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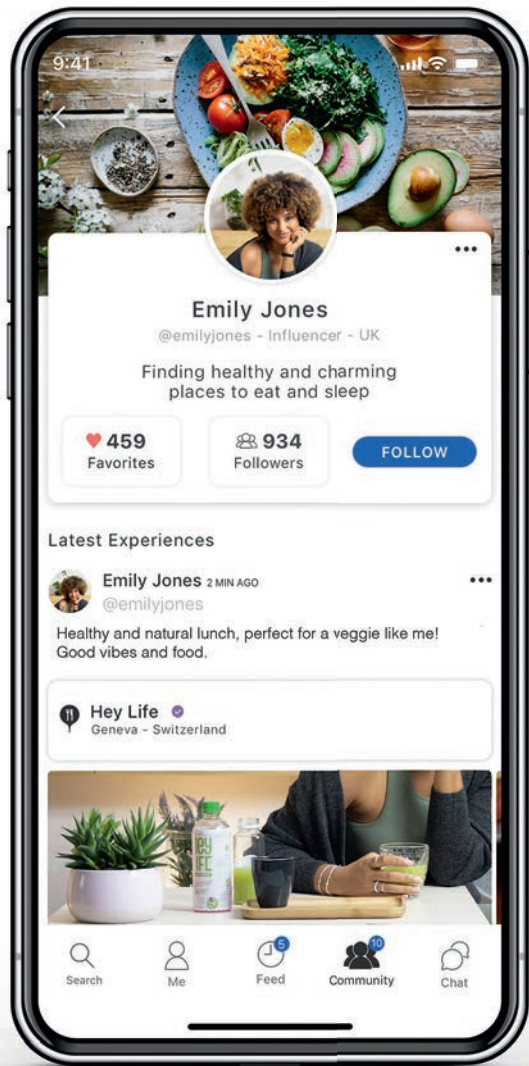
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Meet the chefs that beat lockdown

This is Willy.
He makes pies



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in no time at all

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Hello, London

Joe Mackertich
London Editor
@j_mackertich



Everyone's a bit down in the dumps right now. Maybe 'down in the dumps' is an understatement. Maybe 'emotionally paralysed by a nameless, creeping dread' is more accurate. The future is an ill-defined, capricious shadowbeast at the moment, and nothing messes with our collective sanity like uncertainty.

So, for no other reason than to cheer you up, here's a list of London things that still make me smile: when tube drivers mumble inaudibly over the tannoy and everyone in the carriage looks at each other and rolls their eyes; the continued existence of Garfunkel's; massive dogs on public transport; anyone who refers to Gordon's Wine Bar as 'this little place I know'; putting poppadoms under curries and crunching it all up at Mirch Masala; trying to work out if that couple on the next table are on their first or second Tinder date; the fact that somehow there's still a vintage pornography shop on the Holloway Road

Ultimately, London itself still makes me smile. Not constantly. I don't walk around grinning at car crashes, for example. But at a time like this I think it's vital to find a way – any way – to love the city you live in. I hope Time Out helps.

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



DRINK this

Deya is another craft brewery I wholeheartedly endorse. Treat yourself to one of its big fancy cans.



EAT here

Big Jo, the chic new eatery from the geniuses behind Jolene and Westerns Laundry, is excellent.



VISIT this

I went along to **Peckham Salvage Yard** and spent too much money on a Sonny Rollins album. A great time.

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LONDON

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Welcome
to Page 5G!

Tasty technology

How 5G is transforming food

Each week, Samsung's 'Whatever Next?' podcast delves into all the unexpected ways that 5G is already shaping our world. Turns out that the future could be very appetising indeed...

If you thought Willy Wonka's three-course meal in a stick of chewing gum was amazing, then we've got just the podcast for you. 'Whatever Next?', hosted by Dr Hannah Fry and comedian Suzi Ruffell, gets to the heart of game-changing tech innovations facilitated by 5G. All over the world (including London), 5G is being used to make food production more sustainable, humane and efficient. Oh, and more delicious...

Farms that can think

One of the biggest challenges facing our world is the need to produce more food on less land. The answer is – you guessed it – 5G! Super-fast data transmission will enable sensors to be placed around farms and analyse everything from quality of soil to river levels. In fact, soil monitoring with 5G is already being used in France and California to improve the yield and quality of wine. Cheers! 5G has also started to be used to improve cow welfare in Somerset, with smart collars that can monitor their health and let them choose when to be milked.

3D-printed birthday cakes

Here's one that we think Mr Wonka would approve of. Thanks to 5G, we'll see a surge in companies like Culinary Printworks, who can design your ideal dessert, store it in the cloud, then print it as food. There are helpful implications of this: German company Biozoon is helping elderly people who are otherwise unable to eat solids by 3D-printing smooth, nutritious food into the shape of vegetables and pasta and chicken.

Drones delivering takeaways

Say goodbye to lukewarm kormas: 5G is going to make tracking and controlling fleets of drones an absolute breeze. Delivery drones are already a thing: Manna, an Irish company, are hoping to roll out robots which could deliver within a 2km radius in less than three minutes. Now that's fast food.

Listen to Episode 4: '5G connected cows' on Spotify, Google Podcasts and Apple Podcasts.

Advertisement feature



A TASTE OF WHAT'S TO COME

Thanks to 5G, your interconnected smart home of the near future will be able to start heating your oven before you get home, or even prompt your coffee machine to make a latte as soon as you jump out of bed. Also, earlier this year, Samsung developed the Bot Chef, which can slice, dice and stir at your every command. You'll be able to make restaurant-quality meals in no time. Bon appetit!



→ Tune into the 'Whatever Next?' podcast today!



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Apple iPhone 11 64GB	36 Months	£60	£14.98	£539	£599	0%	0%	£599	£16	£16 + RPI% announced in Feb 2021 = Price A	Price A + RPI% announced in Feb 2022

*Each year your Airtime Plan will be adjusted on your April bill by the RPI rate of inflation announced in the preceding Feb. See o2.co.uk/prices. £30.98 per month consists of £14.98 Device Plan for 36 months and £16 rolling Airtime Plan. £60 upfront cost applies. **No.1 Network:** Based on total number of connections to O2 network vs. number of connections to each of Vodafone, BT Group and Three as of 30.06.20. To verify, see o2.co.uk/network. **O2 Refresh custom plans:** Direct purchases only. Pay cash price for your device or spread cost over 3 – 36 months (excludes dongles). Device cost the same whatever you choose. You need a monthly rolling Airtime Plan as long as you have a Device Plan. Pay off Device Plan at any time and choose to keep your Airtime Plan, upgrade, or leave. If your Airtime Plan ends for any reason you will need to pay your Device Plan in full. Device subject to availability. 0% APR. Finance subject to status and credit checks. 18+. Direct Debit. Credit provided by Telefónica UK Ltd, SL1 4DX. Telefónica UK is authorised and regulated by the FCA for consumer credit and insurance. Terms apply, see o2.co.uk/terms

City life

Edited by Isabelle Aron
@timeoutlondon



Reflecting on the plight of pools

The impact of pubs and restaurants closing this year has been well documented, but what about leisure centres? We ask a pool-obsessed photographer what makes them special

WHEN MARSHALL STREET Baths (above) opened in the middle of Soho in the 1850s, its aim was to provide facilities for Londoners who needed somewhere to wash (both themselves and their clothes). All these years (and a 13-year refurbishment) later, it's still brimming.

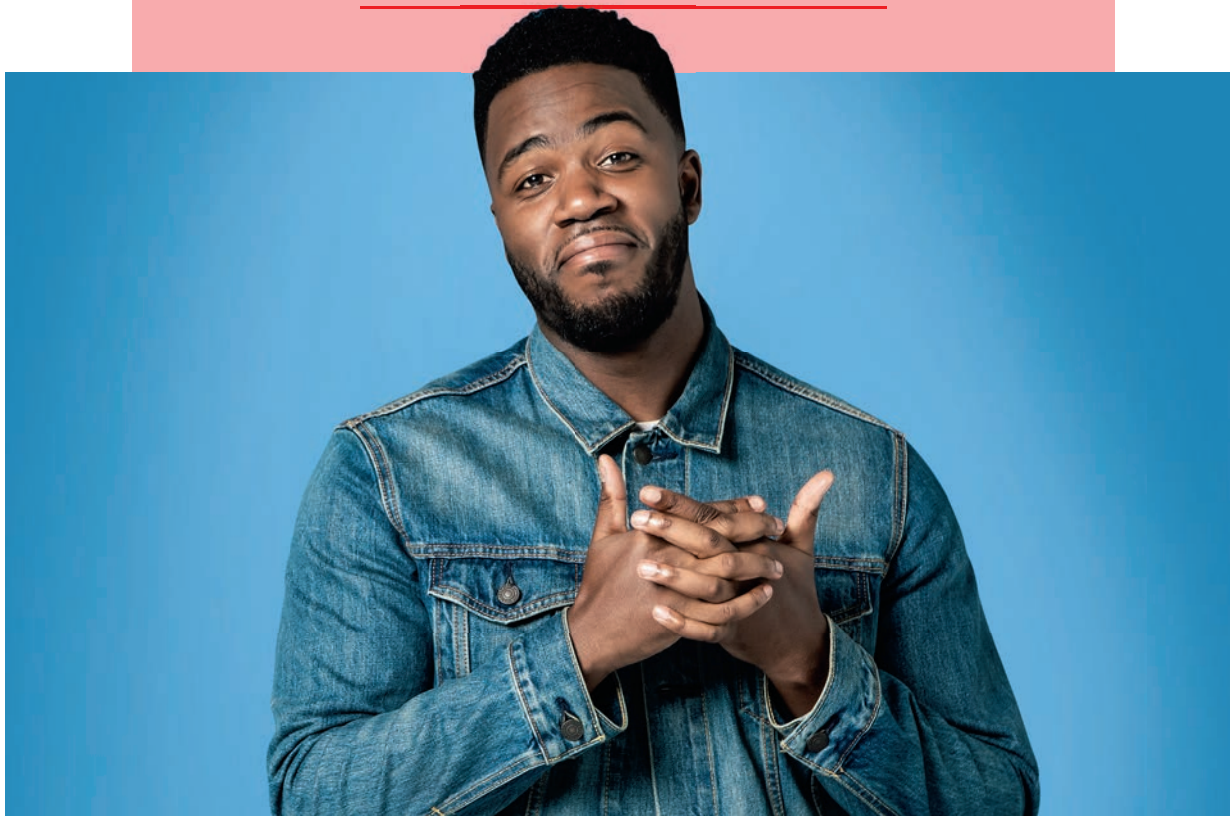
Marshall Street Baths – along with every other pool in the city – was forced to close in March during lockdown, leaving its regulars high and dry, literally. Swimming pools got the green light to reopen in July, but things aren't the same. Better Gyms, which operates 62 pools in London, says attendance in September was at about 80 percent compared to last year. Some of its pools remain closed and they can't operate at full capacity because of social distancing measures.

For many people, their local leisure centres are places of sanctuaries in the city – somewhere to escape for a bit, to switch off. Someone who values the sanctity of swimming pools, possibly more than most, is Edinburgh-based photographer Soo Burnell, who took this photo of Marshall Street Baths in 2018. It's part of a project which involves photographing pools all over the UK; she started in Edinburgh before making her way to London. 'Marshall Street was top of my list', she explains. 'It's such a beautiful pool – the floors are lined with marble. I wanted to capture the vaulted ceiling reflecting on the pool, it creates almost a complete circle. It's like an optical illusion.'

Burnell loves these places for their aesthetics, but she realises that's not the appeal for everyone.

'There are definitely people that appreciate the buildings, but a lot of people don't go there to look at the architecture. They're so well used by the communities. That's another lovely thing about being in the buildings – all the history they hold, the clubs that use them, the kids having swimming lessons.' Burnell's image is striking in part because of its stillness and lack of people, but she hopes to celebrate how well-loved these places are too. 'In my pictures, they're quiet and minimal but the reality of them is that they're echoey and children are screaming and people congregate there. They hold all these stories of the people that have been there.' ■ *Isabelle Aron*
→ This photo is in 'Accidentally Wes Anderson' by Wally Koval, published by Orion on Thu Oct 29, £25.

WHAT I OWE TO LONDON



‘I’d edit videos on the bus then upload them at work’

London comedian Mo Gilligan on how a gig at Dulwich Hamlet and a job at Levi’s Covent Garden paved the way for his career

CAMBERWELL-BORN MO GILLIGAN is a very modern comedian. He gained fame with his character sketches of grime MCs and Essex lads, uploaded online while he worked at Levi’s Covent Garden. Now, he’s done sold-out shows at Leicester Square Theatre, Netflix specials at Hackney Empire and fronted Channel 4 shows.

When you’re 15, London feels massive. I played football for a team called Southwark Youth. We’d all travel on a bus and go as far as Wandsworth, Tooting Bec or Hackney Marshes. Those places felt like a million miles away.

I feel more familiar with my surroundings in south London. My dad was from Brixton and I’d often visit him on weekends. There’s a big Caribbean community there, from the Windrush days – and my dad’s a Rastafarian, so he’d always get a lot of respect walking down the high street.

When I first got into comedy I was just mucking around. I got invited to do five minutes at a small comedy night at the Dulwich Hamlet clubhouse. It went well and I ended up doing 20 minutes.

Back then, it was a small local club and the people who came to the comedy night were just people from the local estate who had nothing else on.

I didn’t have a conventional route into comedy. I didn’t know where to go for it. Universities like London Metropolitan University and Roehampton would have Afro-Caribbean Society events, so I’d message and ask if I could come down and do some stand-up.

My first paid gig was performing at the Slug & Lettuce in Soho, at the Sunday Show. It was a young, predominantly Black audience. I was 21 years old and totally broke. I got paid £50, which felt like a lot of money. It was a big deal for me.

Working at Levi’s Covent Garden helped my routines. I’d built up a name on the black comedy circuit, but I was trying to break into the mainstream and worked part-time to pay the bills. I started posting videos online: I’d film them at home, edit them on the bus, then sneak into the changing room to upload them. The characters were just the people I’d interact with every day.

