

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.

See the full list at timeout.com/bestrestaurants



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YOUR NUMBERS MAKE AMAZING HAPPEN



London's hottest restaurant

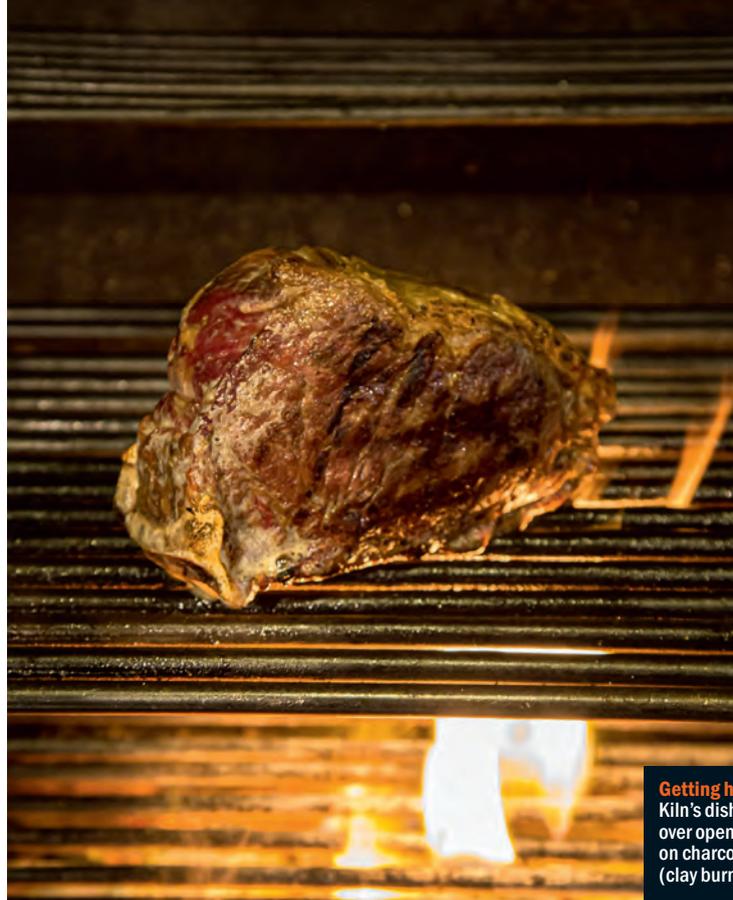
I EXPECTED IT to be hot behind the service counter at Kiln, of course I did. The restaurant is literally named after a furnace, after all. But I didn't expect it to be quite *so* hot. Enormous buckets of charcoal merrily crackle not 30 centimetres from where Kiln's fashionable young staff prepare the 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.

What's it like working in the capital's best eatery?
Sirin Kale does a shift at our Number One, Soho's Kiln, to find out. Photography *Rob Greig*

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



Working at Kiln



Getting hot, hot, hot!
Kiln's dishes are cooked over open flames and on charcoal-filled taos (clay burners)

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



'Fire is an ingredient, as much as what goes into the wok'
Meedu Saad

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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Meat and greet
Staff gather to taste the food and booze being served that night (top). Meedu and sous chef Karla Knowles (below)



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 hulking 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.



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KING'S CROSS

Working at Kiln



Use your noodle
Sirin learns how to make Kiln's signature clay pot dish (left to right), before eating a turmeric cod curry (below right)

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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Clothes swaps

The body positive one

Are you a size 16 or above? This event is for you. Open to all genders, **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.

→ Hackney Service Centre, The Annexe, Hillman St, E8 1FB. Hackney Central Overground. Nov 16, noon-4pm. Free. Book in advance.

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 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 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.

Find cool new looks for very few bucks (and zero waste). *Kate Lloyd* rounds up fashion sharing events

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Time travel

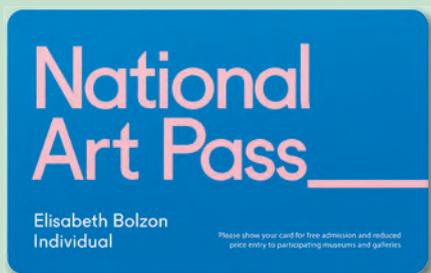
Mike Goldwater spent the 1970s taking photos of the tube. Now – almost 50 years later – he’s finally publishing them. He tells *Isabelle Aron* about his favourite shots from ‘London Underground’

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

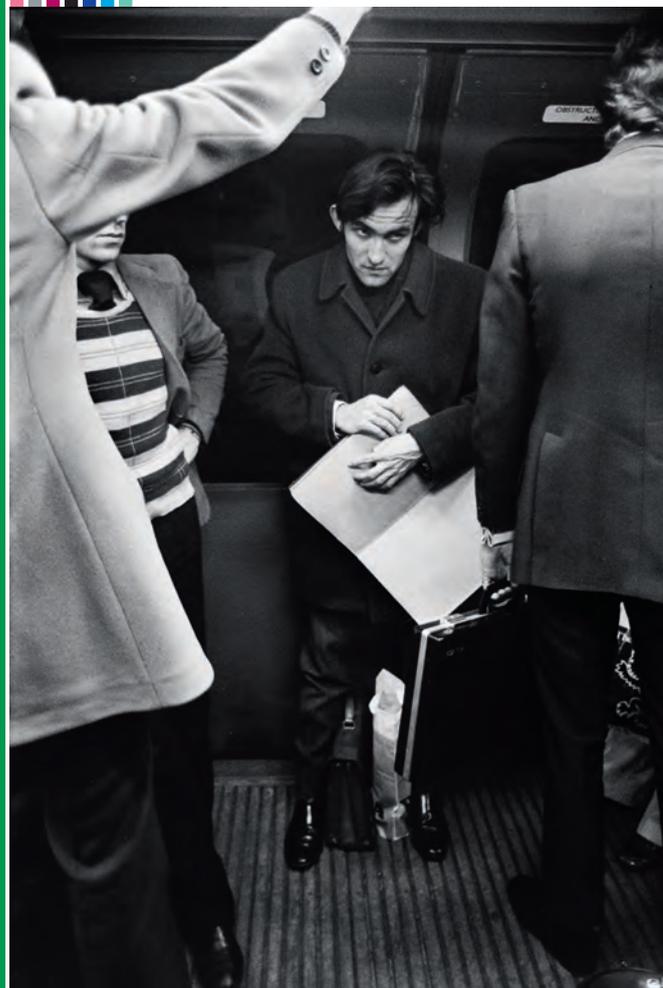
'As a child, I used to go to school on the Underground and all of the carriages were open smoking, so the whole place stank. After a while, they brought in smoking carriages so you could only smoke in those – this was taken in one of those. Pipes and cigars were particularly pungent – stale tobacco often 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.'



