Cocktails of the century

Where to drink ten decades of deliciousness

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This week’s Time Out in no time at all

Laser focus
United Visual Artists might make you confront the space you’re taking up, in this four-star light show

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First knight
Fancy spending an evening with the legendary Sir Ian McKellen? Course you do. His stage show is a triumph

PAGE 74

Gourd ’elp us!
Picking, carving and cooking pumpkins is one of the best things about autumn. We tell you where to get stuck into squash

PAGE 52

‘Farming’
Director Adewale Akinnuoye-Agbaje’s reveals the background to his brutal debut film about his time as a black skinhead

PAGE 62

So hot right now
Pioneering live music platform Boiler Room is putting on its first festival, in Peckham (naturally). It looks pretty epic

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October 8 – 14 2019 Time Out London
Let’s face it, there are plenty of reasons to drink right now. But here’s a pretty compelling one: London Cocktail Week. The city-wide libation celebration has just turned ten, and become a ten-day marathon of mixed drinks. To mark its birthday, we’re taking a look at the cocktails that have defined each decade of the last 100 years (since the birth of the Negroni, also having a milestone year) and how to drink them right now in London (hint: in style). From a clarified Bloody Mary to a Porn Star Martini that’s 48 hours in the making, these are serious fun-time drinks. And if you’re sailing through a sober October, we’ve included alcohol-free options that won’t have you missing the booze one bit. Charge your glasses!

Viva la vulva! The world’s first Vagina Museum is opening in Camden. Come November, it will host exhibitions, screenings and workshops on this magical body part. Most of you were excited. One person questioned the location. “Is there anything this man can’t do?” Open a decent pub. Write an original song. Write a good book. Stay in broad daylight. Make an inconspicuous cameo on “Game of Thrones.”

Artist Mark Leckey has brought a life-size replica of a motorway bridge to Tate Britain. We gave his exhibition four stars and unleashed that old snoozefest: “But is it art?” “I’m not an artist so my interpretation ability is not of the artistic level – but when does something cease to be art and become someone just taking the piss?”

Come on, Mark – your namesake is meditating on Englishness, boredom and the transience of youth. Go and check it out for yourself. It’s really easy to get to. Head up the MS3, then turn off on to the B8151 towards Clatterbridge.

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We all have our own privacy settings

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With its striking, two-toned colour palette and eye-catching details like polished metal feet, the Aviana really makes a bold and beautiful statement. And following in our 50-year sofa making tradition, it’s handmade to order and guaranteed for 15 years. So why not come and take a closer look?

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Black girl magic

BACK IN 2017, Paula Akpan and Nicole Crentsil started Black Girl Fest: the UK’s first festival celebrating black women and girls. It sold out in five minutes. The festival returns on Saturday for its third year, taking over the Business Design Centre in Angel for a jam-packed day of workshops, exhibitions, screenings, and performances. Author Dorothy Koomson, activist Temi Mwale andpodcasters The Triple Cripples are among the speakers. This year’s theme is ‘Taking Up Space’, with a focus on creating spaces for black women and girls in a variety of different industries, ranging from tech and literature to hair and beauty. Tickets were still on sale as we went to print (but be quick!), and Black Girl Fest is also offering an option to ‘pay it forward’ – along with paying for your own ticket, you’ll also be covering a spare, so that another black woman or girl can get a seat at the table. ■ El Hunt


Three things you have to do this week

Do this

Breast cancer charity gig Festifeel returns for its tenth year on Saturday. Grab a ticket on the door at House of Vans to see Tom Grennan, Bombay Bicycle Club, Raye and loads of comedians.

Eat this

Indian small-plate champs Gunpowder are teaming up with deli dons Rita’s (of Bodega fame) for a one-off menu on Sunday – and it’s a bargainous £25 for six courses.

Fund this

Daylight is the UK’s first accessible club event for disabled adults, taking place next month at Omeara. Help the organisers make it a regular occurrence by supporting them on JustGiving.

Discover more cool things to do at timeout.com/news
TO REALLY UNDERSTAND true love, you must first have that same love questioned, attacked and denigrated. Through facing adversity, you will finally grasp what it means to truly adore something. That’s me and beigels.

And if your first thought was ‘Don’t you mean “bagels”?’ then you and me have a problem, bub.

For decades, I’ve had to listen to North Americans whinge about how it’s impossible to track down a decent bagel in this city. You’ll hear them claim that everything is chewier, yeastier and rounder back in New York and Montreal: the two cities you’ll most often hear associated with bagels.

But our beigels – pronounced ‘bye-gulls’ – are special. Pumped out by a handful of shops for the hungry masses of Brick Lane, Stoke Newington, Stamford Hill and Golders Green, London’s perfect specimens mingle the breadiness of Montreal’s bagels and the chewiness of New York’s. They’re the best of both bagely worlds.

Nothing beats the ritual of London’s most famous beigel shops: the twin 24-hour joints, two doors apart on Brick Lane. The I-don’t-give-a-tossness of the staff behind the counter! The joy of gorging on a huge serving of barely contained salt beef – dripping with mustard – at 2am after too many pints! Not to mention the thrill of taking home a paper bag full of freshly baked beigels, then almost slicing your hand open midway through the weekday rush. (If in doubt, slice then freeze.)

This isn’t just about eating, either: beigels are woven into the fabric of this city. They came to England – long before they made it to America and Canada, thank you – in the mid-nineteenth century, thanks to Jewish immigrants from Poland. The beigel is a symbol of refugees fleeing oppression for the drizzly embrace of our city. Every bite is a taste of what it means to overcome adversity. Part of me likes to imagine my great-grandparents sending the kids out to fetch fresh beigels. But mostly, I’m too busy enjoying them for what they are: perfect, sticky, chewy bread rolls... with holes.

So if an American ever tells you how bad our bagels are, just remind them that we don’t do bagels. We do beigels, and they’re amazing.

—

‘Now that I’ve finally managed to find some star anise, I’m all set to take over the world.’

‘The only thing to kefir is kefir itself.’

‘The place to be? Hardly. There’s just a games arcade, and that place that fucked up my septum piercing.’

‘Yeah, I’m a bit confused about feet. I’m more of a metres guy.’

‘It’s the white elephant in the room.’

‘I don’t think that you should get pissed in a zoo.’

‘My cat cockblocks me all the time.’

‘Penguins don’t eat Penguin bars. They need genetically modified fish with jokes inside.’

Overheard something weird? Tweet us #wordonthestreet @timeoutlondon
“THAT’S RIGHT, CRISPS MADE FROM RUDDY ROOT VEGETABLES! AND THEY’RE

Tyrrellbly Tyrrellbly Tasty”

Down at Tyrrells Farm in Herefordshire, we’ve been working hard to make our root vegetable crisps bigger, better and, well... veggier than ever before. With two jazzy new flavours and six Great Taste awards to shout about, they’ll certainly be hard to ‘beet’!
How green is your borough?

YES, YOU SHOULD be using that refillable coffee cup and cutting back on your Uber dependency. But sorting the climate crisis is going to take more than just us plebs recycling properly: we need action by politicians, including the borough councillors who sit in town halls all over London.

Using various data sources, the Friends of the Earth campaign group has scored every local council in the UK according to how climate-friendly they are, compared with similar areas. This map shows how London’s councils did. The boroughs in green are more likely to be encouraging eco transport and heating, reusing or recycling waste, planting trees and using renewable energy. Camden scores highest in the capital. Meanwhile, the councils in red still have a long way to go. How much is your bit of London doing to save the world? Check out FotE’s online tool to find out more. ■ James Manning

See how your borough’s score breaks down at www.friendsoftheearth.uk/climate-friendly-communities

More green policies

 Fewer green policies

THE VIEW FROM YOU

What Time Out readers have been Instagramming this week

@holycortese

‘Screen-ing in the rain in Piccadilly Circus.’

@london.scene

‘The Wallace Collection is one of my favourite places in London.’

@simbamustchop

‘You can make any meal a sandwich and any sandwich a meal.’

@postcards_from_london

‘St Dunstan-in-the-East is an oasis in the busy city.’

Want to see your Insta-shots of the capital in print? Tag them #timeoutlondon
MAKE TODAY YOUR ‘SOMEDAY.’

Delta connects London to over 200 U.S. destinations in partnership with Virgin Atlantic.
London’s got problems. Here’s how we fix them

The Good Slice

**WHAT IS IT?**
A social enterprise with a purpose that can be summed up with a simple motto: ‘Eat good, do good.’

**Founded by pizza-loving friends Calum Wragg-Smith and Ed Kellard after they witnessed poverty and hunger on an epic African road trip,** The Good Slice operates a ‘one-for-one’ model: for every delicious wood-fired pizza it sells from its travelling van, it provides a fresh meal for someone in need.

**WHY DOES IT MATTER?**
Homelessness is an ever-growing problem in the capital, and benefits, social care and social housing have been slashed.

The Good Slice is helping to tackle one major problem facing London’s homeless population by providing nutritious meals (no, not pizza) through a partnership with Glass Door, a London-based homeless charity. It also source all of its ingredients sustainably.

**HOW CAN I GET INVOLVED?**
By purchasing and enjoying one of its delicious pizzas! The Good Slice pizza van can often be found around Greenwich Peninsula, but these guys are always on the move, so give them a follow on Instagram (@thegoodslice) for updates on where you can find the van next.

They also do catering, so you can book The Good Slice for parties and spread the socially positive pizza love.

**WHOA!**
Rosie Hewitson

→ www.feast-it.com/vendors/the-good-slice

.discover more ways to make a difference at timeout.com/better

*Back in 2001,* underpaid London cleaners launched a ‘Living Wage’ campaign which spread across the UK: more than 5,000 organisations across the country have signed up to pay workers fairly. The official London Living Wage stands at **£10.55 an hour,** reflecting what’s needed for a decent standard of living in the capital. But how is that worked out? Researchers at the Living Wage Commission conduct fresh research each year on the latest weekly

**food, housing, energy, transport and childcare costs.** Its ‘basket’ of weekly essentials for a single Londoner allows **£91.12 for rent** (roughly £395 a month) along with **50p for sausages, £9.33 for fresh fruit and veg and £1.60 for boozing outside the house.** Katherine Chapman, director of the Living Wage Foundation, says, ‘A hard day’s work deserves a fair day’s pay.’ Well, if you can find a pint in London for less than £2, you’ve most definitely earned it. ■ *Thomas Hobbs*
work it

Be You

The old rules of workwear are out, we're in a new era of dressing. Wearing what makes us feel most confident means we work at our very best, whatever that work may be. We call it empower dressing and these are the women doing just that.

shop the new collection
tu.co.uk

All the women you see are celebrated as they are, naturally gorgeous and not retouched.
BABYCAKES ROMERO never leaves the house without his camera. Since July 2012, the born-and-bred Londoner has documented the city’s street life in his MYLDN online photo series, racking up more than 1,000 pictures of the city’s odd characters, bizarre juxtapositions, random happenings and poignant inequalities. Now he’s published a crowdfunded photobook of the series’s highlights so far. We asked him to pick a handful of his favourite shots, with a focus on the weird sights he’s immortalised on his journeys through the mad metropolis. —James Manning

→ ‘MYLDN: A Street View of London Life’ by Babycakes Romero is available now. www.babycakesromero.com

Weird city

“This is Bucket Man. His sign reads, ‘Make a wish in my magic wishing tin and allow me to continue my wonderful job bringing smiles and laughter to you beautiful people.’ What more can you say?’

“These Italian tourists were all kitted out for the Notting Hill Carnival, but they had unfortunately arrived one entire day early. I love the way they are brazening it out.’

‘Superman off to work on his daily commute: fantasy colliding with reality. I love London because it provides an endless supply of random moments every single day.’

See more amazing snaps of London at timeout.com/photography
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<td>£9 = RPI announced in Feb 2020 = Price A</td>
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Each year your Airtime Plan will be adjusted on your April bill by the Retail Price Index (RPI) rate of inflation announced in the preceding February. Find out more at o2.co.uk/prices. £15.99 Device Plan for 48 months and £10 monthly rolling Airtime Plan. £316.74 saving consists of £172.74 discount applied to device plan (total cost of device was £1960 now £787.26), and £3 per month discount on the 1GB Airtime Plan for 48 months. Discount applies until you change tariff, leave or upgrade. Data allowances must be used within the month and cannot be carried over. Ends 2 Oct 2019. Direct purchases only. Pay the cash price for your device or spread the cost over 3 to 48 months on the iPad Air 10.5, iPad Pro 12.9 (2018), iPad Pro 11 (2018) and iPad Pro 10.5. Like new devices excluded. The device cost will be the same whatever you choose. There may be an upfront cost. You need a monthly rolling Airtime Plan as long as you have a Device Plan. Pay off your Device Plan at any time and you can choose to keep your Airtime Plan, upgrade or leave. If your Airtime Plan ends for any reason you will need to pay your Device Plan in full. UK data only. Fair Usage policy applies. Devices are subject to availability. 0% APR. Finance subject to status and credit checks. 18+. Direct Debit. Credit provided by Telefónica UK Ltd, SL1 4DX. Telefónica UK is authorised and regulated by the FCA for consumer credit and insurance. Terms apply, see o2.co.uk/terms.
FREE LONDON

Put your money away! Here are the week’s best free events

DROP IN THE OCEAN
Kara Walker: ‘Fons Americanus’

Every year, one artist gets the chance to take over Tate Modern’s vast Turbine Hall. This year, it’s American Kara Walker, whose installation looks a bit like the Victoria Memorial in front of Buckingham Palace. But look closer and you’ll see it’s a subversive version, attacking the British empire. Powerful stuff.


ROLL UP, ROLL UP
Short rib buns at The Coal Shed

Tower Bridge restaurant The Coal Shed, unsurprisingly, specialises in cooking over charcoal. Sample part of its new menu for free today – 100 short rib buns will be up for grabs from noon.


LEAF IT OUT
Chelsea Physic Garden open day

Usually closed on Saturdays, the Chelsea Physic Garden is making an exception as part of the Chelsea History Festival. It’s ditching the admission price too, so anyone can spend the day at the flowery oasis.


GET BOWLED OVER
Mac & Wild grain bowls

City spot Mac & Wild is handing out 100 freebies as it launches a new takeaway menu featuring grain bowls with salmon, vegan haggis or beef brisket. Take your pick!

→ Mac and Wild Devonshire Square. 📍 Liverpool St. Tue Oct 8.

