

# Time Out

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## LONDON



**TASTES  
TOTALLY  
NORMAL.**



# TimeOut

LONDON

# CHEAP FUEL EATS



All the best things to eat in London  
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in no time at all

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Internationally renowned  
sculpture. In a park. In London.  
In the rain (probably). Lovely

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# Hello, London

**Joe Mackertich**  
London Editor  
@j\_mackertich



**Advertising** 7813 6000,  
advertising@timeout.com  
**Circulation**  
circulation@timeout.com

**Global Editor-in-Chief**  
Caroline McGinn  
**London Editor** Joe Mackertich  
**Deputy Editor/Chief**  
**Sub Editor** Chris Waywell  
**Deputy Chief Sub Editor**  
Sarah Cohen

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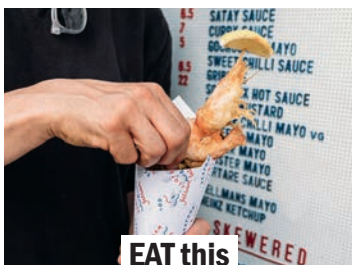
**Cover photography**  
Andy Parsons

'Cheap' gets a bad rap. We're told that it's artless, sweaty and embarrassing. Probably made from non-breathable materials. Cheap has issues. 'Cheap' is what your spinster great-aunt Mildred mutters when she sees the way young people dress these days. Cheap will need to be replaced inside of a year, according to the plumber. Cheap tricks, cheap shots. Dirt cheap. But cities, by their nature, need cheap like zoos need non-exotic animals. No one's come to see the shire ponies, but it can't all be Arctic tigers and endangered neon dolphins. The walls of everyday life are not covered with gold leaf, but with Dulux\*.

Cheap food is the most necessary bit of all. Many of my happiest London memories are from my youth, before I became a warped, hate-filled media hypocrite. I didn't think of food as cheap back then. It was just food. A meal's value isn't connected to its price. It's about the memories you make while eating it. And if those memories are made by hot grease running down your forearm as you squat in a Brick Lane gutter, devouring a quasi-meat substance like a dog, then, friend, this city has helped me eat like a king.

\*Other mid-market paint brands are available.

## THE EDITOR'S ESSENTIALS Three things you have to do in London



**EAT this**

Okay, **Flotsam & Jetsam** is not technically 'in London' but this new-ish fish and chips booth in Broadstairs is a cut above



**SEE this**

**Titian** at the National Gallery. The Big T. The Visionary of Venice. Tish. Go, gawp and immerse yourself in lavishness



**SHOP here**

I forgot how good **Reckless Records** is. The Soho vinyl specialist reopened a few weeks ago and I urge you to visit

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# City life

Edited by Isabelle Aron  
@timeoutlondon



## The hidden world of the hatters

Did you know that there's a whole room at the Royal Opera House dedicated to making headgear? We chat to photographer Harry Cory Wright about going behind the scenes at the London institution

**A ROOM FULL** of wigs. A tutu storage unit. A chamber stacked with guns and swords from across the ages. Most people only ever get to see the stage at the Royal Opera House, but behind the scenes, there's a whole warren of secret staircases and passages that lead to spaces you'd never know existed. That's what photographer Harry Cory Wright discovered when he went to photograph the iconic London arts venue and came across an entire salon dedicated to making hats (pictured above).

The photo appears in a new book, 'Royal Opera House', which shows snippets of the parts of the building you never usually see. 'I got shown around and we'd go up stairs and down in lifts and

round corners and we'd come across these little vignettes of life,' explains Wright. 'You'd suddenly see ballerinas walking past you, someone singing behind a slightly open door or the guys making stuff in the props department.'

Wright says the hat workshop, which works on up to 4,000 headpieces every year, felt like the 'beating heart' of the venue. 'A lot of what I saw were empty places – they imply human life but there's no one there. But this picture shows these people at the top of their game making exquisite things among piles of chaos, but it's not chaos at all, they know exactly where everything is.'

The photo shows a small part of what goes on in this famous London building, but Wright thinks

it says something broader about the capital. 'It seems to me to represent so much of what London is about – creativity, collectivity and humanity – all things that London embodies in spades.'

The city has been through a lot since Wright took this photo last year. 'Throughout the book there are pictures that show intimate interactions that can't happen now. It's a tragedy.' He's hopeful that the venue will return, along with the people who make it what it is: the milliners, the prop designers, the tutu makers. 'The Royal Opera House is a beautiful thing, employing lots of ordinary but very skilled people.' ■ *Isabelle Aron*  
→ 'Royal Opera House' (Thames & Hudson) is out now. £12.95.  
[www.shop.roh.org.uk](http://www.shop.roh.org.uk)

HYPE DISH  
DISSECTION

# Four Legs' incomparable Dexter Cheeseburger

What goes into the London plates that everyone bangs on about

**WHEN CHEF DUO** Ed McIlroy and Jamie Allan (aka Four Legs) took up residency at The Compton Arms in April last year, their most famed dish wasn't even on the menu. A few weeks in, they decided they should serve a cheeseburger – it was a pub, after all. 'We just made it on

the fly,' explains McIlroy. 'We thought: That's pretty good, we'll put it on.' It took off, in a big way. Soon, they were serving 300 Dexter Cheeseburgers every week. Here, McIlroy talks us through the pair's unexpected hit creation. ■ *Isabelle Aron*  
→ Four Legs at The Compton Arms, 4 Compton Avenue. £10.50.



## RECREATION WAY CR4

THE STREET THAT CHANGED MY LIFE

Actor and comedian **Michael Dapaah** on his old neighbourhood

**THE ESTATE** I grew up on was on Recreation Way. It's also where my primary school was, which is where I found out I was creative.

I lived on the estate from year 7 until I went to university. My memories of that time are trying to figure out who I was. I was interested in acting and comedy but nobody from my area was doing anything like that. I started with sketches. I shot one of my first ever sketch ideas in a park on Recreation Way.

It was a place of identity for me. It formed who I was and whether I was going to let what I saw around me impact what I could see in my mind. None of my friends from the area saw themselves doing anything bigger than what had been done by the older lot. Some people had a good job, some people were getting up to illegal activities. But no one had 'made it' into entertainment.

That road is where I learned to dream. It gave me a sense of resilience. If I wasn't in that environment, I might not have thought out of the box. I like to have what I call 'think drives' and revisit that road. It brings back so many memories and it helps me to remember how far I've come. ■ *Interview by Isabelle Aron*

→ Michael Dapaah's series 'SWIL' is available to stream on YouTube.



### The bun

'We get the brioche buns from a tiny bakery. There's no consistency: sometimes they're massive, sometimes they're tiny but they're always delicious. I quite like that.'

### The sauce

'It's just ketchup and mayo, sometimes mustard. We make our own mayo but we use Heinz ketchup. I don't want farmers' market ketchup anywhere near my burger.'

### The extras

'We pickle cucumbers in vinegar and sugar and we use raw onion, diced small. It tastes a bit like a Big Mac. It wasn't deliberate but, for me it's a nostalgic taste.'

### The cheese

'We use American burger cheese. I don't even know if there's any dairy in it, but I think it's the only cheese that should go in a burger. Blue cheese in a burger: what is that?'

### The burger

'It's dexter burger mince, a bit of extra fat and that's it. It's not seasoned. We ball it up and then whack it on the grill, like a classic smashed patty. That gives it crispier edges.'

# SMART METER, SMARTER TECH

*A smart meter won't  
stop your fridge buzzing.*

*Or your phone charging cable needing all  
manner of jiggery-pokery to make it work.*

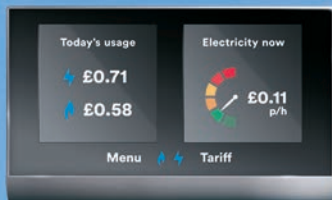
*But it could still make tomorrow  
look a little different.*

That seemingly run-of-the-mill box will help  
Britain's energy system adapt to new tech.

So while it might seem like  
nothing will change tomorrow.

With a smart meter,  
everything just might.

Ask your energy  
supplier for a  
smart meter today.



Eligibility may vary.

# DO- GOODERS

Four great London causes we want to highlight this month



### Beder

**They say** 'Beder is a charity raising awareness around mental health and suicide prevention. We want to overcome the stigma around these incredibly important issues.' *Razzak Mirjan, founder*

**Why we love it** From IRL football matches to virtual cooking sessions, Beder brings people together to help them feel less alone.

**How to help** Buy its book 'From Beder's Kitchen'. All profits go to the charity.

→ [www.beder.org.uk](http://www.beder.org.uk)

### PicUp

**They say** 'We're an environmental awareness campaign documenting PPE litter. We want to show that each small action contributes to the bigger picture.'

*Alastair Cross, founder*  
**Why we love it** This community project is calling on Londoners to track PPE litter and dispose of it. It'll donate £1 to the NHS for every item found.

**How to help** Download the Litterati app and use code PICUP-PPE to join in the challenge.

→ [www.picup.org.uk](http://www.picup.org.uk)

### Poster Bakes

**They say** 'We sell vegan doughnuts and deliver them by bike. The profits we make go to The Connection at St Martin's to support its work helping people move away from the streets.'

*Ben Benton, director*

**Why we love it** Doughnuts made by an ex-St John chef? Tick. All profits going to a charity tackling rough sleeping? Tick, tick.

**How to help** Within three miles of Trafalgar Square? Order some doughnuts, stat!

→ [www.posterbakes.com](http://www.posterbakes.com)

### Feed the Hill

**They say** 'We rescue food that would end up in landfill and distribute it to families suffering food poverty. No one should go hungry when there's so much surplus food.'

*Sharon Shamir, project coordinator*

**Why we love it** What started as a Telegraph Hill mutual aid group is now an ongoing community project helping more than 500 people every week.

**How to help** Donate to its Just Giving page. → [www.justgiving.com/campaign/feedthehill](http://www.justgiving.com/campaign/feedthehill)

# WORD ON THE STREET

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

'It's like a square, except it's a circle.'

'If you're going to start supporting Tottenham you'll have to find another house to live in.'

'I've spent a lot of time on Instagram pretending I have a golden retriever.'

'I'm here for the squirrels, not the humans.'

'Monogamy is soooo 2013.'

'If you had an erection, you wouldn't have put "Motherland" on.'

'We've gone from beefburgers to divorces.'

'I'm gonna be such a ho when social distancing is over.'

'I wish Australia was where Africa is.'

'I fell asleep with the dentist inside my mouth.'

## LONDON MAKERS

Making spirits started as a passion project for brothers Rob and Jim. Now, **Asterley Bros** is a fulltime business which sees them make English vermouth and amaro in a workshop in Forest Hill. You can sample the fruits of their labour in their newly launched cocktail pouches.