Passenger reading braille on a rush hour train, Central line October 1972

'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.'

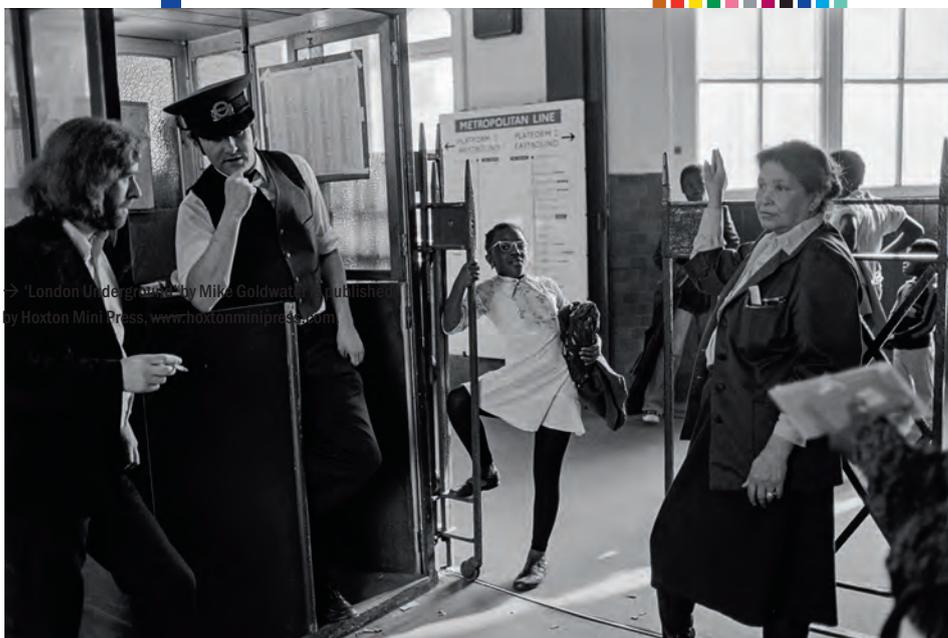
Read more London stories at timeout.com/news



A passenger chats with staff at Westbourne Park August 1979

'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.'

→ 'London Underground 1970-1980' by Mike Goldwater is out from Hoxton Mini Press. £16.95.



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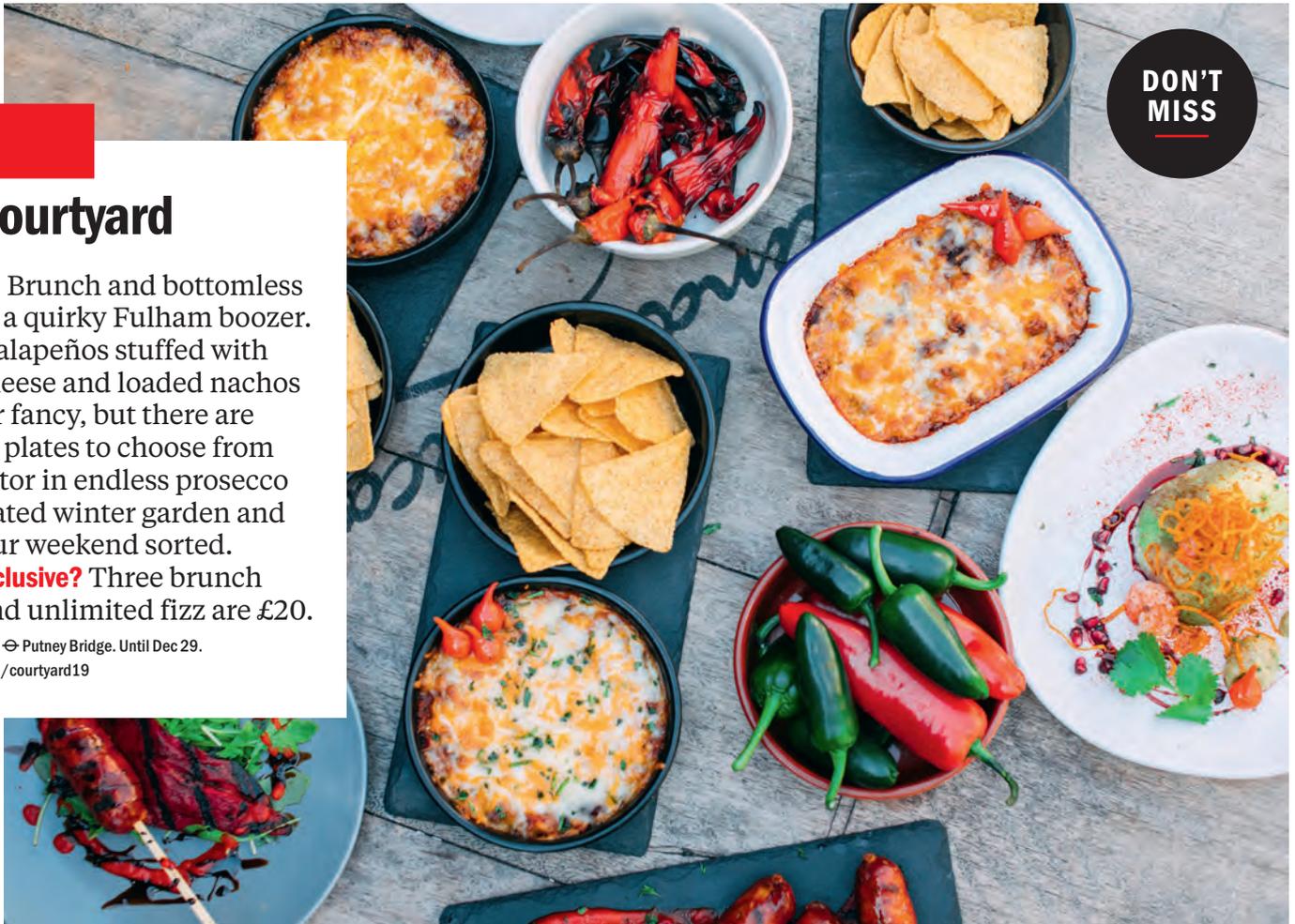
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The Courtyard

