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London’s rebooting

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Inside

This issue of Time Out in no time at all

NEW! restaurants
An art deco Hungarian, a boatload of cheese and somewhere doing ‘knee bones’: fresh openings

NEW! theatre
Fancy seeing a play about malcontent millennials? The Bush Theatre has made a brilliant return with ‘Harm’ (yes, that’s a rabbit)

NEW! beaches
Okay, they’re millions of years old, but going to them feels pretty novel, right?

NEW! cinemas
From Acton in the west to Hoxton in the east, London’s got new screens

Your NEW! favourite city
New theatres, new mochi joints, new lewks (‘Quite NSYNC,’ says Aaron), new everything: new London

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Features and Regulars

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Hello, London

Joe Mackertich
London Editor
@j_mackertich

London isn’t the best at newness. The city can appear awkward when attempting anything too shiny or novel, like an elderly man forced to dress head-to-toe in Supreme. London’s best features are often its most enduring: unloved backstreets; anachronistic shops (pour one out for Arthur Beale); grubby, grandiose architecture and ‘timeless’ pubs that smell strongly of Cif, ale farts and regret.

I’m the same. If I buy a pair of trainers I can’t wear them immediately. I’ll stick them in the wardrobe and glance at them nervously once a day, until they feel familiar enough to put on my feet. This pathetic feeling-out process can take six or seven months. London and I are threatened by newness.

Well, this year London and I will have to change. Newness is now a necessity, one of the qualities that will give our city its energy back. As a result, this issue is dedicated to the concept, and you will find new stuff to do in London on every single page. In fact, one of the only non-new things in it is my conspicuously old face up there. Sorry about that.

Brendan the Navigator in Highgate

Brendan the Navigator in Highgate takes its name from the patron saint of boatmen and has an Irish-themed menu.

Long-standing Catford pub the Perry Hill has relaunched under new ownership: It has a spacious inside and a huge garden outside.

The Farrier has a long wine list and scotch eggs that contain lamb instead of pulverised mystery sausage.

The Editor’s Essentials

Three new great pubs in London

NEW STUFF, YEAH!

- New!
- Newer!
- Even newer!

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FROZEN
Strawberry
LEMONADE

It’s a citrus hit, cool you off quick, strawberry kick kind of summer
Passion creates progress.
The new, fully electric Audi e-tron GT.
Future is an attitude

Official fuel consumption for the Audi e-tron GT range in mpg (l/100km): N/A. CO₂ emissions: 0g/km.
The Audi e-tron GT is a battery electric vehicle requiring mains electricity for charging. Figures shown are for comparability purposes and may not reflect real life driving results.
Zero emissions while driving. Model shown is Audi RS e-tron GT. Features optional equipment.
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Free trial: Trial subject to suitability and availability. Includes one pair of monthly lenses or five pairs of daily disposable lenses, from all of our ranges. Excludes coloured, gas permeable or hard lenses. One free trial per person per year; from one store only. Current prescription required. Alternatively, an eye test and contact lens assessment will be required at our standard charge.
‘I’ve had a second chance’

Syrian chef Imad Alarnab fled his war-torn home of Damascus five years ago. Now, he’s just opened his first restaurant in London. He explains how this city gave him a new start.

At first, I worked as a car washer and then a car salesman. I didn’t want to work in anyone else’s kitchen, I wanted to work in my own. In March 2017, I had my first pop-up restaurant on Columbia Road. Since then, I’ve done pop-ups and catering. I’ve supported charities and projects that work with refugees, for example the only children’s hospital in Aleppo and the camps in Lebanon, Turkey, Jordan, Calais and Greece.

I feel it’s my duty to help, because I came from the same situation. I know how desperate it is. Five years ago, when I arrived in the UK, it was either get the train to Doncaster, or have dinner; I didn’t have enough for both. I’ve had my second chance and I’m really grateful for it. I hope I can be part of other people’s second chances. I’ve had so many new starts, from seeking a safer home for me, my wife and daughters, to coming to London and starting my pop-ups. Now, with the permanent location for my restaurant, it’s like my dream is coming true one more time. I had this dream in Syria, it came true and someone took it away from me. Now, it’s coming true again.

London is the greatest city in the world. It was an amazing feeling to open the doors to my restaurant here. We’re currently donating £1 from every bill to the refugee charity Choose Love. I believe in karma. I believe that when you do something good, it comes back to you.

Imad’s Syrian Kitchen is in Kingly Court, Carnaby St.
What goes into the London plates that everyone bangs on about

HOW DOES HOT 4 U’s builder’s-tea-infused basque cheesecake differ from a traditional one? ‘It’s got builder’s tea in it,’ says co-founder Matthew Scott. He says the idea came about because ‘everyone wants a basque cheesecake these days’. Lacing it with humble Yorkshire Tea was a way to balance the dish’s bougie reputation. ‘It’s a combination of social classes in a mouthful,’ he says. ‘I wanted to make something garish and fun.’ He explains what goes into it.

Isabelle Aron

Builder’s Tea Basque Cheesecake is available at Hot 4 U’s Westgate Market stall and its residency at The Plough.

The ingredients
‘We use high-welfare rich-yolk eggs, blue-top milk, soft cheese and Estate Dairy cream. The produce is high class, but the execution of it is... a cup of builder’s tea.’

The ratio
‘One cheesecake serves 16 and we brew eight tea bags with 16 heaped spoons of sugar. I wanted the ratios to be two teaspoons of sugar to one tea bag, like in a builder’s tea.’

The topping
‘There’s a Rich Tea biscuit and condensed milk. We were about to open and I thought it needed something. I went to the shop and found condensed milk: it was impulse.’

The tea
‘Why does everyone put earl grey in everything? We use Yorkshire Tea and there was no deliberation on that. We brew the tea with milk and cream in a pan on the hob.’

The process
‘We don’t have a stand mixer so we whisk it by hand – it’s a labour of love. Then we chuck it all in a tin and bake it and cross our fingers it’s set enough in the middle to slice.’

Yotam Ottolenghi on training as a chef at Le Cordon Bleu

I ARRIVED IN London in 1997 to do a cookery course at Le Cordon Bleu, the French cookery school. It’s moved now, but at the time it was on Marylebone Lane. It was a formative period for me. I hadn’t done any professional cooking and this was the moment I embarked on this career and decided to get my training at Le Cordon Bleu.

They were long days and we used to go to a pub across the street afterwards. We’d sit outside the pub, have beers and smoke a lot.