Performing on the West End was a huge deal. The Vaudeville Theatre was the first time my name had been ‘up in lights’. We had a DJ and people went to the pub at 4pm before the show. You’d have thought it was a football match. It was cool to have my audience in a place you wouldn’t expect.

The Channel 4 building is iconic. I went to school in Pimlico, so I’d walk past it. Years later, I remember going in and them saying they wanted to give me my own Friday night show. I remember the time, the place, the weather. I’ve had career-changing moments, but that was life-changing.

London will always be home. I’ve been lucky to travel for tours, but there’s nothing better than flying in, looking over the city and realising you’re home. Besides, I tried Popeye’s chicken in the States and it was rubbish. Nothing on Morley’s. ■

Interview by Bobby Palmer

→ Subscribe to Mo Gilligan’s channel at www.youtube.com/mogilligan.

For more unique looks at London life, head to timeout.com/stories

SMART METERS HELP GIVE BRITAIN GREENER ENERGY

A smart meter isn't much to look at.

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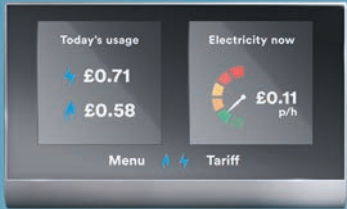
Meaning more wind and solar, and less coal.

Not bad for something that lives under the stairs with your wellies.

And not too bad for the nation, either.

Ask your energy supplier for a smart meter today.

Eligibility may vary.
Requires customer action.



HYPE DISH

Smokestak's 'perfectly balanced' brisket bun

DISSECTION

What goes into the London plates that everyone bangs on about

SMOKESTAK'S BRISKET BUN has been on the scene in some form since 2013, from the restaurant's early street-food days to the DIY kit version released in lockdown. Founder David Carter came up with it on the festival circuit. 'We were doing smoked ribs but it was quite

messy, so we started doing the brisket bun,' he says. 'I'm not saying it's the perfect dish but, to this day, I don't think we've managed to get a dish as perfectly balanced.' He talks us through what makes it work. ■ *Isabelle Aron*
→ Smokestak. 35 Sclater St. £9.50.

WORD ON THE STREET

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

'Every time you put your three fingers in those three holes, don't you think "ooooh"?'

'Can you imagine snacking on a Brazil nut? They're huge!'

'Always talking about the *this* vibe and the *that* vibe... Just be quiet!'

'He's all brows and no mouth.'

'He was a bit like Ronald McDonald towards the end.'

'I just feel sexier when I wear orange. Like a sexy tropical fruit.'

'Balls mean nothing to women, mate. Absolutely nothing.'

'I love matcha because it tastes like dirt.'

'She's definitely a '70s baby. I'm older than her. Or she's younger than me. One of the two.'

The chillies

'We boil cider vinegar and sugar and let it cool before adding red chillies. They keep a bit of heat and a bit of crunch but they're milder than if they hadn't been pickled.'

The bun

'We work with a very small Asian bakery which makes milk buns, but we don't know the recipe. They're a brilliant vehicle - they retain the barbecue sauce and beef fat.'

The dripping

'We trim the fat off the brisket and render it in the oven. It makes it more decadent. It's like adding butter to pasta: it doesn't need it but why would you not use it?'

The sauce

'It's a classic barbecue sauce. We make huge vats of it. To make a really good one, you need a pan with a really big base. The bigger surface area helps it all to caramelize.'

The brisket

'We smoke it for 12 to 14 hours. It breaks down, and it's as much a texture as a flavour. We use around 120g per bun. We've tried adding more but it throws off the balance.'

Overheard something weird? Tweet us #wordonthestreet @timeoutlondon

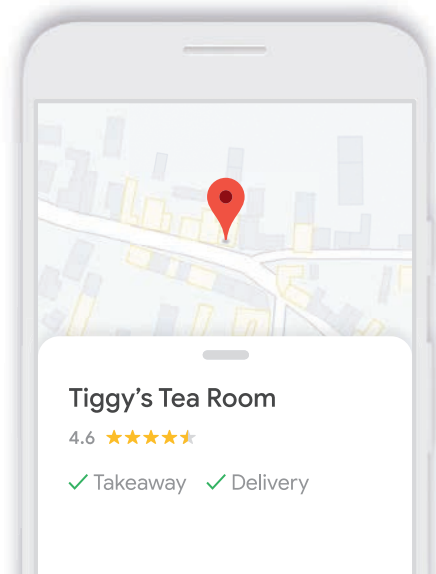


Amanda Benson, owner of Tiggy's Tea Room, Epworth

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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



Chicago has really nailed the whole outdoor-dining malarkey

USA

Eating alfresco has been huge this summer. But in Chicago, we'll soon be in for five months of bitter cold – and eating outdoors is going to become a whole lot less appealing. That's why the city launched its unique Winter Design Challenge, inviting ideas to keep outdoor dining going in sub-zero temperatures. More than

600 entries were submitted, with winning designs including cabins that riff on ice-fishing huts, modular blocks with a thermal mesh system and heated tables inspired by Japanese *kotatsu*. Restaurants are concerned about extra costs, but the ideas are well worth a look – even for cities where winters don't hit -18C. *Emma Krupp, Time Out Chicago* → www.timeout.com/chicagodesigns

USA

Central Park's famous boathouse restaurant has been sunk

If you've ever visited NYC, there's a good chance you ate at the Loeb Boathouse – and if not, you've definitely seen it on screen (it appeared in 'When Harry Met Sally', among others). Now, tragically, the tourist mainstay is closing its doors: Covid has stemmed the tide of visitors drawn to its one-of-a-kind location by Central Park's boating lake. The restaurant hopes to reopen next year, but given the uncertainty, for now it's 'so long' to an NYC institution. *Collier Sutter, Time Out New York*

IMAGES: CHICAGO: COURTESY ASD/SKY; SINGAPORE: ROYAL CARIBBEAN; AUSTRALIA: AYOSHIB57/SHUTTERSTOCK

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FRANCE
A chocolate orange hotel room is opening in the Alps

Ever eaten too many Terry's Chocolate Oranges and felt like crawling inside the box for a quick kip? Well, someone must have, because French ski resort Club Med La Rosière is letting guests stay in a hotel room inspired by the festive treat, including Terry's-esque décor, chocolate-scented toilet paper and room service that includes orange-flavoured hot chocolate. It's the stuff of sugary dreams and/or nightmares. *Huw Oliver*
 → www.clubmed.co.uk/l/blog/chocolate-orange-hotel-room



SINGAPORE
Cruising-starved travellers can now book a voyage to nowhere

With a total area less than half the size of London's, Singapore has been particularly hard-hit by the shutdown of international travel. But for those absolutely *desperate* to head overseas, things are finally looking up... kind of. From November, a Genting ship will set sail on round trips with no ports of call – cruises to nowhere – with a Royal Caribbean vessel following in December. Prices start from £189 for a two-night 'seacation', with plenty of safety measures in play. Worth it? Maybe. Bad for the planet? Definitely. But don't be surprised if avid cruisers make this one a sell-out. *Dewi Nurjuwita, Time Out Singapore*



ITALY
A lost Roman villa is welcoming its first guests in 2,000 years

Putting your lockdown digs to shame, the remains of a very posh ancient villa have been dug up in Rome and are going on display for the first time. The so-called Domus Aventino was hidden beneath a block of equally luxurious modern-day flats, and includes lavishly decorated rooms with black-and-white mosaic floors. After several years of excavation, the villa (now in the block's basement) opens to the public next month. Toga party, anyone? *Ellie Walker-Arnott*



AUSTRALIA
Travel Down Under is off the cards for another year

We already knew that Australia's borders were likely to stay totally shut until at least the end of 2020, but now comes a further blow to travellers and anyone waiting to be reunited with family and friends Down Under. The Australian government has said that international travel probably won't return until the very end of next year, with the federal treasurer explaining that Australia will likely wait for a vaccine to become widely available before reopening its borders. It's more bad news for the country's tourism industry, already damaged in 2020 by wildfires. We promise to visit as soon as we can, mates! ■ *James Manning*

Meet the new chefs

Born from 2020's furlough and financial disaster, these new culinary superstars of London's restaurant scene are masters of transformation. *Angela Hui* meets them.
Portraits *Andy Parsons*

2020 toppled dreams, but Londoners are adapting



Former Coya chef *Jake Finn* was just about to open his first restaurant *Lila*, when the pandemic hit

It was March when I was finally ready to sign for the space. It was supposed to be the payoff from years of sweat and tears in kitchens and months of spreadsheets. Then this whole nightmare happened.

At first I sat at home doing puzzles. Then my girlfriend told me to just go and cook something, anything, for family or for friends. I bought catering trays online and started making things like shredded roast chicken with sticky caramelised onions and fluffy meatballs with tomato compote. The kind of food that feels like someone giving you a hug. Soon I was driving to each compass point of the capital three times a week to deliver to hungry Londoners.

We all became obsessed with food in lockdown. It's one of those things that takes your mind off everything else. I found comfort in healthy, tasty things like a really nice pasta with prawns or roasted cauliflower salad, mixed up with tahini and slipped into a pita bread with a fried egg.

I've learned that you just have to stay fluid and ready to adapt. I'm doing catering and private dining and I just ran my first ever supper club. And I've started looking for a space again: small, easy to manage. Maybe my restaurant is still on its way...





The Noo Yawker who became a part-time pizza slinger

From working on a Cornish farm to selling pizzas out of a window hatch, *Pam Yung* (head chef at Flor and Lyle's) is one of the brains behind Asap Pizza

My first instinct when the UK went into lockdown was that I wanted to go home to New York. I wanted to be with all of my friends and family, but I was terrified of the idea of getting on a plane, catching something and infecting them, so I made the tough decision to sit it out.

Maybe I'm little bit anal and have an overactive imagination. I was worried about the food supplies at the beginning, with the empty supermarket shelves. After I was furloughed, I saw a farmer on Instagram who was offering work and off I went for two months because there was food growing there and I knew I'd be able to eat.

It was really an amazing place. I kept my mind occupied and my hands busy. I was lucky to be surrounded by nature

I started thinking about a different food business model that required a minimal amount of staff. I thought

about making Flor a food hub where people could get bread, pastries, groceries, as well as order pizzas for delivery and takeaway.

It didn't happen, though. We stayed closed. A month and a half later, co-founder James Lowe said 'Let's do the pizza idea', which is when I came back in late May.

I felt like New York-style pizza was missing here in London. Personally, I love all kinds of styles, but I have such a fondness for New York-style having lived there for 13 years. The texture of the crust, the stringy cheese quality, the even colour on the crust and selling by the slice.



Pizza has always been a passion of mine. I've never actually had whole restaurant dedicated to it, but I've done pop-ups and specials. It's been a fun test-run.

Opening in May, we were late to the lockdown takeaway game. We just had to do everything we could to get open: calling around for help from friends, adjusting suppliers, all the time not knowing how much demand there would be.

We've reverted back to Flor for the winter. This doesn't mean Asap Pizza is gone for ever, though.

We'll keep it alive through special one-off pizza parties when Flor is closed and try to collaborate with other chefs and winemakers. It's actually back next Sunday, 1pm until 9pm.





The pasta pro who turned shopkeeper

Head chef *Mitshel Ibrahim* at Ombra in Hackney turned his Venetian bacaro into an essentials grocery shop selling fresh pasta, vegetables, homemade cold cuts, wines and cook-at-home meal kits

We haven't closed for a single day since March 18, which was the first official day of lockdown. We don't want to take too much credit for what we were doing but we were fast and reactive to what was happening.

It started with pizza boxes. Right from the start we were making fresh pasta – like rigatoni and tagliatelle – and doing cold-cut meats for people to buy to eat at home, but we didn't have any packaging early on, so we started biking it to people in takeaway containers.

Eventually, everything that was on the menu became available to take away. It was a way for us to keep supporting the suppliers and farms that we work with.

When there was a flour shortage, we had access to flour. It was great to be able to provide a service and a sort of relief to the community, as opposed to people having to queue for two hours outside Sainsbury's.

On Easter Sunday, we started to introduce bigger set menus to cook at home and they were such a massive hit. That's when it started to get a bit too much and we had to rent a Zipcar because we couldn't cope on bikes alone.

Deliveroo? No way. Basically, we were doing all the deliveries ourselves, which meant we could keep more

people on the payroll. We could also make sure that the stuff that we were delivering arrived safely because some delivery platforms may not be as careful or thoughtful. Fresh pasta is quite fragile, so some items needed to be handled in certain ways.

It was back to proper basics 101. A friend helped me out and we were handing out flyers and posters to people in the parks telling people that we were doing deliveries.

Customers would order directly on the website, then chat to us directly via Whatsapp. We'd have like 20 different conversations, which was really time-consuming and inevitable we'd miss stuff out.

Our hard work has paid off. Since reopening for dine-in in July, we have never been busier during all the years that Ombra has existed. I think many people didn't even know we were here before. We're thinking of getting a proper online shop now.

The streetfood legend who kept her neighbours fed

When *Zoe Adjonyoh*, founder of *Zoe's Ghana Kitchen*, lost her main source of income overnight due to the pandemic, she used it as a chance to help others

When we went into lockdown I was days away from receiving final receipts for payment for events that were due in the next four weeks. My cashflow went to zero and I was fucked: 2020 was supposed to be our most profitable year. With the money I was supposed to earn I was planning to set up an online spice shop, finish my cookbook and launch Black Book, a platform for Bipoc in the food industry, but in the end Covid sped everything up and I'm working on all those things now. At the time, I had no financial support from the government. I set up a crowdfunder to help cover losses, pay staff and use my kitchen to cook for NHS workers and vulnerable neighbours. I was blown away by the response; asking for help was something I don't think I could've done a year ago. Not only did we feed people, we got people to enjoy their first experience of West African food.