What is it? Brunch and bottomless drinks at a quirky Fulham boozier.

Why go? Jalapeños stuffed with cream cheese and loaded nachos tickle our fancy, but there are plenty of plates to choose from here. Factor in endless prosecco and a heated winter garden and that's your weekend sorted.

What's exclusive? Three brunch dishes and unlimited fizz are £20.

→ The Courtyard. ⊖ Putney Bridge. Until Dec 29.
www.timeout.com/courtyard19

'A Pissedmas Carol'

What is it? The 'Sh!t-Faced Showtime' troupe's festive outing.

Why go? Will it be a piddled Scrooge? A trollied Cratchit? Or perhaps one of the ghosts will be the unlucky drunk. As ever, the audience won't know which actor performs the worse-for-wear character. And, as ever, it will be very funny.

What's exclusive? Tickets are 32 percent off – now just £14 each.

→ Leicester Square Theatre. ⊖ Leicester Square.
Nov 20-Jan 5 2020. www.timeout.com/pissedmas

Photography Course London

What is it? A half-day crash course in the basics of DSLR photography.

Why go? Want to take things a step further than putting a filter on your Insta snaps? Get clued up on depth of field, panning, focusing and composition, and learn how to apply these techniques like a pro.

What's exclusive? It's 75 percent off – now just £29. Perfect for – dare we say it – gifting season!

→ Photography Course London. Hoxton Overground.
Until Jun 5 2020. www.timeout.com/photo19

The Wine Gang London Winter Festival

What is it? The wintertime edition of the vino festival.

Why go? For wine. Lots of wine. Over 300 wines, in fact, from top sellers across the world and overseen by four of the UK's top wine critics, aka the Wine Gang. There'll also be presentations and masterclasses.

What's exclusive? Entry is just £10, saving you 54 percent.

→ HAC Armoury House. ⊖ Old St. Nov 16.
www.timeout.com/winegang19

'The Taming of the Shrew'

What is it? The Royal Shakespeare Company reimagines a classic.

Why go? For a full cast gender inversion that flips the show on its head. That's right: in this production, the women are in charge. The result? A fiery, visceral and brutal comedy about a scathing war of sexual attrition.

What's exclusive? Tickets are two-for-one, starting at £47.50 for a pair.

→ Barbican. ⊖ Barbican. Until Dec 18.
www.timeout.com/taming

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Travel

Edited by Laura Richards
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Europe's most magical winter markets

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. November is cheaper than January, when some countries gear up for Epiphany. But compared to a weekend on London's party beat, you're practically saving money. And you can come back laden with stocking fillers.

Good for: a huge tree **Christmas Market Tallinn, Estonia**

Photograph the gabled buildings of Town Hall Square while you

can. 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.

→ Raekoja Plats, 10146 Tallinn. Nov 15-Jan 7.
Daily 10am-7pm.

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 glögg from candlelit wine bar Nimb



La Magie de Noël, Colmar

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Aachen Christmas Market



Kerstmarkt, Bruges

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
Bruges, 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
Aachen, 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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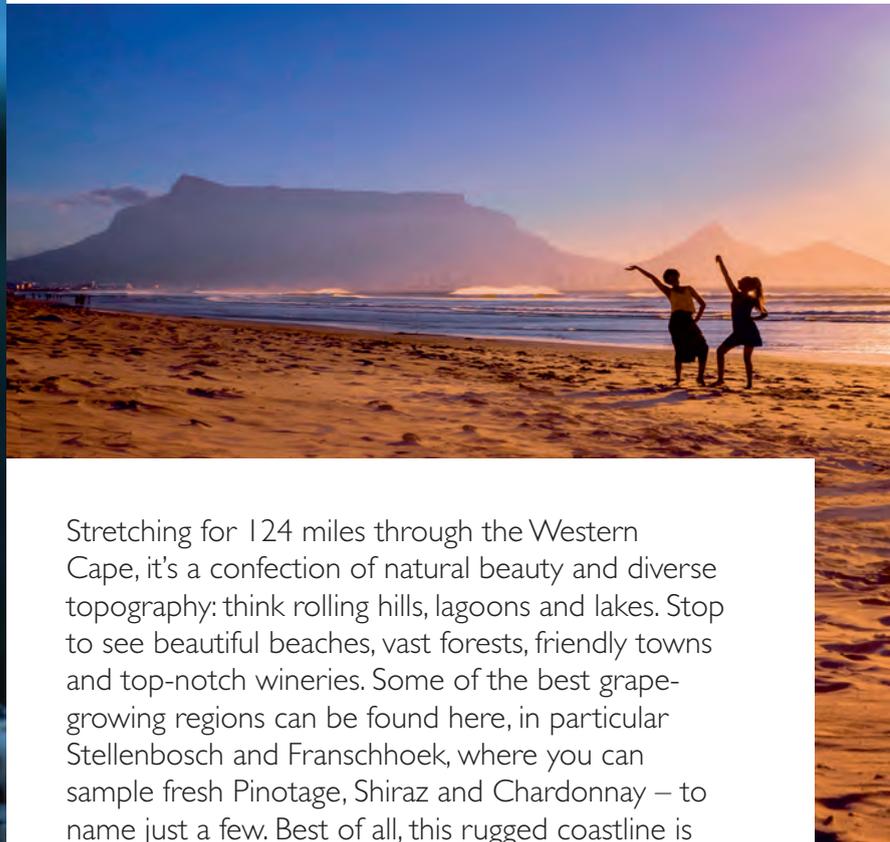
the cable-car or hiking to the top of one of the planet's most iconic peaks: the majestic Table Mountain. The city is packed with delicious culinary experiences, wildlife encounters and rich culture. Indeed, natural wonders and world-renowned gastronomy are a big deal here and across the entire country – 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...