→ Cocktail pouches from £23.95. [www.asterleybros.com](http://www.asterleybros.com)



Overheard something weird? Tweet us #wordonthestreet @timeoutlondon

You know we used that lovely Farrow & Ball paint

Yeah

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Yep

So mud and stuff isn't really a problem anymore

True

So there's kinda no reason not to get a 🐶



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Edited by James Manning  
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# YOUR WORLD ACCORDING TO TIME OUT

The best stories from our editors around the globe



## The 'Fresh Prince' mansion is now welcoming house guests

### USA

Getting tired of apartment life? Wishing that your world could get flipped turned upside-down into something a bit more... fresh? Then check this out: Will Smith and DJ Jazzy Jeff have teamed up with Airbnb to turn the LA mansion seen in 'The Fresh Prince of Bel Air' into a limited-time rental. The mansion was made available to LA

residents for five nights and sold out immediately. No wonder: a stay comes with some totally '90s perks including a pair of Air Jordans and a virtual intro from Jeff. Sadly, it doesn't include the famous white couch, as interior scenes of Uncle Phil and Aunt Viv's house were – get this – *filmed in a studio*. And poof! There goes your childhood. *Michael Juliano, Time Out Los Angeles*

### WORLDWIDE

#### Time Out Market is back, baby

Great news, gourmands: our Time Out Markets in Lisbon, New York, Chicago, Boston and Montreal are officially open for business once again, bringing their city's best food, drink and culture under one roof. Of course, social distancing and sanitation guidelines are in place across the board, alongside expanded outdoor seating areas and contactless ordering systems. We can't wait until London's intrepid food lovers can travel to visit us again. As they say in Lisbon, *bom proveito!* *Anna Ben Yehuda, Time Out USA*

IMAGES: WILL SMITH/EVERETT COLLECTION INC./ALAMY; FRESH PRINCE MANSION: STEPHEN PAUL; LINDY MUSEUM: KEVSTONE; MARIE KONDO: DPREZ/SHUTTERSTOCK; LIGHT HOUSE: BEATRIZ CARRTERO; DOLPHIN: PATTY TSE/ALAMY (EDITED)

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**SWITZERLAND**

**The world's biggest chocolate museum has a 30-foot chocolate fountain**

You'll be in sugary heaven at Zurich's newly opened Lindt Home of Chocolate. The biggest chocolate museum in the world, it boasts the planet's largest chocolate fountain, pumping 1,500 litres of the brown stuff around. Sorry, you can't dip your face in it, but there is an interactive tour with tasting opportunities, courses and masterclasses. If Willy Wonka were Swiss, this would be his factory. *Celeste Neill, Time Out Switzerland*

→ [www.lindt-home-of-chocolate.com/en/](https://www.lindt-home-of-chocolate.com/en/)



**SPAIN**

**A lighthouse has had an arty makeover**

We need all the joy we can get in 2020, so props to Spanish artist Okuda San Miguel for turning a previously nondescript white lighthouse into a technicolour work of art. The Faro de Ajo near Santander has been painted in more than 70 eye-popping shades, inspired by local wildlife and the region's cultural diversity, and retitled 'Infinite Cantabria'. It's the first time a lighthouse in Spain has been turned into an artwork, and it's certainly brightened up our day. *Ellie Walker-Arnott*

**JAPAN**

**Marie Kondo wants to sort out your life in eight weeks**

With a long, hard winter ahead, you've probably been wondering if now might be the time to finally make your disordered digs #sparkjoy. If so, you're in luck: Tokyo's tidying guru Marie Kondo has just launched an eight-week online programme that's free for anyone in the world to follow. The weeks are split into categories for different types of clutter, and each day is dedicated to smaller tasks like piling up all your papers or organising your data and digital files. By the end, your home should actually elevate your mood – just as well, given you'll likely be spending a lot of time there this winter.

*Emma Steen, Time Out Tokyo*

→ [www.konmari.com/category/tidy-challenge](https://www.konmari.com/category/tidy-challenge)



**HONG KONG**

**Pink dolphins are the latest beneficiaries of lockdown**

Yeah, yeah, we know: nature is healing. But seriously, the Covid-19 outbreak may have helped bring Hong Kong's beloved pink humpback dolphins back from near-extinction. The endangered Indo-Pacific creatures reside in murky waters with little sun, leading to a lack of pigmentation, and blush an adorable bubblegum pink when they're excited. They've dwindled in number over the years due to overfishing, pollution, congested waterways and having fewer young: scientists estimate that only 2,500 are left in the wild. But thanks to a lull in human movement, including the suspension of ferry services between Hong Kong and Macau, sightings of the dolphins have risen by 30 percent since March. Researchers have even noticed them having more sex. Call it a comeback! ■ *Fontaine Cheng, Time Out Hong Kong*





# WIP



From a decent pizza for under four quid, to an unmissable patty at just £2.20, we've rounded up London's best-value, most delicious dishes. Because low-cost luxe sounds pretty good about now. Photography *Andy Parsons*



**MY FELLOW QUEUERS** all look at me knowingly. Their eyes say: Well done. Good job. We have all discovered something truly great here.

Treat yourself to an extra samosa, yeah?

I'm at Shoreditch Stop: a corner shop that's home to such cheap good Indian food that it defies economic sense. Three homemade curries, rice, poppadum – four pounds, please! Sometimes, you really do feel like you're being pranked.

I discovered it one lunchtime when I worked nights. I'd got into a habit of filling my days with fun things: solo exhibition trips; slap-up meals. The frequency with which I did this – every spare afternoon – meant it all had to be cheap.

One day, I met a mate before work: 'I know a place,' he said, leading me up Great Eastern Street. In front of us: an Itsu, a Pod, a Veggie Pret. Between them: a store with 'organic curry 'n' rice – only £4' Sharpied on the window. Oh! Now we're talking.

Since that meal, I've learned to go

against The Pret Instinct. The voice sighing: Fuck it, just get one of those overly oniony cheese toasties again. Instead, I meander until I scope out the likes of Shoreditch Stop. I never have to go too far – these nondescript places are everywhere. They're always unglamorous. They might not have a website. And yet, tellingly, alluringly, they are packed.

I'm usually drawn in by the rules, meal-deal parameters within which you have to operate to fine-tune your choices. Just three of these six succulent curries, is it? A hulking sarnie with just two of ten fillings? A meze bowl with fluffy grains or chewy flatbread: *make your call*. Deliberation is one of the joys of eating out with thrift.

There's also the sense of being part of a clique. It usually starts with a tip-off. A tentative debut visit. Then you're in. You own the secret: a thrill so cheap you're back here every week. Next thing you know, you're the one giving the sly, samosa-proffering looks. Welcome to the club. *Huw Oliver*



## Really



**HOLY  
£6  
SHIT!**

lcco

## NORTH

### Avial at Rasa N16

Over the past ten years, Stoke Newington Church Street has filled with pretty chic shops, bars and restaurants, but none of them have the star quality of Rasa and its bright pink restaurant front. Get Keralan speciality avial here – a yellow curry made with turmeric, coconut, green bananas and mixed vegetables. It'll cost you just £5.95.

→ 55 Stoke Newington Church St, N16 0AR.

### Lahmacun at Crystal

A fresh super-thin Turkish pizza – topped with spiced ground lamb, onions, tomatoes and parsley – and chucked in a wood-fired oven until crisp and charred at the edges will set you back just £2.50 under the red-and-white signage of this beloved neighbourhood joint. Eat it inside – amid the sizzle of grilling meat – or at a table out in the sun.

→ 522 Holloway Rd, N7 6JP.

### Thali at Jai Krishna

From cauliflower and chickpea, to long bean and paneer, there's no reason not to treat yourself to a whole damn platter of veggie curries at BYOB spot Jai Krishna (handily across the road from an off-licence) in Finsbury Park. A thali here costs just £9.50. It's one of the more expensive items on this list, but its vastness makes it well worth it.

→ 161 Stroud Green Rd, N4 3PZ.

### Curry goat at Caribbean Spice

This brightly painted, family-run Seven Sisters institution is small, friendly and serves hearty food at a nice price: mains will set you back a mere £6 to £8, so why not go nuts with the delicious curry goat, £8 with white rice, or rice and peas?

→ 47 West Green Rd, N15 5BY.

### Panuzzo at Anima e Cuore

A panuzzo is essentially a pizza-dough sandwich, and as you can imagine, it's pretty darn filling. This dinky Kentish Town café and

gelateria makes a speciality of them: a caprese buffalo mozzarella, tomato and rocket version will fill you up for just £7.50.

→ 127 Kentish Town Rd, N15 3LX.

### Veg basic combination at Kokeb

Run virtually single-handedly by delightful one-woman army Getenesh Gabiemichael, this tiny Ethiopian restaurant opened in 1999, and the prices barely seem to have shifted since. The veg basic – three dishes, served on flatbread – will set you back just a tenner.

→ 45 Roman Way, N7 8XF

### Buffet at Indian Veg

For just £7.95 you can plough your way through an all-you-can-eat buffet of veggie and vegan curries at this 35-year-old icon in Angel. The menu changes every damn day.

→ 92-93 Chapel Market, N1 9EX.

### Smoked salmon bagel at Carmelli Bakery

The service can be a little grumpy at this Golders Green institution. But if it's tasty kosher treats you're after, it's tough to beat. Many loyal customers go purely to satisfy their sweet tooth. But if you want to really fill up, the hefty smoked salmon bagel is a steal at £3.20.

→ 126-128 Golders Green Rd, NW11 8HB

## SOUTH

### Vegetable platter at Everest Curry King

For £7.95, you can choose between four Sri Lankan curries and rice at this ever-changing Lewisham hangout. Think: pumpkin, vibrant beetroot or chilli-spiked dry-spiced potato numbers, ladled from behind a counter. The decor's constantly transforming so expect a different experience every visit.

→ 24 Loampit Hill, SE13 7SW.

### El pastor tacos at La Chingada

The best tacos in London: there, we said it. Order two el pastor tacos just as they should be and for a mere £4.50. Either grab a takeaway or perch on a tall table outside as the Surrey Quays (yeah, random!) traffic piles up – this is street food, after all.

→ 206 Lower Rd, SE8 5DJ.

### Meze at Persepolis

This café – squeezed between merch and spices at a Persian cornershop – does unusual veggie takes on Iranian and Levantine food. Get



### Gozleme

Soft, floury pancakes filled with spinach, cheese, potato or lamb, Turkish gozleme are fried on massive circular hotplates by women in bandanas in shop windows across London. It's the perfect lunch: hot, healthy, filling.

Get one from **Mediterranean Cafe in Soho** for £6 or head out of central to one of the many places on Green Lanes or Kingsland Road for an even cheaper deal.



**SAMSUNG**

# Galaxy Watch3



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really



## CHEF KNOWS BEST

### Attawa's Gopal Krishnan is hooked on Roti King

#### Go on, Gopal, what made you fall for Roti King?

'Roti King is a Malaysian restaurant. A lot of the dishes remind me of home, as there is a large Indian community which has influenced Malaysian cuisine over the years. It's not glamorous like some restaurants – it is all about the food!'

#### What's your order?

'I am a vegetarian and I tend to always order the same roti canai dish served with dhal. Roti canai is this delicious buttery flatbread similar to an Indian paratha, the main difference is how it is stretched and rolled, giving it multiple crispy layers when cooked. This dish costs £6 and you get two rotis and a generous serving of dhal.'

#### Any other highlights?

'The cheese-filled roti (£4) and the dessert roti kaya (£4), which is filled with coconut. It's sweet and sticky.' *Interview Angela Hui*  
→ 40 Doric Way, NW1 1LH.



#### Jianbing

Chinatown has incredible bakeries, each serving up cheap nibbles. There are hotdog-doughnut hybrids and countless ultra-soft buns at **Kowloon Bakery** on Gerrard Street. The pork floss roll at Newport Place's **Chinatown Bakery** is the kind of snack dreams are made of. But the area's unsung hero is the perfectly named **Chinese Tapas House** on Little Newport Street, where you can pick up a jianbing for just £3.50. It's an enormous fresh pancake filled with stuff like pickles, sausage and fried bread.

a small meze for £4.50 and enjoy surprises like fried plantains with Moroccan harissa, plus a comforting slab of warm bread on the side.  
→ 28-30 Peckham High St, SE15 5DT.

#### Pierogi ruskie at Mamuška!

South-east London's perpetually upbeat Polish restaurant has bounced around locations a few times lately, becoming fractionally fancier each time – the cheap milk-bar vibes are a thing of the past at its hipstery Lambeth venue. But a hearty plate of pierogi ruskie will still only set you back £5.60.  
→ 9 Addington St, SE1 7RY.

#### Jerk chicken at Smokey Jerkey

Arguably the best jerk chicken in all of south-east London can be found in the foil containers dished out at this unassuming little corner café in New Cross, served under a painted blue sign saying 'healthy food, healthy living' (a motto to live by). You can expect perfect sweet and sticky meat for just £5. A proper hidden gem.  
→ 158 New Cross Rd, SE14 5BA.

#### Baja fish tacos at Taco Queen

Peckham's hip Mexican joint has pivoted to takeaway. Baja fish tacos shot through with lime cream are sublime for just £3.95 each and while you may question the appeal



Chinese Tapas House

of hot avo, battered avocado tacos with 'coconut bacon' are the bomb for vegans. The menu recommends two tacos per person, but on large tortillas, you could get away with just the one on a budget – then grab a michelada to go as a substitute.  
→ 191 Rye Lane, SE15 4TP.