CAN-DO ATTITUDE
The Wine Swap Shop

Been stockpiling tinned goods? Put them to good use and swap a can of food for a glass of wine throughout October at Vagabond Battersea. The cans will be donated to local food banks, so it’s a win-win.


Looking for things to do all year round? Try timeout.com/free
SALE

up to 30% off selected lines

habitat.co.uk
A cent
tury in cocktails

As London Cocktail Week turns ten, Laura Richards rounds up ten decade-defining cocktails and where to drink them. Photography Andy Parsons. Styling Ben Rowe

Negroni

This red recipe for a hangover was invented in 1919 in Florence. Apparently we have a count named Camillo Negroni to thank for that. He asked a bar to add gin to his Americano cocktail (vermouth, bitters, and soda). One hundred years later and the Negroni’s as strong as ever, and we don’t just mean its booze content...

How to drink it now? The Vesca Negroni at Fitz’s Bar is a White Negroni. Luxardo Bitter Bianco is used in place of the usual Campari and white vermouth is championed over the red stuff. It’s poured over a pink, globular ice cube made from woodland-grown strawberries, coconut essence and rosehip liqueur. Watch your drink change colour as it dissolves.

Although invented in the mid-1800s, this classy, er, classic was popularised after its inclusion in bartender Harry Craddock’s seminal ‘Savoy Cocktail Book’ in 1930. This booze bible features a Dry Martini as well as an orange bloom take, a brandy-boosted one and a roided-up special made with absinthe.

How to drink it now? London might be one of the best places to sip a perfect gin martini – just look to The Connaught Bar for a brilliant one– but the One Sip Martini at Elementary is the most special in the city. Made with a shot glass of vodka, vermouth and sherry and with a blue-cheese-stuffed olive floating inside, it’s playful, delicious and even low ABV.

→ Tayer + Elementary, 152 Old St. Old St. £4. Taking part in LCW.
WHO DO WE THINK WE ARE? WE TALK FOR ENGLAND ABOUT THE LIKELIHOOD OF AN INDIAN SUMMER OVER CUPS OF KENYAN COFFEE. WE DRINK BELGIAN BEER FOR DUTCH COURAGE BEFORE CHEERING ON EGYPTIAN STRIKERS.

THE UNITED KINGDOM. WHERE WE REMIND FOLK THAT ROME WASN’T BUILT IN A DAY AS WE STRUGGLE WITH SWEDISH FLATPACKS AND INEVITABLY HAVE TO PARDON OUR FRENCH. WE ARE NOT AN ISLAND. WE’RE PART OF SOMETHING FAR, FAR BIGGER.
The origin of this tequila and lime cocktail is hotly contested: was it created by a Texas socialite at a house party or a Mexican bartender making a drink for a fussy customer? What we do know is that it gained superstar status in the 1950s, in part because electric blenders made Frozen Margaritas possible. Thank you, tech developers!

**How to drink it now?** The totally transparent and devastatingly delicious Mirror Margarita served at Dalston ‘agaveria’ Hacha has the same sourness and salinity you’d hope for from the classic version, despite its shimmeringly see-through appearance. You’ve never seen (or tasted) a Margarita like this before!

*Vintage sunglasses courtesy of Auntie Aviator.*

> Hacha, 378 Kingsland Rd. Haggerston Overground. £9.50. Taking part in LCW.

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**Bloody Mary**

Enjoyed as the ultimate hair of the dog for decades, this hangover-friendly tomato juice concoction has its roots in Hollywood and New York. By the 1940s it was in vogue around the world’s culture capitals. Ernest Hemingway was a fan – and if Hemingway knew anything, it was how and what to drink.

**How to drink it now?** The Bloody Martini at Coupette is a silky version of the drink spiced up with vodka and paprika. Tasting like tomatoes picked fresh off the vine, it’s served with slices of comté on the side. It’s a crime that more cocktails don’t come with a cheesy chaser.

> Coupette, 423 Bethnal Green Rd. Bethnal Green. £9.50. Taking part in LCW.
You wouldn’t think the humble leaf could cause so much trouble. The once lush trees of spring and summer slowly fade, through shades of yellow and orange, to brown, before their leaves fall gracefully to the ground.

Winds carry them towards the railway line, where the rush of air from passing trains pulls them directly onto the tracks, where they are crushed to a pulp.

Leaves are made up of around 80% water, with the rest made up of a complex combination of other substances including pectin, cellulose, and a type of fatty acid that, when compressed, have a lubricating effect.

When this happens on train tracks, it’s essentially like coating them with Teflon, and the steel wheels struggle to grip the steel tracks. Braking distance can more than double, with trains taking up to 1000 metres to stop.

The wet mulch also messes with the electrical signals used to keep track of where all the trains are on the network.

This combination of issues leads to a potentially dangerous situation, so to be on the safe side, we need to move more slowly and occasionally miss out the odd station along the route to make up time.

We know that this can be frustrating, but please bear with us. We have special leaf-busting treatment trains running throughout autumn that clean the rails using water jets and then apply a sand-based gel to them to help trains grip the rails.

And teams working around the clock using specialist machines to clean the railhead (the top of the rails). It’s an arduous task, but trust us, we’re on it and working hard to minimise disruptions to your journeys.

This autumn we’ll be clearing 50 million leaves from the line to keep trains running on time.

southeasternrailway.co.uk/autumn
Whiskey, bitters and sugar has been mixed into Old Fashioneds since the 1800s, but if ‘Mad Men’ is to be believed, people in the ’60s were basically drowning in this classic cocktail (lucky them!).

**How to drink it now?** Fat-washing (sounds yuck, but isn’t) is now a common method in the coolest bars to impart extra flavour to an Old Fashioned. At retro spot Supermax, cocoa butter is used to create a chocolatey Scotch-based version that’s to die for. Walnut wine adds a dash of sophistication those Mad Men would definitely approve of.

→ Supermax, 14-18 Handyside St.
© King’s Cross. £12. Taking part in LCW.
THE DAY SHALL COME

A COMEDY BASED ON A HUNDRED TRUE STORIES

IN CINEMAS FRIDAY BOOK TICKETS NOW
Piña Colada

Enter the era of the disco drink: where parties were awash with very kitsch cocktails served in out-there glassware and featuring tropical garnishes. And what could be more party than the Piña Colada? The Puerto Rican national drink was popularised by tiki chains. By 1979, Rupert Holmes had even written a song about it.

How to drink it now? Zero percent! Dishoom’s five London branches serve up a version called Alfatoon’s Colada. It’s a sober, satisfying take on the bevvy made from pineapple and coconut, but without the usual rum. Instead, it’s spiked with chai syrup, lime juice and a dash of coriander – so it’s still a party drink, as far as we’re concerned.

→ Dishoom, various branches. £5.50.

Espresso Martini

The story goes that the Espresso Martini was first thrown together in a bar in Soho in 1983 by late, legendary bartender Dick Bradsell, when a customer asked for a drink to ‘wake me up, and then fuck me up’. Over time, the coffee cocktail has come to hold a cult-like cachet in the capital.

How to drink it now? Hundreds of London bars serve Espresso Martinis, but the coolest are doing cold-brew takes on the cocktail. The Phuket Martini at Every Cloud uses Mr Black cold brew liqueur plus Vietnamese coffee, and describes itself as ‘an Irish coffee on a gap year’. A good night on these and you’ll probably feel like you’ve washed up on the beach the morning after.

→ Every Cloud, 11a Morning Lane. Hackney Central Overground. £9. Taking part in LCW.
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The '90s saw a cocktail renaissance. Fresh fruit-packed drinks upped boozers’ vitamin C as well as their alcohol tolerance. The fruitiest of them all has to be the Cosmopolitan. Dale DeGroff kickstarted a new trend for the tipple by adding a flamed twist of orange (ooh!) to it at his bar in New York. Madonna drank it; Carrie Bradshaw drank it; hell – everyone drank it.

**How to drink it now?** Get one at Dalston’s Three Sheets. Fermented cranberries give even more intensity (and hot-pink tones) to the bar’s Cosmo, while orange-flower water and orange neroli give it a sophisticated, Gimlet vibe. It’s not always on the menu, but it’s so popular that they keep a pre-batched bottle on standby.

→ Three Sheets, 510b Kingsland Rd. Dalston Kingsland Overground. £9. Taking part in LCW.

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**Cosmopolitan**

Let’s not lie, the noughties were defined by alcopops and vodka-Red Bulls. But you also couldn’t move for Mojitos. (Maybe the fresh minty Cuban number was a palate cleanser after all that sugar?) In fact, the drink swan-dived into popular culture as the best thing about Bond movie ‘Die Another Day’ in 2002.

**How to drink it now?** Disco den Ruby’s in Dalston serves its cocktails three ways – ‘standard’, ‘experimental’ or ‘premium’. The experimental Blackberry Mojito is the best, fruity route for our money, with lime, mint, blackberry, rum and crème de cassis smashed over ice. No need to resort to a Bacardi Breezer for your sweet fix.

→ Ruby’s, 76 Stoke Newington Rd. Dalston Kingsland Overground. £9.50. Taking part in LCW.
This week it’s a…

Thread Talks with Caitlin Moran 10.10.19
in association with Twitter

Rum Tasting Masterclass 14.10.19
with Laki Kane, Hotel Chocolat & Time Out

Energising Flow Yoga 15.10.19
with The Refinery & Time Out

WTF is Music Publishing? 15.10.19
with Urban Development

Battling Bots LEGO Workshop 17.10.19
with Bricks McGee & Time Out

Book at samsung.com/uk/kx
#SamsungKX
Find timelessly cool bars at timeout.com/drinklist

...brrrrp!

London Cocktail Week celebrations end on Sunday October 13. Get your festival pass and find participating bars at www.drinkup.london

Porn Star Martini

Invented at the Townhouse in Knightsbridge at the turn of the century, the cheeky Porn Star Martini is now the UK’s most ordered cocktail – and also the subject of a recent scandal in the aisles of M&S (its tins now have the tasteful name of “Passion Star Martini”).

How to drink it now? The twist at Little Mercies in Crouch End is minimalist, pre-batched and poured from a prosecco bottle (also available alcohol-free – just order a Glamour Model instead). It’s served at the table in under five seconds, but it’s actually 48-hours in the making through distillation, clarification and carbonation. You won’t want to let them take the bottle away...

► Little Mercies, 20 Broadway Parade, Hornsey rail. £9. Taking part in LCW.
NEVER LOOK BACK.

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Experience Coca-Cola Signature Mixers at London Cocktail Week, a new range expertly created to pair perfectly with premium dark spirits, from brandy to aged tequila.

In order to shed light on dark spirits and spark creative flair in the cocktail world, we have embarked on a cutting-edge collaboration, teaming up with some of the world’s top mixologists to co-create four sophisticated new mixers. The new blends were designed to offer a distinctive, elevated taste experience and open up the rich world of dark spirits.

Use the map above to find your nearest bar in London serving the range.

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1 - Crystal Maze, W1D 7EU
2 - Megaro Hotel, WC1H 8AB
3 - The Winchester Bar, N1 8LN
4 - The Rotunda, N1 9AG
5 - Mesa Kitchen, N14 6EB
6 - Tabac Bar, NW5 2EU
7 - War of the Worlds, EC3A 2BJ
8 - Passo, EC1Y 2AS
9 - Hubbub, E14 3RS
10 - Arbor City Hotel, E1 6TE
11 - Raspa @ 100 Hoxton, N1 6SG
12 - Inamo, WC2E 9IL
13 - Inamo, W1F 82P
14 - Inamo, NW17QX
15 - Century Club, W1D 6LQ
16 - Mr Foggs House of Botanicals, W1T 1QQ
17 - Mr Foggs (CG), WC2N 4EA
18 - Bodega Negra, W1D 5JF
19 - Cahoots, W1B 5PW
20 - Bagatelle, W1S 4NG
21 - Kings Head, SW6 3LQ
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Wellies, ahoy! Rosemary Waugh picks the best muddy, squelchy, earthy autumn activities

1 Eye up some fungi in the Great North Wood
   If you thought Halloween was scary, you obviously haven’t spent much time looking at fungi. The Great North Wood Autumn Walk – a guided stroll around the One Tree Hill area of the forest – provides a squishy, squashey introduction to the fun fungus lurking in the wood. It might make you squeamish to start with, but soon you’ll be transfixed by this very strange natural occurrence.
   -> Meet at the gate to St Augustine’s Church.
   Honor Oak Park rail. Nov 2, 2pm–3.30pm. Free.

2 Capture the changing leaves at Kew Gardens
   In-depth photography class Photo Walk at Kew in Autumn will teach you camera skills to use throughout all the seasons, but on this particular occasion the focus is on the splendour of autumn. Kew Gardens in west London is always stunning, but come October it starts its transformation into a beautiful sea of reds, oranges and yellows – perfect for providing all the inspiration you need to get snap happy.
   -> Kew Gardens. Kew Gardens rail. Oct 15. 10.30am–1.30pm or 2.30pm–5.30pm. £80. Suitable for all abilities.
Pull on your wellies!

3 Go bulb planting in Brompton Cemetery
Autumn is the season for daydreaming, reflecting and snuggling down for the winter ahead, right? Well yes, but it’s also the time to look forward to next spring and all the moaning we’ll be doing about the April showers. Do some horticultural forward planning by helping plant bulbs all over Brompton Cemetery. Because there’s really nothing nicer than seeing the first crocuses poke their teeny heads through the soil.
→ Brompton Cemetery, West Brompton rail. Oct 22, 10am-1pm. Free

4 Celebrate Apple Day at Woodlands Farm Trust
For centuries, autumn has meant one thing in Britain: cider. Or, more widely speaking, apples. Celebrate the long-held tradition of gathering the apple harvest at Woodlands Farm Trust in Welling. Visitors can learn how to press apple juice, buy tasty local produce and, obviously, sup some Kentish cider. To top it all, there’s the bargain entry price of £1 for adults and 50p for kids. Cheers!
→ Woodlands Farm Trust, Falconwood rail. Oct 13, 11am-4pm. From 50p.

5 Box, kick, stretch and tone with Our Parks
Our Parks works from a simple idea: free exercise classes in London parks. From kick boxing to yoga, these classes give you a real two-for-one deal, along with sweating and stretching, you get the added benefit of the leafy surrounds and (for many classes) fresh air. The good news is they carry on right through autumn, just when the city’s soft green spaces are turning into crispy orange spaces.
→ Various locations and times. Free.
WIN SWISSE ME SMOOTHIES...