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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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Travel

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

→ Münsterplatz, 52062 Aachen. Nov 22-Dec 23. Daily 11am-9pm (December 22-23, 11am-8pm).

Good for: choice La Magie de Noël Colmar, France

Colmar's sixteenth-century half-timbered streets already deliver a fairytale vibe. But with six Christmas markets taking over virtually the entire town, it's like a nativity scene come to life. Artisan huts strung with lights and stocked with Alsatian crafts cluster around the Gothic Dominican church, the medieval Maison Pfister and Colmar's own Little Venice canal district. Don't miss spiced vin chaud at the market in Place Jeanne d'Arc.

→ Various locations, Colmar. Nov 22-Dec 29. Mon-Thu 10am-7pm; Fri-Sun 10am-8pm.

Good for: shops Targi Bozonarodzeniowe Krakow, Poland

When the steam from a dozen kielbasa grills dissipates, get a good look at the medieval city walls, the ombré-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.

→ Rynek Główny, Krakow. Nov 29-Jan 7. Daily 10am-8pm.

Good for: tipples Christkindlesmarkt Nuremberg, Germany

The ornate spire of Nuremberg's Schöner fountain overlooks a market square fragrant with



Targi Bozonarodzeniowe, Krakow



Mercado Navideño, Seville

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-9pm (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.



By Ellen Himelfarb
Who is all glühwein-ed out.

More at [timeout.com/travel](https://www.timeout.com/travel)



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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.

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2 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 fire fox 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.

3 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*

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Drink in the island life

Jersey's home to luscious landscapes, world-class food and vibrant local life – but you shouldn't miss the refreshments...

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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. → Tennerfest. Until Nov 11. Prices vary.

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 bewbies 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.



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



ESSENTIAL Montreal

Festivals, drag cabaret and cheesy chips

What's the deal with Montreal?

Make no mistake: Montreal is a knockout of a city. The fine chemistry of Québec's biggest city comes from sizzling nightlife and a bombastic, lotus-eating lifestyle, full of superb food and drink and with festivals around every corner. As it combines the welcoming nature of Canada with the unrestrained self-expression of the French (it's the world's second-largest Francophone city), you'll feel right at home when exploring the 514 (the city's area code has become shorthand for its name). The dizzying array of culture in this island city is met with a local *joie de vivre* – while it does get mighty cold in winter, that never stops Montrealers from going out.

More city tips at timeout.com/Montreal

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 bevies, 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

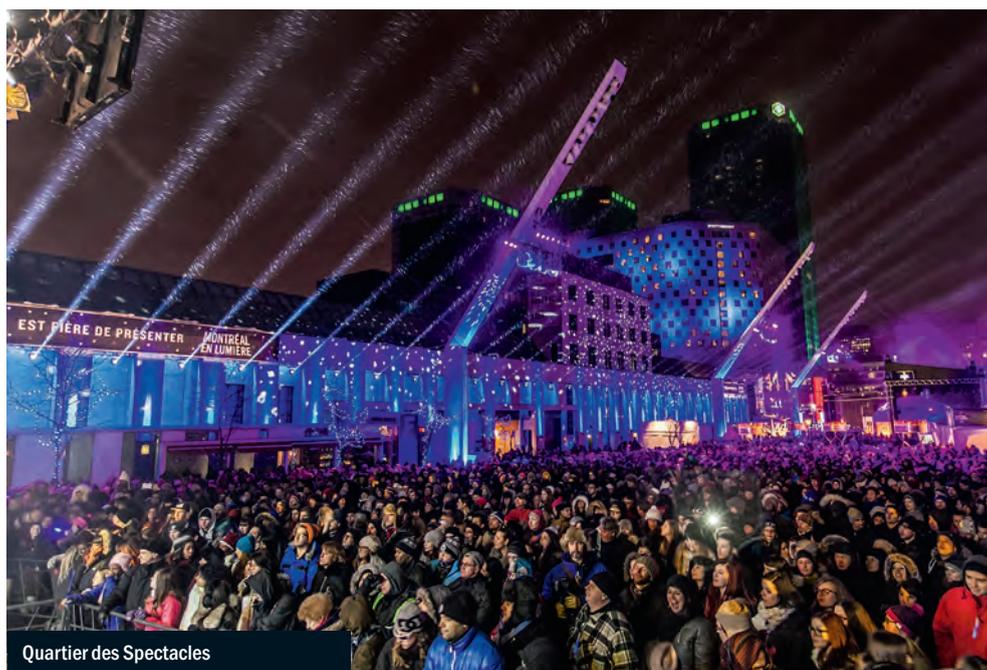
The capital of the province, **Québec City** (three hours by car), is built on a breathtaking escarpment overlooking the Saint Lawrence River. World Heritage architecture creates a cobblestone streetscape that recalls Europe and is best seen by horse-drawn *calèche*.