It always felt very special to be around that street. I spent my first four or five months in London in that area. Marylebone Lane is lovely – there are nice cafés, restaurants and shops.

Over the years we talked about opening a branch of Ottolenghi in Marylebone, but we never found the right location. Now, we’ve found a place on Marylebone Lane that is perfect. There’s something positive about opening our deli in this period after lockdown. It feels special to be going back to central London, which has been so abandoned, and making our mark. It makes me quite emotional. It’s been such a hellish year – it’s nice to be doing something positive and new.

Interview by Isabelle Aron
Ottolenghi Marylebone Lane opens in late June.

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Huge spaces to watch the Euros

Is football coming home? No one knows. Watch the drama unfold on a massive screen and with cold beer on tap at these cavernous spots.

**Vinegar Yard**
Want to watch the beautiful game in the great outdoors? Book a spot at Vinegar Yard’s massive outdoor beer garden, with a 6 x 3.5 metre screen and tables for up to eight people. All you need is some sun and for our lads not to mess it up.

→ 72-82 St Thomas St.

**Euro Warehouse**
The guys behind The Cause and Costa Del Tottenham have taken over a massive warehouse in N17 for all your football-watching needs. There will be two huge screens, street food, Five Points Brewery beer and football-themed cocktails.

→ Ashley House Depot, Ashley Rd.

**Boxpark**
Remember those mad scenes at Boxpark from the 2018 World Cup? Now’s your chance to recreate them (with added social distancing!). There are branches in Croydon, Shoreditch and Wembley and the organisers promise some ‘iconic football figures’ as special guests.

→ Various locations.

**Camden Beer Hall**
Celebrate all things European at Camden Town Brewery’s new spot, where the menu mixes classic Italian with traditional beer-hall cuisine. Pretzels! Pizzas! Burratas! There are no sub-par half-time snacks here. They’re showing all the England games and there will be fresh beer on tap.

→ Wilkin St Mews.

**Magali Bellego**
Magali Bellego has always liked the aesthetics of natural wine labels. In Lockdown One, she launched Wax/Wine – soy-wax candles in funky wine bottles that she collects from east London bars and restaurants. Sustainable and chic.

→ Available on Etsy or at The White Building Market at Crate Brewery. £24.

**LONDON MAKERS**

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Paris’s megaload of museum openings
As it looks to lure back the tourists, five big attractions are coming to the city

WHEN PEOPLE SNIPE at Paris, they often talk of it as a ‘museum city’. What they mean by that is that it hardly changes. That it’s overrun by tourists. And that it’s gradually becoming the clichéd and romanticised toy town you see in shows like ‘Emily in Paris’.

What they don’t mean is that it has loads of actual museums – though that’s probably truer. There are the blockbuster ones: the Louvre, the Musée d’Orsay, the Grand Palais. Then there are the weirdly niche ones, dedicated to things like sewers, vampires and rickety fairground rides.

And this year, after /one.lt/five.lt terrible months for all its cultural attractions, Paris is somehow getting even more.

To be precise, there are five brand new or totally revamped museums opening – and all of them look like they’re worth a visit. The biggest of the bunch is the Bourse de Commerce: a former exchange building near the Centre Pompidou that’s been turned into a vast contemporary art space. It will host several temporary exhibitions each year, featuring works from the collection of billionaire François Pinault.

Then there’s the Hôtel de la Marine on Place de la Concorde. This former navy HQ dates back more than 250 years; during the French Revolution you’d have been able to look out at the crowds baying for death at the execution site outside. It’s opening to the public for the first time this week. Soon, visitors will also be able to stroll around the Maison de Victor Hugo: the Marais mansion the author once called home, which has just reopened after a two-year makeover. For slightly grungier vibes, the Maison de Serge Gainsbourg will welcome the public for the first time in autumn – the main attraction being the singer’s living room, with its piano, art deco bar and collection of sculptures.

The other major (re)opening of the year is the Musée Carnavalet. It offers an overview of the city’s history through paintings, artefacts and 30 ‘period rooms’ transplanted from elsewhere in the capital. Symbolically, its five-year, €58 million overhaul has been almost entirely financed by the Paris mayor’s office. Now that’s the kind of ‘museum city’ we can get behind. ■

Huw Oliver

For more global news: timeout.com

Three ways New York is doing rivers different

The futuristic floating park
Jacked up above the Hudson River on 280 massive concrete piles, ‘Little Island’ is a gravity-defying park on the site of a pier destroyed during Hurricane Sandy. It features two acres of undulating greenery, two outdoor theatre spaces and 360-degree views over Manhattan and New Jersey.

The super-swish riverside spa
Governor’s Island will soon be home to the latest opening from luxury spa group QC Terme. Based in three former barrack buildings, the complex will feature saunas, steam baths and a riverside infinity pool.

The long-awaited floating pool
After a decade of planning, a much-anticipated plus-shaped swimming pool has finally been given the go-ahead on the Lower East Side. It will help clean the city’s waterways by filtering 600 gallons of water each day to fill the pool.

Rosie Hewitson
More wind power is a smart thing

Smart meters are helping modernise Britain’s energy system, so it can use more renewables like wind and solar power. Ask your energy supplier for a smart meter.
CHEW ON SOME NEW!

27 brilliant new places to chill in, party in, drink in and shop in this year.
NEW!

A jazzy b-ball bonanza

After a brutally bland, colourless year and a half, designer Yinka Ilori is dunking London in a little bit of much-needed colour. Fresh from making the Brits pop as the co-designer of the awards ceremony (alongside Es Devlin), Ilori has now busted out this super-colourful, mega-bright basketball court in Canary Wharf. It’s all made on 3D-printed tiles, and it’s built to be played on, not just stared at and appreciated as a work of art.

→ Canary Wharf.

NEW!

A massive retro games bar

Opening in August, Four Quarters’ latest venue in Elephant Park will have over 30 arcade machines, eight console booths, two large-screen projection gaming areas, 16+ craft beers on draught, cocktails and a fast-food menu. What’s more, the building itself will be ‘turned into a kind of arcade machine’ with screens built into it. Hard to visualise that, but playing ‘Virtua Tennis’ on a huge wall sounds cool.

→ Four Quarters Elephant Park, 20 Ash Avenue, SE17 1GQ.
**New stuff**

**3 NEW! A hot mochi bar**

The Japan Centre is now home to London’s first mochi bar. Mochi, for the uninitiated, are rice cakes that have been pounded and reformed as chewy blobs. The kids love ’em. Baked fresh every day in the bakery, the menu includes: Mochi Donuts Pon de Ring, Mochi Cookies and, yes, Mochi Ice Cream.