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T&Cs apply.
6 Light up Highgate Cemetery for All Saints

Or, if you prefer to embrace the gothic side of early autumn, head to London’s famous Highgate Cemetery to help illuminate the area in candlelight. To mark the passing of All Hallows’ Eve (Halloween to all you mortals), visitors and graveowners place candles on the graves of loved ones and strangers, beautifying the sombre resting place of famous and not-so-famous Londoners, just as a chill is tingling in the air.

→ The East Cemetery. Archway. Nov 1, 4pm–7pm. £4.

7 Join a Samhain ritual on Hampstead Heath

Gather your weird sisters together to celebrate Samhain, the witches’ new year on – where else? – the Heath. This Open Samhain Ritual celebrates the Goddess Brighid as she enters her crone phrase. It’s organised by TreeSisters, a charity working to reforest the tropics. Warning: Samhain is actually held on October 31, but this event takes place the Sunday before. Don’t be late!

→ Meet at Hampstead Heath station. Hampstead Heath Overground. Oct 27, 1pm–3pm. £6.

8 Tiptoe through the Enchanted Woodland at Syon Park

Syon Park is pretty lovely as it is, but throw in a bit of autumn bluster on a November evening and a grandiose lighting display, and you’ve got something even more charming than normal. This is year 14 for the Enchanted Woodland at Syon Park. Wrap up warm and follow the outdoor trail as it meanders past the historic arboretum and picture-perfect Syon House before ending at the Great Conservatory.

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Why Campervanning is the Best Way to See New Zealand

Boasting some of the most breathtaking scenery in the world with its vast landscapes, glittering lakes, rugged coastline and snow-capped mountains – not to mention beautiful wild camping spots, New Zealand’s islands are best explored by campervan. What’s more, the welcoming locals will make you feel right at home! With the freedom to pace your journey how you’d like, a campervanning adventure really is one to tick off your bucket list.

Start your Journey in Christchurch, exploring its lush green parks or punting down the Avon River; or perhaps getting tips from the super friendly Kiwis in one of its many vibrant cafés. Continue to the stunning turquoise waters of Lake Tekapo, where you can visit the picturesque Church of the Good Shepherd or hike the summit of Mount John for jaw-dropping lake views. Queenstown should be a must-visit on your campervanning itinerary; if you’re feeling adventurous, why not try out the canyon swings or even a sky dive. And don’t miss a trip to the Milford Sound, best experienced by boat as you cruise past soaring cliffs and cascading waterfalls, perhaps spotting dolphins along the way. Enjoy a tipple? Then why not explore part of the New Zealand Wine Trail in Blenheim, sampling delicious Sauvignon Blanc as you go. Meanwhile, in Rotorua, witness bubbling mud pools, geysers and natural hot springs, and come evening, an authentic Maori dance.

Or if you fancy something different, chat online, in-store or call 0808 239 6981
**9 Dive in at the (heated) deep end**
All the talk of wild swimming this year got us hooked on a quick dip in the various ponds and pools of the capital while the weather was hot. But the habit doesn’t have to die off as soon as the clocks go back. Okay, so a splash around the Hampstead Ponds in November is probably only for the hardcore, but how about a few lengths of **London Fields Lido**? This pool’s open all year round and – mercifully – it’s heated.  
→ London Fields Lido, London Fields Overground. £5.10 for non-member adults.

**10 Take a mindful stroll on Walthamstow Wetlands**
The benefits of a little mindfulness are well known. The benefits of a little nature are also widely appreciated. So how about this double whammy of a feel-good activity that combines a thoughtful approach to life with a lovely morning wander around Walthamstow Wetlands? Most of the **Mindful Walk** will be silent, so you zone in on the quacks, squawks and squelches happening around you.  
→ Walthamstow Wetlands, Tottenham Hale. Oct 13, 10am–12pm. £15.

**11 Watch the sky light up**
We couldn’t forget about it entirely, could we? The number one reason for getting swaddled in scarves and heading into the autumn dusk is Bonfire Night. There are displays happening across London, including huge ones at **Ally Pally** and **Blackheath**. However, we’ve really got our eye on **‘Light Up the Night’ at Wembley Park** on November 10, a massive dual celebration for Diwali and Bonfire Night.  
GO OUT WITH

Food, drink, screenings, pop-ups: don’t miss our exclusive offers and discounts

Platform
What is it? Pizza, bottomless drinks and games at this video-gaming bar.
Why go? Platform is all about good vibes, great food and pure, unadulterated gaming. This means custom-made multiplayer booths, the latest consoles and pizza courtesy of Happy Face.
What’s exclusive? Bottomless cocktails, prosecco or beer plus a pizza and games is just £24.
→ Old St. Until Dec 29. www.timeout.com/platform

Cinnamon Kitchen
What is it? Eight dishes and a bellini at a famed Indian restaurant.
Why go? You can find good Indian food in every corner of the city – but this place is one of the real jewels in London’s culinary crown. And with a delicious East-meet-West fusion menu from Vivek Singh, are you really surprised?
What’s exclusive? The tasting menu and a bellini is £29.

Pottery Workshop
What is it? A BYOB 120-minute pottery class.
Why go? To learn how to throw on a potter’s wheel after a few pints – this workshop sounds like a real laugh. Create and take home two items, which will be hand-fired for you to collect after your class.
What’s exclusive? It’s 40 percent off – the whole package is now £19.

Boom Cycle
What is it? Five ride classes at one of two Boom Cycle locations.
Why go? To inject the fun factor into your workouts. This high-octane fitness craze is set to a soundtrack of club bangers with the lights dimmed. Each class is intense, enjoyable and guaranteed to raise those endorphins.
What’s exclusive? Five classes are just £55 – that’s 38 percent off.
→ At Waterloo and Monument locations. Register by Nov 8, valid until Dec 31. www.timeout.com/boom

Candlelight Club
What is it? A Halloween ball in a pop-up 1920s-themed speakeasy.
Why go? When it came to the Jazz Age, fancy-dress parties were all the rage. Get your spooky garms on and head to this seasonal party embracing the roaring ’20s. The Creep Quartet, a sketch artist to capture your look, tarot reading and DJs are just the half of it.
What’s exclusive? Tickets are £24.

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Cabin fever
Want to hibernate in style? Get out of the city and into one of these cosy hideaways

1 The remote one Isle of Skye
Generally, people are fine. But sometimes you want to get as far away as possible from literally all of them. If that’s the case, make the trip to The Black Shed on the bonnie Isle of Skye, where wild-haired Highland cows will be your only neighbours. Battered by the elements, this wooden box houses a surprisingly cosy open-plan living space. Read a book in front of the wood-burning stove, day trip to ancient castles, or just snooze on the king-sized bed in a cocoon of locally woven blankets.

Get there: one hour 30 minutes by plane from Luton to Inverness, then three hours 30 minutes by car. The Black Shed sleeps two, from £635 a week. www.blackshed.co.uk

2 The eco-friendly one Isle of Wight
Meet Kindred – the dinky A-frame house with eco credentials that’d make Greta proud. Found on the Isle of Wight, this humble getaway is a vision in plywood with a retro edge. Up top there’s a cosy white-linen bed with triangle-shuttered windows and lush countryside views. Downstairs there’s cute vintage furniture and a cosy wood-burner. Kindred is off-grid, which means that when it’s cloudy, electricity is like gold dust. If there’s a power cut just use the lanterns provided – it’s all part of the fun.

Get there: one hour 22 minutes from London Waterloo to Southampton, then 25 minutes by boat, then 17 minutes by bus. Kindred sleeps up to four, from £90 a night. www.airbnb.co.uk

3 The treehouse Dorset
Hanging from a tree like an oversized apple, this quirky getaway in Dorset looks like a prop from ‘Alice in Wonderland’. Inside the Floating Tree Sphere you’ll find a hob, heating, and a snug bed with views over the fields. Outside, there’s a hammock and barbecue, while hot showers and loos are just across the grass. There’s no wifi here so swap scrolling on your phone for strolling through the woodland, playing board games and spotting woodpeckers in the trees.

Get there: two hours by train from London Waterloo to Poole, then 17 minutes by bus; two hours 30 minutes by car. Floating Tree Sphere sleeps two, from £69 a night. www.airbnb.co.uk
4 The woodland hideout

Cumbria

The Lake District Love Shack is a lesson in stylish seclusion, and the views aren’t too shabby either. The ground floor looks out on vistas of lush green woodland, while upstairs you can gaze at Lake Windermere. The shack serves up rural vibes without skimping on luxury (hello, Japanese-style bath), making it the perfect place to spend quality time with your plus one. What’s more, its detached garden studio comes with speakers and a vinyl collection, so you can play Lionel Richie full blast and no one will judge you.

→ Get there: two hours 35 minutes by train from Euston to Oxenholme, then 40 minutes by taxi. Lake District Love Shack sleeps two, from £760 a week. www.lakedistrictloveshack.com

5 The one for friends

West Sussex

Nestled in the West Sussex countryside, The Lodge at Whithurst Park is an ode to wood and concrete, which has caught the eye of numerous architecture mags. There’s space for up to ten people, with the opportunity to stretch your legs in the nearby South Downs National Park. The design is minimal and spacious, yet the house retains a homely feel – particularly at dusk when the evening light scatters a warm glow through the floor-to-ceiling windows. Round up your crew and book in – you’ll just have to draw straws over who gets the bunk-beds.

→ Get there: 50 minutes by train from London Waterloo to Godalming, then 30 mins via various buses; one hour 50 minutes by car. The Lodge at Whithurst Park sleeps ten, from £2,009 a week. www.holidaycottages.co.uk

6 The hip coastal hangout

Cornwall

These towering structures loom over visitors like escapees from ‘War of the Worlds’, but inside it’s all peace and stillness. Fill a hot water bottle in the communal kitchen, clamber up to the Kudhva’s mezzanine bed and watch gulls flying out to sea. There’s a buzzy community feel here, with popular surfing spots close by and DJs, food traders and a pop-up bar on the first Sunday of the month. Don’t expect a plug socket for yer charger, though – those Instagram updates will have to wait.

→ Get there: two hours 15 minutes by train from London Paddington to Exeter St Davids, then two hours via various buses; four hours 40 minutes by car. Kudhva sleeps two, from £90 a night. www.kudhva.com

Wild-haired Highland cows will be your only neighbours

Find more escapes at timeout.com/daytrips
First Night On Us: Week 2

Three reasons to visit gorgeous Pwllheli

With its stunning beaches, beautiful marina and buckets of old school seaside charm, the question isn’t ‘Why visit Pwllheli?’ it’s ‘Why haven’t you already visited Pwllheli?’ So plan your stay now… and thanks to Airbnb, your first night could be on them!

As the unofficial capital of the Llŷn Peninsula in north-west Wales, Pwllheli is the favoured holiday destination of golf fans, sailing fans, fairground fans, outdoorsy types and those of us who just enjoy a quiet moment gazing out across the sea. And luckily for you, Pwllheli was chosen in a Twitter poll as one of Airbnb’s six ‘First Night On Us’ destinations. You have a chance to claim a ‘First Night’ coupon from 10am on Thursday October 10.

1 Soak up the sun on Pwllheli beach
Fun fact: Pwllheli is special – and it’s not just us who think so. The weathermen and scientists agree too. Thanks to the Gulf Stream, Pwllheli enjoys its very own microclimate resulting in warmer sea temperatures and warmer weather full stop. Which is perfect for spending time on Marian y De, the town’s main beach (awarded a blue flag) or heading to Glannon or Lan mor Berch, the town’s other favourite stretch with its breathtaking views across Snowdonia. For the more adventurous, there’s also fabulous opportunities for jetskiing, sailing, wakeboarding, waterskiing and windsurfing.

2 Eat local with the locals
No trip to the seaside is complete without an ice cream or two (sorry, it’s just the rule). Head to Glassu Ice Cream and Cafe for proper Welsh ice cream made with milk from cows grazing on the Llŷn Peninsula. Or, if you’re looking for a romantic venue to sample a very Welsh menu, try Plas Bodegroes, in a lovely Georgian manor house.

3 Find some headspace in Snowdonia National Park
Believe the rumours: Snowdonia is stunning. But you don’t need Bear Grylls-sized ambitions to enjoy it. If reaching the highest peaks is your thing (and you’re able to do so safely), then by all means go forth, conquer and err... send us a photo from the top. Alternately, float in a fishing boat, hit a few rounds of golf or just make like the Japanese and do the Welsh version of shinrin-yoku, bathing in the beauty of this green, green landscape.

MEET THE HOST
Joe
One of the biggest benefits of using Airbnb is the passionate hosts you will meet, who are eager to share their local knowledge. Joe is an Experience Host on Airbnb, who loves sharing his deep understanding of ancient forests with his guests.

HOW IT WORKS

First Night On Us
Every Thursday morning from October 3 for four weeks, a limited number of First Night On Us coupons will become available for a different town (or towns). The coupons for Pwllheli drop on October 10 at 10am. Here’s how you could get one:

Step 1
Visit airbnb.com/firstnight at 10am each Thursday from October 3 2019. If you’re not already an Airbnb user, we’d recommend signing up beforehand.

Step 2
Once on the landing page, enter your Airbnb registered email address into the ‘Claim your coupon’ box.

Step 3
Successful users will be emailed a coupon code in the following days.

Step 4
Book your stay and visit by December 30 2019. For full terms and conditions visit airbnb.com/firstnight

Get your first night on Airbnb at airbnb.com/firstnight

Up to £150, selected destinations, minimum two nights’ stay. Limited availability. Check in by December 30, 2019. Terms apply.
IF YOU ONLY DO ONE THING
You can’t visit Snowdonia without heading to the summit of Snowdon. Stand at a soaring 3,560ft and be blown away by the landscape of craggy peaks and deep valleys dotted with lakes. On a clear day, views stretch as far as Ireland.
Don’t fancy the hike? Take the heritage Snowdonia Mountain Railway. We won’t judge.