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!).



Quartier des Spectacles

Things to Do

Edited by Katie McCabe
timeout.com/thingstodo @timeoutlondon

Bonfire Night bangers

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. ⊖ 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.

→ Chestnuts Field. ⊖ Walthamstow Central.
Tue Nov 5. Free.

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 sparkles 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.

→ Southwark Park. ⊖ Canada Water. Tue Nov 5.
Free-£8.50, all tickets must be booked in advance.





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.

→ Kingsmeadow Stadium. Norbiton rail. Fri Nov 8. £5.

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.

→ Wembley Park. ↻ Wembley Park. Sun Nov 10. Free.

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. ■

Alexandra Sims and Katie McCabe
→ Blacks Club. ↻ Tottenham Court Rd. Tue Nov 5. £3, book in advance.



DONMAR



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TIMEOUT

★★★★★
'BRILLIANT'
FINANCIAL TIMES

★★★★★
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SOMETHING FOR THE WEEKEND

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. Fri Nov 8. Free.

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.

→ Various London locations. Sat Nov 9. Free.

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. Sat Nov 9. Free.

Sunday

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 2020. Free.



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.

→ Various venues. Sat Nov 9-Sun Nov 10. Free-£6.

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

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Things to Do

DON'T MISS

NSF Crxss Platfxrm Festival



Dance Umbrella at NSF Crxss Platfxrm 2018

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 voguing, 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*

WHAT IS IT...

A multidisciplinary arts fest.

WHY GO...

To see an all-female body-popping crew own the stage.

→ Copeland Gallery, Peckham Rye Overground. Fri Nov 8-Sat Nov 9. From £10.

Crxss more festivals off your list at timeout.com/thingstodo

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Things to Do

WINTER POP-UPS

C 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.

→ Broadgate Circle.

⊖ Liverpool St. Wed Nov 6-Dec 20. Free entry.

E 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.

→ Tobacco Dock.

Shadwell Overground.

Until Jan 25 2020. Free entry.

S 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 cheesy fondue, party around fire pits, play arcade games and shuffleboard and literally soak up the winter vibes in a Nordic woodland hot tub (complete with a Thames-side view).

→ Neverland. Wandsworth Town rail. Wed Nov 6-Jan 4 2020. From £5.

TO DO

The best events in your area

C Central **N** North **S** South **E** East **W** West



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C 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.

C 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 chocolatey 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.

→ Good & Proper Tea. ⊖ Farringdon. Until Dec 21. £9.

C Rekorderlig Cider Lodge

Sip on hot and cold cider cocktails at this festive Thames-side lodge from the Swedish booze makers. Eat piping hot Swedish food in front of blazing firepits and stop by the photo booth for a souvenir. *Skål!*

→ South Bank. ⊖ Waterloo. Until Jan 5 2020. Free entry.

EAT

C 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.

W 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.

→ Acklam Village Market.

⊖ Ladbroke Grove.

Sun Nov 10. Free entry.

WATCH

E 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.

→ Beyond Retro Dalston.

Dalston Kingsland Overground.

Mon Nov 11. £10.

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](https://www.timeout.com/christmas)

Things to Do

E 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.

LEARN

N 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.

→ Bernie Grants Art Centre.
↻ Seven Sisters.
Until Sat Nov 9. Prices vary.

E 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.
↻ Liverpool St. Thu Nov 7. £7.

S 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 video games.

→ Goldsmiths College Library.
New Cross Gate Overground.
Fri Nov 8. Free.

BROWSE

S 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.

→ Deptford Methodist Church.
Deptford rail. Sat Nov 9. £2-£5 suggested donation.

C 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.

→ Carnaby Street. ↻ Oxford Circus. Thu Nov 7. Free.

EXPLORE

C 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.

→ Meet at Barbican station.
Until Dec 22. £10, book in advance.

N N22 Open Studios

Explore Wood Green's Collage Artspace and see painters, jewellers, printmakers and ceramicists at work. Join hands-on sessions or commission a bespoke piece.

→ Collage Artspace 3.
↻ Wood Green. Sat Nov 9-
Sun Nov 10. Free entry.

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Film

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FILM OF THE WEEK

The Irishman



MARTIN SCORSESE PULLS off a killer curveball at the beginning of the frequently electrifying, if overstuffed, '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 2004 crime memoir 'I Heard You Paint Houses', the 209-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.

WHAT IS IT...

A decade-spanning Mafia epic from Martin Scorsese.

WHY GO...

For Joe Pesci in the year's coolest glasses.

→ Director Martin Scorsese
(15) 209 mins.

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 own 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,



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.

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*

Luce



WHAT IS IT...

A high-school drama about racial stereotyping and liberal angst.

WHY GO...

To discover Kelvin Harrison Jr before everyone else does.

→ Director Julius Onah (15) 110 mins.



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*

Film



FIRST LOOK

Ripley & Lambert

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.



RIPLEY & LAMBERT: ANDY PARSONS

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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



WHAT IS IT...

Felicity Jones and Eddie Redmayne go on a perilous adventure in a Victorian balloon.

WHY GO...

For 'Gravity'-style thrills. Plus corsets.

→ Director Tom Harper (PG)
101 mins.

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 bring the pair, and their scientific discoveries, back to earth.

'The Aeronauts' may stretch the phrase 'inspired by true events' to new, erm, heights, and its characters remain unknowable until the final stretch, but the visuals, derring-do and on-screen chemistry is all fizz. Catch this unusual period piece on the big screen and you'll find such liberty-taking easy to forgive. ■ *Ellie Walker-Arnott*

A Dog Called Money



WHAT IS IT...

An arty music doc about the making of a new PJ Harvey album.

WHY GO...