#### Chicken shawarma and samosas at Falafel and Shawarma

A glowing wall of photographs of meaty flatbreads, falafel dishes and salads sits above the rotating meats at Falafel and Shawarma in Camberwell. Don't let it distract



# NORMAL

Of course that headline is talking about how our new Oatgurt products taste, which might seem super unambitious, but if you were hanging around the Nordics in the '90s, you know that our early versions of this product were nowhere close to normal-tasting, with some consumers



even telling us, "This tastes like sh\*t." So yeah, we're good with normal. Totally fine with it. And since everyone is talking about "normal" right now,

we thought it might be a good time for you to consider whether "normal" includes enlisting a cow as a pre-processing plant in order to make that creamy cradle for your muesli. Or if it isn't way more normal to skip the cow altogether in favor of using amazing food science to turn oats directly into a delicious and sustainable Oatgurt that comes in all your favorite status quo flavors packaged in colorful recyclable paper pots with their climate footprint right on the front?

Yes, this is a little confusing, but only because you are reading

about tasting Oatgurt instead of actually tasting it, which is cool, but if this ad ever manages to make its point and you are somehow convinced to actually try this product, you might totally get it and realise this Oatgurt is nothing like you expect, and by that, we mean it is exactly like you expect. Yeah, that sounds about right.



## really

you from the best deal in the house, though. At this beloved café-takeaway you can get a juicy chicken shawarma wrap and four spicy, fragrant samosas for just a fiver.

→ 27 Camberwell Church St, SE5 8TR.

### Vegan tikka masala at Hullabaloo

Hullabaloo ain't your regular curry house. In a nondescript shopfront just off Deptford market, you'll find a few tables, some DIY counter seats, vintage Bollywood posters and an open kitchen, from which emerges some truly great vegetarian Indian street food, including hard-to-find vegan versions of classics like onion bhajis and naans. Get a vegan tikka masala for £6.50, and you'll have enough left to kill a hangover (it's generously BYOB).

→ 111b Deptford High St, SE8 4NS.

## WEST

### Spinach and agushi at Spinach & Agushi

The portions are massive at the Portobello Market outpost of Ghanaian catering and takeaway service Spinach & Agushi. For £6.50 you can get an awesomely filling veggie meal, like the joint's namesake curry: a mix of spinach, melon seeds, mushrooms and tomatoes served with jollof rice. Tuck in as you wander around the vintage stalls.

→ 174 Portobello Rd, W11 2EB. Saturdays.

### Shawarma lamb sandwich at Ranoush Juice

Marble countertops give this Lebanese takeaway near Marble Arch a vibe that's almost as decadent as the shawarma it serves up. If you're after all the indulgence of black pepper and nutmeg sesame marinated lamb at less than half the price you'd pay for a main here, get it in a sarnie with tahini, salad, parsley and sumac for just £6.50. Extremely good stuff.

→ 43 Edgware Rd, W2 2JE.

### Pierogi at Café Maja at Posk

Tucked away in Hammersmith's Polish Social and Cultural Association is a back-to-basics caff serving some of the best dumplings in west London. Soft, pillowy and as comforting as David Attenborough whispering in your ear, the pierogi here come boiled, fried and filled with everything from roast pork and cabbage to sweet strawberry. They cost £5.20 to £5.50.

→ 238-246 King St, W6 0RF.



### Bagels

London deserves NYC's bagel cred. For £4.70 you can get (probably) the greatest sandwich in the country here, **Beigel Bake's** meat-filled, mustard-slathered, pickle-packed salt beef bagel. A work of sandwich art. Next door at **Beigel Shop**, the liver sausage bagel is £1.50.



### Shawarma

This is about fresh, juicy lamb enveloped in a small wrap and filled with pickled peppers and radish, garlic sauce and chilli sauce. Four bites of heaven and you're done. Try one at **Al Balad and Palms Palace**, both on Edgware Road and both totally, totally perfect.



### Steamed buns

Kept in display cabinets in Asian supermarkets and takeaways around the city, buns are like exhibits in the world's most humid, delicious museum. Get two from **Oseyo** and **H Mart**, filled with red bean or pork and greens, for less than a fiver.

IT'S A MOOD IT'S A MOOD IT'S A MOOD



La Chingada

### Mixed veg roti at Roti Joupa

As its name suggests, this dinky Caribbean takeaway specialises in huge discs of springy bread. Get one stuffed with spinach, potato, pumpkin, beans or chickpeas, or, for a mere fiver, all of the above. Despite the veg being smooshed together inside the fat roti parcel, individual flavours cut through. Curried meat versions are also available for an extra few quid. It's the most nourishing snack in town.

→ 58 Goldhawk Rd, W12 8HA.

### Boneless duck on rice at Green Cottage

A simple, family-friendly Chinese in South Hampstead, Green

Cottage is the kind of spot that's so loved by locals that, right now, its Facebook page is a highlight reel of pictures of people delighted to return there post-lockdown. The dish done best here? Duck, in all its forms. Get it boneless on rice for a mere £8.10.

→ 9 New College Parade, NW3 5EP.

### Callaloo patty at Eat of Eden

Fast-growing south London mini-chain Eat of Eden has recently brought its Caribbean-inspired vegan goodies to Shepherd's Bush. There are stews, curries and sticky plantain, but we like the plump patties best. Light, flaky pastry encases a well-spiced



FROM SAM  
**£4.50**  
 FOR TWO

but not too spicy filling of dhal, vegetables or – our fave – callaloo (a spinach-like vegetable). At a bargainous £2.20 each, you should really try all three.

→ 76 Shepherd's Bush Rd, W6 7PH.

### Masala dosa at Dosa Express

For the heartiest quick dinner you can buy for £2, get yourself to Wembley and plough your way through a masala dosa. It's a savoury crêpe, typical of south India, filled with rich, spicy potato-and-lentil masala and served with zesty chutneys and sambar to cut through all the carbs. It's guaranteed to fill you up good and proper.

→ 547 High Rd, HA0 2DJ.

## EAST

### Lamb wrap at Umut 200

It doesn't matter if you go kofte, shish, liver or heart, the thing to order at Umut 200 is *lamb*. Juicy, spicy, fatty, excellent lamb. You can get any of the above tucked into a wrap for just £7. Hell yes.

→ 6 Crossway, N16 8HX.

### Pork-and-prawn siu mai at Panda Dim Sum

Clapton's My Neighbours the Dumplings might be the most-hyped east London dumpling chain, but true dump heads know that cheaper, tastier ones can be found



## CHEF KNOWS BEST

### Tasty African delivers nostalgia for Chishuru's Adejoké Bakare

#### Clue us up, Adejoké, why's this fast-food chain a fave of yours?

'I love their meat pies. They're like cornish pasties: braised beef mince in spices, carrots, potatoes and gravy. They're £1.50 but really well executed and delicious. They just take me back home to Nigeria.'

#### Why's that?

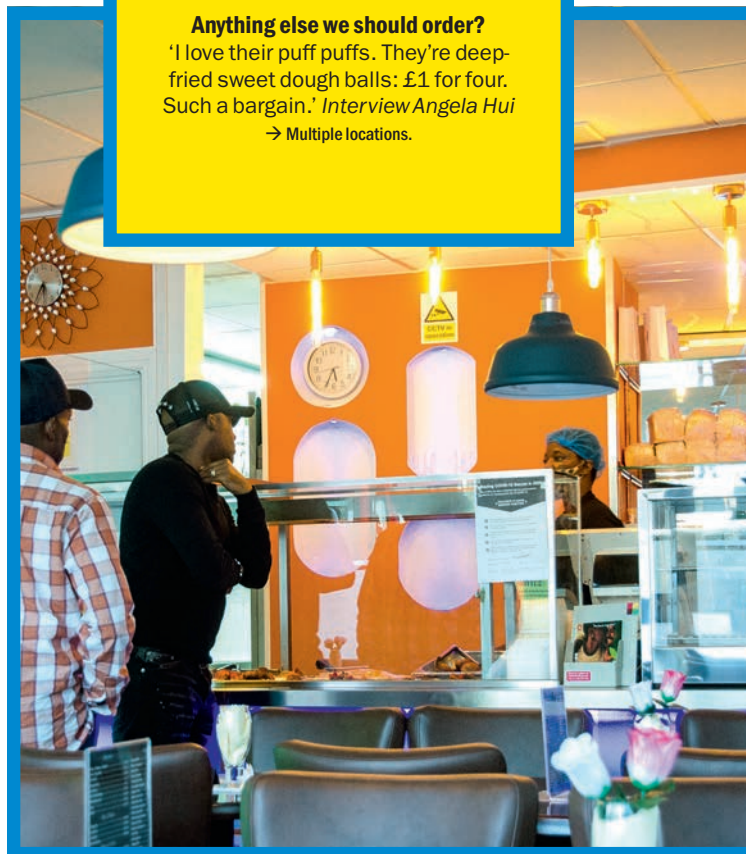
'The pastry is really close to that of an iconic Nigerian fast-food chain called Mr Bigg's, which is our version of McDonald's. So eating it is like having Big Mac when you haven't had one in a while. The fact that they're able to achieve that same crust is wonderful.'

#### What kind of pastry are we talking?

'A cross between shortcrust and puff. It's got everything you want from biting into a pie.'

#### Anything else we should order?

'I love their puff puffs. They're deep-fried sweet dough balls: £1 for four. Such a bargain.' *Interview Angela Hui*  
 → Multiple locations.



Andu Café



LET'S  
**£6**  
GOOO!

just a few miles away in BYOBspot Panda Dim Sum in Leytonstone. The best-value of them all are the pork-and-prawn siu mai at just 90p each. → 767 High Rd Leytonstone, E11 4QS.

### Chicken noodle soup at Bánh Mì Hôi-An

The sunny yellow walls of this Hackney banh mi shop set the tone for your mood when you leave. Everything here is around a fiver: tofu- or pork-stuffed baguettes and noodle salads. The biggest steal, though? Soothing chicken noodle soup, which will set you back £5.50 and warm you up for the whole day. → 242 Graham Rd, E8 1BP.

### Sampler menu at Andu Café

This Dalston joint is the first in the UK to serve traditional vegan Ethiopian food and it sets the bar high. The menu consists solely of sample platters (priced at £6 per person). Each delivers a mixture of lentil and split-pea stews, greens and spiced potatoes, with spongy, sour injera (a fermented flatbread) on the side. → 528 Kingsland Rd, E8 4AH.

### Desi breakfast at Chaiiwala

If you're after a cooked breakfast with a difference, it's worth taking a peek under the dangling lights at modern Walthamstow tea house Chaiiwala (part of a small London chain). For £4.50, you can kickstart your day with a masala omelette, a roti, masala beans or creamy dahl, and a cup of karak chai. It sure beats a lukewarm McMuffin and a tepid stewed coffee. → 225 Hoe St, E17 9PP.



### Grilled chicken at Belly's Taste of Jamaica

With its bright yellow shopfront and bold red stools, this friendly takeaway is easy to spot in Hoxton. And you're going to want to do just that. This is the kind of joint where marinated meats are perfectly charred on a hot smoking coal grill. You can bag a portion of it for just £2.80, leaving you the option of splashing out on fluffy dumplings (£1) and sweet homemade fruit punch (£3). → 291 Hoxton St, N1 5JX.

### Tom yum goong at Singburi

Everything on the menu at Leytonstone's Singburi is dreamy. This southern Thai spot is one of the best in the city, with a menu that's updated daily. Think caramelised pork, mackerel salad and beef green curry. But if you're after something cheap, quick and delicious, go for a bowl of tom yum goong (£5.75). It's a spicy and sour prawn soup, flavoured with lime and lemongrass, that will make your taste buds sing. → 593 High Rd Leytonstone, E11 4PA.



### Baps and sarnies

Obviously, you can get a bacon sarnie for a snip at any caff. But at a couple of places, you can get something really special. A bacon and scallop bap.

**Billingsgate Café** gets its scallops from just outside its door – it's an experience you just won't forget.



### Lahmacun

The simplest of Turkish pizzas. Savoury, tangy, and super-cheap. Lots of places do them as wraps filled with salad and pickles. The one at **Mangal Turkish Pizza** on Stoke Newington Road takes some beating, though the crispy delights over at **Antepiller** on Green Lanes – come close.







**We keep our  
prices small  
(not our cups)**



**JUST  
99<sub>P</sub>**

## CENTRAL

### Fiorentina pizza at Icco

A whole pizza? In central London? For just £6? That's the magic of Icco, a family-run Italian that's been serving up cheap, cheap pies from its bright green corner site on Goodge Street since 1999. You can bag a margherita for £3.95 here, but you should level up for the indulgence of the fiorentina – a salty, oily feast featuring a runny poached egg.  
→ 46 Goodge St, W1T 4LU.