WAKE UP HERE
Forest Holidays Beddgelert

If sinking into your hot tub with a glass of vino after a long day exploring sounds like your bag, then look no further than Forest Holidays Beddgelert. Its Scandi-style log cabins are as snug as they are bright and airy, making the most of the leafy surrounds with huge windows and a private deck for alfresco dining. The best part?
The location. Based in the heart of Snowdonia National Park, Forest Holidays is just a short drive from Pen-y-Pass, a popular starting point for treks up Snowdon – don’t forget yer walking boots.
Sarah Gibbons
Forest Holidays, Beddgelert, Snowdonia.
From £655 for three nights.
www.forestholidays.co.uk

A perfect day in

Portmeirion

Fantastical architecture, lush gardens and mountain hikes

ENTERING PORTMEIRION VILLAGE is a bit like walking into a fairytale. You may be in North Wales, but you’re instantly transported to an Italianate village complete with turrets, an elaborate piazza and a rainbow of ornate façades. Architect (and total legend) Sir Clough Williams-Ellis dreamed up this tourist village back in 1925, it’s where 1960s show ‘The Prisoner’ was filmed and now it’s an absolute must-see.

First up
Take a tour around the village. Entry to Portmeirion is £11, and that includes a 20-minute guided walk along the cobbles. Discover quirky details in every nook and cranny, and learn which films were set on these colourful streets and which celebs love hanging out here.

Soak up the vibes
Wander along the stunning coastal path at the edge of the village and soak up the scenery of the Dwyryd Estuary before circling back through a subtropical forest, dubbed The Gwyllt. Don’t miss the elegant Japanese Garden, complete with a pagoda and lily-pad-carpeted lake.

Stop for Lunch
Grab a hearty hot roast bap from Caffi No 6, or enjoy a dollop of homemade gelato – the bara brith flavour is dangerously good – at Caffi’s Angel. For a sit-down affair, head to Hotel Portmeirion and its art deco restaurant. Try the welsh rarebit risotto or marmite-roasted cauliflower.

Go on an adventure
With walking routes aplenty, Snowdonia is made for adventures, but some of the most exciting jaunts are hidden out of sight. For a quirky day out, check out Snowdonia’s mining history at Llechwedd Slate Caverns, a fascinating site buried deep under the mountains, where brave explorers go 500ft underground on the steepest cable railway in Britain.

Drink like a local
The nearby village of Beddgelert is bursting with olde-world charm. Hebog Cafe serves light bites and locally brewed beer while The Saracens Head has a good selection of ales. Both overlook the river and postcard-perfect bridge; top spots to relax with a well-earned drink. ■ Sarah Gibbons

► Get there: three hours 10 minutes by train from London Euston to Bangor, then one hour 15 minutes by bus; around five hours 20 minutes by car.

Find more magical escapes at timeout.com/daytrips
Smashing pumpkins!

Pumpkin picking, carving and cooking: follow our well-rounded guide to achieving squash goals

**Take a pumpkin day trip**
Make your way to West Surrey for a day of squash selection at Crockford Bridge Farm. Pick your own fruit season has come to an end, making way for the great pumpkin harvest.

The patch at Crockbridge is crowded with everything from Atlantic Giants to munchkin-style ghost pumpkins, so you’ll have a whole mismatched family of jack-o’-lanterns in the making. Remember, never carry your squash by the stalk or you’ll be explaining a pumpkin-related foot injury in A&E.


**Drink ’n’ carve**
Booze and sharp objects aren’t the wisest of combos, but Drink Shop & Do are throwing caution to the wind with a series of champagne-fuelled pumpkin-sculpting seshes. The bar has partnered with Veuve Clicquot, no less, so you can show off your skills while sipping on bubbly at its Sparkling Pumpkin Carving class. If you want to splash out, hit up the Bottomless Pumpkin Carving Brunch where there will be unlimited bubbles, Bloody Marys, beers and wickedly delicious things on sourdough toast. The Halloween tunes will be pumping and materials will be provided; maybe hold off on that third glass of fizz if you don’t want to get half-cut.


**Fill up on pumpkin pasta**
Stop! Don’t throw away all that juicy pumpkin pulp from the middle of your newly carved lantern. Find out how to make it into a filling for handmade tortelli and ravioli with a pasta cookery class at Mercato Metropolitano, a market in Elephant & Castle. You’ll learn to prepare, knead and stretch the pasta dough and turn it into sweet little Halloween parcels.

Hunt for squash on a Georgian estate

Follow an orange trail of pumpkins through the grounds of Osterley House, an eighteenth-century mansion in Hounslow. The Halloween Pumpkin Festival is aimed at kids, but at this time of year it’s worth a visit to see all 350 acres of its parkland swimming in yellow, orange and amber leaves. Pick your own squash, join a carving session (11am to 4pm) and toast a marshmallow on a fire. It’s a family day out, so the pumpkins will be the only ones getting smashed.


Pick-your-own

Around October, the fruity symbol of Wimbledon transforms, Cinderella-style, from the delicate strawberry to the rough and ready pumpkin. Just off Wimbledon Park Road, you’ll find a patch of grass that looks like a field of decapitated scarecrows. Wimbledon Pumpkin Picking Patch opens for business on October 18, with its own onsite Pumpkin Café. Borrow one of the wheelbarrows and give a needy gourd its forever home.


Be crowned the queen (or king) of carving

Fancy yourself as the Rodin of the squash world? Get whittling at Mudchute Farm’s Pumpkin Carving and Costume Competition to see how your carving skills match up to other Londoners’. Bring your own pumpkin and tools, or pick one up along with a carving kit on the day. You’ll be up against seasoned slicing pros to be crowned king or queen of the carving bonanza. There’s also a prize for best-dressed carver.

Katie McCabe and Alexandra Sims

Mudchute Park and Farm. Mudchute DLR.
Sat Oct 26. Free (limited places on a first come, first served basis).
Leaves are turning brown, we’re craving pumpkin lattes and the evenings are starting to get chilly. In short, London, that means it’s about time to update your style for the new season. And with up to 70 percent off on more than 60 great brands, ICON Outlet at The O2 is the perfect place to sort an amazing autumn/winter wardrobe, even if you’re not flush with cash. But that’s not the half of it. Here’s what you might not know — and five reasons why you need to head there...

There’s late-night shopping
Tired of being rushed after work and sick of those totally unhelpful 6pm store closing times? No worries. ICON Outlet is open until 8pm (Sundays ‘til 6pm) and has late-night shopping until 10pm Thursday to Saturday, which means that you can avoid that frantic slog and search. In fact, since this place is open late you’ll have enough time on your hands to make an evening of your visit...

There are 31 bars and restaurants on-site
Shopping is thirsty work, and so is eyeing up new outfits and imagining how they’d fit into your wardrobe. That’s not even considering the shopping you need to do but don’t really want to (we’re looking at you, work clothes). So why not give yourself a little reward and respite by stopping off at one of The O2’s bars? And if you get peckish, there are foodie treats from spots such as By Chloe, Thunderbird Fried Chicken and Gaucho, too.

It makes shopping easy
It’s not just having a bunch of names under one roof that makes ICON Outlet a handy shopping pitstop. There are a load of perks, too, making your experience even better. First off, you can get four hours’ free parking when you spend £35. Or free next day delivery if you spend over £150, so you don’t need to schlepp home a million bags on the bus. Going to a gig? There’s a free ICON Outlet bag drop. Oh, and they can keep your ankle-biters entertained over October half-term, too, with kids’ crafts sessions.

It’s at The O2...
Apart from The O2 being an iconic landmark, it’s also conveniently located if you’re headed to or from central London. In fact, London Bridge is just 15 minutes on the Jubilee Line. Plus, there’s more to The O2 than shopping. The venue also has a cinema, bowling alley, indoor trampoline park and gigs galore. You can even climb over the top at Up at The O2, meaning you can combine your trip with another fun activity. Multitasking achieved.

Did we mention the bargains?
Let’s be honest, the best thing about heading to ICON Outlet is the great value shopping. There’s Levi’s, Aspinal of London and Guess – and Adidas and Nike have recently arrived, too. Besides, at up to 70 percent off, you’ll be laughing all the way to the bank – and looking good while you do it.

Find out more information at www.iconattheo2.co.uk
**Friday**

**London Surf Film Festival**

Escape the London rain for sun, sand and saltwater fun at this fest of surf films. Expect world premieres, award-winning features and Q&As with pro-surfers Alex Knost and Lee-Ann Curren.


**Late**

**Hidden London**

Curious about disused tube stops? See photos of long-abandoned stations, hear the stories behind them, join scavenger hunts and test out your tube trivia at this late.

→ London Transport Museum.

Covent Garden.

Fri Oct 11. £15.

**Fundraise**

**Dusk Walk**

Raise money for young homeless Londoners on this ten-mile walk across south-east London. There’ll be dazzling panoramas and refreshments along the way.

→ Meet at Sheringham House.

Borough. Fri Oct 11.

£10 registration.

**Saturday**

**Party**

**Pink Oktoberfest**

Dust off your rainbow lederhosen for this LGBTQ+ day of pride and beer. Oompah bands will be replaced with lip-syncing and drag queens.

→ Docklands. Canada Water.

Sat Oct 12. £15.

**Mix & Match**

**Grown and Thrown**

Play Cilla Black at this market by picking up a handmade ceramic pot and pairing it with the perfect houseplant. A lolla lolla of fun.

→ 129 Shacklewell Lane.

Rectory Rd Overground.


**Japanese Textiles and Craft Festival**

Know saori weaving from sashiko embroidery? Pick up beautiful handmade Japanese textiles at this festival, watch artist demos or get skilled in hands-on workshops.


**Sunday**

**Pedal**

**Ride the Roundhouse**

A charity gig with a difference. Cycle 100 miles on a stationary bike to a soundtrack of live bands and DJs to raise money for the venue’s young artists.

→ The Roundhouse.


£25 registration.

**Barter**

**Little Nan’s Carless Car Boot**

Rummage through stalls filled with knick-knacks, cards and cocktails by locals at this ramshackle sale.

→ Little Nan’s Bar. Deptford rail.


**Hampstead Heath Schnauzerfest**

Dog-lovers can gather with dozens of cute grey-bearded pups for this walk helping to raise money for schnauzers rescued from puppy farms.


London events from dusk till dawn at [timeout.com/thingstodo](http://timeout.com/thingstodo)
Serve yourself a slice of island life

Into the finest fresh food, lush landscapes and great locals? Then you should think about nipping over to Jersey this autumn.

From world-class ingredients, food markets and passionate producers to gorgeous surroundings, there’s something special about eating in Jersey. Plus, with 48 miles of coastline, 24 beaches and jaw-dropping nature at every turn, taking a trip here is a welcome respite from city living.

Luckily, Jersey is super-accessible for Londoners (it’s just an hour away) and it’s a must-visit for any foodie worth their salt. Here are a couple of our top culinary recommendations.

**Fuel up at Faulkner Fisheries**
Located on the north-west coastline of L’Etacq, Faulkner Fisheries is a collective of Viviers—a fish shop and a local restaurant created from an old German bunker. They serve up all kinds of seafood and local produce, including Jersey’s legendary lobsters, best served grilled with fragrant garlic butter and a splash of crisp white wine. If you can’t get enough of the fresh stuff during your stay, then make a pit stop at the St Helier Fish Market, where you can find a Faulkner Fisheries stall. And if you want a final bit of advice? Top it off with a pint of Liberation Jersey ale— an award-winning golden beer that goes damn well with those fruits of the sea.

**Try traditional black butter making**
Between October 17 and 19 you can get stuck into a quintessential Jersey activity hosted by the Jersey National Trust. Black butter, otherwise known as ‘le niér beurre’, isn’t just less yellow than its dairy counterpart—it’s not actually made from cream or milk at all.

Instead, it’s a sweet concoction of apples, sugar, lemon, liquorice and spices. Head to The Elms and you’ll be able to help create your very own black butter, by peeling apples, watching the mixture being stirred during the night, and getting involved with the jarring up. Not only that, but you can also savour some homemade food, get messy pumpkin carving and enjoy live music on market day (when the black butter goes on sale).

→ For more information on Jersey and its incredible food experiences, head to www.jersey.com/freshly-served
THE DAZZLING WORLD of neon light-making isn’t as glamorous as I’d hoped. There are some risks involved: three, if you’re counting, which I am. According to our neon pro Julia Bickerstaff, the list includes ‘electrocuting yourself, burning yourself and cutting yourself’, and she’s had all of the above. Along with artist Richard Wheater, Julia teaches the only neon light-making class in the UK, and today, they’ve brought their Yorkshire-based operation to London.

Once we’ve been warned of stray shards and molten glass, Richard gives us the lowdown on neon’s history, which goes right back to the 1890s, when two British scientists discovered the gases that create the bright lights.

We get to work sketching out our own light designs, and I opt for a River Thames-shaped squiggle, which will be created using a glass tube. To shape the tubes, we lower them into an 800C flame. It gets so hot and supple I can bend it like a slack hosepipe. As I bend, I also have to blow into the glass using a rubber pipe to stop it from kinking, which is much harder than it looks.

Julia takes over, expertly manipulating the stiff glass rods into our designs and sealing electrodes on to the ends. Next comes the gas. I choose to fill my squiggle with icy blue Xenon. Richard wires it onto one of their special machines and my design lies there like Frankenstein’s Monster, waiting to be filled with light. Suddenly, gas comes whizzing out of a silver cylinder and into my squiggle, lighting it up with zinging creamy blue light. My glowing neon baby is alive, and I’ve never felt so gassed. ■ Alexandra Sims
Ever considered Lisbon?

You can’t beat this vibrant Portuguese city, and you can fly there for less with Wizz Air...

There are a million reasons why you should visit Portugal’s capital, but rather than sit here all day, we’ve narrowed it down to a few of our favourite highlights that truly show off the sunny city’s very best bits.

From impeccable places to eat and brilliant nightlife hotspots, to where to bag the best views, we’ve got you covered. Plus, let’s not forget the ultimate justification for spending your hard-earned cash on a trip there: Lisbon is super easy to get to from London Luton by plane. And you can do just that with Wizz Air, a low-cost airline flying to 55 different destinations and 27 countries from as little as £21.99, including Russia, Bulgaria and Israel, as well as a huge swathe of Europe. So you can easily fly more, live more and be more, and afford to dream big in cities across the globe. Lisbon is one of Wizz Air’s top destinations, so here are some top tips for your next trip.

Sample the very best of the city
Sure, we’re tooting our own horns here, but the original Time Out Market is one of the biggest tourist attractions in Lisbon and it’s easy to see why. There are more than 40 top-notch culinary vendors plus a Portuguese shop, cooking academy, bar and club.