Harvey's uncanny impression of Tricky.

→ Director Seamus Murphy (15) 92 mins.

THIS SLIGHTLY POMPOUS 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-handed visual commentary about geopolitics.

Of course, there's music too – recorded at Somerset House in a specially constructed studio with one-way glass for onlookers – and it's typically great. Time Out's review at the time called the album 'frequently thrilling' and Murphy's camera captures some of that coalescing magic. But between those highs, 'A Dog Called Money' is often enervating. If you've ever wondered what the boredom threshold is for watching a musician tuning a hurdy-gurdy, you'll find the answer here.

Murphy's fly-on-the-wall footage finds Harvey hearing war stories from kids on the block in Washington and witnessing the fallout of an actual war in Kabul. You can feel the lyrics taking shape from her experiences and hear the osmosis of musical influences as she tries out Afghan instruments. Yet it's all pretty obvious and Harvey remains an elusive presence, bar some oblique voiceovers and studio smalltalk. One or two of the quasi-protest songs that made the finished album drew accusations of cultural insensitivity at the time. A more interesting doc would have tackled that. ■ *Phil de Semlyen*



THE AERONAUTS: COURTESY OF AMAZON STUDIOS; A DOG CALLED MONEY: SEAMUS MURPHY; DRIVEN: LAURIT WAGRUEDER

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.

→ Director Nick Hamm (15) 113 mins.

ALL THE DODGY wigs, loud shirts and flared trousers in the world can't distract from just how ropery this movie about the American 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*



Music & Nightlife

Edited by Oliver Keens
timeout.com/music @timeoutmusic

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 100percent 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'. Legendsstan 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?





10 ‘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.

11 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.’

12 She’s just as quotable in interviews, telling *NME*: ‘If I feel worthy and wanted, then everybody gonna want to eat my pussy.’

13 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.

14 She OWNED Glastonbury this year, reducing a packed West Holts stage to a quivering-yet-ebullient mass of people with her soul-stirring message of self-love (‘I want you to know that if you can love me, you can love your goddamn self’).

15 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.’

16 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

17 She knocks back Patrón from her own super-blingy customised bottle, also seen at the VMAs.

VMAs in August, Rihanna slid into her DMs to say she’d ‘fucked the stage like it was her side bitch’.

18 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’.

19 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.

20 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.

21 Oh, and her Instagram stories are the lolziest in pop – sorry, Lewis Capaldi. ■ *Nick Levine and Oli Keens* → Lizzo plays O2 Academy Brixton on Wed Nov 6. ☉ Brixton.

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BIG NEWS

Junction 2 festival 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 2020'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*

→ Boston Manor Park. ⇄ Boston Manor. Jun 5-6 2020.

MAIN IMAGE: LUKE DYSON; RIGHT: SHOTAWAY / CHRIS COOPER



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Music & Nightlife

GIGS AND CLUBS

See that empty diary? Please fill it



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.

→ Oslo. Dec 6.

THIS WEEK

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.

→ Secret location via www.worldunknown.co.uk. Sat Nov 9.

JUST ANNOUNCED

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.

→ Ambika P3. Dec 7-15.

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.
→ O2 Forum Kentish Town. May 13 2020.

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.
→ Kew Gardens. Jul 7-12 2020.

More at timeout.com/gigs

Theatre & Dance

Edited by Andrzej Łukowski
timeout.com/theatre @timeouttheatre



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,

The Antipodes



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 wilfully 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 ineffably 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 duller than usual.

→ National Theatre.
⊖ Waterloo. Until Nov 23.
£15-£71.



By Andrzej Łukowski
Who'd be happy in a world of just Annie Baker plays.

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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 plays a hard-bitten military man, traumatised by his role in a war we never quite see.

'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



WHAT IS IT...

Rhys Ifans stars in a drama about people trying to make do after the apocalypse.

WHY GO...

To check out Rhys Ifans's chopper.

→ Royal Court. ↻ Sloane Square. Until Nov 23. £12-£49.

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*

More reviews at timeout.com/theatre

Ghost Quartet



WHAT IS IT...

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

WHY GO...

Dazzling songcraft, dazzling new theatre.

→ Boulevard Theatre.
↻ Piccadilly Circus. Until Jan 4 2020. £12-£36.

OF ALL THE London theatres to open in the last year – weirdly, there are many – Soho's dinky Boulevard is the most exciting prospect. There's the ultra-flexible space; the fancy restaurant; the programme of late-night entertainment; and a terrific-looking 2020 season helmed by some seriously heavyweight directors.

But its inaugural production – the London premiere of Dave Malloy's song cycle 'Ghost Quartet' – didn't quite hit the mark for me. Next to the warm, scrappy version Malloy himself played in at the Edinburgh Fringe last year, Bill Buckhurst's production feels over-egged.

'Ghost Quartet' is both complicated and straightforward. Formally, it's a series of 23 songs, divided into four 'sides' (ie it's a double album), with a four-strong 'band' of actor-musicians performing it. Musically, it has a sort of alt-country/dreamfolk vibe. Lyrically, it's a showcase for Malloy's dizzyingly unpredictable mind: it gradually becomes apparent that the entire thing is extrapolated from Edgar Allan Poe's 'The Fall of the House of Usher', the centuries-old Northumbrian murder ballad 'The Twa Sisters' and the life of the American jazz pianist Thelonius Monk.

It's so much to take in lyrically that it needed the slightly down-at-heel, lo-fi presentation of its Edinburgh incarnation to keep it in check. Here, a sensationally talented cast try almost too hard to sell it to us; it only really settles into a comfortable groove right at the end. ■ *Andrzej Lukowski*



ON BEAR RIDGE: MARK DOUET; GHOST QUARTET: MARG BRENNER; DIRTY CRUSTY: MAURIZIO MARIORANA

Dirty Crusty



WHAT IS IT...