SAMSUNG

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The 'MasterChef' who finessed fried chicken

12:51 owner *James Cochran* launched *Around the Cluck*, a fried-chicken takeaway

When we first went live with delivery it was actually pretty overwhelming and we ran out of chicken! The buttermilk jerk chicken snack we serve at 12:51 is so popular, so it has always been an idea to build a concept around it. Lockdown provided that opportunity. In some ways it was pretty cool: we got to tweak and tailor our recipe to what people liked and didn't like as we went along. It's rare you get that. For me, fried chicken is the ultimate comfort food and one that transcends seasons. It's good with a beer in the summer, but it's great steaming out of a bag in the winter too. That smell! I've grown up with institutions like Morley's, where I still drop in and have my standard order. For now, we are saying goodbye to *Around the Cluck*, but have introduced a BYO taster menu. Don't worry, the fried chicken is still on the menu.



The Brat cook who started a pie factory

Will Lewis used to work at *Brat* and *St John*. When he was put on furlough he decided to get well into pastry

When the official lockdown was announced, Brat sacked the majority of its staff. The next day the government's 80 percent furlough scheme came in and it was like, 'You're all getting jobs back but God knows what's going to happen.'

I started making homemade pies. I went to the local butcher, seeing if he wanted any help in terms of selling meat or butchery work. He said: 'I'll give you a discount on the meat if you give me six pies a week to have in store.' So I did.

I did the cooking and my best mate Tom did the deliveries. Once I helped out and cycled across town to East Acton to drop off six pies, which is probably not feasible in the long run.

Now we're selling a hundred pies a day. We're selling out within the hour. We started at 30 pies a

week, then it went up to 80 and the demand for it just kept growing, it was crazy. We still deliver by bike.

At the start it was like Tetris trying to stack my fridge. We just had to accept that there was no food in the house.

My oven is a piece of crap from the '70s. Three of the hobs didn't even work for a while.

There are no recipes, it's just how I've learned how to cook with different flavours. I think of them on the spot, really.

At one stage I had 13 chickens on the go. Some were smoking out on the barbecue, some were roasting in the oven and others were poaching. It adds extra 'oomph' in a pie

The pies are done in a drastic way. Every single one of them is slightly rustic and different. That's what's charming about it. They're all handmade, I make the pastry and filling myself, while my girlfriend Jenny is an absolute tart queen and does all the desserts.

Best-selling pie? Bone marrow, definitely. People like having a chunky bone poking out of pastry. They're just obsessed with it.



The bun pioneer who did a carb switch

Bao's Erchen Chang realised that the buns they were famous for weren't going to survive delivery

There's an award-winning grain of rice we use in all our restaurants that comes from a place called Chi Shang in Taiwan. So we had already had this idea about creating a restaurant with rice as the core product. It never came to anything at the time, but it ended up being the seed that became *Rice Error*. A lot of inspiration came from *Chishang Biandang*, the lunch boxes you'll find all over Taiwan. We decided to fill bamboo boxes with the rice just like the lunchboxes, then top them with flavours from the *Bao* menus. We've been blown away by the response that *Rice Error* has had. We sell around 1,000 rice boxes weekly and we'll keep it going for as long as possible. ■



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The fine art of solo dining

For *Joel Golby*, Brick Lane bagels were the gateway drug for a solo-dining habit that's serving him well in Tier 2. He thinks you should indulge too.

Photography *Andy Parsons*

THERE ARE TWO types of people in this city: people who get their Brick Lane bagel from the yellow sign place (Beigel Shop, if you want to be like that about it) and those who get them from the white sign place (Beigel Bake, if you must). I have had all of my most passionate pub arguments about this. As soon as you are taken to one bagel shop, you imprint on it like a baby duck, and you are never able to go to the other bagel place for as long as you live in this city. In my first weekend in London, my sister moved quickly to guide me on the path of the light – 'You go there,' she whispered, pointing at the neon-white sign of Beigel Bake, 'and never there,' she said, pointing at the lurid yellow of Beigel Shop – and I have never faltered from it since. It is entirely

possible that Beigel Shop is very nice. I'll just never know.

This was an important ritual for me, because not only did it baptise me in the glory of mustard, but it gave me something to do for my first 70-odd weekends in the city. When I first moved to London I was both exceptionally poor and relatively lonely, having, as I did, a badly paid job where I only knew the people I worked with. This means I spent most Saturdays doing roughly the same thing: getting a crawling, never-ending bus from Muswell Hill down to Moorgate, walking along to Shoreditch, through the markets and the graffiti tours and the high-energy art students all wearing what I can only describe as 'brave hats' and then cashlessly mooching, looking at books I would never buy,





'At no point does anyone attempt to 'just try a bite' of your pudding'

records I would never take home and joke T-shirts that I didn't quite understand. When that day of not spending money was over, I would queue up at Beigel Bake, get shouted at for saying 'bagel' wrongly, hand over about £3 in coins and leave with a precious hot brown paper bag. Inside was the salt-beef bagel (mustard, no pickle) I had been dreaming about all day. Eventually I made some friends, and took them all to Brick Lane for a feast. 'You should go to other places,' they used to warn me. 'You should do other things.' No.

That was my first introduction to solo dining, and my love for it has only intensified since. There is no thrill greater, for instance, than finding you have a spare hour, nowhere to be, and you're near enough to a pub for one pint and two packets of peanuts (I first realised this in Angel, at The Harlequin, where I spent one glorious afternoon failing entirely to do a crossword over two slow pints of guest ale).

Over the summer I discovered a lunch place near me that I delight in taking myself to for a sandwich. I have kept its location a sworn secret from my girlfriend so I don't have to bring her every time I want to eat – a good part of the pleasure is not having to make small talk with someone through a mouthful of food. With Lockdown #2 looming, and the concept of mixing households becoming ever more impractical, there is one upside: you can just, like, take yourself out for dinner. It's arguably more chic and Continental than meeting up with friends to eat anyway. And at no point does anyone attempt to 'just try a bite' of your pudding.

The rules for eating alone are pretty simple: don't be weird about it. The first time you do it you're going to be paranoid that you're emitting 'I've been stood up on a date and I am terribly embarrassed' energy, but that particular vibe

is hard to emulate unless you're actually feeling the deep and particular sting of humiliation that comes with being stood up. Order your food promptly and try not to sob to the waitstaff and you'll get away with it just fine. It helps to have something to distract you a little while you eat – a book is more refined than a phone, because it makes you look like the kind of person who uses the word 'supper'. But remember, you need to hold the paperback in one hand while you use your knife and fork and adjust it accordingly. You could take a laptop at a pinch – it's better than staring straight ahead at a wall, I suppose – but... don't. If the worst comes to worst you can put headphones on and listen to a podcast, but try not to laugh out loud at it because someone might come up to you and ask in a soothing voice whether there's someone they can call to come and get you.

Most of all, revel in dining by yourself. Eating with friends is a fun, social activity, but it comes with its drawbacks: there's always someone who decides you should all share starters when you've already firmly decided what you want; everyone eats at a different pace and there's inevitably one slow eater holding up the meal; that whole WhatsApp group back and forth about where you're going to go; the argument over the bill; the agonising over a second bottle of wine. All those problems melt into the background when it's just you, something delicious with beurre blanc on it and a solo seat at the bar. Order two mains. Order two puddings. Order five starters and a whole bottle of wine. Society doesn't really exist anymore anyway. It's time we stopped pandering to its norms. ■

Find a place to eat alone
[timeout.com/eatlist](https://www.timeout.com/eatlist)



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The arts in 2020: only to be enjoyed in small groups and/or while seated. The result? Niche, intellectual culture is having its moment. Here's how to enjoy it. Illustrations *Kieran Glennon*

How to... make it to the end of a Harold Pinter play

It's not just you, *nobody* knows what this lad's plays are about. And that's a good thing, says Culture editor *Andrzej Lukowski*

Harold Pinter was very much the Radiohead of twentieth-century English playwrights: yes, he was obviously a genius and yes, he was and is pretty commercially popular. But just as you wouldn't casually pop 'Kid A' on in the office and expect everyone to be fine about it, so Pinter's works are way further into the leftfield than many West End punters are comfortable with. You come for the big-name casting; you scratch your head at the strange, scary characters and their descent into cryptic personal hells.

'The Birthday Party', 'The Caretaker', 'The Homecoming', 'Old Times'... they're some of the most sublime plays ever written. But what are they actually about?

There's no sugar-coating the fact that nobody exactly knows – and that Pinter himself steadfastly refused to say, and possibly didn't know either.

That's perhaps the key to his works: they're not easy or often even possible to 'understand', but there's no need for that to be your goal. Pinter's great plays are more a vibe than a neat narrative, and that vibe is a creeping existential dread and characters locked in a fugue state at the very fringes of humanity.

Another way of looking at it: the theatre critic Irving Wardle coined the term 'comedy of menace' to describe Pinter's plays, and it's bang on – they're actually old-fashioned comedies in terms of their set-ups and plots, only the laughs and

the resolution have been removed and replaced by dread and terror.

It may be a while before we see Pinter's longer, larger plays back on our stages, but Hampstead Theatre will be reopening next month with the perfect starter. 'The Dumb Waiter', which premiered at

Hampstead itself back in 1960, should definitely be viewed as a dark comedy about two hitmen hiding out in a basement, because that's what it is: indeed, it prefigured a lot of the gangster dramas of the '60s. It's about two men being manipulated by an unseen force that sends them absurd, menacing instructions via the mini-elevator. You never find out who or what is sending the notes, and it doesn't matter: it just matters that you know there are things out there, in the darkness. And I think we can all get on board with that.

→ 'The Dumb Waiter'. Hampstead Theatre. Nov 18-Dec 19.



How to... wean yourself on to black-and-white cinema

Film editor *Phil de Semlyen* shares his four-step programme to cracking the monochrome movie code



1 'The Artist'
An easy-peasy one to kick off with. Yes, it's a French movie but deep down, it's really an American movie with a beret on. Also, it's got a cute dog in it. Seriously, it didn't win 100 Oscars because Academy voters love reading subtitles. A jazz-handsy love letter to silent cinema. Rogers and Astaire will see you now...



2 'Top Hat'
Songs! Dancing! Erm, hats! Nothing beats the effortless dash of this 1935 musical, nor the sight of Fred and Ginger gliding around a dancefloor. The pair, who were lucky to be operational before the whole portmanteau thing and thus escaped the horror of 'Fredger', will turn you into a black-and-white-movie superfan.



3 'Andrei Rublev'
You're ready to hand yourself over to the artistest film ever made about art: Andrei Tarkovsky's magisterial hymn to Russian icon painter Andrei Rublev. Epic in scale, even epic-er in scope, this rumination on creativity, religion, politics and other deep shit is spellbinding. No songs, mind you.



4 'Sátántangó'
You're ready to face the big boss of black-and-white: the cow in Béla Tarr's 'Sátántangó'. Hang in there as it inches across the frame over five minutes of real-time dairy farming and you'll be rewarded with a massive car chase. Not really! It's another 434 minutes of Hungarian village life.



How to... dig free-jazz noodling

Free improvised music performer *Tasos Stamou* explains how to keep going with the flow when the flow flows way harder than you're used to

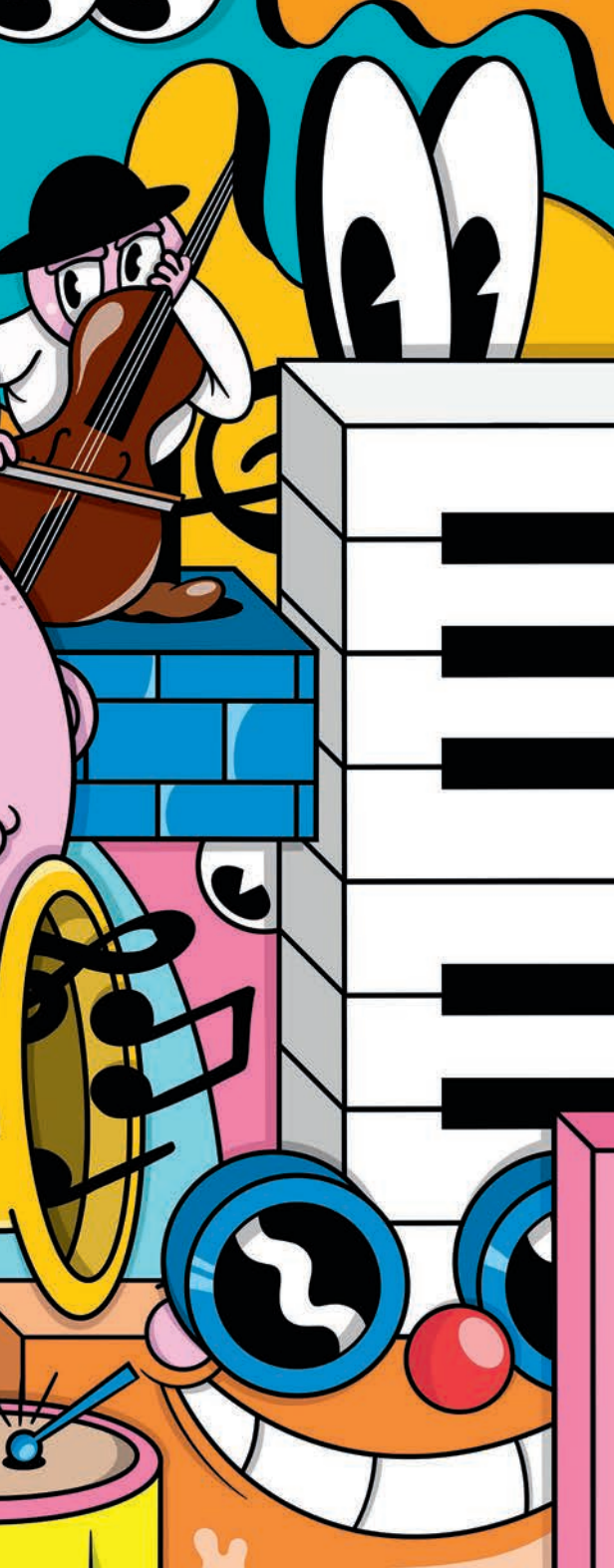
Improvised music tries to use the least possible predetermined structures and references. Although this is actually impossible, attempting it is an artistic statement by itself. So don't expect traditional music passages, like an intro, a solo or a crescendo.