### Falafel salad at Dukan 41

There are so many ways falafel can go wrong. It can be too dry, too claggy, too greasy, too dull. The falafels at Dukan 41 aren't any of that. They're crisp-shelled balls of flavoursome fluff that you can bag with all the trimmings – pickles, grains, tabbouleh, tahini sauce and crispy fried bread – at the glossy takeaway. Your carb coma awaits.  
→ 41 Greville St, EC1N 8PJ.

### Pork siu long bao at Dumplings' Legend

It doesn't matter whether you opt for hot or classic spiced meat, the pork dumplings at this Cantonese stalwart in Chinatown work out at an extremely reasonable 94p each. The only problem? They taste so damn good (herby, satisfying and substantial) that we guarantee you'll finish a portion of eight (£7.50) ready to take on even more.  
→ 15-16 Gerrard St, W1D 6JE.

### Chip butty at Poppies Soho

Fish and chips is one of those fast-food meals that, if you want to get a nice version of in London, always seems to be unnecessarily expensive. The solution? Head to one of the city's best chippies (that'll be Poppies) but skip the £15 fish in



## CHEF KNOWS BEST

### Santiago Lastra from Kol on why he loves Jen Café

#### All right, Santiago, why's Jen Café the place for you?

'The authenticity. You can tell that it's a family-run business and that people have a lot of experience. You can see the ladies making fresh dumplings in the window, that's a good sign.'

#### What's the vibe?

'It's busy, but just enough to make you feel like home and not overcrowded – it has a simple interior but the hospitality you experience there transports you to another place. The owners are lovely, super-quick and have a good sense of humour. They have respect for quality ingredients and a good, fair price.'

#### Enough of the niceties, what do you usually order?

'The vegetable dumplings (£5) and the fried pork dumplings (£6) – they are amazing.' *Interview Angela Hui*  
→ 4-8 Newport Pl, WC2H 7JP.



### Kebab rolls

If you're smart, you'll know that when you're in a kebab shop, you need to skip the doner or the shish, and go straight for the kebab roll. We're talking two skewers of highly spiced ground meat kebab, in a pillowy naan, with oodles of chilli sauce and some cursory salad. It's an option in the south Asian kebab houses more than the Turkish ones. Various places along Brick Lane serve them, but the best is at **Seth's Spice Hut** in Walthamstow. Kebab roll and an onion bhaji for £4.50? There's a reason the queue is so big.

favour of some of its crisp-on-the-outside-soggy-on-the-inside chips squished into soft bread for £3.95. Order with lots of butter and even more vinegar.  
→ 55-59 Old Compton St, W1D 6HW.

### Margherita pizza at Pizza Union

It's super-quick, it's satisfying and the Roman-style base has all the shattering crunch of a Ryvita Thin. Pizza Union's margherita won't be the best slice you've ever had, but it's only £3.95 for a very respectable fire-baked 12". That's *twelve inches*, for the cost of an overpriced coffee. Plus you get handed one of those buzzy things to tell you when yours is ready. Literally minutes of fun.  
→ 145 City Rd, EC1V 1AW.

### Supreme Singapore rice noodles at Cafe IPT

The menu at Cantonese-Malaysian street food specialists Cafe IPT is huge, with every Hong Kong café snack you'd ever want to eat. But skip to the dishes listed as 'Tai Pei Tong Hawkers'. Here you'll find the kind of affordable moreish treats that you can buy at the roadside in the city. Go for the extremely stretchy and wok-smoked Supreme Singapore rice noodles for a lunch that will keep you obnoxiously full for just six quid. ■  
→ 21 Wardour St, W1D 6PN.

Find more great eats at [timeout.com/food](http://timeout.com/food)





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# LONDON FOR LESS

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## Crowne Plaza

**What is it?** A spa weekend for two, complete with an overnight stay, a spa treatment, breakfast, full use of the wellness facilities *and* a three-course dinner.

**Why go?** To get the break you deserve. It's important to look after yourself in these weird times, so grab someone you love and hit the road.

**Wait, how much?** £199. That's (technically) less than £100 per person, fyi.

→ Crowne Plaza Marlow. [www.timeout.com/crowneplaza](http://www.timeout.com/crowneplaza)



## Reflexology

**What is it?** A type of massage therapy where they poke your feet to treat corresponding areas on your body. We don't know about all that, but we do know you'll get 50 percent off a consultation and treatment.

**Why go?** Supposedly, reflexology can achieve levels of relaxation you didn't even know existed. That's got to be worth trying at least once.

**Wait, how much?** Just £27.

→ MD Massage Therapies.  
[www.timeout.com/reflexology](http://www.timeout.com/reflexology)

## The Gate

**What is it?** A three-course dinner and a glass of wine at a venerated veggie restaurant.

**Why go?** Because for nigh on 30 years this St John's Wood joint has served up some of the best plant-based plates in London. Don't believe us? Maybe the slew of slesbs that have visited over the years will change your mind.

**Wait, how much?** Normally? £40. For you, it's only £25.

→ The Gate. [www.timeout.com/gate25](http://www.timeout.com/gate25)

## Inamo

**What is it?** Bottomless drinks AND bottomless dishes at Inamo's Soho or Covent Garden restaurants.

**Why go?** For a 90-minute feast of sushi and small plates (and booze, of course) that will leave you in one of the most contented food comas you've ever had. And the high-tech table are really fun to play with.

**Wait, how much?** Down from an eye-watering £101, you'll pay £34.95.

→ Inamo Soho or Covent Garden.  
[www.timeout.com/inamobottomless](http://www.timeout.com/inamobottomless)

## 100 Wardour St

**What is it?** Oh, just three courses and a glass of vino in a swish Soho spot for less than £20.

**Why go?** Besides the price? The food sounds cracking. The dishes have been dreamed up by Gordon Ramsay's protégée Kim Woodward, so they should deliver big time.

**Wait, how much?** We told you: less than £20. Okay only by £1, but £19 is still a total steal.

→ 100 Wardour St.  
[www.timeout.com/100wardour19](http://www.timeout.com/100wardour19)

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# Things to do in London

Edited by **Katie McCabe**  
timeout.com/thingstodo @timeoutlondon



IMAGES MICHAEL CLARK IN A PUBLICITY PHOTOGRAPH FOR WMMI... 1992 © HUGO GLENONNING

Cosmic dancer and choreographer Michael Clark can see the future – just look at him here, anticipating our moves at that first club night after lockdown. **Turn to p31 to read about his Barbican retrospective.**

## Things to Do

# Cheap dates

### London Cocktail Week

London's bars are facing their most challenging year, so think of this Cocktail Week as Eat Out to Help Out, but for boozers. A £15 digital pass entitles you to £6 cocktails in some very swish-looking places throughout October (for perspective, a mezcal cocktail at Dalston's Hacha would normally set you back £10.50). There are virtual masterclasses to get involved with, too, so when you inevitably get kicked out at the 10pm curfew, you can say 'fuck you' to bedtime and make some Pisco Sours of your own.

→ Various venues. Until Oct 31. £15.  
www.londoncocktailweek.com.

# Mini cines

### E 'Dig!' film screening

Before the landfill indie crowd had even begun to backcomb their hair, The Dandy Warhols and The Brian Jonestown Massacre were devouring every scrap of '60s pop culture to deliver pun-filled psychedelic rock to a 1990s audience. Ondi Timoner's 2004 documentary 'Dig!' follows both bands over seven years, capturing the highs of success, the lows of 'selling out' and some real catastrophes. Watch it on a rooftop and leave with 'Bohemian Like You' wedged into your frontal lobes for days. 'Ooh, ooh, oooooh'.

→ Dalston Roof Park. Oct 12. £7.

### Celebrating Chadwick Boseman

Chadwick Boseman was clear in his goals as an actor: he wanted to play pioneering figures in African-American history, and became one in the process. He starred as Jackie Robinson, the first Black man to play in American major league baseball and portrayed civil rights activist and lawyer Thurgood Marshall. This season of his films will close with one of his biggest hits: 'Black Panther' and one pound from every ticket will go to colon cancer charity 40tude. It's a chance to remember not just what we lost, but the immense legacy he left behind.

→ Various Picturehouse cinemas. Oct 11. £8.



# Outdoor art

### C 🎭 Frieze Sculpture Park

Every year, Frieze Sculpture turns the English Gardens of Regent's Park into an outdoor art gallery – which is extremely handy now that indoor art is a lot harder to organise. This year's trail will feature works selected by Clare Lilley, the director at Yorkshire Sculpture Park (which is very much worth a trip up north, fyi). Keep an eye out for sculptures by Lubaina Himid, Richard Long, Sarah Lucas and Rebecca Warren. Or choose the autumn-weatherproof option of viewing them online in the new Frieze Viewing Room.

→ Regent's Park. Until Oct 18. Free. www.frieze.com/fairs/frieze-viewing-room



Frieze Sculpture Park

# Vibey jazz

### S Jazz on a roof

If you're going to call your group The Banger Factory, you better be ready to deliver. The Brixton jazz outfit won't give you pop bops, but hard bops? Those they've got. The Factory lads play their own sweet material for their Thursday night residency at The Prince of Wales, led by young trumpeter Mark Kavuma.

→ The Prince of Wales. Oct 8 and 15. Book a booth from £25 for four people.

# Tarot readings

### E Tarot, tea and mocktails

Aleister Crowley was a poet, painter, occultist, ceremonial magician and all-round mega-weirdo. When he wasn't writing about drugs and

magickal sex rituals, he was creating his own divinatory set of tarot cards. Crowley's Thoth Tarot deck was designed using the vivid symbolist paintings of Lady Frieda Harris. Get to know the cards over mocktails at Magus Coffee Shop, a cosy space for art, indie comics and surprisingly good vegan pancakes.

→ Magus Coffee Shop. Oct 8 and 15. £10.

### ▶ Tarot for beginners

Cups, pentacles, wands, a creepy skeleton man who swings a scythe around like it's a golf putter: tarot is a lot to get your head around. If you're determined to learn, you can book in for an online course organised by Treadwell's, a lovely little shop in Bloomsbury that specialises in witchcraft. Over four weekly Zoom sessions, pro tarot guy Adrien Mastro Simone will start you off with the basics and then build you up to doing readings of your own.

→ Nov 4-25. £100. www.treadwells-london.com

## Day parties

### **N** Pulse Day to Night Party

Let's put a positive spin on this 10pm curfew... okay, erm... so... NOW IS THE DAWN OF THE DAY PARTY. No, not a 'night that spilled into noon the next day and now you just need some support from the group chat and a Capri-Sun' day party. We're talking day disco on a terrace at Costa del Tottenham, starting at 2pm, ending by a safe and legal 10pm, with DJ sets from Pulse Radio (the official station of London School of Economics). Yes, it's essentially a freshers' party, and they're thin on the ground at the moment, so if you're one of the poor bastards that started uni this month, get booking. → Costa del Tottenham. Oct 7. From £28 for four people.

### **S** Craig Charles Funk and Soul BBQ

He starred in 'Red Dwarf', he trod the cobbles of 'Corrie', he presented 'Robot Wars' and did we mention he once had a column in this very magazine? Craig Charles gets around, and brings his trunk of funk wherever he goes. No matter what he's up to, he's always moonlighting as a DJ, and the next stop is a daytime barbecue set on the terrace of Brixton Courtyard. → Brixton Courtyard. Oct 10. From £75 for six people. Tickets on the door only.

## Oktoberfest

### **C** Bierschenke

Giant steins, cold warehouses and questionable promotional material of women in dirndls: Oktoberfest in London can be unbearable. Trying to find a good one is just chasing a *luftschloß* (that's German for an unrealistic dream, or 'air castle' if you want to get literal about it). But if you're going to go for it, try and find one that at least vaguely resembles a Munich beer hall, like Bierschenke in Liverpool Street. It's been at it for a decade, serving up traditional Bavarian wurst to thousands of Londoners every year. And unlike a lot of other soulless stein-peddlers, entry for this one is free. → Bierschenke Liverpool St. Thu-Sat until Oct 31. Free entry, but book your place in advance.