→ The Japan Centre, 35b Panton St, SW1Y 4EA.

**4 NEW! A medicating bookshop**

Pick a mood. Maybe it’s ‘tired, grump and a little bit horny’, maybe it’s ‘could punch someone, would rather hug a small dog’, maybe it’s ‘would like to be allowed to live life like normal but can’t so I may scream sometime soon’. You get the point. You can take this mood to new independent bookshop BookBar and use its Shelf Medicate Prescription and Consultation Service to find the perfect book to suit it. The space is also going to host book clubs and talks over the next few months.

→ 166 Blackstock Rd, N5 1HA.

**5-8 NEW RECORD SHOPS**

**Next Door**

A booze-coffee-music hybrid that’ll probably horribly purists.

→ 304 Uxbridge Rd, W12 7LJ.

**Rise Above**

Rise Above has long been a record label for doomy psychedelic music. Now it’s gone physical.

→ 252 Archway Rd, N6 5AX.

**Dreamhouse**

Locally roasted coffee, nice buns and music of all genres, both new represses and secondhand.

→ 477a High Rd Leyton, E10 6QA.

**Atlantis**

This place exists to sell Rough Trade owner Geoff Travis’s record collection.

→ 8 Clarence Rd, E5 8H.

**9 NEW! A church of Northern Soul**

If you’ve spent any time in Britain’s Second City (aka Birmingham) you might be familiar with the Night Owl, a retro-infused, Northern Soul spot in Digbeth, famous for its sprung wooden dance floor, personable staff and ‘soul and funk brunches’. It’s popular. So popular, in fact, that it’s about to open (‘early July’, apparently) a second one on the storied site of the Silver Bullet, opposite Finsbury Park tube.

→ The Night Owl, 4-5 Station Place, N4 2DH.

**10 NEW! A meat and beer collab**

Every now and then, when the vibe is right, a person needs to spend a night living like a medieval king. And while organising jousting tournaments and putting heretics in the stocks is now frowned upon, there is one simple way to get your fix of ye goode olde days. Crack open an ale, eat a hunk of cheese and chase it all with a lump of meat. The least depressing way to do this is to head to Butcher & Brew (which just opened its second branch on Upper Street) and stock up on a vast selection of fancy European beers, biodynamic wines, organic meat, cheese and charcuterie. Then, sire, ’tis time to gorge.

→ 267 Upper St, N1 2UQ.
Exhibition entry and a ride on Mail Rail are included with tickets to The Postal Museum.

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postalmuseum.org

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20 MAY 21 - 02 JAN 22

Farringdon, Russell Square, Kings Cross, Chancery Lane
HMS Curd

The Cheese Barge is heading for London. It’s the cheddar-charged idea of Mathew Carver, founder of Pick & Cheese (the one with the conveyor belt) and The Cheese Bar. Obviously, the menu is more than just hunks of British cheese (although I’m sure it’ll serve you that if you want). Prepare for goat’s curd with lamb scrumpets and pickled walnuts, and prunes stuffed with stilton wrapped in bacon.

> Sheldon Square, W2 6DL.

Food and drink out east

Hackney Bridge promises street food, booze, events, workspaces, markets and more. The eating and drinking area looks out on to the canal and accepts walk-ins. There’s a great selection of street-food traders, too: Jewish Deli, Da Fish Ting, STEAKhaus, Filigrillz, Hermanos Taco House. Oh, and half-price cocktails on Thursdays!

> Units 1-28, Echo Building, E15 2SJ.

A huge party palace

The Cause was one of last year’s fun-in-spite-of-everything success stories. Well, on June 25, the team is launching Ernie’s Yard, an open-air venue in Canning Town. Constructed from shipping containers, it’s equipped to deal with (technical term) shit weather, with clear roofing across the site.

> Bidder St, E16 4ST.

An extremely extra hotel

The Nomad hotel in New York is nice! So nice that its owners are opening one in London. It’ll boast two eateries: a proper restaurant, with local produce (including the ominous-sounding Seafood Tower), and Side Hustle, Nomad’s take on a ‘classic British pub’ (with Mexican sharing plates, obvs). The dining room is a bit spesh: take a camera.

> Nomad London, 28 Bow St, WC2E 7AH.

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19 NEW! Creative district

**Woolwich Works** is a £31m project from the Royal Borough of Greenwich, transforming five former industrial buildings into what they’re calling ‘a cultural destination’. Bars, a café and rehearsal halls, this place is going to be home to artistic outfits including the National Youth Jazz Orchestra and Punchdrunk.

> www.woolwich.works

20 NEW! Some wine shops

Wine country, eh? Sure, large swathes of France and Australia have a strong claim to that title. But you know where else does? Bloody Highgate. Somewhere between Lockdowns 2 and 3, the north London neighbourhood bagged two brilliant new wine shops.

Firstly, **Bottles N Jars** (82-92 Great North Road, N2 0NL) opened up in a classic car showroom in East Finchley. Secondly? **Bottle** (67 Highgate High Street, N6 5JX) offers exciting new beers and wines and was launched by a pub landlord, the owner of a window business and a fashion buyer. And yes, that does sound like the start of a joke. 

21 NEW! DRINKING TERRACES

**Howl at the Moon**
The prettiest beer garden in town. Good vibes incoming!

> 178 Hoxton St, N1 5JH.

**The Garden**
This giant outdoor space has streetfood, sport screenings, comedy and more.

> 24-27 Regis Rd, NW5 3EZ.

**German Gin Garden**
Fun and foliage in King’s Cross with cocktails, oysters and classic German grub.

> King’s Boulevard, N1C 4BU.

**Between Two Bridges**
The South Bank’s new bev kingdom has mini golf, tejo and lots of food.

> Queen’s Walk, SE1.

22 NEW! A really big theatre

The National Theatre was the last major playhouse to open in London, back in 1976. Now we’re getting a huge new one. The **Olympia Theatre**, opening in 2025, is part of a £1.3 billion development of the Kensington Olympia site. It’ll have a main auditorium seating more than 1,500 punters.

> Hammersmith Rd, W14 8UX.

23 NEW! Tiny parks

In some London neighbourhoods a whopping 70 percent of residents no longer own a motor vehicle. So loads of unused, unloved parking spaces are getting turned into tiny parks (or ‘parklets’) across the city.