The most exciting thing that can happen during a performance – for the players and for the audience – is when the performers combine with each other for a musical moment in time. It's like watching a pack of animals perform an instinctive, synchronised movement.

And don't be put off by the apparently 'messy' nature of the music. Engage with the chaos in free improvisation: it's such a big part of this highly organic music.

If I could give you one bit of advice for enjoying this type of music, it would be this: close your eyes for a few moments. Oh, and don't disturb other listeners. This music requires full attention.

→ www.tasosstamou.bandcamp.com



How to... get really, really into Dutch flower paintings

To a beginner they might look like B&B decor, but Culture editor *Eddy Frankel* says they're actually, like, super deep and complex

Youngsters these days, with their TikToks and Pacmans and iPods, are way too overstimulated to find old paintings fun. The National Gallery? Just a bunch of boring old fellas in wigs, isn't it? Well, yes and no. There are plenty of blokes with big barnets, but there's also a lot of murder and nudity. So to prove just how fascinating and amazing old artworks can be, let's look at the – objectively – most boring thing in art history: flower paintings.

Listen, I've got a degree in this stuff and even I found still lifes of fancy flora unbearably tedious. And then, one day, I spent an afternoon walking around the National Gallery's room of Dutch flower paintings and fell totally in love. These old canvases aren't just exercises in posing pretty blooms, they're dramatic snapshots of past lives, they're full of narrative and symbolism.

Let's start with the most obvious bits: the flowers. Tulips today are everywhere, an international symbol of the

Netherlands, like marijuana, windmills and losing at football. But back in the early seventeenth century, they were incredibly rare and incredibly expensive. Owning a tulip in some wild colour was a signal that you had the money – and the smarts – to get your hands on something super-exclusive. The same goes for hyacinths.

The other main things you'll notice are vases and seashells. The blue porcelain painted in all that intricate detail was imported from Dutch colonies in Asia; the seashells were collected from voyages by sailors all over the world. Each of these elements tells the viewer that you're not a



Den Haag simpleton, you're an international man of mystery.

What all of this means is that, if you were the kind of person who owned one of these paintings, you were saying a) I'm loaded b) I'm cultured and c) I'm well travelled. They're boasts.

But it gets especially interesting when you look really closely. Hidden in among all the leaves and petals, you'll find bugs.

Lots of them. And each one is symbolic. The butterflies symbolise the resurrection of the body, ants symbolise hard work, and flies... well, flies symbolise rotting and death. Little reminders of life's finitude, how death comes for us all.

Nothing in these paintings is an accident, every single thing tells a story. You just have to know how to look for it. ■

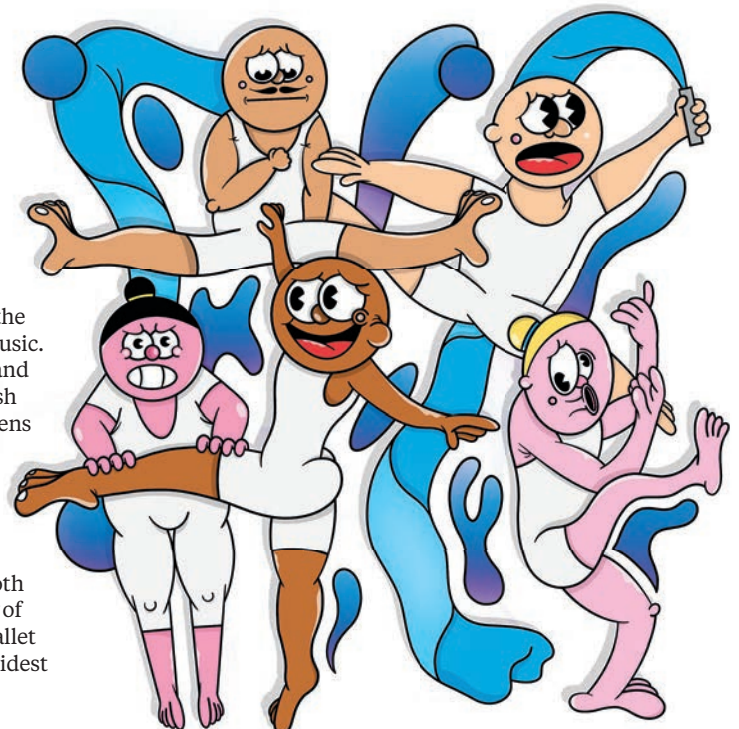
Find a good exhibition at [timeout.com/art](https://www.timeout.com/art)

How to... become a contemporary dance snob

Just focus on the juiciest bits and you'll find your rhythm, explains *Brandon Lawrence*, principal dancer of the Birmingham Royal Ballet

Dance is all about one person's interpretation. Even as a professional dancer I interpret work differently to my peers. Don't worry about what we do or what you're meant to be looking for. While

watching dance, you'll never catch it all. Just focus on two things: firstly, try and appreciate the athleticism of the dancers; secondly, it's all about the music. Music is a huge part of a dancer's life and watching dancers and musicians mesh together is a beautiful thing: it heightens comedic, cheerful and emotional moments. There's no difference in accessibility between something like 'The Nutcracker' and 'Lazuli Sky' [Will Tuckett's new ballet about social distancing]. Ultimately they both dance in the same circles. The beauty of a company like Birmingham Royal Ballet is the range of works we bring to the widest possible audience.



IMAGES: DUTCH FLOWERS: A STILL LIFE OF FLOWERS IN A VASE BY AMBROSIUS BOSSCHAERT THE ELDER, IMAGE ALAMY

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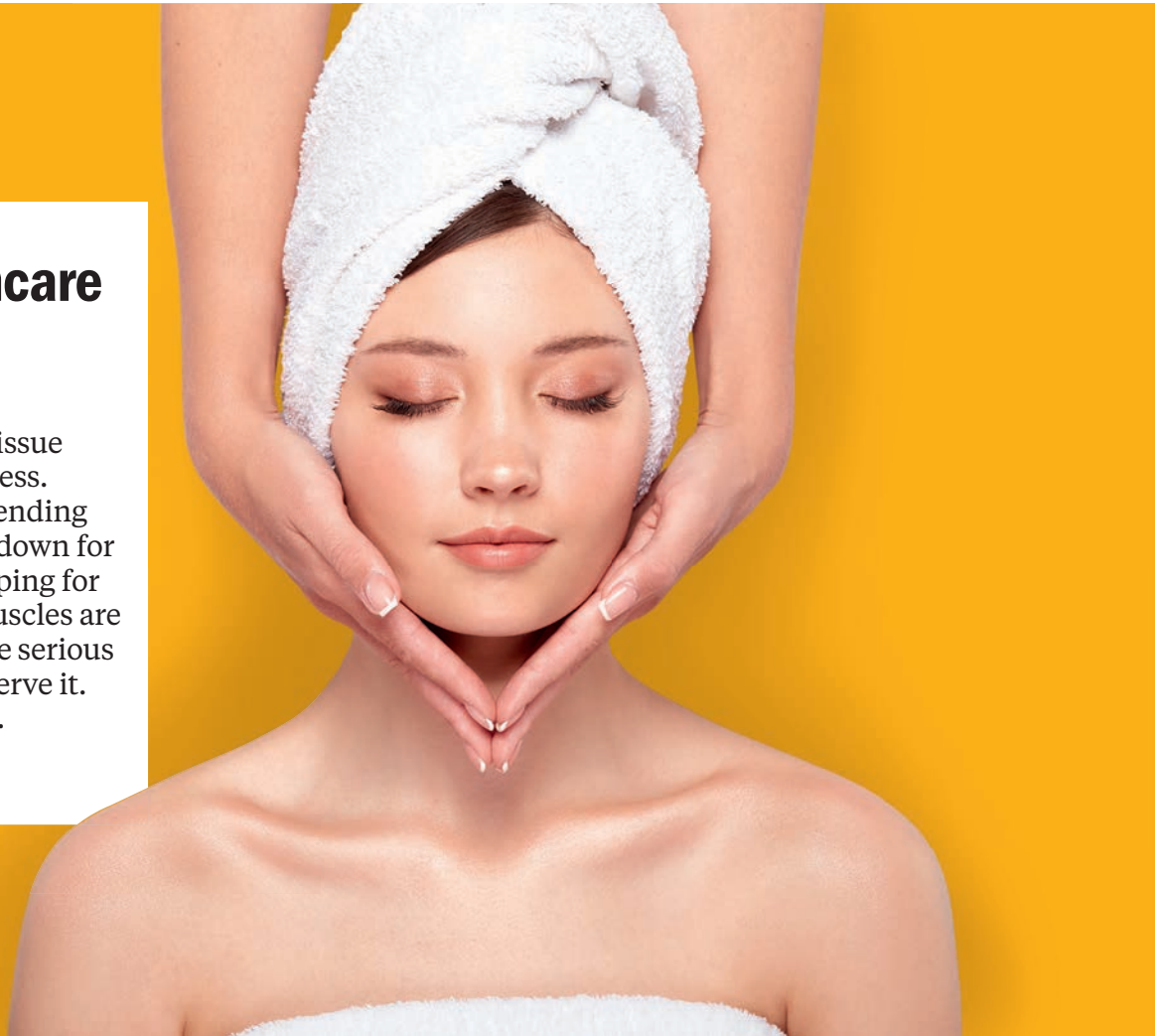
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→ Scissorhands.

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Wait, how much? Seriously? Again? This is what happens when you skip to the end, people.

→ Sea Containers.

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Things to do in London

Written by **Katie McCabe** and **Alexandra Sims**
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IMAGES DRAG KIDS: TELL TALE PRODUCTIONS

Four child drag queens overcome enormous scrutiny to achieve their glittering dreams in Megan Wennberg's doc 'Drag Kids'. Watch it for free at this year's Raindance Film Festival. **Turn to p33 for more.**

Comedy

E Erotic Fan Fiction

Be honest, did you spend some of the noughties writing LiveJournal entries filled with prurient 'Angel' fan fic? You are not alone. At this deeply embarrassing night at Hoxton's Comedy Cabin, you will hear three comedians read their own filthy fan fiction out loud. Next up in the cabin of shame are Alice India, Micky Overman and David Mills. Time to archive your sexy Buffy masterpiece – who knows, it might be fodder for the My Dad Wrote a Porno of the next generation.

→ Comedy Cabin. Oct 27. From £5.

Actual live theatre

C 'This Is Going to Hurt'

Adam Kay – musical comedian and half of the Amateur Transplants – wrote a hugely successful book about being a junior doctor. His live version of the show was due to run on the West End earlier this year, but got derailed for obvious reasons. However, it has the distinction of being the piece that will formally reopen Theatreland to audiences, with its three-week socially distanced run serving as a trial for further shows at the Apollo Theatre.

→ Apollo Theatre. Until Nov 8. £20-£50.

C 'Dante's in Furlough'

Is it a terrible name? Is it a brilliant name? Could this immersive theatre show, which is based on Dante's 'Inferno' and Shel Silverstein's epic 1977 poem 'Billy Markham and the Devil' be exactly what we need right now? Well, like it or not, 'Dante's in Furlough' would appear to be a thing that is happening; the Vaults reopens with this new adventure in which you travel through the circles of hell in an effort to win your soul back. However the show – written by Ami Stidolph and Sam Carrack, and directed by Carrack – turns out, it's not a bad way to rise to the social-distancing era: if you travel in small, sealed groups you'll come into contact with considerably fewer people than you would down the pub.

→ The Vaults. Until Dec 27. £25.



Big Halloween parties

S Horror High by PopHorror

If Halloween is 'gay Christmas', then the Royal Vauxhall Tavern is its St Paul's. Every year, PopHorror takes over the RVT for a fake-blood-soaked cabaret, and the hellscape that is 2020 will be no different.

It's back, and this time, it's taking us to school for a night of drag, comedy, unexpected exams, demonic dinner ladies, supply teachers, bike-shed confessionals and an interactive pimp-your-pencil-case session.

Try to steal our rainbow gel pens and we'll jab you with a compass, got it?

→ Royal Vauxhall Tavern. Oct 29. From £36 for a table of three.

E Mariah & Friendz: Boo Bitch!

'Boo, bitch, get out the way' is what you'll be saying to anyone who blocks your view of this cadaverous cabaret from drag troupe Mariah & Friendz. They are promising to go ALL OUT for Halloween. Fire breathing and aerial dance performances at past shows have made their regular venue Bethnal Green Working Men's Club look like the set of Cirque du Soleil, so you can take their word for it. It's impossible to see an M&F show without feeling elated. Lockdown blues? We don't know her.

→ Bethnal Green Working Men's Club. Nov 1. From £40 for a table of two.

E Transylvania Twist 666

Remember five seconds ago when we said Halloween is gay Christmas? This one has an unexpected gift: actual live music! In a pub! Everything will be suitably schlocky for a night of rock 'n' roll

Can this immersive show cure your festival-withdrawal blues?



C Lockdown Town

Ah, live music, my old friend! In the last few months, some all-seated concert halls have been able to reopen but they're a tiny minority; most London gig venues are not in any way suited to distancing.

'Lockdown Town' is a theatrical gig experience that manages to work around these problems. The latest in the long lineage of London shows to pop up in disused railway arches, it offers five bands in five rooms, each of which plays a threeish-song set to the multiple small audiences that are staggered through the complex – dubbed One Night Records – at 15-minute intervals.

Although they have to play music in line with the show's retro-Americana concept, the bands and singers are all 'real' acts, given week-long residencies. In the first performance room, themed around '50s rock 'n' roll, the song choices were fairly predictable ('Blue Suede Shoes' etc), but I thoroughly enjoyed the way performers Oliver Darling and band just battered the shit out

of them – it did feel like being at a (weird) gig.