## Pumpkin pickin'

### **C** Crockford Bridge Farm

If we can't dress up as Joe Exotic and make out with a questionable stranger who claims to have come as 'Mark Zuckerberg surfing' in the hallway at a Halloween house party, you can be damn sure we're making the most of pumpkin season. Do a swift rebrand and call it 'wholesome Halloween', with a day out picking pumpkins in a field in Surrey.

→ New Haw Rd, KT15 2BU. Oct 9-11. £4, which will be deducted from the cost of your pumpkin.



## London drag

### **E** Drag Brunch

The year 2017 was the peak of the novelty nostalgia brunch, a time when people were swimming in ballpits while someone served eggs nearby. The enthusiasm dried up faster than the promised '1.5 hours of bottomless prosecco!'. But one event that endured was the drag brunch, because few things are better suited to the overblown bougie notions of this made-up meal than a six-foot queen asking for a bite of your pancake. They are so ubiquitous you can find them in West End casinos, but they're also still happening at great queer venues like Dalston Superstore, where kitschy power brunches are held every Saturday and Sunday, noon to 5pm, with a rotating bill of London drag stars.

→ Dalston Superstore. Every weekend. Prices vary, book a table in advance.

### **C** The Enby Show

Are you reading this on a Tuesday morning? Good. Now listen up: you have *mere hours* to book a ticket to a night of burlesque, glam pop and biblical drag. 'Enby' is the pronunciation spelling of the letters NB, and The Enby Show is all about celebrating the 'crème de la crème' of non-binary drag and cabaret talent. Enby was meant to happen last week, but was rescheduled to tonight, Tuesday October 6, the very same day Time Out London comes out. Coincidence? Let's call it a sign that you need to leave the house and see some lip-syncing, asap.

→ The Phoenix Arts Club. Oct 6. From £24 for two people.

## BEHIND THE LIPPY

# Diane Chorley



### **S** Diane Chorley: Greatest Hits LIVE

She's seen it all has Diane. In the 1980s, she ran The Flick, the hottest nightclub in Canvey, Essex, where she served chicken kiev to Des Lynam and rubbed shoulders with Jagger. Behind the scenes, her glamorous life was plagued by crime. But she won't let her chequered (and if you hadn't guessed, entirely made-up) past get her down. The ballad-crooner (and drag artiste) is on the cusp of yet another comeback.

#### Why is now the time for your greatest hits?

'Cos it's bleeding armageddon and the world needs a tasty little disco beat. If I have to listen to one more advert with some bugger singing along to an acoustic guitar in a baby voice I'm gonna lose the plot. I want horns with my Corn Flakes, you get me, babe?'

#### How have you been entertaining yourself in lockdown?

'I lost my thumbs to Candy Crush. Drank so much Cup a Soup I smelt like a stock cube! I even hit the Baileys whilst watching "Homes Under the Hammer". If I'd have kept on like that, I'd have been doing shots of Aftershock whilst watching "Come Dine with Me".'

#### Which celeb was your favourite of The Flick's heyday?

'Bowie would sit at the bar with a pint of Nesquik. Tina Turner liked her own private finger buffet and ballpit. It was the young ones you needed to look out for: if I had a fiver every time I pulled Shane Richie off a chandelier I'd be the American president.'

#### What do you miss most about the 1980s?

'They ain't looking too dissimilar to now, babe: nobody's got a job, the country's on its knees. The only thing we ain't got that we had in the '80s is a good old-fashioned glamorous knees-up with more sequins than a Primark cushion. Get yourself down to The Clapham Grand and it'll be 1980 all over again!' ■ Interview by Katie McCabe → The Clapham Grand. Oct 13. £40.50 for two.



**london transport museum**

## AFTER DARK at the Museum

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# FREE STUFF

## We let a dog loose in a London gallery




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### W 'Architecture for Dogs'

Dogs do not need to prove themselves to us, but they've really stepped up recently. After the initial head-cocked confusion of 'why are you home at 2pm on a Tuesday, buddy? Have you been fired?', they helped to keep the lockdown doom away, one tail-wag at a time.

But I wouldn't know much about that, because I do not have a dog – I had to steal one from a friend so I could get the most out of this exhibition.

Only small-to-medium pooches are allowed into 'Architecture for Dogs', a partly interactive show of designs created with specific canine breeds in mind. This makes sense: Japan House, where it's being held, has a shop filled with expensive ceramics on plinths.

Nino – the dog I have stolen – is allegedly a chihuahua but looks more like a dobermann that got zapped with a shrink ray, so he's allowed in.

The display is fairly minimal, but it's obvious how much fun these big-name architects had imagining a dog as their 'client'. One structure from Atelier Bow-Wow is made to help dachshunds meet their owners' eye-level (their stubby legs make it hard to hop up on a chair). There's even a 'wearable' design for chihuahuas, which Nino shows absolutely no interest in.

Things are more fun in the interactive bit, where I can let Nino off the lead to run through the maddest designs. It feels like we're competing in a Surrealist Crafts.

As an exhibition, this won't blow your mind, but if you're a London pet owner who spends a lot of time on street corners googling 'is The Coach & Horses dog friendly?', then this weird little afternoon out is for you. ■

*Katie McCabe*

→ Japan House. Until Jan 10 2021. Free, book in advance.

IMAGES NINO: KATIE MCCABE



## Exhibitions for humans

### C 'Artemisia'

Before The National Gallery acquired its first painting by the Baroque artist Artemisia Gentileschi, it owned just 23 artworks by women in a collection of 2,300. That's 1 percent. With its new major Gentileschi solo exhibition, the NG has shown us just how much it has been missing. Her paintings are brilliant, bold and blood-spattered, their cinematic violence enhanced by her skilful use of chiaroscuro. She has not been 'rediscovered'; Artemisia's paintings have been written about in the academic sphere and beyond, for decades. She was always a master of her era, the difference is, we finally have the chance to see her work on the grand scale it deserves. → The National Gallery. Until Jan 24 2021. £20.

### C Michael Clark: 'Cosmic Dancer'

If anyone really has managed to dance themselves right out the womb, it's probably Michael Clark. The maverick dancer and choreographer abandoned his first job with Ballet Rambert for the punk fashions and club culture of 1980s London, and this show is a comprehensive sweep through his career which he spent mashing up post-punk with classical ballet. See Clark's original style through film, photography, paintings and sculptures, alongside his legendary collaborations with cult icons like Leigh Bowery, Sarah Lucas, The Fall and Wolfgang Tillmans. This is the first major exhibition to place Clark within the wider cultural context of his time, plus his anti-establishment angst will look even more glorious against the Barbican's brutalist backdrop. → Barbican. Oct 7-Jan 3 2021. £15-£17.

## Bingo kitsch

### E Dabbers Social Bingo

Dabbers' shtick is all about reinvigorating the classic game while 'respecting the roots'. You'll find comedians instead of callers, burlesque dancers instead of fruit machines and vegan tacos instead of lasagne at its bingo hall, which has just reopened with reduced capacity and plenty of PPE. → 18-22 Houndsditch. From £16.

## Peckham days out


### S Peckham Record Fair

Spend a day crouched over plastic crates across 30 record stalls. Hi-fi dealers will be on hand with all the gear you need to turn you into an audiophile bore. You'll be shouting at your mates to 'hold the record by the OUTER EDGES' in no time. → Copeland Park. Oct 11. £1 entry.

## Ghost stories

### C Ghost Show

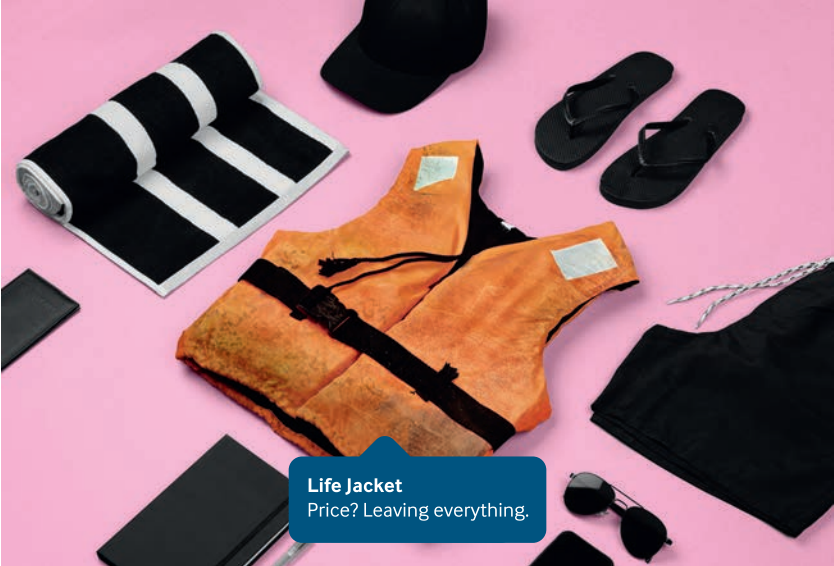
Mind reader and storyteller Dusty Rose will be doing his best to scare the bejesus out of us at this modern take on a Victorian ghost show. Séances and ghost stories had a renaissance in the Victorian age and this evening aims recreate some of the era's inherent creepiness with supernatural candlelit storytelling. → Swiss Church. Oct 10-11. £15.



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Refugees: Forced to Flee features research projects supported by the Arts and Humanities Research Council and the Economic and Social Research Council, part of UK Research and Innovation



## At the drive-in

### N Deezer's '80s Drive In

It's reached the point where we are so deprived of live gigs, we've had to dredge them up from the past. At this '80s-themed drive-in show, you can watch concerts from some legends of the decade including Madonna's 1985 'The Virgin Tour' and Prince's 1987 'Sign o' the Times'. Even the food prices are retro (popcorn and a soft drink for 90p, yes please) and leg warmers are encouraged. We'll leave you to work out how to vogue without bruising yourself on the handbrake. → Troubadour Meridian Water. Oct 7. £15 per car or car-free bay.

### N 'Escape from Pretoria'

Surely October is too rainy for a drive-in cinema? Wrong. Alexandra Palace is determined to give us our Americana kicks with its Drive in Film Club. In a change from the usual 'Grease' singalongs and 'Dirty Dancing' quoteathons, it'll be showing 'Escape from Pretoria', a taut prison-break drama about anti-apartheid activists played by Daniel Radcliffe and Daniel Webber. Stick around for a Q&A with the director Francis Annan. → Alexandra Palace. Oct 15. £50 per car.

### N Rebel Bingo

Ally Pally is opening its doors again for indoor shows, just like in the olden days we'll tell our kids about. The West Hall of the People's Palace will host this madcap live bingo show with foul-mouthed number-calling, decent prizes (motorbikes, jukeboxes and guitars have all been given away) and glitter cannons. The music at Rebel is always OTT, switching violently from rock to '90s jams to old-school garage to hip hop to '80s cheese, and maybe even a bit of... HOUSE! → Alexandra Palace. Oct 31. £12-£16.

### S Peckham Salvage Yard

Weekends were made for digging through other people's cast-offs, and you'll find plenty of them at this huge vintage market. Bring plenty of hand sanitiser so you can riffle through twee ceramics, atomic-age electricals and battered antique luggage. If you're lucky enough to be an SE15 local, nip round the corner early to land a bargain. → Copeland Park. Oct 10-11. £1 entry.

Like what you see? Find more at [timeout.com/thingstodo](https://www.timeout.com/thingstodo)

# Food & Drink

timeout.com/eatdrink @timeouteatdrink

## Not-hateful bottomless brunches

They might have a basic rep, but the curfew means boozy late breakfasts are about to come into their own. Here are some actually very good ones

### 1 The extremely carby one

Stripped walls, hanging hams, a lovely view of Goodhood... hip Shoreditch tapas spot **Brindisa** doesn't look like the kind of place that would do unlimited cava and sangria on the weekend. But it does. Plus vast quantities of extremely high-quality Spanish food. At its bottomless brunch, nibble on ham croquetas and padron peppers before gorging on a 'feasting' paella. It sounds like a classy way to get horrendously bloated very quickly, and we're well into it.

→ 152 Curtain Rd, EC2A 3AT. £35.



Bad Egg

for the city's scenesters to party at super-exclusive disco nights. It's no wonder, then, that its King's Cross outpost feels very, very hip. Its restaurant **Double Standard** – with its sleazy '70s aesthetic and dive-bar menu – is a big ol' part of that. On Sundays, it hosts bottomless brunch, with unlimited Bloody Marys and a brunch burger with, er, Bloody Mary ketchup (plus American classics like banana pancakes). It's also got a very nice, sunny terrace if eating breakfast in a space that screams '4am afterparty' feels wrong.