A warts-and-all look at a troubled thirtysomething.

WHY GO...

The ballet scenes will melt your heart.

→ The Yard. Hackney Wick Overground. Until Nov 30. £17, £15 concs.



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 Akiya 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 Syna 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*

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.
 ⊕ 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.
 ⊕ 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.
 ⊕ Barbican. Tue Nov 5 - Jan 18 2020. £10-£59.50

OFF-WEST END

Gaping Hole

A storytelling experiment by Rachel Mars and Greg Wohead.
 → Ovalhouse. ⊕ Oval. Fri Nov 8 - Nov 23. £16, £10 concs.

The Great Gatsby

The 1920s immersive extravaganza moves to a spiffing new venue.
 → Immersive LDN. ⊕ Bond St. Until May 31 2020.
 £29.95-£39.95.



'The Taming of the Shrew'

The House of the Spirits

A staging of the classic magical realist novel.
 → Cervantes Theatre.
 ⊕ Southwark. Until Nov 30.
 £20-£25, £17.50 concs.

Poisoned Polluted

Kathryn O'Reilly's story of sisterhood and childhood trauma.
 → Old Red Lion. ⊕ Islington.
 Tue Nov 5 - Nov 30. £15.50, £12.50 concs.

Reputation

Alick Glass's new musical about a con artist in booming '30s Hollywood.
 → The Other Palace. ⊕ 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.
 ⊕ Notting Hill Gate. Wed 6 Nov - Sat Nov 9. £25-£30, £15 concs.

Spiderfly

John Webber's debut play follows a couple caught up in lies and power plays.
 → Theatre 503. ⊕ 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. ⊕ Finsbury Park. Until Nov 30. £18.50-£32.50, £15-£23.50 concs.

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This staging of Susan Hill's thriller is irresistibly eerie.
 → Fortune Theatre. Until Mar 28 2020.

2 Everybody's Talking About Jamie

A life-affirming drag musical that's full of catchy songs.
 → Apollo Shaftesbury. Until Aug 29 2020.

3 Come from Away

This runaway hit from Canada is sweeter than maple syrup.
 → Phoenix Theatre. Until May 23 2020.

4 Wicked

Fantasy musical spectacular.
 → Apollo Victoria. Until May 23 2020.

5 The Comedy About a Bank Robbery

The knockabout spoof.
 → Criterion Theatre. Until Nov 1 2020.

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LAST CHANCE

Lungs

'The Crown' stars Claire Foy and Matt Smith are on top form in this witty climate change drama.
 → Old Vic. ⊕ Waterloo.
 Until Sat Nov 9. £12-£65.

EXCLUSIVE

See **'& Juliet'**, a tongue-in-cheek musical rewrite of Shakespeare's play featuring the songs of pop maestro Max Martin. Tickets just £39.50.

TIMEOUT.COM/JULIET

More London theatre listings at timeout.com/theatre

THE TAMING OF THE SHREW: IKIN YUM PHOTOGRAPHY

Edited by Eddy Frankel
timeout.com/art @timeoutart

Art & Museums



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

'Buddhism'



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

WHY GO...
It's visual nirvana.

→ British Library. ↻ Euston.
Until Feb 23 2020. £12.60.

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.

'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



Find more shows to see at [timeout.com/art](https://www.timeout.com/art)

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.
 ↻ Sloane 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

WHAT IS IT...

A whole show about how all work and no play makes us all dull.

WHY GO...

There's a tyre swing. Go on, do it.

→ Wellcome Collection.
 ↻ Euston Square.
 Until Mar 8 2020. Free.

the small display linking kindergarten education and the Bauhaus art movement. Or the model showing how play helps displaced children deal with trauma. Or artist Ryan Gander's marble sculpture based on his daughter's sheet den. Or the very friendly heff' alump with a slightly wonky head, bless him.

Because that's also what the show does to you: rings the neurological doorbell that makes it almost impossible not to hug the teddy, pick up the coloured sticks, build something with Lego and climb on to the tyre swing. It proves, really, how we don't have to teach ourselves to play but that we do, sadly, teach ourselves not to. ■ Rosemary Waugh

'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.

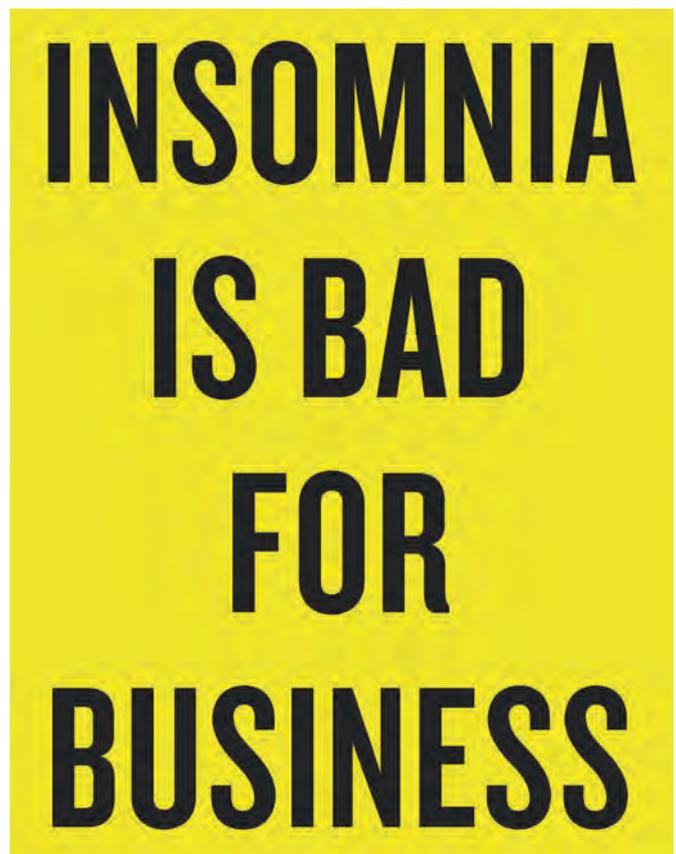
But it's so hard to figure out what connects all of this. Some of it is about work, or surveillance, or terrorism, or sleep. There are eight exhibitions happening at once. There's just so much being said, with so much stuff, that it's overwhelming and incomprehensible.