Where things got a little dicey for me was the general concept of director Kerri McLean's production. In the very first 'scene', a host introduces us to the show and is approached by a young Black woman, who we meet again and again, played by an older actress each time, ie, as we head back in time, she ages. The whole thing climaxes with a scene set in the aftermath of the Tulsa race massacre of 1921. Of

course this should be addressed in art, but it feels a bit crass to situate it in what is largely a boozy night out.

In essence, though, 'Lockdown Town' is a good way to showcase bands: it sounds good and looks good, and perhaps offers a template of sorts for how more live music might come back. It's basically the central London equivalent of staggering around the fringier tents of Wilderness festival for two hours, and if you dig retro Americana, you'll have a blast. ■

Andrzej Lukowski

→ One Night Records. Until Dec 30. £52.

horror. There will be tunes from 'charismatic chanteuse' Sister Cookie and 'everyone's favourite grind-a-go-go band', The Fuzillis. What's a grind-a-go-go band? We do not know, but it seems to involve dressing like George McFly.

→ Strongroom Bar. Oct 31. £13.75 per person.

E The Cocoa Butter Club: The Bold and the Bootyful

Burlesque and cabaret collective The Cocoa Butter Club have been creating all through lockdown, and on Halloween night, they'll be breaking away from their Insta lives for a full-on stage show inside Shoreditch Town Hall. There will be lip-syncing, fire-breathing, hula-hooping and body-popping – and you can see it all from the safety of a pre-booked table in your social bubble. Fancy dress is encouraged, so start planning your topical looks now. (Someone has already thought of Carole Baskin, keep up!).

→ Shoreditch Town Hall. Oct 31. £12.50.

Virtual gigs

▶ Defected Records: We Dance as One

Streamed lockdown parties have found their rhythm in the last seven months. Zoom events like Queer House Party are no longer necessities of isolation, they are club nights in their own right, and big-name DJs want a slice of that virtual party pie. British record label Defected is making that happen with three successive online club nights – but this is not a ‘whose shoes are these?’ kind of three-day drinking bender. The We Dance as One series will take place on three different dates, with the last on New Year’s Eve. The first is on October 30, with DJ sets from Mike Dunn, Sam Divine, and the one house DJ who’s an actual household name, Carl Cox. Please, Carl, transport us back to the days of phat tracks and wide-leg combats. We’re ready.

→ Next event: Oct 30, then Nov 27 and Dec 31. Free. Stream on Facebook, Twitch or YouTube.

▶ Cafe Oto Live Stream

Looking for something on the skronkier side? Cafe Oto can help – of course it can. Dalston’s

little backstreet space can’t accommodate its usual cross-legged-crowd-huddled-on-the-floor gigs right now, but it can reach willing musos by stream. Wire in to hear a performance from experimental post-punk trio Bas Jan (did you expect anything less?). What you’ll see is the band creating their second album, in a recording that was captured over three days. Somehow, they’ve condensed it all into just over an hour of bass, electric violin, and slippery art-pop vocals.

→ Oct 27. £4. www.cafeoto.co.uk

▶ Royal Opera House: ‘4/4’

A night at The Opera doesn’t often get called a gig, but there’s singing involved, so why not? And you’ll be watching this one in your cosy clothes instead of black tie, so all bets are off. In a case of extreme mid-May déjà vu, the ROH is putting out streamed performances. Only this time, it’s not from the archives: ‘4/4’,

is a newly curated quartet of vocal works, each exploring some form of isolation. It was the first live show staged at the venue post-lockdown. In two hours, it manages to cover Benjamin Britten’s ‘Phaedra’, Handel’s ‘Apollo e Dafne’, HK Gruber’s ‘Frankenstein!!’ and more. If you’re an opera novice, consider this a crash course set by an unpredictable substitute teacher.

→ Until Nov 15. £13.33. stream.roh.org.uk

Pumpkin time

▶ Eat Your Pumpkin

We’ve all done it. You carve a pumpkin for Halloween and put the orange guts to one side ‘for soup’, fully aware that the gloppy mesh of seeds will go straight in the bin two days later. The problem is, we really have all



Space séance

▶ The Museum of Black Hole Spacetime Séance

When chaos reigns, some of us start to see the appeal of astral journeys. On this particular voyage, artist Suzanne Treister will take you ‘400 billion light years through space from Earth’ to make contact with the Museum of Black Hole Spacetime, which first appeared in one of her paintings. Everyone on this ride through the cosmos will be asked to describe their ‘visions’, so keep a pen and paper handy.

→ Oct 29. Free, register in advance. www.serpentinegalleries.org

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All treat, no trick



Five of London's most decadent desserts

Luxe versions of nostalgic chocolate bars, desserts with theatrical reveals and rich, boozy hot chocolates: don't you reckon you deserve a treat this Halloween?

On a list of the best things about autumn in London, indulging in delicious sweet treats has got to be up there with crunchy leaves, Bonfire Night and, of course, Halloween. With spooky season upon us, we've teamed up with Baileys to bring you this guide to London's richest, most swoon-inducing desserts – all of which you can enjoy with a Baileys. Cheers!





Top to bottom Hawksmoor, Jimmy's Lodge pop-up, Duck & Waffle

Baileys Salted Caramel Spooky Fig Cake

Lily Vanilli's Bakery

This Halloween, baking queen Lily Vanilli has collaborated with Baileys on a seriously delicious cake. Combining the rich Baileys Salted Caramel with fresh figs, caramel sauce and a Baileys-infused fluffy sponge, Vanilli is serving this spooktacular creation at her east London bakery. It's also available to order online!

→ The Courtyard, 18 Ezra St, E2 7RH.



Chocolate Bombe

The Ivy Chelsea Garden
If you like your desserts with a dash of theatre, then the pièce de résistance of the dessert menu at The Ivy Chelsea Garden is an absolute must-try. Your waiter pours hot salted caramel sauce over the top of a chocolate sphere. As it dramatically melts open, a delicious honeycomb centre is revealed. To take things to the next level, why not enjoy with a Baileys over ice?
→ 195-197 King's Rd, SW3 5EQ.



Crunchy Bar

Hawksmoor
The humble childhood favourite gets a high-end makeover at this popular British steakhouse. Small-batch chocolate by Femmes de Virunga is topped with mascarpone ice cream and honeycomb.
→ Various locations.

Baileys Hot Chocolate

Jimmy's Lodge pop-up
If you've never booked one of those cosy-looking snow globes on the South Bank, you're really missing out. The Jimmy's Lodge pop-up is back for winter, serving the hot chocolate of your dreams: Islands 70 percent hot chocolate, giant marshmallows, caramel, whipped cream, chocolate shavings and, of course, Baileys. You get to choose between Original Irish Cream, Salted Caramel or Chocolat Luxe. Now that's doing autumn right.
→ Southbank Centre, Belvedere Rd, SE1 8XX.

The Full Elvis

Duck & Waffle
Zip up 40 floors in 40 seconds to one of the tallest restaurants in London. Of all the variations on its fluffy Belgian waffles, the most indulgent is The Full Elvis: peanut butter and jelly, caramelised banana, chantilly cream and berries.
→ 110 Bishopsgate, EC2N 4AY.

THE ULTIMATE NIGHT IN



Staying at home? Get cosy with food blogger Celeste Wong's Baileys Salted Caramel Fancy Flat White.

Ingredients

- 30ml espresso
- 50ml Baileys Salted Caramel (0.8 units)
- Whipped cream on top with toasted marshmallows, pretzels and toffee popcorn
- Salted hazelnut praline rim with caramel sauce

Method

- 1 Coat the rim of the glass or cup with caramel sauce
- 2 Dip and rub in crushed praline (add a sprinkling of Maldon salt to the mix) until there is a thick coat around the glass or cup
- 3 Add a dollop of the caramel sauce to the bottom of the glass or cup
- 4 Add espresso, 100ml hot water and 50ml Baileys Salted Caramel
- 5 Top with thick whipped cream and place marshmallows on top
- 6 Garnish with some toffee caramel popcorn and finish with a drizzle of caramel and a sprinkling of crushed praline and pretzels

→ Find more ways to treat yourself at www.baileys.com



drinkaware.co.uk
for the facts about alcohol

Things to Do

Gratis gallery shows

S 'Departures'

It's sadly fitting that the Migration Museum has had a hard time finding a place to settle since it was founded eight years ago. After stints as a pop-up and a short stay at the London Fire Brigade's former HQ, its new home is squeezed between a Greggs and TK Maxx in Lewisham Shopping Centre. Hoping to fill some of the gaps in our understanding about how migration has shaped Britain, its latest exhibition, 'Departures', tracks 400 years of emigration from UK shores since the Mayflower set sail. Windrush deportees, Cornish and Welsh settlers in South America and Black Britons who have recently moved to their parents' countries of birth in West Africa are among the people whose stories are told in this exhibition. If you're not quite ready to wander around inside, you can visit two huge pieces of the

Berlin Wall, which the museum has plonked in the middle of the shopping centre. Fingers crossed, it's finally found a more permanent place to call home.
→ Migration Museum. Oct 30-Jun 2021. Free.

E 'Kai Althoff goes with Bernard Leach'

German painter Kai Althoff has lowered the Whitechapel Gallery's ceiling and littered it with leaves and debris. It's apparently all one big love letter to British potter Bernard Leach, who Althoff sees as an inspiration and important influence on his work. Walk under the dirty canopy and you'll find 130 of Althoff's mystical, romantic, violent works. He has no singular style to speak of, it's like looking at the art collection of an eccentric hermit, filled with Japanese ukiyo-e, lost German expressionism and discarded sketches of Odilon Redon and Paul Gauguin. There's also a room of 30 of Leach's pots (if you were wondering where the ft Bernard Leach bit comes in).
→ Whitechapel Gallery. Until Jan 10. Free.



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BEHIND THE BEATS

Mikey Dread



MC Ras Kayleb and Mikey Dread

S Channel One's Sunday Social

Back in July, a big open-air beer garden called Brixton Courtyard arrived to save our lockdown souls. It made clubbing possible at a time when most nightlife venues were closed, and now, as the ban on mixing households indoors continues, it's providing a natural, normal space to see the people you love, but don't happen to live with. Leading the outdoor parties there every Sunday is the legendary reggae soundsystem Channel One, which has been going since 1979. Ahead of this weekend's courtyard social, we met with Mikey Dread, who co-runs the soundsystem with MC Ras Kayleb.

What were the early days of Channel One like?

'Early days of Channel One were tough. Everywhere we went, we took our soundsystem. And the soundsystem of today looks so different to the soundsystem of yesteryear. Them days we were driving around everywhere [with] six-foot boxes, seven-foot boxes, sound amplifiers, things like that. Taking those boxes up two, three, four flights of stairs, it wasn't easy... The days of me bringing boxes up flights of stairs are over.'

A lot of dance venues have recently been denied bailout funding. How do you feel about the treatment of nightlife over this period?

'The nightlife in this country feeds the government. It feeds this country big time. The fact is, when you work from nine to five you want to go out and release some of that tension on a Saturday. That's where we come in. If you're going to pull that away, you're telling people to work and have no entertainment life at all. One hand washes the other... My belief is that they want to see a lot of these venues put down.'

What makes a great soundsystem?

'The entertainment side of it, that's what you're there for. It's not about trying to blow people's head off or playing the wrong music. People will tell you with their feet. If you start a session from 8pm until 2am and you're not doing the job, probably by ten o'clock, the place will be empty. You have to have a really good knowledge of what you can do – and know your crowd.'

→ Brixton Courtyard. Nov 1 and every Sun in Nov. From £8 per person.

Down by the docks

E 🎉 🎨 Join the Docks festival

Focusing on the people and places that make up Newham's Royal Docks, Join the Docks festival has created an online and real-life programme that is (hopefully) government tier-proof. There's zine-making workshops from Queer Zine Library, laser installations from artist Marcus Lyall and percussion performances using the Docks' architecture as instruments. Railings, historical landmarks, boats – everything is a drum once you find the right rhythm, man.

→ Various Royal Docks locations and online. Until Dec 15. Free. www.royaldocks.london

Markets and more

S Vinyl Records Fair

There's more to Crystal Palace than its poorly proportioned dinosaur sculptures. Haynes Lane Market, a two-floor house of antiques and collectables, is another little slice of SE19 worth shouting about. It's now home to Free the Gallery, one of the only new event spaces to open this year. This weekend you'll find it full of wobbly towers of techno, soul and punk from dealers and vinyl heads selling their sleeves.

→ Free the Gallery at Haynes Lane Market. Oct 31-Nov 1. Free entry.

W Portobello Vegan Night Market

Eat a sloppy plant-based burger to the sound of DJs blaring reggae, ska and roots at this vegan street party. We use the term 'street party' loosely, it's no Carnival, but it is a wholesome reason to amble around Portobello Road for a calm, socially distanced weekday evening.

→ Portobello Green Market. Oct 28. Free entry.

Inside Out fest

C 'Apollo e Dafne'

Great news: the Southbank Centre is reopening! Less great news: you can't go in! Instead, the shows in its Inside Out season of music and literature will be broadcast from the Royal Festival Hall via online streams, and concerts aired on BBC Radio 3. Don't miss this broadcast of Handel's 'Apollo e Dafne'. The famous cantata is based on the rather uncomfortable myth of Daphne being forced to turn herself into a tree to escape Apollo's unrelenting romantic advances. Maybe try and ignore that bit, and focus on the nice music instead.

→ Oct 29-Nov 5. Prices tbc. www.southbankcentre.co.uk

Online film fests

C Film Africa

Mixing feature-length premieres, shorts and documentaries, Film Africa will show 46 films from 14 African countries in socially distanced screenings at BFI Southbank and Rich Mix, and, for the first time, via BFI Player. Look out for the European premiere of award-winning Nigerian director Akin Omotoso's 'The Ghost and the House of Truth' starring British actor Susan Wokoma, and the UK premiere of 'Kenyan, Christian, Queer' a documentary about the first LGBTQ+ church in Nairobi.