See the sunset in style
Where’s the best place to find a great rooftop bar in Lisbon? At the summit of a multi-storey car park, naturally. Situated at the southwest corner of the Bairro Alto, Park is a sprawling sun-trap of a bar offering a jazz, funk and soul-driven soundtrack, delectable drinks and a killer spot from which to watch the sun go down.

Dance until dawn at Lux
Trust us when we say that Lux is Lisbon’s best club. With two dancefloors, a roof terrace overlooking the river and big-name DJs gracing its decks, it’s a banger. Music here ranges from house and electro to hip hop and and a spot of ’80s nostalgia.

Bag a serious cityscape
What was once a high-end restaurant, bingo hall, nightclub, office block and a warehouse is now one of the best free things to do in Lisbon. The crumbling Panoramic of Monsanto – made safe by City Hall – now provides visitors with exceptional views of the city, as well as prime Instagram fodder.

→ For more information and to book your flight head to www.wizzair.com
**THREE OF THE BEST**

**Diwali celebrations**

**Diwali Mela**
Diwali takes place over five days, and begins at a different time each year. For 2019, October 27 is the starting point, but you can normally find celebrations across London on different dates, like this family friendly-festival in SW19.


**Diwali: Festival of Light**
The National Maritime Museum is switching up the nautical theme for a big, bright Diwali party with lantern-making sessions, a rangoli pattern art workshop and storytelling. Finish the day with a light parade to Greenwich Park.


**Diwali on Trafalgar Square**
Whether this is the best Diwali do depends on your thoughts on crowds, because this one draws ‘em, big time. Around 35,000 people will gather to see dance performances, live music and visit food stalls flogging vegan snacks.


Find more Diwali days and nights at timeout.com/thingstodo
DON’T MISS

New Scientist Live

**EVER WONDERED HOW** vets check the teeth of a silverback gorilla? Or if the Apollo Moon Landing actually... happened? Find the answers at New Scientist Live’s festival of 150 interactive science experiences. The whole thing is split into five zones: Cosmos, Earth, Humans, Technology and Engineering. The ExCel centre is generally packed with families at the weekend but the Friday Night Lates session (October 11) is a chance to explore the darker side of science with an adults-only evening. Anu Ojha, a director of the National Space Centre, will be talking post-truth era conspiracy theories, scientist and author Julia Shaw will delve into the anatomy of human evil, and you can uncover the psychology of magic with Gustav Kuhn (who is an actual psychologist-magician). The big hitter is an appearance by ‘University Challenge’ 2017 star Bobby Seagull who will present his Mathematician’s Guide to Dating. Maybe it really is a numbers game... 

**WHAT IS IT?**
A huge festival of science with more than 150 interactive experiences.

**WHY GO?**
To get dating advice from a ‘University Challenge’ contestant.

**‘RuPaul’s Drag Race UK’ screening parties**

**The Glory**
Legit to the east London pub for its weekly ‘RuPaul’s Drag Race’ screenings. Many of the UK show’s most sickening contestants have performed here and still do, so you can expect one of the most immersive shows in town filled with ‘Drag Race’ fanatics cheering on their pals. Arrive early to get the best seats.


**John the Unicorn**
Put on your best eleganza for John the Unicorn’s ‘Drag Race’ extravaganza. Superstar comedienne Cynthia Seaward will be dishing out quick-witted commentary to each episode alongside a panel of very special guests. Expect games, prizes and sass. Don’t be surprised if you’re asked to lip-sync for your pint.


**The Clapham Grand**
Sashay your way up five flights of stairs right to Clapham’s huge red-brick former music hall to dazzle in Mama Ru’s new superstars. Queens Herr and Kate Butch will give their takes on all the drama of the live show and throw in confetti, a ‘Drag Race’-themed menu and bottomless popcorn. Each ticket gets you a free cocktail on arrival. Cha-ching!


**Phoenix Arts Club**
Join London queens Ophelia Love and Kitty Scott as they host their own show ‘Tea Bag’ on TuckShop TV, reviewing each episode live in the famous West End arts club. Ophelia and Kitty are friends with some of the contestants, so lean in for some juicy intel.

→ Tottenham Court Rd. Thu Oct 10, every Thu until Nov 21 Free, book in advance.

**City of Quebec**
Head to this Marble Arch bar for the episode two viewing party and be sure to swing back every Thursday because there’ll be a screening each week until the finale. It’s free entry and the show starts at 8pm. The library is officially open for reading.


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**Films in Concert**

**Fri 18 Oct**
**SETTLING THE SCORE**
DAVID ARNOLD vs MICHAEL GIACCHINO

**Sat 19 Oct**
**BAAHUBALI - THE BEGINNING LIVE**
World Premiere

Call: 020 7589 8212
royalalberthall.com/films
ADEWALE AKINNUOYE-AGBAJE has been part of some surprising stories in his time. He was violent crime lord Mr Eko in ‘Lost’, Killer Croc in ‘Suicide Squad’ and a vicious killer in ‘Oz’ (he’s played a lot of killers). He’s appeared in a ‘Thor’ movie and popped up in ‘Game of Thrones’. But none of those fantastical narratives are half as startling as the one he’s turned into his directorial debut – his own. ‘Farming’ is an account of how, as a young black man, he became a white supremacist.

The actor-turned-filmmaker was born in 1967 to Nigerian parents. At barely six weeks old, he was given to a white foster family in Tilbury, Essex. The hope was that he’d have a better life, but these were the dark days of Enoch Powell and the National Front. His blackness made him unusual – and largely unwanted – in a very white town. ‘Every time I went out, I was reminded [that I was different],’ he says. ‘It didn’t matter how much you tried to assimilate. I remember walking to primary school and a policeman called me over. He smiled at me, then spat in my face and drove away. I’d done nothing.’ A whole childhood of abuse brought the teenage Akinnuoye-Agbaje to the horrifying decision to join a gang of skinheads. He hoped it would give him some protection.

‘I remember watching them clash with police,’ he says. ‘There was an area they used to hang out in and the police tried to move them on. They stood up to them and the police just walked away. I wanted that.’ Akinnuoye-Agbaje had gained a reputation for being able to ‘take a beating’, which is why the gang allowed him in. They could beat him up for their own entertainment. ‘When they’d encounter a rival gang, they’d throw me out as the opening act, to get kicked about. Each time it happened, I’d feel like there was a growing respect for what I could take. Obviously they never really accepted me.’

Talking to him, it’s clear that dealing with the effects of the abuse he suffered, which led him to feel the only respect he deserved was for what he could endure, has been a long, and still ongoing, journey. ‘It’s a process of decades,’ he says. ‘I’m lucky that I’ve had a career that’s allowed me to process a lot of those emotions through different characters. Work has been my therapy.’

Unsurprisingly, directing ‘Farming’ was an intense process. ‘Cathartic’ is the word he uses. There were scenes he knew would be difficult to film, like the first time he’s attacked by skinheads or the attempt to take his own life, but the one that most affected him took him by surprise. ‘It was the first time I walked into the recreation of the house I grew up in,’ he remembers. ‘It took me immediately back to being an eight-year-old boy. I wasn’t prepared for the flood of emotions it brought back.’

As you might expect from a directorial debut, ‘Farming’ is a little rough around the edges, but its emotional payload is significant. It’s a film of dark, hard feelings, messily ripped open. With it, Akinnuoye-Agbaje has not just come out of the other side of an appalling childhood, he’s seized back control of his story. It has to be seen to be believed.

‘Farming’ is out Fri Oct 11.

By Olly Richards
Who is old enough to remember Adewale in ‘Congo’.

‘Farming’ is Adewale Akinnuoye-Agbaje’s extraordinary new film about a black skinhead. The Hollywood star tells us about its background. Portrait Rob Greig
Farming

THE ERA OF Enoch Powell-inspired, Fred Perry-clad skinheads has been charted plenty on film down the years but never with quite such a chewy conceit as the one essayed by writer-director Adewale Akinnuoye-Agbaje in his bleak filmmaking debut. It’s based on his own experiences as a Nigerian foster kid ‘farmed out’ to a family in a racist corner of 1970s Essex that saw him join (yes, really) a group of racist skinheads. It’s stew of spiralling psychological collapse, family drama and bovver-boy fight scenes doesn’t always gel, but when it does, it leaves a bruising impression.

Akinnuoye-Agbaje’s onscreen avatar is Enitan (Damson Idris, ‘Black Mirror’), whose slow retreat into himself and eventual reinvention into a droog-like thug comes despite the best efforts of his well-meaning teacher (Gugu Mbatha-Raw). Seemingly lurking around just about every corner is the gang’s charismatic ringleader, who takes a twisted delight in having a black man in their number.

This is movie terrain that’s land-mined with potential clichés, and ‘Farming’ definitely steps on a few, with on-the-nose dialogue and broad characterisations robbing it of some of its guttural power. There’s moments when it strains for operatic and lands closer to soap opera, too, especially in the beige interior scenes stalked by Enitan’s fag-puffing, blithely racist foster mum Ingrid (Kate Beckinsale, pretty broad).

There’s a potentially sharp juxtaposition between the thuggish racism of the skinheads and the supposedly ‘harmless’ racist epithets thrown about by Ingrid within earshot of the younger Enitan, but little is made of it. The fact that the seeds for his later descent into self-loathing and denial of his identity are planted in this supposedly nurturing environment should be much more impactful.

But if ‘Farming’ lacks a scalpel-like subtlety to dissect the material, it still presents a confronting depiction of self-loathing and psychological abuse, and a have-a-serious-word-with-yourself statement on British nationalism. It has a kernel of raw torment and an unforgiving streak that hints at still-unreconciled wounds, too. It’s not the best film of the year, but it’s definitely one of the most personal.

Phil de Semlyen

WHAT IS IT…
The story of a black skinhead in 1970s Essex.

WHY GO…
For a barely believable true-life story.

Director Adewale Akinnuoye-Agbaje (18)
102 mins.

WHAT IS IT…
The story of a black skinhead in 1970s Essex.

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For a barely believable true-life story.

Director Adewale Akinnuoye-Agbaje (18)
102 mins.
Film

Gemini Man

ANG LEE HAS never shied away from a technical challenge. He gave us a photo-realistic CGI tiger in the magical ‘Life of Pi’, one of the best movies of the recent 3D era, and experimented with ultra-high frame rate to give war drama ‘Billy Lynn’s Long Halftime Walk’ a new kind of visual immediacy. Never mind that hardly any cinemas had the capability to screen it in the format. And he’s at it again with the pioneering-but-pedestrian sci-fi thriller ‘Gemini Man’, in which the Taiwanese filmmaker has gone all-out with digital de-aging technology (and high frame rate) to convincingly pit Will Smith against, well, himself. The second Smith is 30-odd years younger, taking us way beyond the digital big cat from ‘Pi’. If only the storytelling matched the innovation. To be fair, pulling off complex action sequences in such unforgivingly high definition is a ballys move – it’s much harder to hide the joins between what was captured in camera and what was added later. But as impressive as the action is – and the Smith-vs-Smith motorcycle chase in Colombia is a superb sequence worthy of peak Bond – the high-definition format just doesn’t work. A globetrotting, espionage-flavoured action movie should feel exotic and exciting. Not like you’re watching a corporate video shot in a Travelodge. But that’s what a high frame rate does. It strips away the glamour, the reassuringly gauzy imminence. Never mind that hardly any cinemas had the capability to screen it in the format. And he’s at it again with the pioneering-but-pedestrian sci-fi thriller ‘Gemini Man’, in which the Taiwanese filmmaker has gone all-out with digital de-aging technology (and high frame rate) to convincingly pit Will Smith against, well, himself. The second Smith is 30-odd years younger, taking us way beyond the digital big cat from ‘Pi’. If only the storytelling matched the innovation. To be fair, pulling off complex action sequences in such unforgivingly high definition is a ballys move – it’s much harder to hide the joins between what was captured in camera and what was added later. But as impressive as the action is – and the Smith-vs-Smith motorcycle chase in

Abominable

WHAT IS IT... An animated adventure about a magical yeti.

WHY GO... For some trippy visuals and a super-cute critter.

Director Todd Wilderman, Jill Culton (U) 97 mins.

American Woman

SIENNA MILLER SHINES in this US drama in the somewhat unlikely role of Deb, a hard-partying young grandma struggling through everyday life in the Pennsylvania rust belt. Some of the problems that she faces are familiar – a stormy love life; up-and-down relations with her more settled sister (Christina Hendricks); a disapproving mum; and the difficulties of raising a child alone. But there’s a special tragedy that underpins ‘American Woman’: the disappearance of Deb’s teenage daughter, Bridget. She goes out one night, leaving her baby in Deb’s arms, and is never seen again after a row with her boyfriend and a night drinking away her sorrows at a friend’s house.

From those traumatic beginnings, ‘American Woman’ unfolds over about a decade. This solid, touching drama from Jake Scott (son of Ridley) plays best in small, grabbed moments of messy family life. It’s not a totally convincing package – it’s too slick, too shouty and everyone’s a bit too good-looking to convince us fully that we’ve been plunged into the margins of modern America (a shiny-toothed Aaron Paul steps into the frame halfway through as Deb’s new husband). But, this is a mature attempt to portray terrible pain and recovery, and to share the realistic rhythms of complicated lives. It also reminds us that Sienna Miller is a talent too often underrated – she’s in almost every frame of this quietly moving story, and she pulls us through the film’s more melodramatic moments.

WHAT IS IT... A story of a disappearance set in the American rust belt.

WHY GO... For Sienna Miller’s best performance in ages.

Director Jake Scott (15) 111 mins.

WHAT IS IT...Will Smith vs Will Smith in a sci-fi spy thriller.

WHY GO... If you’re in the mood for a batty blockbuster with eyeball-popping visuals.

Director Ang Lee (12A) 117 mins.

WHAT IS IT... Will Smith vs Will Smith in a sci-fi spy thriller.

WHY GO... If you’re in the mood for a batty blockbuster with eyeball-popping visuals.

Director Ang Lee (12A) 117 mins.
**TIME OUT MEETS**

**Jesse Armstrong**

The Emmy winner on Chris Morris, ‘Succession’ and writing in a Trump-y world

AS MASSIVE BRITISH COMEDY writers go, Jesse Armstrong is probably second only to Phoebe Waller-Bridge right now. ‘Succession’, his brilliant HBO show about a chaotic media dynasty, won him an Emmy last month. He has ‘Peep Show’, ‘The Thick of It’, ‘Fresh Meat’ and ‘Veep’ on his gem-laden CV. Now he’s reteamed up with his ‘Four Lions’ co-writer Chris Morris for ‘The Day Shall Come’, an FBI-skewering satire that centres on a group of bungling black rights activists in Florida, which Morris also directs.