There’s even a London Parklet Campaign, dedicated to getting a load more of the mini spaces up and running. According to the campaign, parklets reduce social alienation and provide community focal points.

> twitter.com/londonparklet

24 NEW! An Italian food cave

**Eataly** is big ol’ food hall by Liverpool Street and it is already very popular with Londoners. A 42,000-square-foot Italian gastronomic power plant, with a huge retail market, several restaurants, food stalls, a terrace and even a cookery school. Oh yeah, and the biggest wine cellar in London.

> 135 Bishopsgate, EC2M 3YD.

25 NEW! The Garden

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> Hammersmith Rd, W14 8UX.
THE WORLD’S BEST FOOD HALL
is back!
An oral history of Rowans Tenpin Bowl

Leonie Cooper talks to staff and patrons past and present to discover how a Finsbury Park snooker club became the stuff of London legend

DID YOU GROW up in north London in the 1990s? If you did then you probably have an ingrained memory of a scantily clad woman with a commanding presence reclining across a bowling lane. She was, of course, part of the billboard advertising Rowans Tenpin Bowl.

It was situated above revolutionary socialist bookshop Bookmarks, where my dad would take me when visiting from Manchester. I remember being enthralled by Rowans’s outlandish advertising years before I ever went inside, first as birthday-cake-scoffing kid, then as a tipsy teenager and more recently as a hardened karaoke enthusiast.

Finsbury Park has changed a lot since it became the proud owner of the bowling alley and arcade. There are a lot more shiny new-builds, for a start. But while London’s become glossier and more gentrified, Rowans has remained a closure-defying constant; the interior a kitsch time capsule of many of Londoners’ childhoods (including mine). Frequent by everyone from families to Arsenal fans to late-night vodka-slush-drinkers to serious bowlers in ‘Big Lebowski’-style shirts, it’s a true London institution. In fact, it’s got such cult status that when Boris Johnson announced the roadmap to normality back in January, the question on many Londoners’ lips was: what’s the first song you’re going to sing at Rowans’s karaoke?

Featuring Hollywood A-listers, real-life royalty and a Harley Davidson motorbike screwed to the wall, this is the true story of the greatest place in north London to still have a £1 entry fee.

Rowans Tenpin Bowl, 10 Stroud Green Rd, N4 2DF.
Bowling 365,
24/7

The roots of the bowling alley go back to 1988, but the space has a much longer history.

Terry Harrison (General Manager)

‘In the 1890s the building Rowans is in was actually a tramshed, then in the 1920s it was a cinema – you can still see part of the original ceiling upstairs. It was a dancehall in the ‘60s – The Beatles played here in April 1963! In the 1980s it was a bingo hall. But by the time I arrived it was a very busy snooker club. “Rowans” is a made-up name – the owners used to own betting shops called John Rowan Bookmakers, so that’s where it came from.’

Nicola Smith (Assistant to GM)

‘I started working on the bar in 1989 when I was 18, after my friend got a job here. I was behind the bar for a good three years and then I went on to reception at the front desk.’

Terry

‘From 1988 I was the external accountant, but accountancy was pretty boring, so I said to a girl who was leaving, “I wouldn’t mind working here full time.” An hour later, the owners called me. It was very busy from day one. There weren’t many other bowls in London at the time. ITV was here for the opening party. Everything was brand new and perfect; free food, free drink.’

Nicola

‘I was working in the cloakroom on the opening night. It was a bit manic but it was fun. That cloakroom is my office now.’

Terry

‘At the start it used to be open 365 days a year – on Christmas Day we would have a waiting list. We were also 24 hours – you could come bowling at 3am. We had a few video games but over the years we’ve added five karaoke rooms, table-tennis tables, 12 pool tables and a big arcade. And we had a health and fitness club open in the 1990s. We also brought in DJs to give it a clubby, late-night feel.’

The DJs arrive

If you’ve been to Rowans on a Friday night, you’ll know it’s a special place. We’ve got Big Daddy Johnson to thank.

Big Daddy Johnson (Rowans’s first ever DJ)

‘I started in 1999 as a security officer. When I came to the UK I was living in Hackney and I went to Finsbury Park to do some shopping. I saw an ad in the window saying they were looking for security. I’m a very big bloke, I’m 6’4”, and I got the job. I was previously a DJ in Austria and they wanted to try having a DJ at Rowans. I didn’t impose my music taste on people, I’d play what the crowd wanted. I’d play Nirvana, I’d play The Rolling Stones, I’d play The Beatles. I’d take requests too – I printed out request forms and put them on the tables.’
Emma Jackson (sociologist and Rowans regular) ‘I lived in Finsbury Park in the mid-to-late 1990s and used to go there as an alternative to clubs. We used to go with our friends in bands [Jackson was in Britpop band Kenickie] and there were a lot of indie kids there too because it was open late at night and that was the kind of life we were living.’

Terry ‘We’ve always had a late-night drinks licence and we were the first bowl in the country to have late-night DJs. I even did a few stints myself when the DJ called in sick. I had an hour’s lesson and played some 1980s music from a box of Now! CDs.’

Big Daddy ‘When the dancefloor arrived the atmosphere just changed: it was electric! People would come in just to dance and drink. Customers would come for the music and stay for the bowling.’

DJ Skid (Rowans’s current DJ) ‘I learnt how to DJ at Rowans. I was just expecting to go into a bowling alley, but when I got in it was totally different. I made friends just like that. When you’re in there all you think about is having a great time.’

Emma ‘There are people of all ages there, which is quite unusual for a social space. If you go on a Tuesday teatime you’ll see young kids with their families, disabled people with their carers. I’ve seen wedding parties at Rowans and someone knock over a wedding cake. I’ve also seen a lot of really good dance-offs.’

DJ Skid ‘One time I played “Rock the Boat” and everyone on the dancefloor came together to form a boat and paddled from left to right. It was unbelievable. I have watched couples propose to each other on the dancing floor. And there have also been times where the crowd have all refused to go home, asking for one more song, with so much passion and love in their faces.’

Nicola ‘Every Christmas we used to put a Santa suit on him.’

Celebrities and motorbikes

Whether it’s Rowans’s vibe or retro aesthetic that’s behind its cult status, we’ll never know. We do know that its crowd goes wuaaayyy beyond locals to the likes of J-Lo and Craig David.