→ BFI Southbank, Rich Mix and via player.bfi.org.uk. Oct 30-Nov 8. Prices vary.

C Raindance Film Festival

The UK's biggest indie film festival is ripping up the rule book this year. Whose rule book? We don't know. Whoever decides how film fests are run – probably someone who lives beneath the BFI. Anyway, for 2020 it's taking all its screenings online and making them available FOR FREE, which means, despite all the uncertainty facing the cinema industry at the moment, indie film will be more accessible than ever. As long as you've got a broadband connection you can watch big premieres, like the David Bowie biopic 'Stardust', Megan Wennberg's moving documentary 'Drag Kids' and dozens of feature debuts. Being an insufferable film buff has never been so easy.

→ Oct 28-Nov 15. Free (or £5 per film donation) or £19.99 for a festival pass. www.raindance.org/festival

The Citi exhibition

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Kilili Yuyan (b. 1979), *Umiaq and north wind during spring whaling*. Inkjet print, 2019. © Kilili Yuyan.

The British Museum

Book now



Food & Drink

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Sunset chowdowns

Thanks to the curfew, early-bird deals are having a moment. Sure, it might mean eating and drinking like a retiree, but it's worth it for the savings, baby

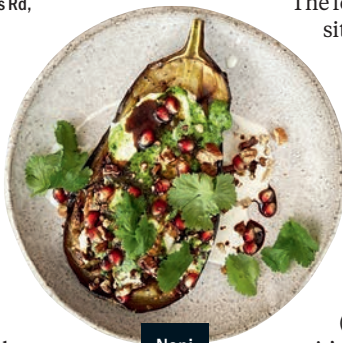
1 Seabird

Decked out like the beach bar of an influencer-bait Bali hotel, this seafood specialist has turned eating into a game show. The earlier you go to chow down, the more you get off your bill. Arrive at 4pm (which makes sense anyway, as the autumn nights draw in on its views of the London skyline) for 25 percent off your bill. You get 20 percent off at 4.30pm, 15 percent off at 5pm, 10 percent off at 5.30pm, and 5 percent off at 6pm.

→ 14th Floor, 40 Blackfriars Rd, SE1 8NY.

2 Cricket

You can skip paying a fifth of your food bill if you time your trip to one of Cricket's three restaurants right. Go between 5pm and 6pm to tuck into really, really good Anglo-Indian small plates – like generously portioned lamb raan with sweet pomegranate seeds



Nopi

– knowing you're getting a reet old bargain. It'll mean missing 'Neighbours', though. Sorry.

→ Various locations.

3 Daffodil Mulligan

You have an hour-and-a-half window to maximise this absolute steal on the edge of The City. Richard Corrigan's Beat the Curfew set menu affords punters three courses and a cocktail for £20 – but it's only redeemable for bookings from 5pm to 6.30pm.

The food is a no-choice situ, with a menu that changes daily.

→ 70-74 City Rd, EC1Y 2BJ.

4 Three Sheets

One of the coolest cocktail bars in the whole of east London (you can tell because it's so, so nondescript), this Dalston hangout is basically the last place you'd think would have an early-bird deal. But these are unprecedented times, so

now you can pick up two highballs, made with flavours like chita and salted peach, for £15 before 6pm. → 510b Kingsland Rd, E8 4AB.

5 Orasay

Like a happy hour – but without the oversized cocktails and toffee Corky's – Jackson Boxer's Orasay is doing £1 shots from 5pm to 7pm every evening at the moment. The poison

of choice? Fresh, slippery oysters to chuck down your gullet again and again. You can sink them continuously for the whole two hours straight if you want. But – let's be honest – you'll probably have a nicer time if you nail a couple and then move on to something more substantial. The flavour-packed whole grilled lemon sole, for example.

→ 31 Kensington Park Rd, W11 2EU.



Camino



Top Cuvée



6 Nopi You know what will cheer you up? An Ottolenghi feast. And not one that was half-successfully cooked by your housemate in an attempt to fill a day of lockdown. A proper one. From one of Yotam's most sophisticated restaurants. (Nopi's white-tiled and mirrored walls are like the backdrop of a Skims advert.) During early evening service (5.30pm to 6.30pm) from Monday to Friday, a sharing menu costs just £27 per person. And it's all nourishing, tasty stuff: marinated olives, aubergine with feta and pomegranate, squash with miso and almonds, flat-iron steak and mackerel pistachio sambal.
→ 21-22 Warwick St, W1B 5NE.

restaurant has come up with goods again. Book a table before 6pm and you'll get 25 percent off your food bill. It's a perfect excuse to plough your way through its new seven-course menu for two.
→ 177b Blackstock Rd, N5 2LL.

7 Top Cuvée Honestly, the only things that have got us through 2020 have been impulse-buying soft clothes and the many reinventions of Top Cuvée. Are we hooked on its wine-delivery service? Yes. Have we found ourselves browsing the bistro's shop even in those financial black-spot periods before payday? Absolutely. And now the Highbury

8 Camino The first thing you need to know about Camino is that its four London restaurants have extremely well-heated outdoor terraces. The second is that the tapas mini-chain is giving away 'curfew croquetas' to any diners who come for dinner at a time actual Spanish people would never be seen dead in a restaurant. Spend £15 at the King's Cross, Bankside, Shoreditch or Monument restaurant before 6.30pm to get your hands on some crispy jamón or salt cod delicacies (or a plate of jamón serrano or pan con tomate). Get down there with your five best mates for an outdoor dinner. ■
→ Various locations.

Eat the pain away at [timeout.com/comfortfood](https://www.timeout.com/comfortfood)

Sponsored listing

Going out? Try here.



MARYLEBONE

THE COACH MAKERS ARMS SAYS:

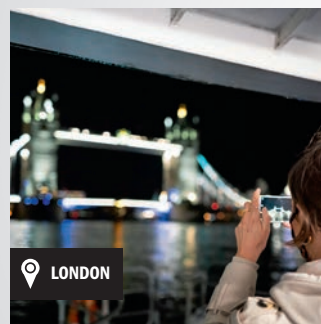
'Situated in the heart of Marylebone, just five minutes from Oxford Street, our beautifully restored pub is set over three floors, with a bustling ground-floor bar serving craft beers, a casual dining room offering seasonal British dishes and even a hidden underground cocktail bar.'
88 Marylebone Lane, W1U 2PY.



BLOOMSBURY

THE LONDON CABARET CLUB SAYS:

'Our critically acclaimed James Bond Themed show "London Never Dies" returns in October, featuring some of the West-End's most talented performers, with beautifully choreographed dance, intricate costumes, gravity-defying acrobats and mesmerising vocalists.'
Victoria House, Bloomsbury Square, WC1B 4DA.



LONDON

UBER BOAT BY THAMES CLIPPERS SAYS:

'Londoners, please be reassured that you can still travel safely with us if you need to. Enjoy personal space, fresh air and the best views of London aboard the River Bus! You can also bring your bike on board for more flexibility. Adult tickets start from £4.50. Family tickets are also available.'
Various Locations (23 piers).



LONDON BRIDGE

FISH! SAYS:

'There's only a few days left in October but make them count! Our #EatOutToHelpOut On Us scheme is running throughout October. Pop by today to get 50 percent off your bill (up to £10 per person) Monday to Wednesday. Get in touch now to book your table.'
Borough Market, Cathedral St, SE1 9AL.

Love Local

Edited by Kate Lloyd
timeout.com/lovelocal

The tender heart of a big, brutalist icon

Not just a pretty concrete face, the Trellick Tower is home to a life-changing social enterprise

ONCE A MONTH for the past five years, the ground floor of the Trellick Tower has been given over to a feast. Clinking glasses. Laughter. The sweet smells and flavours of Sicily. All for the financially vulnerable and socially isolated of North Kensington to enjoy gratis.

But back in March, this 'People's Kitchen' initiative, which operates out of furniture shop, restaurant and social enterprise Goldfinger Factory (named after Trellick's architect, Ernó Goldfinger), had to pause indefinitely. Plating up in the Grade II-listed brutalist icon was off the cards. Giuseppe Di Matteo, who runs the Panella restaurant at Goldfinger, saw his income wiped out overnight. So, like much of the capital, the business had to pivot.

The People's Kitchen turned to delivery: 150 free meals, paid for by donations and brought straight to locals' doors once a week during lockdown. A ten-to-15-minute catch-up with the delivery volunteer was very much part of the service, if recipients fancied it. 'We realised that the impact we were having wasn't

just the food,' says Marie Cudennec, Goldfinger's CEO. 'It was the human impact: feeling cared-for.'

The store itself, which sells furniture made from reclaimed and sustainable materials, was closed for three months. Its in-house academy, which offers free craft courses and apprenticeships to low-income residents, also had to change its model. Mid-lockdown it launched Soulcraft at Home, an online course teaching the theory and background of woodworking, offered free to anyone who couldn't afford it. Cudennec says the lessons aimed to show that 'using hands and making is generally good for the soul'.

Slowly, things are returning to normal. Courses will soon be face-to-face. The restaurant is open. But the People's Kitchen: To Your Door scheme – 'one of the wonderful things to come out of lockdown', according to Cudennec – will continue to run on the third Sunday of every month. Giuseppe the chef adds: 'It all makes me feel very happy inside.' ■ *Huw Oliver*
→ 13-15 Golborne Rd.



Goldfinger Factory

North Kensington



Said Aden is a senior youth worker at Youth Action Alliance, a charity based in North Kensington.

IMAGES: GOLDFINGER FACTORY: ANDY PARSONS



Little Wormwood Scrubs

'Quite a lot of the people I work with come from this section of North Kensington, the top end. It's not just a green space - it's got a gym, adventure playground and an under-fives club on weekdays. There's also a wildlife area out the back, where a lot of birdwatchers go during the winter months. There are lizards, and someone I knew swore they once saw a snake. I often take groups to do berry-picking there. If I had to go somewhere at lunchtime, I'd go here.'

→ 1 Dalgarno Gardens.

Meanwhile Gardens

'The gates are always open here. It's kind of linked to Trellick Tower, and I think some people still grow fruit and veg in a section of it, which is really nice for the community.'

→ 158 Kensal Rd.

Emslie Horniman's Pleasance

'This is another very nice park, though it closes at sunset. There's an adventure playground next to it. They've got a decent kiosk in there. And there's also a great young children's area, with adventure-type equipment for under-12s.'

→ Kensal Rd.

George's Portobello Fish Bar

'I head here once in a blue moon, to treat myself. It's a traditional fish-and-chip shop, with all the things you'd expect, mushy peas and all. They also do patties, pastries, chicken and ribs, which are very popular, especially with some of my family.'

→ 329 Portobello Rd.

Jay Dees

'A Caribbean restaurant just off All Saints Road. They do a lunchtime special which quite a lot of the young people I work with are into. I think it works out at, like, £5 and you get something like curried goat or chicken with rice and peas, or plain rice, and a little bit of salad. The best thing is it changes every day.'

→ 28 Lancaster Rd.

Fez Mangal

'I sometimes go here for lunch, often with work. It's a Turkish restaurant serving authentic Turkish food straight off the grill. I don't eat red meat myself, but I do really like their fish dishes.'

→ 104 Ladbroke Grove.

Anthony & Anthony

'In North Kensington, there are two major hairdressers. You've got Mo Better Cutz, at the top of Ladbroke Grove. And then there's Anthony & Anthony, off Portobello Road. They're a really significant part of the community: the hairdresser is like a confession booth. You talk to your hairdresser or barber about anything that goes on in life. They'll listen to you, whatever it is. Me personally? I'm an Anthony's person. I've been going there since I was about nine. It's that kind of allegiance.'

→ 303 Westbourne Park Rd.



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

Escapes

Edited by Ellie Walker-Arnott
timeout.com/daytrips

Paranormal activities

Real life not terrifying enough for you right now? Check out these haunted places around the UK for a proper fright, you absolute psychopath

NO NEED TO answer the doorbell this Halloween. Trick-or-treating has been cancelled, and when we think about this year's potential costume choices, plus the amount of hand san we'd get through, we're frankly glad. You know what can't be cancelled, though? The undead. Ghosts, ghouls, apparitions, silkies, kelpies, goblins and sprites don't give a damn about which tier their haunting grounds are in. Whether you believe in all that or not, these strange sites around the UK will give you a severe case of the creeps.

Aston Hall West Midlands

This red-brick manor house has racked up quite a few ghosts since it was completed in the 1630s. The very first tenant, Sir Thomas Holte, allegedly murdered his cook, and the ghost of his daughter, who he locked away for 16 years until her death, is also said to wander the halls alongside Holte's houseboy and a 'green lady', thought to be his housekeeper. Keep your eyes

peeled for ghostly Royalist soldiers too. There's a hole in Aston Hall's staircase made by a cannonball when the house was under siege during the English Civil War.