When did ‘The Day Shall Come’ start for you? ‘Maybe eight years ago? Chris had clocked these cases that weren’t technically entrapment by the FBI’s definition, but in common parlance would be. The case of the Liberty City Seven (a 2006 case very similar to the one in the film, in which a religious cult in Miami was nudged by the FBI to plan terrorist attacks it had no means of carrying out) was the germ that started it for him.’

As two middle-class white men, did you and Chris Morris worry if you were the right people to write about working-class black men in America? ‘It’s a valid question [and] you have to be aware of that. I remember going into “Four Lions” and thinking: This feels scary. It’s about terrorists and it’s white people writing about brown people. But the research guides you. Most of [the cases involved] people of colour. You do it carefully and be as honest as you can.’

How does your writing relationship work? ‘Any time I’ve written with other writers we always write alone and swap notes. We’re never pacing around in the same room. I like spending time with Chris, which is good because there’s a lot of talking.’

The world has got madder since ‘Four Lions’. Absurd in 2010 is not the same as absurd in 2019. Did the script change much to reflect that? ‘The real world keeps you honest. I think Chris’s position was that this is an interesting story to tell. I don’t think you can think: God, Trump’s really crazy so we have to make the film crazier. In the same way, if it had been Hillary Clinton in charge, with more sober policies, we wouldn’t have made it more “normal”.’

Your other current project, ‘Succession’, couldn’t be a more different world. What is it that fascinates you there? ‘Very rich and powerful people are not the people you often see portrayed – [they’re not] these cold-eyed killers who are forever slamming scotches down and speaking in perfectly formed sentences. They’re a mess. They can do brutal and horrible things but, also, they fuck up. They’re smart in some ways but super-stupid in others. The point of it is to explore what these people are really like.’

Do you have the show’s whole arc planned out? ‘I do. I have an ending to suggest to the writing room. But they say no plan survives contact with the enemy, so I’m fully prepared for it to change.’

You’re really good at writing insults. Is there a formula to it? ‘Not really, but everything has to come from the [character]’s perspective. You can’t just pile swearing on to swearing. You’ve got to think about what is odious about the person being insulted. That’s the fun.’

**WHAT IS IT**

A comedy about a naive black revolutionary caught in an FBI conspiracy.

**WHY GO**

To see what satirical genius Chris Morris makes of the day today.

→ Director Chris Morris (15) 88 mins.

**The Day Shall Come**

The fearless satirical voice of Chris Morris (“The Day Today”, “Brass Eye”) has been sorely missed in the British comedy landscape. Unafraid to find absurd humour in anything from moral panic over paedophilia to the logistical problems of incompetent British jihadists in ‘Four Lions’, he’s been noticeably absent from our cinema screens for nine long years. Sadly, his latest, ‘The Day Shall Come’, is only a middling entry in the Morris-verse, a terrorism satire that misses as many targets as it hits.

Marchant Davis stars as Moses, the endearingly deluded head of a black separatist group in Florida. Although his group has only four members (and some hens) it draws the attention of an FBI surveillance operation spearheaded by Kendra (Anna Kendrick). Undercover stings are set up, plans backfire and corruption reigns. All the while jokes fly thick and fast, with everyone a target.

Morris’s genius lies in one-liners that run from light mockery and ‘Twilight Zone’ strangeness to furious cynicism, and he’s assisted again on screenwriting duties by ‘Four Lions’ co-writer Jesse Armstrong (“Succession”). There is pleasure to be had from the absurdist story beats, but the self-conscious dialogue feels at odds with the supposedly real-world characters. Where “Four Lions” is meticulously thought-through, this is a more scattergun sketch of politically motivated inhumanity. It’s much more successful at landing punchlines than punches.

→ Sophie Monks

Kaufman

October 8 – 14 2019 *Time Out London*
The year Boiler Room began, in a modest Dalston basement with the likes of James Blake, Sampha, Jessie Ware and Hudson Mohawke passing through.

The London-born streaming service launches its first festival this week. We break down the digits behind the game-changing music platform.

- **2010**: The year Boiler Room began, in a modest Dalston basement with the likes of James Blake, Sampha, Jessie Ware and Hudson Mohawke passing through.
- **14**: Locations used by this week’s Boiler Room festival, which takes place across Peckham for four nights.
- **227**: Number of cities BR has been broadcast from.
- **9,473,698,135**: Minutes of Boiler Room that have been streamed so far on YouTube.
- **19**: The highest number of Boiler Room appearances by one act, a title prestigiously held by DJ Oneman.
- **39 mins 20 secs**: The timecode at which Skream picks up the mic and utters the immortal phrase ‘first time I fingered was to this’ – during his raucous 2012 set with Disclosure.
What is Boiler Room Festival?

This is the first time Boiler Room has put on a really big event like this and, from what we can see, it’s keen to stay true to its roots. There are no headliners, but trust in BR’s curation and you’re sure to have a good one. Each of the days is dedicated to a genre. So Wednesday is blessed with jazz from tastemakers such as Church of Sound, Brilliant Corners, Neue Grafik Ensemble and the incredible Nubya Garcia. Thursday is rap day: enjoy legends like Jammer and D Double E alongside the crop of young UK spitters. Friday is a bass fest, running the gamut of low-end genius from Aba Shanti-I to Slimzee to Deep Medi. And then Saturday is club day, as Shy One, Blawan and Sherelle all boss it.

in numbers

1,242

Comments under Anklepants’ notorious 2014 set, mostly trying to work out why the main dude has an animal mask on with an animatronic dick for a nose!

41

Number of artists to have appeared on Boiler Room.

6,830

Total number of shows broadcast to date.

£60,000

Amount raised by DJ EZ for Cancer Research, following a bladder-busting heroic 24-hour set.

5

The most reloads of one song we’ve ever seen, courtesy of Sir Spyro, Lady Chann, Killa P and Teddy Bruckshot. It’s pull-up-tastic. The whole song goes on for almost ten minutes.

1

Times that Grimes’s Boiler Room has been shown. After somewhat challenging the orthodoxies of Boiler Room by dropping Vengaboys, Mariah and Daddy Yankee from a Mac, the alt pop provocateur’s set was never uploaded to the site.

Oliver Keens and Kyle MacNeill

Boiler Room Festival will play across multiple Peckham venues between Wed Oct 9 and Sat Oct 12.
Alright, give me the vital stats.
Okay then: her name’s Saoirse, she’s from Dublin, and she’s probably one of the best DJs in London right now – the kind of selector who can slip between house, techno, electro, garage and everything in between with absolute confidence. It might be something to do with being raised on the sound of kick drums.

Runs in the family, does it?
Back in the ‘90s her mum used to throw free parties on the beach, where teenage Saoirse was exposed to rave greats like Orbital and The Prodigy – as well as earning cash driving punters down to the seafront in her mum’s van. After saving up for a set of turntables, she launched herself into DJing, went to Ibiza, and ended up with a collection of more than 2,000 hard house and trance records.

Uh-oh, I did hear that trance is back in fashion...
This is true, but don’t worry – as far as we know, that collection is still in her nan’s loft. Nope, these days a Saoirse set is far more varied. One minute it could be a vintage Ricardo Villalobos remix (she’s a huge fan), the next a spanking new house jam from her pal Shanti Celeste. She reckons most of her crate is at least 20 years old – this is a woman who really knows her records.

A superstar DJ in the making?
Seems extremely possible, although she was already a superstar in Dublin in her early twenties, with a radio show on RTÉ, Ireland’s national broadcaster. When she came to London a decade ago she basically had to start again – so she’s been grafting, as the Love Islanders used to say.

Anything else up her sleeve?
Actually, yes – this year her first vinyl release popped up on Midland’s label, a twinkling late-night groover under the name ‘2 Pisceans’.

One more thing...
We’ve got you: it’s pronounced ‘Sur-sha’.

Actually, it was about where she’s playing next.
Of course it was. If you want to see the superstar in action, Saoirse is playing an all-night set in Canning Town soon. ■ Chal Ravens
→ Saoirse plays Fold on Sat Oct 12.
SJM Concerts by arrangement with 13 artists present

**Blossoms**

**The Magic Gang**

**Fever**

**The Lathums**

**TUE 17, WED 18 & THU 19 MARCH 2020**

**O2 Forum Kentish Town**

GIGSANDTOURS.COM | TICKETMASTER.CO.UK

New Album ‘Foolish Loving Spaces’ out Friday 31 January 2020 on Virgin EMI

Tickets on sale 9am Friday 11 October

**THU 02 APRIL 2020**

**THE 02**

Tickets on sale 9am Friday 11 October

GIGSANDTOURS.COM | TICKETMASTER.CO.UK | AXS.COM

NEW ALBUM ‘FOOLISH LOVING SPACES’ OUT FRIDAY 31 JANUARY 2020 ON VIRGIN EMI

Tickets on sale 9am Friday 11 October

**TUE 16 NOV**

Islington Assembly Hall

**AN EVENING WITH**

**STEVE HILLAGE AND GONG**

Playing tracks from his 1970s albums Green, E, Fish Rising and Motivation Radio

New album ‘The Universe Also Collapses’

Sat 16 Nov

Islington Assembly Hall

Ticketmaster.co.uk | gigsandtours.com | seeTickets.com

Eat, Sleep, Wake (Nothing But You) - Listen Now

New Album ‘Everything Else Has Gone Wrong’ out 17 January 2020

Presented by SJM Concerts by arrangement with X-ray

**BOMBAY CYCLE CLUB**

**The Big Moon**

**Liz Lawrence**

**Sat 08 Alexandra Palace**

**EXTRA DATE**

GIGSANDTOURS.COM | TICKETMASTER.CO.UK | AXS.COM

AN SJM Concerts presentation by arrangement with EC1

Show direction by Smith & Lyall

Image: Callo Albanese & James Holroyd

Plus special guests

2manydjs (DJ Set)

& James Holroyd

No Geography Tour 2019

Nov 30: The O2

GIGSANDTOURS.COM | TICKETMASTER.CO.UK | AXS.COM

AN SJM Concerts presentation by arrangement with EC1

Show direction by Smith & Lyall

Image: Celia Alhasso
In a nutshell
It’s the boozer-cum-club that’s either your guilty pleasure, or the place you get dragged to at 2am by your stubborn sesh-head mate.

Where is it?
On Mare Street in Hackney.

What’s the vibe?
Utter drunken carnage, instigated mostly by rowdy yuppies who can’t be arsed to get the night tube to Infernos in Clapham or the east London hipster contingent who will never admit their adoration for The Dolphin. Contrasting them are the Oxbridge grads who ironically call it ‘The Dolph’ and the resilient older locals who prop up the bar. Beautifully though, everyone comes together to have a good time – and howl Toto’s ‘Africa’ till 4am.

What makes it a great venue?
All of the above. In a sense, The Dolphin is what all late night venues should be, if pubs are meant to be melting pots for all walks of life to meet and engage with one another (read: drunkenly pull each other in the smoking area). It’s a super-loose pub, basically, that just so happens to play floor-fillers late into the night.

What’s the booze situation?
Nothing fancy, just your typical pub offering. A Red Stripe is £4.50, a single Gordon’s gin and tonic is £5.80.

What’s coming up there soon?
The Dolphin is almost stubbornly lax: the landlord, his laptop and a Spotify playlist sufficiently bring the vibes, but check the Facebook page for ad-hoc gig listings and there’s karaoke on weekends before midnight to get the party started. ■ Adam Bloodworth

Get to know more venues at timeout.com/music
TICKETMASTER.CO.UK

the new album
‘Pony’ out 25 October

A GOLDENVOICE PRESENTATION IN ASSOCIATION WITH WME

26 November  SOLD OUT
27 November  SOLD OUT

NEW DATE ADDED
28 November

O2 Academy Brixton

TICKETMASTER.CO.UK

the new album
‘Pony’ out 25 October

A GOLDENVOICE PRESENTATION IN ASSOCIATION WITH WME
BIRD ON THE WIRE PRESENTS

Ty Segall & Freedom Band
Fri 17th Oct
Sat 18th Oct
Fitting Rooms
Kings Place
NEW ALBUM TWO HANDS OUT FRIDAY

Lambert
Mon 21st Oct
Kings Place

Frankie Cosmos
Wed 22nd Oct
Islington Assembly Hall

black midi
Wed 22nd Oct
Fabric
Sat 23rd Oct
Queen Elizabeth Hall

Weyes Blood
Wed 20th Oct
Electric Brixton

Night Flowers
Mon 4th Nov
Moth Club

A.A. Bondy
Mon 4th Nov
Moth Club

Emel Mathlouthi
Tue 5th Nov
Colours

The Tallest Man On Earth
Julie Byrne
Wed 6th Nov
Eventim Apollo

Black Lips
Fri 8th Nov
Earth

Ólafur Arnalds presents: OPIA
Fri 8th Nov
Southbank Centre

TR/ST
Fri 8th Nov
Heaven

Surf Curse
Wed 20th Nov
Corsica Studios

Porridge Radio
Sat 23rd Nov
Redon

Jean-Michel Blais
Mon 25th Nov
Kings Place

Blanck Mass
Tue 26th Nov
Scala

Aldous Harding
Mon 9th Dec
Earth

L’Épée
Thu 16th Jan
The Dome

Lower Dens
Thu 16th Jan
The Dome

Omar Souleyman
Thu 6th Feb
Earth

Damien Jurado
Fri 21st Feb
Emmanuel Centre

Alice Boman
Tue 25th Feb
Union Chapel

Girl Ray
Wed 26th Feb
Electric Ballroom

A Winged Victory For The Sullen
Thu 25th Feb
Fri 26th Feb
Round Chapel

Mac DeMarco
Fri 21st Nov
Alexandra Palace

Tycho
Thu 5th Mar
Printworks

Squid
Thu 2nd Apr
Scala

MORE INFO AND TICKETS
BIRDONTHEWIRE.NET
GIGS AND CLUBS

Big nights out and the latest live music announcements

**This week**

**The Psychedelic Furs**
The influential new wave band, led by vocalist and songwriter Richard Butler, perform a whole host of gems from their catalogue including ‘Love My Way’, which soundtracks a key scene in 'Call Me by Your Name'.
→ Roundhouse. Sat Oct 12.