Terry ‘When it comes to the look of the place, a lot of the retro 1950s decor is original and was shipped over from America. We bought the Harley Davidson on the stairs for £5,000 many years ago. A man came in once and said “That’s my Harley.” He started crying and said he was a young man and needed the money but was so happy it was here. It used to have a model of a man on it, but his arms fell off. Then his leg fell off.’
Emma ‘A man in his forties told me he remembered the Harley Davidson being there at a friend’s tenth birthday party. The feel of it is still very similar to how it was back then, which is part of the reason people have such love for it. It’s in the middle of an area that’s changed massively due to gentrification over the last ten years but Rowans provides this sense of stability. It’s a really authentic place, which is quite funny as it’s a pastiche of 1950s Americana. As Finsbury Park’s changed it has impacted on the Friday- and Saturday-night crowd. There were always young hip people at Rowans but maybe the proportion has shifted over the past ten years.’

Terry ‘Quite a few celebrities have been through the doors. Craig David came bowling on New Year’s Eve. Stellios from easyJet had a party here. Prince Charles came down to the site when they were getting the building ready in April 1987. “Killing Eve” were here filming. And J-Lo hired the whole upstairs for a bowling party once.’

Big Daddy ‘Loads of people came down and I DJed for them. AJ and Howie from Backstreet Boys and Wookie too, the guy who used to do garage music.’

The petition

Rowans has been at risk over the years. As we head out of the pandemic we should be treasuring these beloved spaces

Terry ‘The economic crunch hit us. From 2006 we went down for about six years. We even got rid of rubbish bins because we didn’t have so much rubbish. There was a huge petition in 2013; people thought they were knocking down Rowans after a piece in a local paper. There was a panic, but that article did us good; as soon as people thought we were closing down they started to come back.’

Emma ‘I don’t think Rowans is something we can take for granted. All over London these big venues are ripe for being turned into luxury flats because they have such a big imprint. When you see all the flats going up in Finsbury Park, something like Rowans is quite vulnerable because it’s so massive and the location is so good.’

Terry ‘When the pandemic hit we went from having record numbers of people queuing up the road, to total shutdown overnight. However, we saw the lockdown as an opportunity to totally refurbish the bowl. We now have a food menu! And naturally everyone at Rowans is excited to welcome back old friends. It’s time we all had some entertainment in our lives again.’
LONDON FOR LESS

Food, drink, screenings and pop-ups. Behold our exclusive offers and discounts

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**Ann’s Smart School of Cooking**

**What is it?** A dim sum masterclass at a cookery school set up by an ex-‘MasterChef’ contestant.

**Why go?** In this two-hour class you’ll master four classic dim sum dishes, including a couple of gyoza, salt-and-chilli squid, and beef tataki. Lovely stuff.

**Wait, how much?** Just £30, which is a remarkable 69 percent off. Cool, huh?

Ann’s Smart School of Cooking, Port East Warehouse, E14 4AF.
www.timeout.com/dimsum2021

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**3AKE**

**What is it?** Bottomless Japanese sushi and maki – plus bottomless prosecco or sake – at this funky new Brick Lane restaurant.

**Why go?** Just wait until you see the menu. It reads deliciously but it’s really extensive, too. And you get the whole damn thing to choose from.

**Wait, how much?** £25, and yes, you did read that right.

3ake Restaurant, Brick Lane, E1 6SA.
www.timeout.com/3ake

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**Psycle at Home**

**What is it?** Thirty days of unlimited free access to more than a hundred on-demand fitness classes.

**Why go?** You saw that it’s free, right? Plus these guys are really good at what they do, whether it’s spin, barre, strength or yoga. Basically, whatever your body and brain needs right now.

**Wait, how much?** Yeah, still free! But you’ll also get a tenner off for the next six months.

Psycle at Home, www.timeout.com/psycle-at-home

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**BYOB pottery experience**

**What is it?** Yep, you read that right. It’s a pottery class where you can bring along your own booze.

**Wait, how much?** Just £25, which is 57 percent off. It’s another tenner to fire and glaze your creation but still, pretty good.

BYOB pottery experience, www.timeout.com/byob-pottery

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**The Baglioni Hotel**

**What is it?** An afternoon tea with an Italian accent at a five-star hotel in Kensington.

**Why go?** Because you deserve a bit of a treat, right? Course you do. And this high-end experience at this luxe hotel is absolutely one of those.

**Wait, how much?** Just £29, which is 57 percent off. It’s another tenner to fire and glaze your creation but still, pretty good.

The Baglioni Hotel, 60 Hyde Park Gate, SW7 5BB.
www.timeout.com/baglioni-hotel

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**Theatre, music, events: get the best deals in town. Search ‘Time Out offers’**

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TIMEOUT.COM/OFFERS
Windrush Day lands on June 22, but it’s starting early with a festival of Caribbean culture in Crystal Palace Park. Visit its Vintage Village for a chance to look even half as good as this guy. **Turn to p35 for more.**
**Things To Do**

### Outdoor art

1. **‘The Woman Who Fell in Love with an Island’**
   The curious little islands of Walthamstow Wetlands look like something you might see in a children’s story, which is why its unexpected exhibition about Finnish artist and Moomins creator Tove Jansson somehow makes sense. Drawing parallels between the nature of the Wetlands and the island of Klovharun in the Gulf of Finland (which Jansson visited every summer for almost 30 years) the show will be a mix of her drawings, writings and photographs that also spills into an outdoor art trail. But this won’t be E17’s version of Moominland. Those confident Wetland geese will continue to strut through the reserve, unbothered by the crowds.

2. **Sculpture in the City**
   Every year, Sculpture in the City gives us one good reason to visit the capitalist jungle that is the Square Mile by filling it with artistic oddities. One of the showstoppers for 2021 is Ruth Ewan’s ‘Silent Agitator’, a giant clock originally commissioned for New York’s High Line park. Its design is based on an illustration for New York’s High Line park. Its design is based on an illustration by early twentieth-century writer and labour activist Ralph Chaplin. Like the illustration, Ewan’s sculpture carries the slogan ‘Time to organize!’ It will sit among the big banks and business solutions firms, contrasting with the horrors to organize! It will sit among the big banks and business solutions firms, contrasting with the horrors that go on inside.

3. **London Design Biennale**
   Es Devlin has created the centrepiece of the biennale by planting a temporary forest of 400 trees in Somerset House’s courtyard. But there’s loads more good stuff to explore indoors, from Marco Perry’s thumping sound installation to a giant, soothing metronome that spurs wafts of perfume from Servaire & Co and Alter-Projects. Go and check it out.
   - Somerset House. Until Jun 27. £22.50.