→ Halloween Torchlight Ghost Tour. Fri Oct 30-Sun Nov 1. £15. Booking essential.
www.birminghammuseums.org.uk

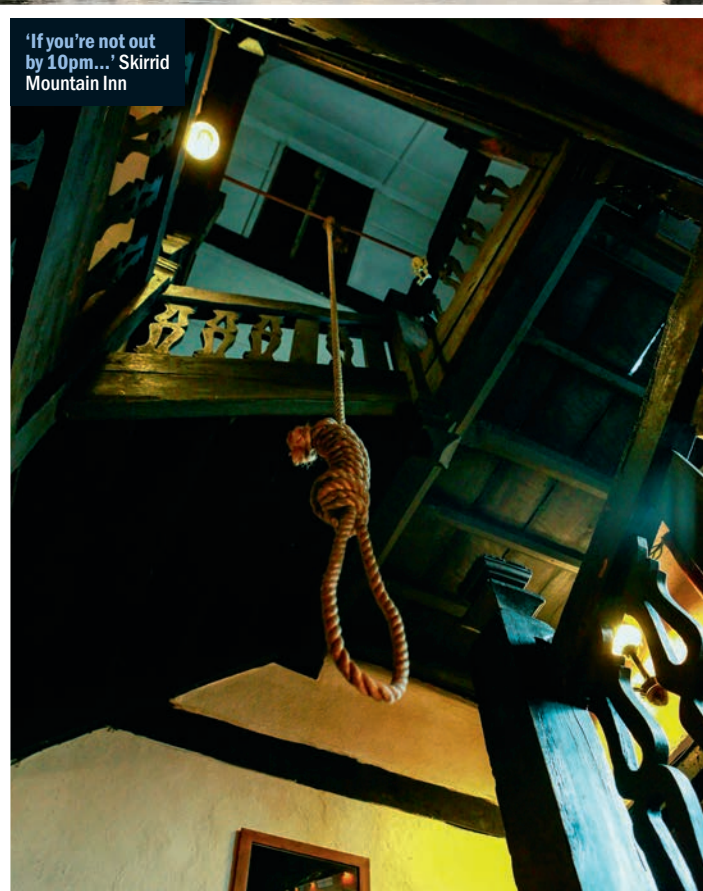
Margam Country Park West Glamorgan

Margam Country Park is a triple threat. It's home to the ruined Capel Mair ar y Bryn, where the presence of unwelcoming ancient monks has been felt, a big gothic castle stalked by the spirit of a rageful and unjustly murdered gamekeeper, the ghosts of Victorian children with a penchant for moving objects and disembodied laughter, and a blacksmith who walks the castle grounds, plus the ruins of the twelfth-century Margam Abbey, which are enough on their own to make the hairs on the back of your neck stand up.

→ Free. Please note: non-essential travel to Wales is banned until Nov 9.
www.margamcountrypark.co.uk



'If you're not out by 10pm...' Skirrid Mountain Inn





Whitby Abbey

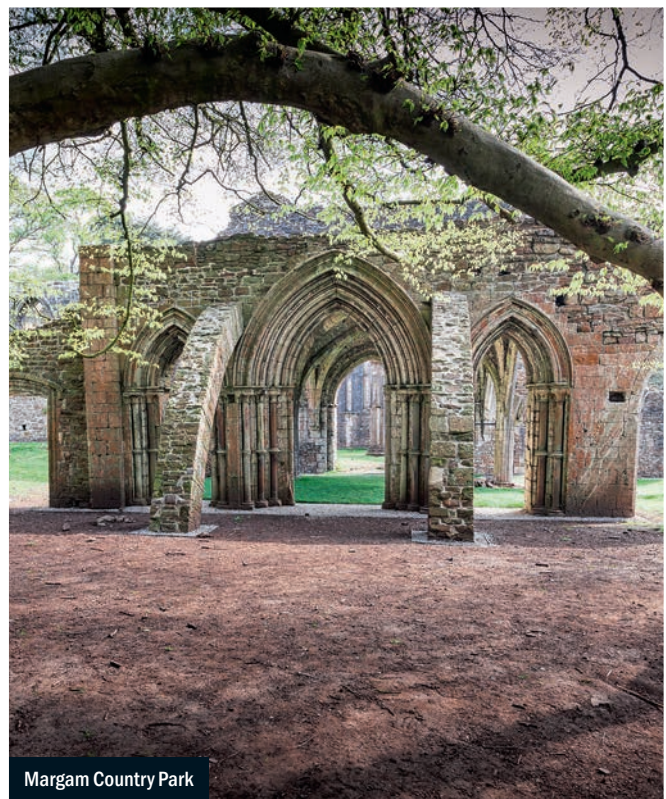
Manningtree Essex

Modern witches might want to steer clear of the Essex town of Manningtree. It's where the self-appointed Witchfinder General Matthew Hopkins lived in the seventeenth century. His, erm, efforts resulted in the deaths of hundreds of women in East Anglia's witch trials. If you don't feel the ancient anger of the persecuted there, you could spot the ghost of Hopkins himself. Sightings of him have happened during full moons in the neighbouring village of Mistley, by the pond where he infamously drowned so many innocent people. Know when the next full moon falls? That would be Halloween. Cool cool.



Manningtree

Find more spooky sights at [timeout.com/daytrips](https://www.timeout.com/daytrips)



Margam Country Park

Duntulm Castle Isle of Skye

There's something ethereal and other about the Isle of Skye, with its mind-boggling landscapes and mystical places with names like the Fairy Pools and Fairy Glen. The ruins of Duntulm Castle, which cling to the northern tip of the island, are no exception. It was built in the late fourteenth century before being abandoned around 1730. Now it's so unstable that the cliff-top fortress is best appreciated from a safe viewing distance. Keep your eyes peeled, though, for the ghost of a nursemaid, murdered after she accidentally dropped a clan chief's baby out of the window and into the sea below. Bad day at the office.

Pluckley Kent

A stunningly picturesque village in Kent, Pluckley is known for being the place where cosy TV series 'The Darling Buds of May' was filmed – and also for being entirely overrun with rather less cosy ghosts. In

fact, its villagers proudly boast of their spot in the 'Guinness Book of Records' as Britain's 'most haunted village', thanks to the 12 official apparitions that roam the place. Swing by to see if you get a visitation from a phantom coach and horses, a tree-dwelling highwayman, a schoolmaster, a small white dog and several others – there's such a list that you'd have every right to feel a bit gyped if you don't see one.

Pendle Hill Lancashire

Looming over hamlets and farmland in rural Lancashire, Pendle Hill is a properly stunning landscape feature. But it's got a troubled, dark past. In 1612, ten local people known as the 'Pendle witches' were executed nearby following a trial at Lancaster Castle. Some say the hill is still haunted by the spirits of those who lost their lives, and there have been a number of alleged sightings over the years. Whatever you believe it's an undeniably atmospheric and dramatic place.





Blickling Hall

Berry Pomeroy Castle Devon

A fifteenth-century ruin in a wood? Classic ghost-spotting territory. This grand castle, which was abandoned centuries ago, has a number of creepy tales attached to it. People have reported hearing screams and feeling chills there and bearing scratches or bruises after leaving the castle. The ghosts of Lady Margaret Pomeroy, who supposedly starved to death in the castle's dungeons, and two Pomeroy brothers who leapt from the castle's ramparts rather than be caught by their enemies, are said to haunt the site.

→ £6.90. Booking essential.
www.english-heritage.org.uk

Blickling Hall Norfolk

This is the place for spotting a real celebrity phantom. According to legend, the headless ghost of Anne Boleyn returns to the hall,

which was built on the site of her childhood home, every May on the anniversary of her execution. Her anguished dad has also been spotted roaming the countryside, while you might hear or come across the spirits of two other former homeowners inside the hall, too.

→ £10. Booking essential.
www.nationaltrust.org.uk

**Modern
witches
might
want to
steer
clear of
this Essex
town**

Skirrid Mountain Inn Monmouthshire

Plenty of pubs have grisly tales to tell, but this ancient boozier in the Brecon Beacons has more than most. Punters have reported hearing slamming doors, loud footsteps and whispered voices. Legend has it that's because the building was once used as a court of law, and hundreds of defendants were put to death in the inn itself. A noose now hangs in the historic bar. You know,

in case you need a reminder of its creepy history with your pint.

→ Please note: non-essential travel into Wales is banned until Nov 9.

Whitby Abbey Yorkshire

Whitby = the perfect setting for a ghost story. As if the gothic vibe and 'Dracula' connection isn't spine-tingling enough, the atmospheric Whitby Abbey is said to be home

to the ghost of a young nun who was bricked up alive in the walls after breaking her vows. Oh, and a phantom hearse with four headless horses *and* a headless driver has been spotted parked in front of St Mary's Church, in the shadow of the Abbey. *Whoooooo!* ■
Ellie Walker-Arnott

→ Ghost Tours. Wed Oct 28-Sat Oct 31. £15.
Booking essential. www.english-heritage.org.uk



Berry Pomeroy
Castle

Wake up in a weird wonderland

Birch is the new hotel/yoga studio/
workshop space of your bougie
London dreams

BACK IN 1878, a banjo-playing West End courtesan married a brewery heir and moved into his stately home in Hertfordshire. Valerie Langdon, the new Lady Meux, had a flair for the eccentric: she installed a roller rink and a swimming pool, collected racehorses and ancient Egyptian scarabs, and was known for riding around London in a carriage drawn by two zebras. Now her estate – and her offbeat legacy – has been taken on by Birch: a one-of-a-kind sort of place which, it claims, ‘looks like a hotel, feels like a festival’.

‘What the hell does that actually mean?’ you may well ask. First, picture a grand country-house hotel with a trendy London twist – a Babington House or a Lime Wood, minus the spa. Then add in the kind of activities and classes you might find on the fringes of the posher

type of music festival: pottery, spoon-carving, film screenings, outdoor yoga... But wait – there’s also a workspace, a fancy restaurant, a farm, a curated boutique and an ‘interactive bakery’. Confused? You will be. This is a huge, sprawling estate, and there’s a lot going on.

There are many great things about Birch. Number one is The Zebra Riding Club: a very, very good new restaurant by Robin Gill of south London’s The Dairy and Darby’s.

The food at the site’s more casual restaurant, Valeries – another nod to milady – is also banging.

Meanwhile in the rooms, the beds are enormous and lavish. Birch’s environmental credentials are solid, and include an on-site ‘full-circle’ farm. And it’s all geared up for digital natives, with wi-fi everywhere. You even WhatsApp if you fancy some room service.

The activities mostly cost extra, but they’re a refreshing change from

the usual hotel vibe, and a great way to meet people (okay, maybe not right now).

The main draw of Birch, though, is that it’s close – closer than close – to the capital. It’s well under an hour’s train ride from Liverpool Street, but it still feels like a real escape: a weird wonderland that’s simultaneously very London and a world away. ■

James Manning

→ Birch, Cheshunt, Hertfordshire. From £110 a night. www.birchcommunity.com



Birch's workspace

THREE OF THE BEST

Castles you can actually stay in



Upton Castle Pembrokeshire

Now a private family home, this grand castle dates back to the thirteenth century. It’s not open to the public but you can stay in a room in the west wing for a few nights. Breakfast is served in the dining room downstairs. Bonus points if you spot a peacock (not in the dining room).

→ Sleeps two. From £90 a night. www.airbnb.co.uk



Rosslyn Castle Midlothian

Rosslyn has mega-thick walls and a dungeon and is surrounded by ancient woodland and the ruins of an even older fortification. Inside, you’ll find an open fire and grand panelled rooms. You’ll feel like you’ve fallen through time, despite being just a few miles outside modern-day Edinburgh.

→ Sleeps six. From £562 for four nights. www.landmarktrust.org.uk



Astley Castle Warwickshire

This sixteenth-century manor house was left a ruin in the 1970s after a fire, then brought back to life with some Riba-award-winning architecture that adds modern design to the original walls. The result, which you can book out all to yourself, is pretty incredible. ■

→ Sleeps eight. From £1,215 for four nights. www.landmarktrust.org.uk

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Film

Edited by Phil de Semlyen
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Catch me if you canis

Wolfwalkers



TO THE NAMES of Pixar, Aardman and Studio Ghibli, it's high time to add Cartoon Saloon. The Irish studio may only be four movies in but it already belongs in the same lofty company as those animation giants. Its latest is another delight: a Celtic folk tale that puts a magical spin on real history and reclaims a grim era of Irish life in a flurry of old-school, hand-drawn animation techniques and honeyed autumnal colours.

The story is set in the studio's home town of Kilkenny in 1650. The English invaders are an oppressive occupying force led by Oliver Cromwell (voiced with delicious menace by Simon McBurney). In their ranks are Robyn Goodfellowe (Honor Kneafsey) and her dad (Sean Bean), a footsoldier in Cromwell's

army. Charged with ridding the area of its wolves, the pair are soon venturing outside the city walls and into forests teeming with mythical life.

What follows plays out like a family-friendly skew on 'Game of Thrones' – and not just for Bean's gruff tones. The sense of history, folklore and dark forests teeming with magic all spark together like a Roman candle.

As with the other films in Cartoon Saloon's loose folk-tale trilogy, 'The Secret of Kells' and 'Song of the Sea', 'Wolfwalkers'

beautifully balances heady joys (of discovery and adventure) and deep sorrows (missing mums, brutal repression). It cracks jokes – look out for a gag involving a cartful of

sheep that's worthy of Aardman – and echoes ancient injustices. Writer-directors Tomm Moore, the studio's co-founder, and Ross Stewart tie it all together with a sweetness that's never saccharine and a refusal to shy away from the tough stuff that confronts every childhood. It's the best bedtime story you'll come across this year. ■ *Phil de Semlyen*

WHAT IS IT...

A young wolf hunter stumbles on a clan of shapeshifters in 1600s Ireland.

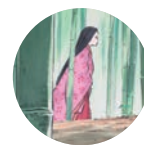
WHY GO...

For its magical hand-drawn beasties.

→ Directors Tomm Moore, Ross Stewart (PG) 103 mins. In cinemas Oct 30.

Moore magic

Cartoon Saloon's Tom Moore on his favourite animations



The Tale of Princess Kaguya

'A beautiful, expressive animation that brings this retelling of the Japanese folk tale to vivid life.'



101 Dalmatians

'Disney's classic has great characters and a hand-drawn aesthetic that leaves the animators' rough lines on screen.'



Ernest & Celestine

'Made in a watercolour style, it's a funny, gentle tale of a bear and his adoptive mouse daughter.'

Mogul Mowgli



WHAT IS IT...

A rapper on the cusp of stardom is hit with a chronic illness.

WHY GO...

For Riz Ahmed: a screenwriting-acting-rapping triple threat.

→ Director Bassam Tariq (15) 90 mins. In cinemas Oct 30.

YOU WAIT AGES for a role as an obsessive musician who gets brought low by a shock diagnosis, and then two of them come along at once. Before starring as a thrash-metal drummer losing his hearing in the upcoming 'Sound of Metal', Riz Ahmed picks up the mic as a stricken rapper in a fierce examination of identity, family and the past. If this blood-and-thunder drama is anything to go by, you already feel for the drum kit.