→ 10 Argyle St, WC1H 8EG. From £30.

### 3 The barbecue one

**Temper's** held a solid top-ten spot on our Best Restaurants list since it opened in 2016. One of a wave of chic barbecue joints that



Ziggy Green

have set up in London over the past few years, it's a sort-of industrial, sort-of retro space where tough-nut chefs chuck huge hunks of meat on to charcoal fires in a central open kitchen. At the weekend you can sit back and watch the show with unlimited cocktails and a platter of Asian- and Latin-spiced flesh. Think: impossibly juicy pork and full-flavoured, smoked and 'blow-torched' mackerel, tucked into tacos and flatbreads.

→ 5 Mercer Walk, WC2H 9FA. £39.50.

### 4 The Aussie one

Tricia Jadoonanan, exec chef of **Ziggy Green**, is a former Ottolenghi staffer. So it's no surprise that she knows flavours. The food here is punchy as hell: sweetcorn fritters with habanero peppers, bacon rotis with chilli-spiked mayo, shakshuka with charcoal sourdough and something called a 'healthy start': poached eggs, loads of veg and maple celeriac toast. Wash it all down with 100 minutes of Mimosas.

→ 1 Heddon St, W1B 4BD. £39.50.



Shack-Fuyu Soho



**5 The good basic one**  
**Bourne & Hollingsworth** does bottomless brunch in its purest form. The venue? A light-drenched conservatory, filled with ferns and palms. The menu? Two courses of simple breakfast food – smoothie bowls, pancakes, avo on toast, hash browns – alongside as many Bellinis and Bloody Marys as you can handle, plus hot drinks. It's a formula that's been copied across the city, but these lads do it properly.  
 → 42 Northampton Rd, EC1R 0HU. £37.

**Two hours of unlimited pork shawarma isn't a meal plan for the faint-hearted**

**6 The one with bottomless kebabs**

Two hours of unlimited pork shawarma isn't a meal plan for the faint-hearted but the brave souls who step up to the plate at **Maison Bab** are lavishly rewarded. The bottomless brunch menu features all-you-can-eat smoky meat – and we mean 'slow-cooked over charcoal for 15 hours' stuff. Veggies can plough their way through unlimited sabich (a plant-based stuffed pitta). For £20 more, accompany your protein gains with endless Espresso Babbitinis, Daiquiris or Blood Orange Spritzes.  
 → 4 Mercer Walk, WC2H 9FA. £20 for food, £20 extra for booze.

**7 The eco-conscious Japanese one**

You can tell that **Shack-Fuyu Soho** is very 2020 cool because at the top of its bottomless brunch menu there's a note to diners to think about food waste and only order what they can eat. The Japanese joint (run by Bone Daddies) has a morning menu that starts with plum soy duck buns and miso aubergine, heads through big dishes like chilli yakiniku beef fillet and mushroom katsu curry and lands in a giant sharing platter of kinako french toast to finish. And it's all served in a moody NYC dive-bar-style space that'll trick you into thinking it's 11pm not am.  
 → 14A Old Compton St, W1D 4TJ. £39.

Munch more brunch at [timeout.com/food](http://timeout.com/food)

**8 The one that will cure your hangover**

**Bad Egg** might be in the City, but it feels more like a set from a Safdie Brothers movie than a hangout for Johnno after a hard day crushing Q4. The menu is a curated list of the world's best hangover cures. Choose two dishes from it, plus unlimited booze. There's a posh take on a sausage-and-egg McMuffin, beef-burger hash made with crispy potatoes, and french toast. There's also poke and acai yoghurt if 'eating something healthy' heals your churning stomach x pounding head better than fat and carbs. Weirdo.  
 → CityPoint, 1 Ropemaker St, EC2Y 9AW. £23.50 (no booze), £35 (with booze).

**9 The one for indecisives**

Paddington on a Sunday might not yell 'party time' but that's when **Pergola** – a vast, greenery-packed rooftop – becomes a rave space for the era of curfews and five friends. It has loads of bookable benches, a perspex roof and heated areas. Thirty quid gets you unlimited prosecco or Aperol Spritzes for three hours, while you nosh on £5 brunch deals from resident traders. Our recommendations? Loaded halloumi fries from Babek Brothers and aubergine katsu rice bowls from Temaki Bros.  
 → 4 Kingdom St, W2 6PY. £30 for booze; £5 per food dish.

**10 The holiday one**

Few London restaurants channel big holiday energy like **El Pirata**. The luxury Mayfair spot has the vibe of a fancy joint on a Spanish city break. Bottomless brunch comes with free-flowing sangria and beer and is more about snacking on very good small plates – padron peppers, tortilla, prawns with chilli, garlic and olive oil – than eating and drinking yourself into a stupor. ■  
 → 5-6 Down St, W1J 7AQ. £35.

# Love Local

Edited by Kate Lloyd  
timeout.com/lovelocal

## The eco pop-up that's now essential to Battersea

The Waste Not Want Not initiative is helping to feed SW11's most vulnerable locals

**UNTIL A FEW** weeks ago, on Tuesdays at the Capitan Corelli restaurant on Battersea Park Road you'd find a sign decorated with stars and bubble writing advertising Waste Not Want Not (WNWN).

The food-aid network had been providing delicious, sustainable food – aubergine parmigiana, gracefully assembled focaccia bread with healthy splashes of olive oil, and a wide variety of vibrant salads – to Battersea locals for three years at pop-ups and feasts. It was using the Corelli events to raise funds to distribute free meals to people in the area.

WNWN was launched in 2017 by Battersea resident Hadas Hagos after an eye-opening trip to Covent Garden Market. 'I saw punnets of blueberries, avocados, mushrooms, all going into the compost,' she says. Shocked, she teamed up with other locals to glean produce from the market and run a monthly dinner for those in the community who wanted to learn about sustainable food practices. That became the weekly fundraising pop-up on Tuesdays. Now the events are on pause and – in the midst of the pandemic – WNWN is focusing all of its attention on providing care for local residents.

At the start of the Covid-19 pandemic, Hagos was contacted by the market traders who, having lost business with restaurants, offered her as much produce as possible to

help support WNWN's work. Wandsworth social services, community hubs and the NHS began to refer financially vulnerable people to the service and suddenly they were 'flooded' with customers.

Hagos reports this to me without complaint, 'I scaled up what we were doing before the lockdown – so we carried on weekly food sharing, we held cooking workshops and community cooking sessions in Providence House Youth Club on Falcon Road.' WNWN's books recorded more than 500 individuals and families as regular customers between March and August. Meanwhile, since the easing of lockdown restrictions, the group has been operating a delivery service focusing on those who are chronically ill, disabled, immunocompromised or shielding.

There are challenges. Hagos says that the group has had to crowdfund for vital resources like a refrigerated delivery van to transport food. But Hagos is optimistic. 'I am grateful to live in such a caring area as Battersea,' she says, explaining that the campaign has raised more than £10,000.

It's no surprise WNWN is so supported. In 2020, it has demonstrated how to help vulnerable people *and* do your bit for sustainability at the same time. Long may it continue. *Jason Okundaye*

→ Find out more and donate at [www.wastenotwantnot-battersea.org](http://www.wastenotwantnot-battersea.org)



Battersea Park

## Battersea



*Aydin Dikerdem* has been a Labour councillor for Queenstown, Battersea since 2016.



### Capitan Corelli

'There are few food spots like this left in London. A real Italian trattoria with delicious traditional food. I once got given a pot of handmade pesto, the flavour of which I've never really got over.'  
→ 132 Battersea Park Rd.

### The Magic Garden pub

'Every time friends from outside the area tell me something is happening in Battersea that they want to go to, it's happening here. I've had some pretty special nights out on the sprawling sofas and [in the] tucked-away corners that make up its large outdoor garden (it has coverings for all seasons).'  
→ 231 Battersea Park Rd.

### Doddington and Rollo Community Roof Garden

'A raised-up oasis in the heart of the estate, and the first place I ever did any gardening! You feel like you're in the future London should have. Set up and run by local residents, it grows fruit and vegetables all year round. Volunteers are welcome.'  
→ Charlotte Despard Avenue.

### Safari Restaurant

'I was taken here by my friend Abshir, who I've known since year 7. Battersea has a large Somali community and you can try delicious Somali cuisine at Safari: from chicken escalopes to anjeero and homemade chilli sauce. It's currently at a temporary location on the high street.'  
→ 140 Battersea High St.

### BATTERSEA PARK

### Brian Barnes's murals

'I've known Brian for four years now. He's lived in the area for decades and recorded its radical history as well as the changes that have taken place. His work can be found on Carey Gardens estate and 'Battersea in Perspective' is on Dagnell Street.'  
→ Multiple locations.

### Battersea Arts Centre

'When me and my best mate were in our teens, we were sent to do drama workshops here to keep us out of trouble. We were not too happy about it, but by the end of it we rushed to the classes each week. I've seen performances here that have changed my life. The relaxed café and bar are my go-to spots for catching up with people. Support local theatres when they open!'  
→ Lavender Hill.

### Nine Elms Vauxhall Market

'On Sundays, New Covent Garden Wholesale Market opens up to hundreds of small traders. You can get literally anything. I come to treat myself to Jamaican fried dumplings. It's working-class, multicultural London that hasn't yet been built out.'  
→ Nine Elms Lane.



IMAGES: PERIODICA/WILLY EARTON/SHUTTERSTOCK; B&C/MORLEY VON STERNBERG





## Life and loaves in Crouch End

The beloved bakery that started from a kitchen table in north London

**IN EARLY MAY** this year something strange started happening on a quiet street in Crouch End. Twice a week, at allotted time slots, people were queuing up at a local resident's front door. They were all there for the same reason: they'd heard about 'the sourdough people'.

That's the nickname that local couple Sophia (right) and Jesse Sutton-Jones earned themselves during lockdown. It started with just one loaf. In mid-April, a neighbour who was self-isolating asked Sophia if she could bake some bread for them. She was happy to do it. She'd grown up in Germany where her dad was a baker and he'd taught her how to make sourdough.

But when her neighbour asked if she'd consider making more loaves for locals, it planted the seed for something bigger. Sophia and Jesse had been running an online shop selling kitchen accessories and doing online cooking courses, but they were itching to do something new. 'I'd always thought

about it but I'd never had the guts to do it,' says Sophia. This was their chance.

Their neighbour said he'd spread the word and within a week of dropping off that first loaf, they decided to bake 12 more and see what happened. 'The 12 loaves went immediately and those people told their friends,' Sophia explains. 'Within a short space of time, people started queuing outside our house. These were people I'd never seen before, yet they came every week and picked up their loaves as if that was the only routine they'd ever known. That's what made it so special.'