### Support your local drag queens

1. **Mimi’s**
   The drag artists formerly known as Mariah & Friendz are evolving. Our favourite queer drag-circus-cabaret night will emerge from the ashes of lockdown under the new title of ‘Mimi’s’ (one of Mariah Carey’s many nicknames). Why? Because true divas do not have time for ampersands. The nightclub, fronted by ‘RuPaul’s Drag Race UK’ star Crystal, will be returning to Bethnal Green Working Men’s Club with aerial stunts from Joseph Keeley, show-stealing performances from Frieda Slaves and Mr Gay UK finalist Chiyo and ‘flaming hot burlesque’ from Lady Noelia (for real, though: she dances with flames). It’s like a drag Cirque du Soleil squished into a dank east London pub, and you’ll love every single moment of it.
   - Bethnal Green Working Men’s Club. Jun 17-20. £25 per ticket, sold in tables of 2, 4 or 6 people.

2. **The Khandi Shop, Part Deux**
   Queen Mahatma Khandi is putting on her first ever show and the line-up has more variety to it than a bag of Woolworths pick ‘n’ mix. Let her take you to the Khandi Shop, where you’ll be served up lip-syncs from Dosa Cat and burlesque from Cleopantha. The first show sold out so quickly they had to make it a double dose (hence the ‘Part Deux’ of the title). Khandi-delivered sugar high hits harder than a bag of strawberry pencils.

### Markets and more

1. **Royal Flush: An Anti-Queen’s Birthday Bash**
   If you spent the last royal wedding on Twitter complaining that monarchy-haters should just ‘let people enjoy things’, look away now. The dragettes of Dalston Superstore are throwing a ‘queer coup d’état’ in dishonour of Queen Elizabeth II’s birthday. Instead of celebrating Lizzie, the crowd will curtsey to East End drag queens like Just May and Ore-Ho. These queens will not be swayed by the promise of a four-day bank hol.

2. **The Silk Road Bazaar**
   Did you get bang into calligraphy during the last lockdown? Or look around your home and think: You know what this place needs? Some Ottoman-inspired silks. Find what you’re after at this King’s Cross

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**The Silk Road Bazaar**

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bazaar, which will run alongside an outdoor photography exhibition ‘The Silk Road: A Living History’ in Granary Square. The exhibit charts photographer Christopher Wilton-Stee’s 40,000km journey along the legendary trade route from China and India to the West (pre-pandemic, obviously). Let’s be real, the bazaar won’t feel anything like that kind of epic journey, but you might get some quality saffron and a baklava for the tube ride home.


Jungle in Town plant market
Have the leaves of your Swiss cheese plant started to obscure your face during Zoom calls like you’re doing a DIY burlesque performance? You might just be the kind of houseplant-obsessed Londoner this potted plant market in Peckham is aimed at. Jungle in Town is a family business run by three siblings, who will be selling yucca, monstera and ficus over three days, priced anywhere from £2 to £30. It’s free, but register for a slot beforehand so you don’t turn up to slim pickings and end up spending more than you intended on a tiny cactus.


www.facebook.com/jungle.in.town

Photo shows
Mohamed Bourouissa
The centrepiece of this show is what Bourouissa calls a ‘contemporary American cowboy movie’, a film about an inner-city urban stables in Philadelphia. No stetsons here, just brilliantly observed socio-political art in one of London’s best new galleries.


‘Unearthed: Photography’s Roots’
This fascinating show is Dulwich Picture Gallery’s first ever devoted to photography. It explores the role that botanical photography has played in the medium’s development, from early pioneers like Fox Talbot through to masters like Kazumasa Ogawa. Among the most intriguing images are those taken by Charles Jones, an English gardener whose striking photographs of plants and vegetables were discovered by chance in a trunk at Bermondsey Antiques Market after his death. Who would have thought a pile of cauliflowers could look so chic?


JR: ‘Chronicles’
The mega-successful Parisian photographer takes a break from his apartment-block-sized installations for his largest-ever solo show, filling the Saatchi Gallery with a whole career’s worth of images that borrow as much from the masters of the genre as it does from street art. Photography doesn’t get much more blockbuster-y than this.


James Barnor: ‘Accra/London’
Across two decades and six continents, this Ghanaian-British photographer has been a ceaseless chronicler of the world around him, especially the African diaspora. This lovingly assembled, in-depth show takes in Barnor’s studio portraiture, lifestyle photography and hard-hitting photojournalism.


DJ sets on the South Bank
Azeeema at Southbank Centre
Azeeema is an independent print magazine that’s definitely going places: in its pages, it investigates the experiences of women and non-binary people from the Middle East, North Africa, South Asia, diasporas and beyond. Now the Azeeema team has curated a line-up of DJs for an ace riverside set at the Southbank Centre. If its extremely original editorial is anything to go by, you won’t want to miss this.


Guilty Pleasures at Between the Bridges
Do you want to belt out S Club 7’s ‘Reach’ in a beer garden? Never fear, Guilty Pleasures DJ Sean Rowley is here to help you to reclaim ‘slightly shameful’ pop songs both old and new. You can sow those wild oats to Hall & Oates if you damn well please.

Between the Bridges, Queen’s Walk. Jun 11. £5 per person (a minimum of 6 people on Fri and Sat nights).

‘Harm’
Nothing says ‘theatre’ like a stage set solely consisting of a single, giant stuffed bunny, never at any point directly alluded to by the actor in the play. I mean that with all sincerity: Phoebe Eclair-Powell’s ‘Harm’ is the first show I’ve seen after lockdown three, and its behemothic rabbit is a reminder of the levels of abstraction that theatre can get away with that other mediums can’t.

In essence, ‘Harm’ is a monologue about a malcontent millennial (relatable) who turns stalker (less relatable). Kelly Gough plays a bored unnamed 39-year-old estate agent who comes into the orbit of Alice, a younger Instagram influencer who’s looking to buy a house. A semi-friendship gives way to Gough’s character becoming a big deal on an anonymous online gossip site by posting embarrassing details of Alice’s life. She turns into Alice’s mirror, an influencer of malice.

Gough has the air of a ‘70s rock star, bounding around the rabbit as she shares her story. It’s a fantastic articulation of the ennui of being an underachieving millennial Londoner. Eclair-Powell’s script is sharp, but my biggest problem with ‘Harm’ is that its protagonist’s Jagger-ish pizzazz only goes so far in dressing up the fact she becomes a stalker. It’s all worn a bit lightly, and easily redeemed. But how great to be having these debates again, and credit to all involved in ‘Harm’ for being straight out of the traps with such a gutsy show. Welcome back, the Bush, and bagsy the big rabbit when you’re done.