WHAT IS IT...
 Art for our crazy non-stop world.

WHY GO...
 Look up from your phone, and you'll see some great art.

→ Somerset House.
 ↻ Temple. Until Feb 23 2020. £14, £11 concs.

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? ■ Eddy Frankel



Food

Edited by **Tania Ballantine**
timeout.com/eatdrink @timeouteatdrink

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, cosy 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.
☉ Moorgate.

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.





Sushisamba

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.

DUCK & WAFFLE: ROB GREG

More superb skyline at
timeout.com/views

Gamma Gamma



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 tatakai – 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. Equally good were strips of well-sauced Filipino-style kangaroo (the meat, again, strangely bovine), with a fried-egg-topped mound of rice.

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. ■ *Tania Ballantine*
Dinner for two with drinks and service: around £95.

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.
↻ Tottenham Court Rd.

EXCLUSIVE

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

TIMEOUT.COM/HOUSE19

Sponsored Listing

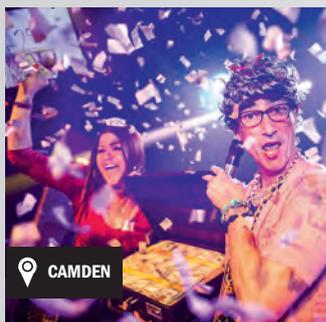
Going out? Try here.



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.



BLINGO: HIP HOP R&B BINGO AT FEST CAMDEN SAYS:

'Bingo gets a remix in this hip hop, comedy, gameshow mash-up. Hosted by the totally potty-mouthed pensioner "Grandma Flash" and her exquisite 87-year-old love interest Harry Spelvin, you can enjoy a mix of bingo, beats and way more bling than you can shake a zimmer frame at. Dabbers ready...'

Chalk Farm Rd, NW1 8AH.



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.

SO YOU'VE NEVER BEEN TO

The Quality Chop House



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 £24), too.

Any other tips?

If there's no room at the inn, try the equally vibey delicum-wine-bar two doors down, from the same team. ■ *Tania Ballantine*

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

→ 88-94 Farringdon Rd, EC1R 3EA. ☺ Farringdon.

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.



EXCLUSIVE

FLORAL BY LIMA



Dine at a five-star Peruvian joint with serious pedigree – for just £26, you can enjoy three courses and a glass of wine or beer at Floral by Lima. Sumptuous.

TIMEOUT.COM/FLORAL

Ts&Cs apply.

TimeOut
THE BEST OF THE CITY

Drink

Edited by Laura Richards
timeout.com/bars @timeoutatdrink



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

WHY GO...
It's a cathedral to the brewed stuff.

→ Bermondsey Trading Estate, 22 Rotherhithe New Rd, SE16 3LL. South Bermondsey rail.

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 cosy 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*



Turns 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



OPENING SOON



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

Escapes

Edited by Ellie Walker-Arnott
timeout.com/daytrips



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.

WAKE UP HERE

Mazzard Farm



Nod off in absolute silence in one of these beautifully converted cottages. On arrival, you'll find a cream tea waiting for you in the kitchen. Then fire up the log burner, sit outside in the courtyard, or stretch out in a hammock beneath the apple trees. The wi-fi appears to run on steam power, but you won't be needing it. Browse through the ample selection of books instead. There are pigs, chickens, ducks and goats, plus woodland trails to explore. You can even bring your own, erm, horse – taking the phrase 'pets welcome' to a whole new level. *Becky Dickinson*

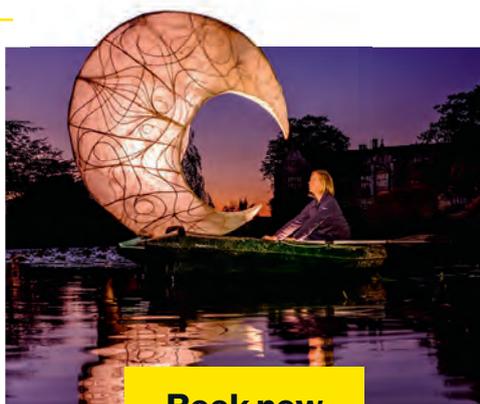
→ Ottery St Mary, Devon. Cottages sleep from one to 24 people. From £209 for a two-night stay. www.mazzardfarm.com

OTTERY ST MARY: JAMT CARDY/GETTY IMAGES

Get there: two hours 55 minutes by train from London Waterloo to Honiton, then bus or taxi; around three hours 30 minutes by car.

Find more unusual escapes at timeout.com/daytrips

Escapes



Book now

Glow Wild 2019

DON'T 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 fire pits you can toast marshmallows over. Festive feels guaranteed. ■ *Emma Hughes*
→ Wakehurst, West Sussex. Nov 21-Dec 22, Thu-Sun. £15. www.kew.org/wakehurst

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.

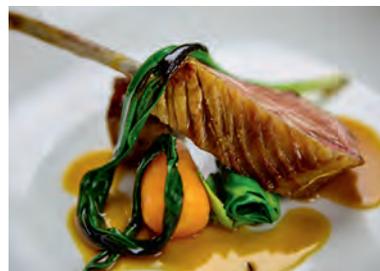
There are loads of outdoorsy places within an easy drive of London where you can camp. Be sure to pre-book your spot, via

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

THREE OF THE BEST

Foodie day trips



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. ■ *Lucy Lovell*

→ Marlow, Buckinghamshire. www.thehandandflowers.co.uk

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