Very quickly, and with an eight-month baby and two cats in tow, their flat became a micro bakery called Sourdough Sophia. 'Our entire house was covered in flour,' says Sophia. To keep up with

demand, they got deliveries of 25kg bags of flour from Shipton Mill, who were prioritising local and micro bakeries during the Great Flour Shortage. 'Our guest

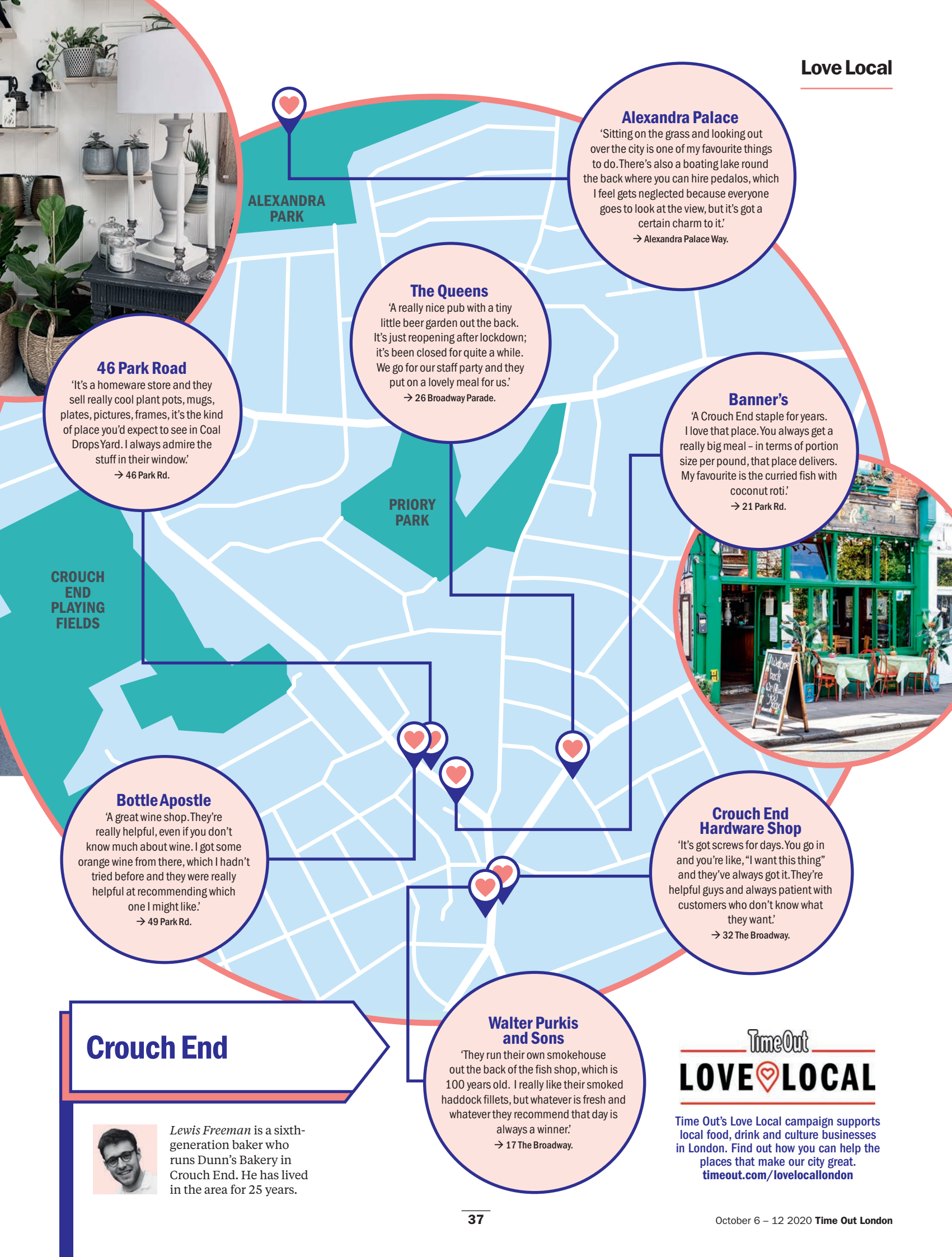
room became a flour storage room and our dining room was the bakery. It took over our kitchen too – the amount of washing up was insane.' Sophia already had a suitable oven from her baking classes, but they invested in fridges, a work bench and a food mixer.

At their busiest, Sophia was baking close to 100 loaves of bread a day, starting at 5am and baking eight or nine batches throughout the day. 'It was a steep learning curve,' she explains. 'Working with 40kg of dough meant I had to completely relearn everything. The whole game changes when you increase your capacity.'

Five months on since that first loaf and there are no longer queues outside their front door. Demand is as high as ever, but they're taking some time off while they plan a permanent bakery in Crouch End, freeing up their dining table for, y'know, eating at. There's clearly an appetite for it: they've already exceeded their £25k goal. If everything goes as planned, they hope to be open by November. 'It's like we've finally found ourselves,' says Sophia. *Isabelle Aron*

→ [www.sourdoughsophia.co.uk](http://www.sourdoughsophia.co.uk)





ALEXANDRA PARK

**Alexandra Palace**

'Sitting on the grass and looking out over the city is one of my favourite things to do. There's also a boating lake round the back where you can hire pedalos, which I feel gets neglected because everyone goes to look at the view, but it's got a certain charm to it.'

→ Alexandra Palace Way.

**The Queens**

'A really nice pub with a tiny little beer garden out the back. It's just reopening after lockdown; it's been closed for quite a while. We go for our staff party and they put on a lovely meal for us.'

→ 26 Broadway Parade.

**46 Park Road**

'It's a homeware store and they sell really cool plant pots, mugs, plates, pictures, frames, it's the kind of place you'd expect to see in Coal Drops Yard. I always admire the stuff in their window.'

→ 46 Park Rd.

**Banner's**

'A Crouch End staple for years. I love that place. You always get a really big meal - in terms of portion size per pound - that place delivers. My favourite is the curried fish with coconut roti.'

→ 21 Park Rd.

PRIORY PARK

CROUCH END PLAYING FIELDS

**Bottle Apostle**

'A great wine shop. They're really helpful, even if you don't know much about wine. I got some orange wine from there, which I hadn't tried before and they were really helpful at recommending which one I might like.'

→ 49 Park Rd.

**Crouch End Hardware Shop**

'It's got screws for days. You go in and you're like, "I want this thing" and they've always got it. They're helpful guys and always patient with customers who don't know what they want.'

→ 32 The Broadway.

**Walter Purkis and Sons**

'They run their own smokehouse out the back of the fish shop, which is 100 years old. I really like their smoked haddock fillets, but whatever is fresh and whatever they recommend that day is always a winner.'

→ 17 The Broadway.

**Crouch End**



Lewis Freeman is a sixth-generation baker who runs Dunn's Bakery in Crouch End. He has lived in the area for 25 years.



Time Out's Love Local campaign supports local food, drink and culture businesses in London. Find out how you can help the places that make our city great.  
[timeout.com/lovelocalondon](http://timeout.com/lovelocalondon)

# Escapes

Edited by Ellie Walker-Arnott  
timeout.com/daytrips

## Mellow gold

Time to get cruching through mounds of fallen leaves. Here are nine of the UK's most beautiful autumnal landscapes

**THE ARRIVAL OF** autumn is no reason to despair. Sure, it makes our almost entirely alfresco social lives a little trickier to maintain but we can make it work. There are crisp bright mornings, cosy evenings and pubs with open fires to look forward to. Not forgetting great swathes of yellow, orange and brown leaves to admire. These parks and woodlands around the UK are about to become the most scenic spots for super-wholesome, socially distanced strolls. See ya on the other side, summer.

### Bolderwood Hampshire

The ancient woodlands of the New Forest National Park are spectacular all year round, but there's something extra atmospheric about them in autumn. Take the Knightwood Oak or Bolderwood Radnor walking trails to see a dazzling panoply of orangey shades.

→ Free. [www.thenewforest.co.uk](http://www.thenewforest.co.uk)

### Mar Lodge Estate Aberdeenshire

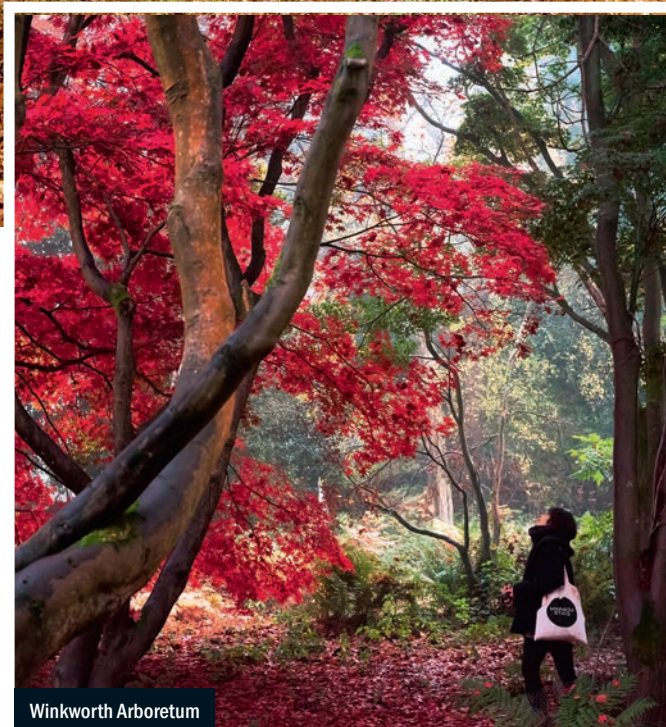
A nature reserve in the middle of the Cairngorms might just be the perfect place to soak up the season in Scotland. It's the largest nature reserve in Britain, and contains four of the five highest mountains in the UK. It's also an autumnal wonderland, with lochs and evergreen forests framed by miles of glorious colour.

→ Free. [www.nts.org.uk](http://www.nts.org.uk)

### Westonbirt Arboretum Gloucestershire

Autumn goes way over the top at this Cotswold garden. Westonbirt Arboretum is home to thousands of tree species from all over the globe, and they put on an incredible display of golds, pinks, glowing reds and vibrant yellows as autumn hoves into view. Don't miss Acer Glade or Maple Loop for extra eye-popping hues.

→ £11. Book in advance. [www.forestryengland.uk](http://www.forestryengland.uk)



Winkworth Arboretum



Plan more outdoorsy trips at  
[timeout.com/walks](https://www.timeout.com/walks)



Time for a  
neigh-cation?  
Bolderwood

trails taking you through a canopy of golden beech trees or the moss-covered Low Scrubs woodland at the foot of the hill.

→ Free. [www.nationaltrust.org.uk](https://www.nationaltrust.org.uk)

### Winkworth Arboretum Surrey

Winkworth Arboretum is one colourful garden. Famous for its blaze of blooms in late spring, the landscape turns technicolour in the colder months as well. The liquidambar and maple trees are the boldest, but look out for bright berries and fungi too.

→ £10. Book in advance. [www.nationaltrust.org.uk](https://www.nationaltrust.org.uk)

### Kielder Forest Northumberland

A vast woodland that runs along the border between England and Scotland, Kielder Forest is scored with walking trails that take in the area's dramatic and vibrant scenery. Fancy staying after dark? Head to the Kielder Observatory to cop a look at the autumn night sky, free from light pollution.

→ Free. [www.visitkielder.com](https://www.visitkielder.com)

### Grizedale Forest Cumbria

Grizedale Forest becomes a patchwork of autumnal shades at this time of year. Backed by mountains and glassy lakes, the woodland in the Lake District National Park boasts an enticing array of walks that take in ancient beech trees, quiet valleys and crags with views of the ever-changing scenery. ■

→ Free. [www.forestryengland.uk](https://www.forestryengland.uk)

### RHS Wisley Surrey

Seasonal events are off this year at Wisley but that won't stop the trees and shrubs from showing off. Visit in October and November to crunch leaves underfoot and enjoy gaudy foliage in the garden's Pinetum and Seven Acres sections.

→ £14.95. Book in advance. [www.rhs.org.uk](https://www.rhs.org.uk)

### Stourhead Wiltshire

Burnt orange and golden brown leaves are in abundance at Stourhead, a huge, historical

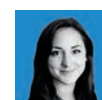
## Autumn goes way over the top at this Cotswold garden

landscaped garden dotted with follies, temples and rare trees. Find forest floors covered in leaves ideal for kicking and cosy spots for picnics on dry days.

→ £13. Book in advance. [www.nationaltrust.org.uk](https://www.nationaltrust.org.uk)

### Coombe Hill Buckinghamshire

You can get a stellar view of the Chiltern Hills in all their autumnal glory from the crest of Coombe Hill. In fact, on a clear day you can see all the way to the Cotswolds. Once you've had your fill, tackle one of the many nearby walking



By **Ellie Walker-Arnott**  
Who can't wait to make like a tree and leave.

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This week's pick is Rose Glass's breathtakingly perturbing tale of religious fanaticism that will leave your stomach in knots. One of the most exceptional British debuts of recent times, and the most surprising horror film you will see this year.



Edited by Phil de Semlyen  
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# Film

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### WHAT IS IT...

A startling seaside wig-out about a devout nurse and her dying patient.

### WHY GO...

It's the best British horror film since 'Under the Skin'.

→ Director Rose Glass (15)  
84 mins. In cinemas Oct 9.

## FILM OF THE WEEK

# This British horror is godlike

## Saint Maud



**WELCOME TO** 'The Exorcist'-on-Sea. This brilliantly unsettling horror film sweeps in on a humdrum English coastal town with a fierce cargo of religious mania, psychological power games and the odd moment of nightmarish ickiness. It will haunt your dreams and probably put you off seaside holidays for ever. Somehow, it's the work of a debut filmmaker – London College of Communication grad Rose Glass – because from its confidence and chutzpah, you'd expect its director's IMDb page to be as long as your arm.