'Mogul Mowgli' sees Ahmed (part of hip-hop outfit Sweet Shop Boys IRL) channel his own music to depict Zed, a rapper on the verge of a big American tour. But his girlfriend (Aiysha Hart), less impressed with his absences, suggests he reconnect with his disapproving family in London.

Then comes shock news: Zed has an autoimmune disease. He falls from the spotlight and is left feeling like an outsider. The slur 'coconut' – brown on the outside, white within – is lobbed at him as he struggles to rebuild, and a younger rival RPG (Nabhaan Rizwan) nips at his heels.

Ahmed, who also co-wrote the script, is in career-best form. Zed's run-ins with his dad would be formulaic were it not for his visceral presence and a great turn by Aly Khan as the father. But Ahmed is at his best in Zed's darkest hour, as he struggles to hold it together in a hospital cubicle. It's blistering stuff. ■ *Stephen A Russell*



Shirley



WHAT IS IT...

A psychodrama about 'The Haunting of Hill House' writer Shirley Jackson.

WHY GO...

It will make you want to dive into Jackson's gilded and gothic back catalogue.

→ Director Josephine Decker (15) 107 mins. In cinemas Oct 30.

THERE'S A SCENE in 'Shirley' that finds American author Shirley Jackson (Elisabeth Moss), in a forest, goading her houseguest, Rose (Odessa Young), to eat a 'death cap mushroom'. We'll share it, she tells her, as the sexual tension builds. Is she inviting Rose into the next life or testing her boundaries? The tone is set for Josephine Decker's feverish psychodrama.

We meet Jackson creatively blocked after the publication of her revered short story 'The Lottery'. Agoraphobic, she scarcely leaves the home she shares with her husband, literary critic and college professor Stanley Edgar Hyman (Michael Stuhlbarg). Her process (smoking, drinking, ripping up papers) has been interrupted by the arrival of Stanley's new research fellow Fred (Logan Lerman) and Rose, his pregnant wife. Soon Rose is drawn into Shirley's world – to the point of destruction.

Through all the film's fictionalised, domestic delirium, Decker tells a story of female artistic power. Jackson was the main breadwinner in her home in the 1940s and '50s when such a thing was almost unheard of. Her command of the gothic horror genre had Time magazine dubbing her 'Virginia Werewolf'. The main focus, though, is on Jackson's art, and 'Shirley' is one of the best visualisations of the writing process ever captured on screen. ■ *Katie McCabe*



THE TEN BEST SPOOKY SCREENINGS THIS WEEK

10 Host
This devilishly clever Zoom-set horror is one good thing to come out of lockdown. Quite possibly the only one...

→ Rio Cinema. Sat Oct 31, 6.30pm. £12.50.

9 The Rocky Horror Picture Show
Fancy doing the time warp, only socially distanced? Everyman on Baker Street has your back.

→ Everyman Baker Street. Fri Oct 30, 8.30pm. £19.50.

8 The Exorcist
To misquote Brian Clough, it may not be the greatest horror film of all time but it's in the top one. It's on at Luna Drive In.

→ Allianz Park. Sat Oct 31, 9.30pm. £35 per car for two people.

7 Beetlejuice
Tim Burton's ghoulish-com plays at the Forbidden Forest Cinema's spooky pop-up in Peckham. Altogether now: 'Day-o! Dayaaa-o!'

→ 133 Copeland Rd. Sun Nov 1, 7.30pm. £19.50.

6 Dracula
Where better to watch Count Dracula and Van Helsing slug it out than at the Castle? Ciné-Real film club is hosting the classic.

→ Castle Cinema. Thu Oct 29, 7.30pm. £10.

5 Hocus Pocus
Bette Midler, Sarah Jessica Parker and Kathy Najimy team up in the family-friendly, panto-ish horror fave in a morning screening.

→ Olympic Studios. Sat Oct 31, 11.30am. £15.

4 Halloween Hammer Hangout
Exsanguination awaits at this classic horror two-fer in Docklands: 'The Devil Rides Out' and 'Dracula'.

→ Royal Docks. Thu Oct 29, 6.30pm. £19.50

3 Halloween
Jamie Lee Curtis's iconic scream queen Laurie Strode gets into a life-or-death struggle with notorious bad boy Michael Myers.

→ Genesis Cinema. Sat Oct 31, 6.30pm. £10.50

2 The Addams Family
'Weening with tweens? Ally Pally is the place to head, where Drive in Film Club will be screening this kooky, spooky treat.

→ Alexandra Palace. Fri Oct 30, 5.30pm. £29.50.



1

An American Werewolf in London

The recently reopened Prince Charles Cinema gets local with a showing of a horror classic that was partly filmed round the corner in Piccadilly Circus.

→ Prince Charles Cinema. Sun Nov 1, 6.10pm. £12.50.





THIS JOLTING fusion of immigrant drama and supernatural horror turns a scuzzy British council flat into a crucible of grief, half-buried trauma and skin-crawling frights. That sense of incongruity makes it all the more striking: imagine Mike Leigh's 'Paranormal Activity' and you're halfway there.

'His House' is actually the work of Remi Weekes, a British writer-director who marshals his original idea with real freshness. His film's central characters, asylum seekers Rial (Wunmi Mosaku) and Bol (Şoqe Dirsiu from 'Gangs of London'), arrive in Britain to find themselves allocated a grimy, run-down council house on a forbidding estate in some unspecified part of the UK. The pair have escaped the brutal civil war in South Sudan but something terrible has happened on their 3,500-mile journey by land and sea. Its repercussions lie over the film like a fog.

Carefully framed as two individuals whose united front has been eroded by their circumstances, Rial and Bol

Married... with demons

His House



are often alone as all kinds of supernatural malevolence is visited on them. It's a lonely-feeling film and Weekes seeps in a sorrowful sense of alienation among the jumps and shocks. While it's

a cliché to say it, the house is a character too: a neglected, forbidding space that Bol picks at until its bones are showing. It'll put that fleapit from your student flatshare days into perspective.

The supporting cast provides a clutch of unsupportive characters. Matt Smith represents the surly, half-interested face of British bureaucracy as a social worker who leaves the couple to fend for themselves, while a curtain-twitching neighbour (Vivien Bridson) stares on. The subtext is pointed: here's a society that demands integration and assimilation. And that denies the couple any chance to achieve either.

A miasmic creepiness settles over things (hello scurrying figures behind plasterboard walls), but 'His House' is just as impactful in its quieter moments. In one, a domestic tableau of Bol at his kitchen table is suddenly inserted into a violent storm at sea – the constant tug of past trauma on efforts to start afresh captured in one haunting motif – and in another, Bol is shadowed by shop security as he browses for a shirt. Anguish comes in many different forms in this scary and sharply realised tale of dislocation. ■ *Phil de Semlyen*
→ On Netflix Oct 30.

NEW TO STREAMING



THE UNDOING
'Paddington' villains Hugh Grant and Nicole Kidman unite for a six-part murder-mystery set

in Manhattan's Martini-sipping high society. They're a power couple caught up in a brutal murder, while Donald Sutherland pops up as the rich-as-Croesus-in-law. It's the latest from TV powerhouse David E Kelley ('Ally McBeal') so expect lies, both big and little, as well as lots of Big Apple locations. It should fill the 'Succession' and the not-being-able-to-go-to-New-York gaps perfectly.

→ On Sky Atlantic and Now TV now.



THE WITCHES
Early reviews are mixed but Robert Zemeckis's interpretation of Roald Dahl's

sorcerific yarn is here to lob a few bats into your Halloween telly-watching pot. The setting shifts from '80s England to 1960s Alabama, and Anne Hathaway floats in as the child-hating Grand High Witch, with Octavia Spencer and a few CG mice in support. Will it match Nicolas Roeg's magnificently nasty 1990 version? Pour yourself a stiff potion and find out.

→ On PVoD now.



THE MANDALORIAN SEASON 2

The best 'Star Wars' offering this side of 'Rogue One' and that homemade Lego

trailer for 'The Force Awakens', 'The Mandalorian' is back for another season of Baby Yoda-adoring, western-riffing, blaster-slinging, helmet-wearing good times. The eight episodes land on Disney+ weekly, starting on Friday, and will send taciturn bounty hunter Mando on a quest to find Baby Yoda's home. Hopefully, they haven't drained that swamp.

→ On Disney+ from Oct 30.



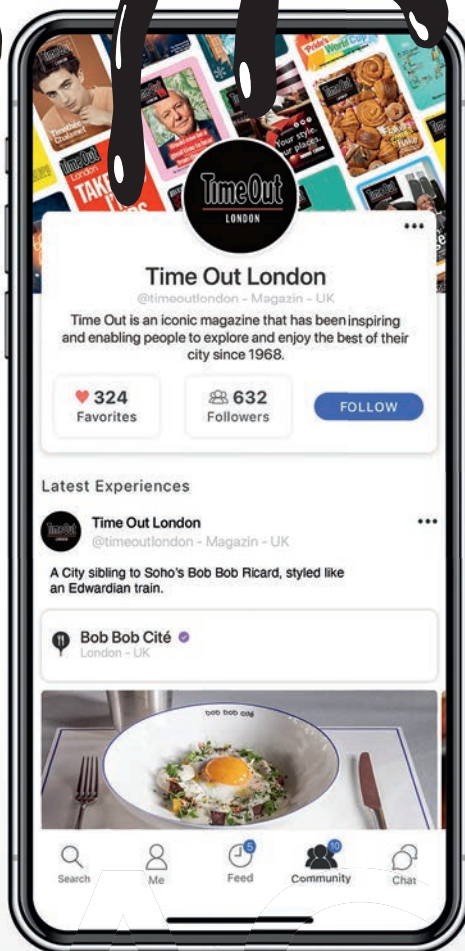
TRUTH SEEKERS

Like 'Rentaghost', only without the unconvincing panto horse (hello, Dobbin!), or

'Ghostbusters' relocated to the UK, this eight-part comedy promises to be chock-full of paranormal activities and ghostly goings-on – all with a Frost-and-Pegg comic twist. Nick Frost plays Gus, a broadband engineer who moonlights as an amateur paranormal investigator, and Samson Kayo is his partner in slime. Simon Pegg co-wrote and cameos as Gus's annoying boss.

→ On Amazon Prime Oct 30.

TIME OUT'S HOTTEST

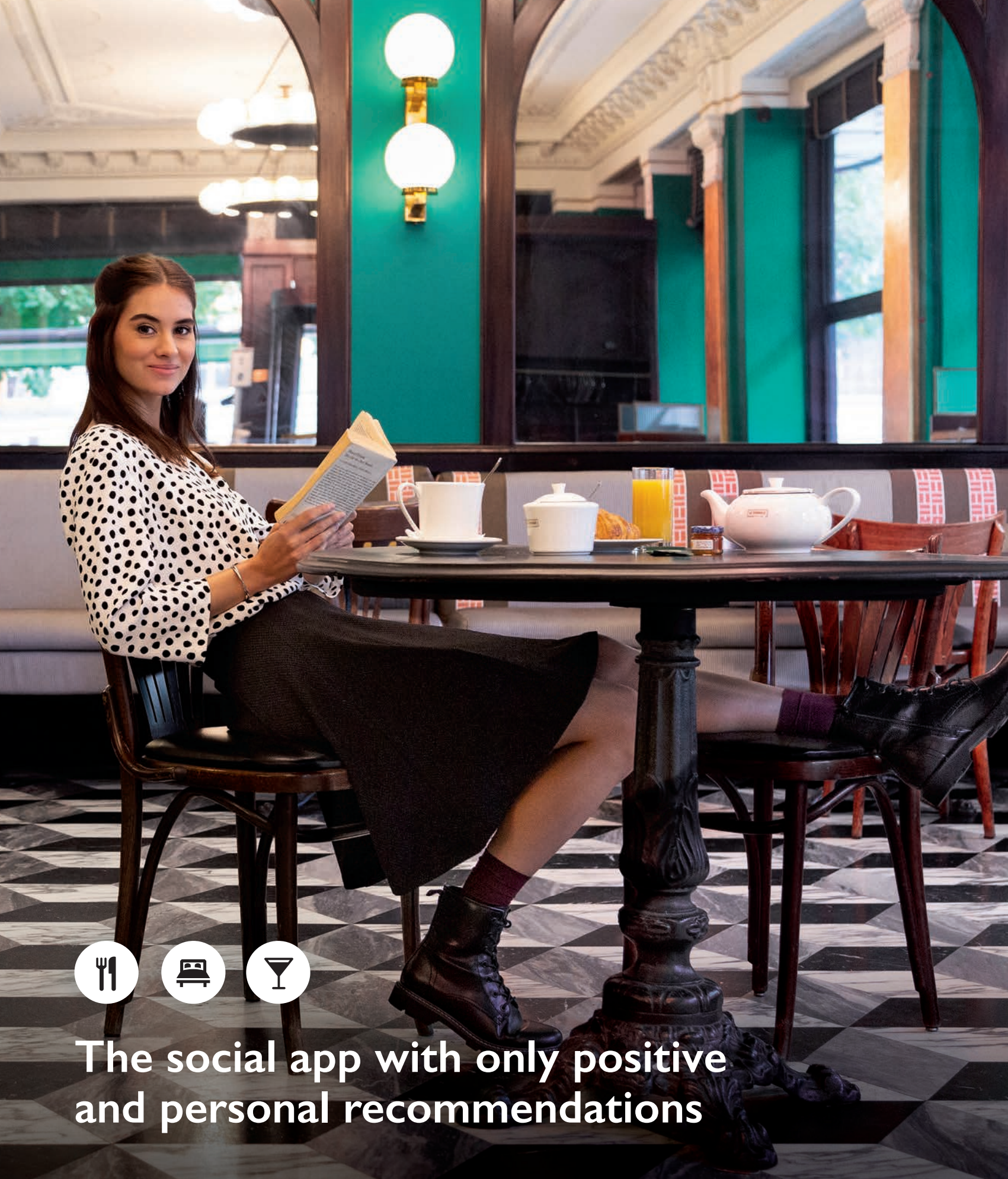


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