Andrzej Lukowski
Things to Do

Theatre to see asap

***‘J’Ouvert’***
Yasmin Joseph’s ambitious debut follows two young women at the Notting Hill Carnival, set over a single afternoon. Our reviewer gave it four stars when it was staged at Theatre 503 in 2019, saying it ‘makes Notting Hill Carnival feel real.’ While we wait for news on whether the August Bank Holiday festival will go ahead, ‘J’Ouvert’ is a welcome reminder of how transformative Carnival can be. ➔ Harold Pinter Theatre. Until Jul 3. £5-£49.50.

***‘After Life’***
A stage adaptation of Hirokazu Kore-eda’s 1998 film, ‘After Life’ is a surreal drama about a mundane town in which recently deceased souls arrive and must negotiate a bureaucratic system in order to choose their happiest memory and remain in it for all eternity. It’s sold out but fresh tickets go on sale every Friday of the run, so get clicking this week. ➔ National Theatre, Dorfman. Until Jul 24. £54.

***‘Doctor Who: Time Fracture’***
This immersive adventure starts in London at the heart of the Blitz, when a weapon of unknown origin creates a rift in space-time – and it would appear that it’s your job to step in and investigate. Cue a mild peril-filled journey to alien worlds and distant time zones with all your favourite baddies, plus John Barrowman reprising his role as Captain Jack Harkness. ➔ Unit 1Q, W1K. Until Apr 17 2022. £49.95-£77.

***‘Terra Nexus’***
This massive show finds two artists coming together to create a maze of immersive micro-installations on the South Bank, all about ecology. It’s interactive art with a message, so you can lose yourself and better yourself at the same time, and we could all do with being a bit better. ➔ Proposition Studios. Until Jun 30. £15.

***‘Ryoji Ikeda’***
Japanese artist Ryoji Ikeda’s biggest ever European show sends viewers teetering through room after room of mind-frying, brain-altering light and sound installations. There’s a tunnel of strobe lighting, giant speaker sculptures and an installation that’s meant to mimic the feeling of entering a black hole. It’s all about data and the cosmos and stuff but, more than anything, it’s beautiful and utterly overwhelming. ➔ Ryoji Ikeda. 180 The Strand. Until Aug 1. £15.

***‘Van Gogh Alive’***
Just when you think there couldn’t be any more meat left on van Gogh’s weary post-Impressionist bones, someone launches a ‘multi-sensory’ exhibition of the Dutch painter’s work that’s touring through five different cities. Now London’s time has arrived. ‘Van Gogh Alive’ is live at a purpose-built venue at Kensington Gardens, where you’ll find screen projections of ‘Starry Night’ and a sunflower room that will make you look like you’re in an over-saturated music video. ➔ Kensington Gardens. Until Sep 26. £24.

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Film fests

Sheffield DocFest
Normally you’d need to head to Sheffield to catch films at its prestigious annual DocFest. Excitingly, this year the festival is a hybrid affair, which means you can see its buzzy new non-fiction titles from the comfort of your own home. And Sheffield cinemas, of course. Time Out’s Film Editor has promised that there will be some ‘corkers’ to choose from, such as the festival’s closing film ‘The Story of Looking’ (June 13), a deeply personal voyage through visual culture from professional cinephile Mark Cousins, who deftly weaves his own experience of an eyesight-threatening condition through a kaleidoscope of cinematic imagery.
→ Until Jun 12. Stream films from £5. selects.sheffdocfest.com

Return to the City
A lot of films use the idea of the ‘city’ as more of a ‘buzzy backdrop’ than ‘lived-in metropolis’ – a character rather than a storyline in its own right. But dig past ‘When Harry Met Sally’, ‘Amélie’, ’‘Notting Hill’ et al. – great as they are – and you’ll find a few urban-set films that really nail the uniqueness of our cities. Find some of the very best at the Barbican’s Return to the City season, like Egyptian director Youssef Chahine’s intense social drama ‘Cairo Station’ or Mauritanian filmmaker Sidney Sokhona’s experiment in docufiction, ‘Nationalité immigré’.
→ Barbican, Jun 8-27. From £12. Find the full programme at www.barbican.org.uk

Windrush Day

Radiate Windrush Festival
On Monday June 22, the UK will mark Windrush Day, the date the Empire Windrush arrived at Tilbury Docks in 1948, bringing with it more than 1,000 passengers, mainly from Caribbean countries, who would transform British culture for

the better. The day is a chance to pay tribute to the legacy of the Windrush generation. Radiate Windrush Festival will be starting things off early with a socially-distanced party in Crystal Palace Park. It’s now in its third year, but the organisers have gone all out for 2021 with live performances, art murals, Caribbean and Creole food stalls, a vintage village, a natural hair expo, an Afro-Classics Car Show and a full on Sound System Village. With so many major music festivals delayed, it’ll be the first taste of a proper sound system we’ve had all year.
→ Crystal Palace Park. Jun 19-20. £10 for a one-day ticket, £15 for both days.

Night sweats

Boom Lates
The image of a group of people furiously pedalling exercise bikes under the cobalt glow of studio lights while a DJ blares house feels like a carefully curated version of millennial hell. But heavy exercise is always hell, so it’s a good fit. For Boom Lates, DJ Charlotte Daveney (who released Snoop Dogg’s ‘Flip It’) will be bringing a bass-heavy mix for an 8pm cycle session designed to create a club-night-on-a-bike experience. It will never match an actual club, but you will be dazed, sweaty and clutching an empty bottle of water by the end.

Chase the Sun

Wimbledon
Along with watching ‘Tiger King’, baking sourdough and getting bang into gardening, completing Couch to 5k was the ultimate lockdown cliché. If you’re looking for a new running challenge, but can’t see yourself stretching to 26 miles for the London Marathon, start with this leafy twilight run through Wimbledon, which will have more than 400 participants. There’s 5k and 10k routes, either way, you get to eat homemade flapjacks at the end.

Electric City: God’s Own Junkyard at Leadenhall Market
God’s Own Junkyard’s razzle-dazzle grotto of neon designs in Walthamstow is one of those rare London things: a proper family business. Since the sad passing of Linda Bracey’s husband, neon artist Chris Bracey, in 2014, she’s kept it glowing, along with their two sons, Matthew and Marcus. Linda tells us how a new film-themed exhibit of their neon’s will show God’s Own in a new light.