**Melt Banana**
The Japanese noise rock heroes bring their hard and fast grindcore sound to Camden.
→ Dingwalls. Oct 16.

**Elrow Horroween**
Groove Armada have just been announced as the headliners for this lavish ‘ween bash at enomono new venue The Drumsheds.
→ The Drumsheds. Nov 3.

**Kiss Haunted House Party**
It’s been announced that Stormzy is performing at the spooky pop party. Anne-Marie, Sean Paul, Young T & Bugsey, Jax Jones and Liam Payne are also confirmed, so expect some scarily huge hits.

**On sale**

**Sulta Selects**
He’s the cheeky chappy of dance music, he’s got an intriguing new EP on Ninja Tune, titled ‘Aye Spoke te Sumwuh & Thawy Listenhd’, and he’s assembled a huge all-dayer at Printworks featuring Todd Terje, Gerd Janson, Eclair Fifi and Prins Thomas.

**Damon Albarn**
Never knowingly predictable in any way, Damon’s next chapter is 'The Nearer the Fountain, More Pure the Stream Flows' – a new project featuring an ensemble, named after a line from a poem by John Clare.

**The Soundcrash Funk & Soul Weekender**
One of the first big fest announcements for 2020 sees this ace, funk-flecked fest move from Brighton to Margate. Suits us, even before we get to the line-up, which includes: Sister Sledge, Gilles Peterson, Ezra Collective and the heroic Roy Ayers as well as more DJs and late-night treats than you can shake a funky stick at.

**Soul II Soul**
Jazzy B, Caron Wheeler and the gang pay tribute to iconic debut 'Club Classics Vol 1', home to era-defining hits like ‘Back to Life’.
Ian McKellen on Stage

WHAT IS IT...
Sir Ian’s autobiographical solo show.

WHY GO...
Because you want to spend a larky evening with a LIVING LEGEND.

BOOK...
Buy tickets at timeout.com/tickets

→ Harold Pinter Theatre.
→ Piccadilly Circus.
Until Jan 5 2020. £8–£195.
EFFECTIVELY ‘AN AUDIENCE
With national treasure Sir Ian McKellen, this solo show is a big, brash, old-fashioned night in which the octogenarian acting legend discusses his life, rattles through his greatest hits and shows off a lot. There are no celebrity guests, but he does bring out Gandalf the Grey’s actual sword Glamdring (well, the actual prop), which is treated like a bigger star than its owner by a swooning audience member invited up to give it a heft.

It’s cheesy as hell... but frankly, that’s what’s so good about it. McKellen marked his eightieth birthday by taking ‘Ian McKellen on Stage’ on an 80-date tour of the UK and Ireland, which he’s now following with an 80-date West End run. You don’t do that if you’ve fallen out of love with the world, and the entire joyously rambling three hours speaks of a life extremely well lived.

Although long established as a stage great, McKellen came late to superstardom, via Peter Jackson’s ‘Lord of the Rings’. He is not precious about this: he starts with a run-through of Gandalf’s confrontation with the Balrog, the definition of giving the audience what they want.

It also gets the least humorous material out of the way with first. Because McKellen is a very amusing man, and much as he has some serious things to tell us – about his formative love of theatre, about his regret about spending so much time in the closet – the tone is largely gossipy and companionable.

Really, the show barely scratches the surface of a remarkable career. But Sean Mathias’s production does include the fun parts – Widow Twankey is resurrected – as McKellen waxes lyrical with the help of various props and aide-mémoires pulled from a giant travel trunk.

In the second half, he hauls out his copies of all of Shakespeare’s plays and invites us to shout out their names, to which he responds with a corresponding anecdote, observation or performance. A bit of Romeo or Hamlet or even Prospero outside of the context of an actual production dims some of the power. But even so, he inhabits the verse with an agility and lucidity that is, perhaps the excerpt that hits home hardest is Jaques’s ‘All the world’s a stage’ speech. Partly that’s because it’s effectively a standalone passage, but mostly because it concerns ageing: ultimately this is a show defined by the fact that its subject has lived a very long life. But this is no retirement party – rather, a celebration of Ian McKellen making it to 80 with his health, memory, acting prowess and joy so thoroughly intact.

[Andrzej Lakowski]

Dance Umbrella

Our picks of London’s funnest, most accessible dance festival, back for 2019

Crowd
A sweaty bunch of ravers crash the stage in Gisèle Vienne’s study of party-induced euphoria. It’s totally authentic, right down to the plastic cup-littered mud they dance on.


Hocus Pocus
Older kids will be dazzled by this magic-inspired dance extravaganza, which makes disembodied limbs loom out of smoke and darkness.


Hard to Be Soft
Oona Doherty’s hyped show explores machismo inside a giant metal cage. Its tough dancers recreate confrontations and rituals drawn from the streets of Belfast.

→ Queen Elizabeth Hall. Fri Oct 11. £8-£10.

Split
This stripped back double act from Australian choreographer Lucy Guerin puts a clothed performer and a naked performer side by side.


The Big Pink Vogue Ball
Blush, hot, millennial... this ball is inspired by pink of every tint. It’s run by seasoned voguers Jay, Jay and Cai Revlon, who’ll host dance workshops before the big night.

→ Shoreditch Town Hall. Shoreditch High St Overground. Sat Oct 12. £8-£10.

Our picks of London’s funnest, most accessible dance festival, back for 2019
The Watsons

★★★★

EVEN IF YOU’RE up to speed with the twist in Laura Wade’s ‘The Watsons’, there is something totally irresistible about the moment when an awkward-looking maid suddenly blurts out the words ‘these are not the droids you’re looking for’ and limply waves a hand at Grace Molony’s baffled Jane Austen heroine Emma Watson.

Austen never finished ‘The Watsons’, the story of a penniless but witty young woman dumped into the bearpit of Surrey society. After three chapters, an enticing selection of suitors are on the horizon but, for whatever reason, Austen simply gave up on the story.

Now, 200 years later, a playwright named Laura (Louise Ford) strides into ‘The Watsons’ disguised as a maid, determined to finish it.

From then on, Wade’s play becomes an increasingly out-there meta satire, in which a writer’s blocked Laura and a series of extremely pissed-off Austen characters become bogged down in a sort of Mexican standoff over each other’s futures. It’s about the nature of authorship and authorial responsibility; it follows Wade’s last play ‘Home, I’m Darling’ in taking a very long, very pointed look at our habit of fetishising regressive past societies. It’s also, at least for one very pointed scene, about Brexit, and the tyranny of democracy.

It’s gleefully unruly and caustically self-mocking. But Sam West’s production is also fluffy and good-humoured – subverting the period drama while being fundamentally sympathetic to it.

Austen purists might be horrified; but I suspect that most will enjoy a play that is enamoured of the iconic writer, even as it prods and probes at our relationship with her.

There’s an edgier take on ‘The Watsons’ to be had, and I’d like to see it. But there’s probably not a more fun one. Which should stand in good stead: with its huge cast crammed into this tiny 150-seat theatre, I’ve pretty sure I’ve never seen a show more blatantly gearing up for a leap to the West End, where it will hopefully cause all sorts of trouble. ■ Andrzej Lukowski

OUR LADY OF KIBEHO
★★★★

Katori Hall’s follow-up to ‘The Mountaintop’ is set in a Rwandan town whose divine scenery is unexpectedly matched by divine apparitions. Based on a true story, it follows three Catholic schoolgirls who fall into trances and foresee unimaginable horrors to come. James Dacre’s production is appropriately dreamlike, ringing with girls’ chants that overlap like pealing bells. Outside the schoolroom window, a palm tree leaves wave as if in benediction. This staging presents the girls’ visions as an undeniable reality. Maybe there’s room for more ambiguity in Hall’s intricate play, but there’s something about the rich atmosphere that makes you so ready to suspend disbelief. Alice Saville


‘MASTER HAROLD’... AND THE BOYS
★★★★

For a long time, this revival of Athol Fugard’s 1982 play feels disconcertingly gentle. The setting is a Port Elizabeth tea room in 1950 and two black workers – the brilliant Lucian Msamati’s kindly Sam and Hammed Animashaun’s dopey younger Willie – are practising their dance steps. They’re joined by Hally (Anson Boon), the bright, awkward 17-year-old son of the tea room’s white owners. It’s nice. Until it isn’t. I’ll be vague about the plot, but the fact it’s set at the height of apartheid is probably a clue. Perhaps what’s so painful about what happens is that Hally isn’t racist to the bone – but goes down that path as an easy way of lashing out. It’s a bleak but stunning last half-hour. Andrzej Lukowski


A DAY IN THE DEATH OF JOE EGG
★★★★

Sheila (Claire Skinner) has two kids. One is Joe (Storme Toolis), her severely disabled 15-year-old daughter. The other is Bri (Toby Stephens), the middle-aged schoolteacher she married. Peter Nichols’s semi-autobiographical play shows an offbeat style of humour, developed by Bri and Sheila in order to cope with providing 24-hour care to Joe since the day she was born. Nichols’s work is really about the strangeness of humour. In particular, the way it was used to cover up emotion for a generation of men post-war, who were encouraged to preserve the British stiff upper lip at all costs. But Simon Evans’s production is oddly unsatisfying and the stakes never feel that high. Rosemary Waugh


WHAT IS IT...
Laura Wade’s subversive staging of a Jane Austen novel.

WHY GO...
It’s a very funny, very clever takedown of period dramas.

BOOK...
Buy tickets at timeout.com/tickets


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**NEW SHOWS**
THE HOTTEST THEATRE OPENINGS THIS WEEK

**WEST END**

**Ghost Stories**
The blockbuster spook-fest is back in time for Halloween.
→ Ambassadors Theatre.

**A History of Water in the Middle East**
Sabrina Mahfouz’s new show taps into hidden stories of spying and colonialisation.
→ Royal Court Theatre.

**The Man in the White Suit**
Stephen Mangan stars in this stage version of the bonkers 1951 Ealing comedy sci-fi, directed by Sean Foley.
→ Wyndham’s Theatre.

**Off-West End**

**Ghost Stories**
Catch Jeremy Dyson and Andy Nyman’s terrifying cult show – back in the West End and scarier than ever. Now 36 percent off, with Band A tickets just £35.

**Out of Order**
Avant-garde clowning from experimental theatre pioneers Forced Entertainment.
→ Queen Elizabeth Hall.

**The Ice Cream Boys**
Johannesburg-born Gail Louw probes South Africa’s corrupt intelligence services.
→ Jermyn Street Theatre.

**Danse Élargie: Dance Expanded**
Sadler’s Wells Theatre
Part of FranceDance UK
sadlerswells.com
020 7863 8000
∠Angel

**EXCLUSIVE**
Get exclusive tickets to the anticipated West End revival of ‘A Day in the Death of Joe Egg’ – now from just £20.

**TOP-SELLING TICKETS AT TIMEOUT.COM/TICKETS**

1. **9 to 5 the Musical**
   Rhinestone-studded kitsch from Dolly Parton.

2. **The Play That Goes Wrong**
   Mischief Theatre’s riotously silly backstage farce.

3. **Waitress**
   This sugar-sweet musical is full of pie-fect harmonies.

4. **Come from Away**
   Foot-stomping, heart-warming hit musical from Canada.

5. **Ian McKellen on Stage**
   An audience with a legend.

**FOR TICKETS TO THE BEST SHOWS AT GREAT PRICES**
TIMEOUT.COM/TICKETS
United Visual Artists: ‘Other Spaces’

AT ONE POINT in their show, United Visual Artists make your stomach turn. The walls of the room collapse around you, or split wide open, or spin sickeningly. But it’s not real. It’s a trick of perspective that reaches through your eyes and tickles your brain.

The laser installation, inspired by the perspective tricks of the Renaissance, is a good example of what this collective (led by Matt Clark) does. Using light and sound, UVA create works that force you to consider and confront the spaces you inhabit.

First up is a rejig of UVA’s Barbican Curve show, a ballet of swinging mechanical lights set to a glittering, glitching electronic soundtrack by the brilliant Mira Calix. As the lights dance, the space goes from static to fluid, staccato to legato. The light shapes the feeling of the space.

Then comes the laser room with its brain-tickling beams of white and blue. But the best comes last. Using the vast sound database of ecologist Bernie Krause, UVA visualise the sounds of nature. Yukon gulls squawk at 2000khz, each screech registering as a blip of light scrolling past you, while elephants rumble at 100khz in an African nature reserve. All sounds create stuttering patters, like an electrocardiogram of nature: it’s the symphonic heartbeat of the planet, and it’s immersive, affecting and beautiful.
By Eddy Frankel

Who doesn’t think any light-based art is as good as the lighting section in Ikea.

BEST OF THE BEST
The top exhibitions you have to see in London right now

Shana Moulton
Lush, immersive video art about anxiety and wellness. Moulton’s pink, bubbly world is uncomfortably and worryingly relatable.

Kara Walker: ‘Fons Americanus’
This year’s Turbine Hall installation comes courtesy of this American artist, who’s using it to viciously critique Britain’s imperial past. It’s brutal, brilliant and necessary.

Mona Hatoum: ‘Remains to Be Seen’
An exhibition filled with cages and concrete, charred homes and inescapable prisons. Hatoum’s art is about politics, conflict, oppression and degradation, and it’s very good.

The reason this all works so well as an exhibition is because it deals with the human body in three ways. One work explores how your body interacts with the space around it, another deals with how your brain can be sent tumbling by that space, and the final one considers your body as a thing in nature. It all makes you hyper-aware of your own skin, of the space around you, and the world we live in, and that’s a damn neat trick for a work of art to play.

WHAT IS IT...
A laser lightshow to mess with your perception.

WHY GO...
It’s trippy, heady, and seriously immersive.

Find even more art at timeout.com/art
**Art**

**Gauguin Portraits**

**IT’S NOT EASY** to like Paul Gauguin. He was, in almost every way, an absolute prick. He abandoned his wife and five kids, liked to paint himself as Jesus, called provincial French people “savages”, married a child, used his Western dominance to shag half of Tahiti and died of syphilis as a miserable, lonely old man.

So how do you deal with his art (in this case his portraiture)? Can you separate the man from the work? Or even the aesthetic from the intention? Erm… no. But let’s try, I guess.

The show opens with eight self-portraits. Gauguin’s heavy jaw fills each canvas like a lump of fleshy rock, his sharp nose carves through each composition like a butcher’s knife. He’s the diligent artist at his easel in one broody work, the wanton, louche creative in another, and in one he’s the Messiah. He was an arrogant, self-aggrandising mythologiser. That’s the message.