The earnest, deeply religious Maud (Morfydd Clark) is a live-in nurse whose job in a hospital recently went wrong in a mysterious but transparently awful way. The episode may or may not have caused a breakdown: it's hard to know where her piety ends and her psychological struggles begin. Her first private assignment takes her to the house of the spiky Amanda Kohl

(Jennifer Ehle), a former dancer and minor celeb who doesn't intend to let her terminal illness get in the way of a few last blowouts. 'How is she?' Maud asks her predecessor in the job. 'A bit of a cunt,' comes the reply.

The ensuing dance between troubled ascetic and ciggy-smoking sensualist kicks off with shades of the psychological frictions of 'Persona', a major influence on 'Saint Maud', and goes downhill fast from there. Maud sparks a mix of pity, mockery and gratitude in her patient. She responds with a beatific compassion that masks something disturbing swelling inside her.

Like all the best horror filmmakers, Glass has an almost symphonic control over mood and atmosphere. She splices in shocks that will delight gorehounds, though you definitely don't need to be a genre devotee to appreciate its clammy world, or a score that seems to have shaken itself loose from some dark subterranean place (listen out for

more from composer Adam Janota Bzowski). The tactile sound design scuttles through your brain like the beetle that haunts Maud's dank flat.

Ehle is great as the worldly, weary Amanda, and in a just world, Clark would be winning awards for a remarkable piece of physical acting. It spans convulsions of divine ecstasy and a quiet unravelling as Maud shuffles through the gaudy seafront arcades and pubs of the town (unnamed but filmed in Scarborough) convinced of her higher purpose. You suspect you know where it's all going to end up, but that drains it of precisely none of its guttural power. I've seen 'Saint Maud' twice and each time it found new ways to freak me out. Take the leap of faith. ■



By Phil de Semlyen

Who is never going to the seaside again. Ever.

# Prep yourself for the London Film Festival

The new-look LFF kicks off tomorrow with films for all tastes. Festival director Tricia Tuttle picks a few to look out for

**RUNNING A FILM** festival in times like these is no simple task. But the BFI London Film Festival has figured out how to make it work: a bunch of virtual screenings; a clutch of UK premieres in cinemas around the country; and an expanded reality/VR dimension that may just make you feel like you're in 'Tron' (our words, not theirs). All the same great new films, in other words, only absolutely no bothersome rolling out of red carpets for anyone.

There are 60 films screening between October 7 and 18, kicking off with Steve McQueen's brilliant London drama 'Mangrove'. As festival director Tricia Tuttle explains, there's something for everyone in a line-up that takes in Oscar possibles, docs, comedies and family animations.

## The one that will win Oscars 'Nomadland'

'There's a lot of buzz around this one – it won the Golden Lion at the Venice Film Festival – and rightly so: it's terrific and it feels timely. It's about a woman, played by Frances



'Nomadland'

McDormand, who kits out a van and lives an itinerant life around the US. Anyone who liked 'The Rider', director Chloé Zhao's last film, will really love it. It has the same lyrical quality and sense of the American West. I think Regina King's 'One Night in Miami' will be part of the awards season, too. I'd really recommend it.'

## The one for all the family 'Wolfwalkers'

'This is a really beautiful, mythical family film from Cartoon Saloon, the Irish animation company behind 'The Breadwinner' and 'The Secret of Kells'. The story is complex but it is accessible for the whole family.'

## The one to lift your spirits 'Herself'

'It'll make you feel bad to start with but then it'll make you feel good! It's co-written by Clare Dunne, who plays the Irish mother of two daughters who escapes an abusive relationship. With no support from the state, she decides to build her own house and a community comes together around



'Herself'

her to help her do it. It's a hopeful film that will give you all the feels.'

## The one for documentary lovers 'The Painter and the Thief'

'Everyone will love this one: it's about an oil painter who has a couple of works stolen from a gallery. She confronts one of the thieves in court and they become friends – you watch that friendship develop over years. It's a film about strangers connecting in unexpected ways. Garrett Bradley's 'Time' is another one: it's a story about love and a strong woman who makes the best of a terrible situation.'

## The one that will start a (socially distanced) party 'David Byrne's American Utopia'

'This one will have people dancing – at home or in the cinema. It's a

filmed version of David Byrne's Broadway show, which is part theatre, part concert. Spike Lee, who directs it, is a great counterpoint: it's David's show but you're always aware that Spike is behind the lens.'

## The one for BFI Flare fans 'Ammonite'

'Francis Lee's terrific follow-up to 'God's Own Country' closes the festival. There's a real physicality to his films – you can taste the salt and smell the sea. It's a tender love story based on the life of palaeontologist Mary Anning, who falls in love with a woman who comes to stay with her. Kate Winslet's performance is up there with her very best.'

## The one if you need a laugh 'Honeymoon'

'Anyone who wants an out-and-out comedy will enjoy this one by an

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## TIME OUT MEETS

# Phyllida Lloyd

The 'Mamma Mia!' director on 'Herself',  
DIY and socially distanced festivals

**'Herself' is about a woman who escapes an abusive relationship and builds a new home. Are you hoping it will help people stuck in similar circumstances?**

'We've already met people who have told us that they were a child when their mother left their father and ended up in emergency digs. We wanted the film to carry a message of hope but also acknowledge that change happens when a community comes together. We need our neighbours.'

**What does 'Herself' mean to you as a title?**

'It was originally going to be called "Owned" but we were talking to some Americans and they couldn't catch the word, so we worried it wouldn't work in different accents. In Ireland, where the film is set, "Herself" is the word for the boss. It's about a woman, Sandra (played by Clare Dunne), who becomes the boss of her own life, so the title grew out of that.'

**You build a house in the film. Has that kindled a love of DIY for you?**

'Clare [Dunne] and I went on a course to learn how to build a timber-framed house and use these extremely dangerous power tools. It was us and 18 guys. [What you see on screen] isn't fake!'

**How are you going to celebrate your LFF screening?**

'It's such a huge thing to be given the festival's endorsement. We're having to Zoom ourselves into the screening. It's complicated and it's going to be weird but we just feel lucky that people are stepping out to see it.' ■ *Interview by Phil de Semlyen*  
→ 'Herself' plays at the BFI London Film Festival Oct 8-10 and is in cinemas Oct 16.



### LFF ESSENTIAL INFO

**How can I get tickets?**

Head to [www.bfi.org.uk/lff](https://www.bfi.org.uk/lff) to book virtual or physical screenings.

**How much does it cost?**

Tickets to see films in cinemas are £14 and virtual screenings clock in at £12, with concessions. Look out for £5 25-and-under tickets and one or two free virtual screenings.

**Which London cinemas are involved?**

BFI Southbank, Prince Charles Cinema, ICA, Ciné Lumière, Barbican, Curzon Mayfair and Curzon Soho.

Israeli director called Talya Lavie. It's as if Nora Ephron made Martin Scorsese's "After Hours": it's set over one night and is full of freewheeling encounters as a newly married couple go around Jerusalem looking for the husband's ex-girlfriend.'

**The one for our times**  
**'Limbo'**

'It's about four refugees on a Scottish island waiting for the outcomes of their asylum applications. It's absurdist but with a melancholy tone: people have compared its director Ben Sharrock to Aki Kaurismäki, but I think he's more like [Palestinian filmmaker] Elia Suleiman: there's something Buster Keaton-ish about his comedy. The lead, Amir El-Masry, a Londoner of Egyptian descent, is a rising star. It's a beautiful film.' ■ *Interview by Phil de Semlyen*

# Harlem globetrotter

Radha Blank's Netflix debut is about to take her worldwide

**RADHA BLANK'S FACE** is about to adorn a lot of Netflix accounts. Like, 193 million of them. 'The term "double-edged sword" comes to mind,' says the New York playwright-turned-filmmaker. 'I'm wondering: When the world opens up again, am I going to be able to ride the train again? And I love taking the subway. I'm thinking: I wanted this and yet it feels crazy.' On Friday at exactly midnight LA time, her debut film 'The Forty-Year-Old Version' will land on the streaming site globally and her mentions will probably catch fire. 'It also means hearing from people whose opinion maybe I don't value and who have very negative things to say about the film,' she says.

There shouldn't be too many. The Harlem native's comedy (previewed below) is super-sassy, sharply funny and very pointed – about race, gentrification, cultural gatekeepers, grief, and that weird sound your knees make when you hit 40. She wrote it, directs, produces and stars in a very nearly autobiographical role as a playwright who reinvents herself as a rapper called Radhamus Prime (sample track: 'White Man with a Black Woman's Butt') as she deals with attempts to water down her latest play.

Blank is an overnight success story years in the making – except she isn't. Not exactly. She has already had a taste of the limelight. She's debuted well-received plays off-Broadway (well, mostly: 'My first review in Time Out New York was a little lukewarm,' she laughs) and more recently wrote for the telly

spin-off of Spike Lee's 'She's Gotta Have It'. But the early momentum flagged and her thirties didn't bring the success she'd hoped for. 'I had a play called "Seed" almost ten years ago,' she says, 'which was a brilliant moment for me as a playwright. I did think that things would go different for my career.'



Tired of waiting for opportunities, she channelled her frustrations into writing 'The Forty-Year-Old Version', a life-imitating-art-imitating-life story shot through with all the creative compromise you'd expect from a black-and-white, Cassavetes-riffing, Judd Apatow-title-stealing hip hop comedy – ie none at all. 'Artists of colour are always encouraged to write universally so that more people have a way in,' says Blank, 'but the truer you are to your voice the more original the work will be.' Netflix thought so too and bought it after some rave Sundance reviews.

If she has one regret, it's that the pandemic has robbed the film of its theatrical run (although it is showing in some London cinemas). 'You don't shoot on 35mm for people to watch on their iPhones – or necessarily at home,' she says, 'but I have family around the world and for them, the platform becomes a kind of digital art-house cinema.' Having her face on our TVs, well, she can take or leave it. But having her story told means the world. 'I wanted the film to be shared with a broad audience,' she says. Mission accomplished. ■ *Phil de Semlyen* → 'The Forty-Year-Old Version' is in cinemas now and on Netflix from Oct 9.

## NEW TO STREAMING



### WELCOME TO THE BLUMHOUSE

Start Halloween month the right way with the first of four family-focused, nerve-twanging films from horror super-producer Jason Blum. The series kicks off with 'The Lie', in which Joey King ('The Kissing Booth') makes a fatal error and leaves her parents playing cover-up, and 'Black Box', a sci-fi-tinged yarn about a single dad (Mamoudou Athie) who forgets the old rule about never undergoing an 'experimental' medical procedure in a movie.

→ Amazon Prime. From Oct 6.



### THE RIGHT STUFF

It's lantern jaws, tinfoil and a double helping of derring-do in this new serialised account of America's infant space programme in the late 1950s. Like Philip Kaufman's 1983 movie masterpiece of the same name, it takes Tom Wolfe's journalistic account of the Cold War-fuelled space race as a springboard to get under the skin of the Mercury Seven, Nasa's first astronauts. A new generation of actors don the shiny space suits and Leonardo DiCaprio is exec producer.

→ Disney+. Oct 9.



### THE HAUNTING OF BLY MANOR

If *that* jumpscare in 'The Haunting of Hill House' turned you into a human blancmange, steel yourself for the sequel from its creator, Mike Flanagan – a dark genius of long-form horror. Henry Thomas from 'Hill House' (and 'ET the Extra-Terrestrial') is back, this time as a man who hires a new au pair for his niece and nephew. The setting has moved to England in the 1980s, for a story based on Henry James's gothic chiller 'The Turn of the Screw'.

→ Netflix. Oct 9.



### THE FORTY-YEAR-OLD VERSION

If you took '8 Mile' and made it about a middle-aged female playwright trying to muscle in on the rap game, it might look a little like this Sundance award winner. It's a pitch-perfect intro to Radha Blank, writer-actor-star of an autobiographical comedy-drama that takes in creative compromise, the Black experience, hip hop and theatre culture and a fair few big laughs in its exploration of New York's not-that-rich and not-quite-famous. TLDR? She's great.

→ Netflix. Oct 9.

**TASTES  
TOTALLY  
NORMAL.**