The images that follow of his wife and kids are painfully dark and sour. His daughter Aline is a crushed little figure, dwarfed by fruit. It’s a heartbreaking painting. Visions of his friends are uncompromisingly unflattering, but the portrait of Władysław Ślewiński is stunning, all bold slabs of colour with thick, angry outlines.

The colours become cooler and more slab-like over the years until he heads to Tahiti in search of new “savages” to inspire his art. “Woman with a Mango” is an incredible burst of yellow and lilac, “Faaturuma” is a morose, dripping cascade of pink hiding a despondent Tahitian face. They’re beautiful paintings, but deeply uncomfortable, and the gallery doesn’t shy away from talking about how Gauguin exploited these women. Behind the colours and shapes is a deeply misogynistic, sexually repugnant, colonial narrative that just can’t be ignored. Look at ‘Barbarian Tales’, a painting of two topless, and very young, women being watched over by a grim, looming white figure (based on an image of his friend and fellow artist Meijer de Haan who had died years earlier). It’s so gross it makes your skin crawl.

So what do we do with Paul Gauguin? We can’t separate the man from the art or the subject matter from the skill. But we can try to find the beauty in it while acknowledging its very deep problems. If nothing else, this exhibition does a brilliant job of making you do both. ■ Eddy Frankel

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**WHAT IS IT...**

Intimate paintings by an art historical giant.

**WHY GO...**

Gauguin was basically a bastard, but boy could he paint.

- National Gallery.

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Find more shows to see at timeout.com/art
Art

Albert Oehlen

IN THE GALLERY entrance sits a vending machine selling Cofftea/Kafftee, a coffee-tea hybrid by Albert Oehlen that apparently ‘won’t let you sleep ever again’. That might sound like a bold claim, until you look at the paintings, drawings and collages filling the exhibition space.

All painted in the last 30 years, the artworks are a manic, sprawling cacophony of shape, colour, line and vaguely-emerging images. They look like the result of mainlining cold brew after starting the day on three macchiatos. And the intermittent crashing soundtrack, created by three-piece group Steamboat Switzerland, sounds like it, too.

At the centre of the gallery is a set of huge canvases echoing a series in the Rothko Chapel, Texas. These, and everything else on display, riff on an oil painting by John Graham, a semi-forgotten American Modernist painter. The original, titled ‘Tramonto Spaventoso’ (‘Terrifying Sunset’), features a self-portrait of the mustachioed painter, a hyper-busty mermaid, a large letter H and a ragtag collection of cosmic symbols.

Oehlen repeatedly recreates this hodgepodge assortment, a bit like how lovesick teenagers doodle the same series of hearts and initials. The dopey handlebar ‘itash, the pneumatic-boobed mermaid, that contextless letter that keeps reminding me of ‘Jesus H Christ’, it all just keeps appearing.

Has Oehlen done this because he hearts Graham’s sludge-hued work as much as he loves an americano? No. In the exhibition guide he describes how ‘My first thought was that it was a really shitty painting. I found it spectacularly bad.’

But Oehlen likes bad painting. I mean, in the 1980s, he produced a whole series called ‘Bad Paintings’. The ones here continue the ugly tradition, hilariously and (almost) transcendentally. They mock ‘serious’ art and they mock ‘real’ life by filtering it all through a surrealistic pair of goggles, and they deliberately play down the artist’s cleverness. The only problem is this: to appreciate all that you actually have to look at them. And they’re really, really, fugly.

Rosemary Waugh

Anna Maria Maiolino: ‘Making Love Revolutionary’

Maiolino’s early woodcuts from the 1960s are full of earthy, stylised grotesquerie. Mouths gape, poised above toilets. Babies are born into a world of hooded figures and unfashioned, golem-like people. They have a spirit that is lacking in her later, more considered works. It’s as if – in looking for ways to convey loss – Maiolino has misplaced something of herself, something wonky and human.

If she’d managed to preserve more of that, those introductory sausages could have been something truly special.

Chris Waywell

WHAT IS IT...
Intentionally ‘bad’ painting by a good artist.

WHY GO...
Albert’s the baddest! And you can try his coffee-tea mash-up.

→ Serpentine Gallery.
→ Lancaster Gate.
Balthazar
Brassy, energetic and classily cosmopolitan, this NYC import mixes Gallic joie de vivre with snappy US customer service in a glammed-up setting of red leather banquettes, antique mirrored walls and mosaic floors. Manhattan meets Montmartre on a menu that’s just the ticket for a special night out. We love the steak tartare and the apple tarte tatin.
→ 4-6 Russell St, WC2B 5HZ. Covent Garden.

Casse-Croûte
A teasing shot of warm, villagey France in Bermondsey, this infectiously cozy eatery works to a daily blackboard menu of boldly chosen, smartly executed bourgeois classics scrawled up in the native tongue. There are just three choices per course, but prices are sensible and flavours are spot-on (sardines escabèche followed by veal mirepoix, say). You can even come here for plates of cheese and charcuterie. Deeply satisfying.
→ 109 Bermondsey St, SE1 3XB. London Bridge.

Frenchie
The younger sibling of the popular Parisian original, Covent Garden’s Frenchie is impossibly chic, with every design element carefully sourced. But really, you come to this gregarious spot for the cooking: impeccably composed French-accented plates ranging from parmesan gougères and mushrooms on toast with brown butter sabayon to pressed duck foie gras with grapes, verjus and tarragon. Puds come up trumps too.
→ 16 Henrietta St, WC2E 8QH. Covent Garden.

Orrery
Serene and elegant, with bucolic views through its arched windows, Orrery matches its demure grey-toned surroundings with fixed-price menus of exceptional beauty and flavour. Chicken liver parfait with poached peaches is a typically refined starter, while mains might include a roasted fillet of cod with courgette flower and basil velouté. Don’t miss the cheese trolley, either.
→ 55 Marylebone High St, W1U 5RB. Baker St.

Six Portland Road
There’s no cutting-edge cool at Six Portland Road, but it has bags of substance to keep the locals coming back for more. Set up by one half of the original Terroirs dream team, this place deals in grown-up French-accented food tailored to conventional Holland Park appetites: salt cod brandade with toast and a parsley salad, or celeriac soup with walnut and rosemary, say. Not forgetting the decadent chocolate mousse, served with hazelnuts and crème fraîche.
→ 6 Portland Rd, W11 4LA. Holland Park.

Upstairs at The French House
Located above The French House pub (a diehard boho Soho watering hole), this teeny dining room is now home to chef Neil Borthwick (late of Merchants Tavern in Shoreditch), who runs the show with considerable brio. This is seasonal, gutsy, stripped-back food with proper Gallic overtones – think confit garlic and goat’s curd on toast or pig’s head terrine, plus brilliant cheeses and desserts, including a textbook Paris-Brest.
→ 49 Dean St, W1D 5BG. Leicester Square.
Four Legs at The Compton Arms

BURGERS ARE FUNNY old things. They’re as ubiquitous as it gets, squatting defiantly on room service and pub chain menus across the land, but rarely worthy of watercooler chat. The one, though, served in this dining room of a north London gastropub, was a bona fide cheeseburger of dreams. A sloppy, messy thing, it arrived in a soft brioche bun with a buttery sheen. Inside was an edible acapella group, each member adding a new layer to the melody. Singing bass was the patty itself: fashioned from dexter beef, it was thin and juicy, chargrilled and smoky, with a rosy-cheeked centre. Next came the baritone: a smoosh of melted cheese, burger sauce and finely minced onion. And, singing the high notes, the trill of the tenor: a heap of sweet, thin pickles, like something your granny would make. We may just have swooned.

Also excellent – and just the thing to accompany that cheeseburger – were some salad-y numbers. Like a huge hunk of butterhead lettuce under a snow of grated pecorino, with lashings of good olive oil and deliciously sharp vinegar. Or lumps of watermelon with needles of salted ricotta and the odd flare of fennel. Or a heap of roughly cut, rudely ripe tomatoes with crunchy runner beans and plenty of good oil.

But there were frustrating misfires, too, like grilled baby squid drowning in salt or a bowl of verdant raw peas clobbered by too-strong raw onion. Or the staff being completely MIA, possibly because the room was near-empty. A pity, because Four Legs has the potential to be about more than a burger. For now though, don’t miss it.

Tania Ballantine

Dinner for two with drinks and service: around £85.
SO YOU’VE NEVER BEEN TO
Kai
Mayfair

Have I heard of this?
I hope so. After all, it’s been open since 1993 and, as of 2019, has held a Michelin star for a full decade.

Ooh, fancy.
Well, yes. This is somewhere to go when you’re ready to move on from London’s more ‘trendy’ Chinese spots.

Meaning?
First of all, the food, a modern take on the dishes of China’s Nanyang coastal region (delicate, lots of seafood), is sensational. Don’t miss its stellar take on lobster noodles and the brilliant black pepper beef (stir-fried with black pepper and chewy croutons of Chinese ‘croissant’). Or the equally kick-ass ginger rice, which, at £9.50 for a generous bowl, is a great way to make your meal go further. Or, for that matter, the stunning coconut, lychee and mango dessert: a festival of jellies, slivers and sorbets on a single plate.

And second of all?
It’s also a lot more grown-up. We’re talking proper tablecloths, plush carpets and a fish tank. But on our visit there was also plenty of faux cherry blossom. And we all love a bit of cherry blossom, don’t we?

Any tips?
Well, Kai’s Saturday brunch tasting menu, at £55 a head, is decent value. But the version that includes bottomless champagne, at an extra £30 per person, is a special-occasion steal.

Dinner for two with drinks and service: around £240.

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Out of this world

Halfway through London Cocktail Week, you can find some of the world’s best bars mixing drinks right here in London

Licoreria Limantour

Mexico City

‘Mi casa es su casa’ could be the strapline for this spot in Mexico City’s trendy Roma district, since it’s known for the warm reception it gives its guests. But you don’t have to board a flight to CDMX to feel the love. Tonight they’ll be taking over basement bar Discount Suit Company and mixing some rocking drinks. Back home, the bar channels indigenous ingredients in fun concoctions. Expect more of the same here, with Patron tequila providing the spirit for a true fiesta – and for a fair few Margaritas – beneath the streets of Spitalfields.

→ Discount Suit Company, 29a Wentworth St, E1 7TB. → UndergroundLogo Aldgate East. Tue Oct 8, 5pm-1am.

Quinary

Hong Kong

Described as Hong Kong’s ‘multi-sensory’ cocktail bar, Quinary claims to play with textures, flavours and even sounds when it serves its drinks. So get in touch with your senses tonight when the bar takes up a second home in Smithfields’ Oriole. Startenders Antonio Lai and Samuel Kwok will be tickling more than the tastebuds with out-there tequila cocktails. Prepare to go into full sensory overload when a live jazz band kicks off from 9pm. Not bad at all for a Tuesday night.

→ Oriole, East Poultry Avenue, EC1A 9UN. → Farringdon. Tue Oct 8, 6pm-midnight.

Supernova Ballroom

Toronto

One of the most exciting events on the LCW calendar takes place tomorrow, when Londoners will get a taste of brand-new Toronto bar Supernova Ballroom. Why should you care? Cos these guys care. It’s a bar from Kelsey Ramage, one half of Trash Tiki, an anti-waste cocktail platform that helps make rubbish into wonderful drinks. Ramage and partner Iain Griffiths will be pouring £6 Bombay Sapphire cocktails – including Seven Minutes in Heaven, made from white chocolate and pineapple – at Bethnal Green’s grungy Sun Tavern to a punk rock soundtrack courtesy of fashion designer Pam Hogg.

→ The Sun Tavern, 441 Bethnal Green Rd, E2 0AN. → Bethnal Green. Wed Oct 9, 6pm-1am.

Mister Paradise

New York

This new East Village restaurant and watering hole might be best known for its homage to Stanley Kubrick, from references to ‘The Shining’ in the toilets to a ‘red room’ at the back echoing ‘A Clockwork Orange’. But you’ll find NYC’s playful Mister Paradise in sophisticated surrounds during London Cocktail Week, taking over Clerkenwell’s Zetter Townhouse. Sample drinks from the creators of cocktails like the Café Disco (a sexed-up Old Fashioned) and shots like the Crossfit Breakfast (Venezuelan rum, coffee, coconut, malted pandan whipped cream). Welcome to paradise.

→ Zetter Townhouse, 49-50 St John’s Square, EC1V 4JL. → Farringdon. Wed Oct 9, 7pm-1am.

Bulletin Place

Sydney

Head out east for flavours from Down Under. Hackney’s Scout bar is welcoming Sydney’s Bulletin Place to the neighbourhood, with the cocktail bars joining forces for most of the week and putting on parties on Tuesday, Wednesday and Thursday night. Bulletin Place was awarded five stars by Time Out Sydney for the way it ferments and crafts ingredients in-house, much like London’s own clever watering hole, Scout. For the Aussie bar’s residency, expect British seasonality with a signature Antipodean twist. All cocktails will be made using fresh and fruity Belsazar vermouth – and we reckon all of them will be little rippers.

→ Scout, 224 Graham Rd, E8 1BP. Until Thu Oct 10, 5pm-midnight.

Out of this world

By Laura Richards

Who had a sober September in preparation.
Gold Step

Eighteen years since Dream Bags Jaguar Shoes opened, the scene-defining spot is evolving. And, of course, the hipster drink of choice, mezcal, will have a part to play. The basement is set to become Gold Step this month, a homage to Mexico — minus any sombrero clichés. How do you say ‘it’ll be well jackson’ in Spanish?

→ 32-36 Kingsland Rd, E2 8DA. Hoxton Overground.

The Lost Alhambra

The team behind neon-filled Tonight Josephine is launching a Leicester Square bar on the site of a former music hall. The Alhambra Theatre of Variety — now an Odeon cinema — was once home to ballet and opera. This new bar below is hoping to honour the post-show debauchery of a bygone era.

→ 28a Leicester Square, WC2H 7LE. Leicester Square.

Moto

Say konnichiwa to a new temple to Japanese drinking that is opening in central London. While rare and interesting sakes will be on offer, the bar will also shine a light on a spectrum of craft drinks from across the country. If you like what you try, you can buy a bottle to take home. That's the spirit.

→ 7 Maiden Lane, WC2E 7NA. Covent Garden.

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OPENING SOON

Gold Step

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