What can visitors expect from the exhibit at Leadenhall?
“We’ve dressed up two of the empty shops. One we’ve done with all the original signs from the actual sets of Stanley Kubrick’s “Eyes Wide Shut”. The other shop is on “Judge Dredd” (with Sylvester Stallone), which we supplied over 200 signs to. It’s a crazy-looking shop now.”

Is there a particular piece that stands out for you?
““The Rainbow Tuxedo Fancy Dress” [sign from ‘Eyes Wide Shut’], because it connects back to Chris, and the fact that he loved Stanley Kubrick. Chris went along to the studio with our eldest son, Marcus, and actually met Stanley Kubrick and sat on the floor and had an Indian takeaway with him and discussed the lighting that Stanley wanted to use. He was very specific about his lighting.”

What do you love about neon?
“If you look closely, you can actually see the gas inside the tube, igniting like it’s running through a vein, like it’s alive. All these years later, I’m still fascinated by it.”
Have you become addicted to making plans? Look ahead, way ahead, at the must-see London events in 2021 (and 2022)

Music fests

South Facing Festival
The first ever festival held in Crystal Palace was a (probably extremely wavy) celebration of the works of Handel wayyyy back in 1857. Now it’s putting its stage back to work for a super varied summer concert series with The Streets and Dizzee Rascal.

Gala
This Peckham weekender has a big focus on street food alongside the DJ-driven line-up – beats and eats, as it were. Gilles Peterson, Jayda G, Shy One and Horse Meat Disco will deliver the grooves.

Junction 2: Inner City
Calling all techno heads: Junction 2 has expanded from a one-dayer in 2018 to a full-weekend multi-venue session this year. Its Tobacco Dock day parties have sold out but you can still get sweet, sweet ticks to the Fabric bashes led by Amelie Lens and Nina Kraviz.

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RHS Members’ Days 6 & 7 July

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NEW O’CLOCK

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Massive exhibitions

**‘Beano: The Art of Breaking Rules’**
Did you have a childhood ambition to get your photo featured in the old ‘superfan’ section of the Beano? You might want to sit down. Somerset House is devoting a whole exhibition to the comic featuring your old friends Dennis, Gnasher, Walter the Softy and Minnie the Minx. Comic strip archives will sit alongside contributions from some big-name contemporary artists, such as YBA Sarah Lucas, to examine the influence that British comics have had on UK fine art. Tickets are due to go on sale this month.


**Summer Exhibition 2021**
The Royal Academy’s David Hockney show is sold out, but you can book to see its famous group exhibition. This thing has been going on for 253 years. Even 2020 couldn’t stop it. For the second time, the Summer Exhibition will confusingly take place in autumn, and will be coordinated by artist Yinka Shonibare RA to the theme of ‘Reclaiming Magic’.

→ The Royal Academy of Arts, Sep 22-Jan 2 2022. £20.

Landmark theatre

**‘Under Milk Wood’**
Lockdown legend Michael Sheen heads up a new stage version of Dylan Thomas’s immortal radio drama about the eccentric inhabitants of the fictional Welsh village of Llareggub. There are only 500 socially-distanced seats. It’s currently sold out, but check for rush tickets on Fridays.


**Comedy nights**

**Underbelly Festival**
A former South Bank regular, Underbelly’s upside-down cow tent is moving to a brand new site at Cavendish Square, just off Oxford Street, this summer. There’s an enormous amount planned – comedy with Andrew Maxwell and Zoe Lyons, plus live podcast recordings from ‘Films to be Buried With’ and ‘Drunk Women Solving Crime’. Even cabaret has its own category (look out for The Cocoa Butter Club Presents: The Queer Revue). We’ll never take this big cow for granted again.

→ Cavendish Square, Jul 1-Sep 26. Prices vary. www.underbellyfestival.com

**Alan Partridge Live: ‘Stratagem’**
Back of the net! Buoyed by the success of ‘This Time with Alan Partridge’ – not to mention the hopeful imminent end to the pandemic – Steve Coogan is bringing Norfolk’s most iconic light entertainment host out on the road in 2022 with a new show, ‘Stratagem’. Unlike previous Coogan tours, which have mixed a bit of Partridge with his other, less-good characters, this is a full-on Partridge-only affair. Watch as he dons a head mic and attempts to heal the wounds of our divided nation via audience interaction – Alan is reinventing himself as a post-Brexit life coach.

→ The 02, May 31-Jun 1 2022. From £35.

**Trevor Noah: ‘Loud & Clear’**
We’ve all heard of ‘The Daily Show’, that late-night satirical news programme that supplies viewers with infuriating clips and witty commentary on the state of American politics until they succumb to a horrid rage-filled sleep. Trevor Noah had big shoes to fill when he took over from long-serving show presenter Jon Stewart in 2015, but the comedian has made it his own. And now, after a year-long wait thanks to a pandemic-related rescheduling, he’s coming out from behind ‘The Daily Show’ desk and travelling London-way to show off his comedy chops with a stand-up show at The 02.

→ The 02, Sep 10-11. From £31.
17 cool restaurant openings

Incredibly, there are new restaurants across London, proving that our city’s food and drink refuses to be beaten by some pandemic. Get booking pronto!

The pizza palace
‘If the only rule is making the most delicious thing you can think of, then who says what should or shouldn’t be on a pizza?’ That’s the ethos at Mike’s, a new venture from the team behind The Camberwell Arms and Peckham’s much-loved rooftop bar (also named after a man with a one-syllable name) Frank’s. Serving up pizza by the slice, you won’t find your bog-standard pepperoni here – expect flavours like smoked pancetta, artichoke, smoked provola, burrata and salted chilli as well as pineapple, mozzarella, scotch bonnet onions and mortadella. They even do brunch pizza: eggs, tropea onion and pecorino with ‘nduja mascarpone, and eggs, prosciutto, mozzarella and tomato with jalapeños. Eggs benedict, who?

→ Unit 4.1 Copeland Park, 133 Copeland Rd, SE15 3SN.

The OTT Italian
Big Mamma, the swashbuckling group behind Gloria and Circolo Popolare, have been busy under lockdown. They launched an extremely good delivery service called Napoli Gang and everyone applauded. But in the background, secretly, they were beavering away at something much bigger: an enormous new restaurant. Ave Mario in Covent Garden is a 295-seat behemoth, spread over 7,000 square feet. You won’t get any of the Gloria or Circle Popolare classics here, but don’t panic. Instead, expect new showstoppers like carbonara ravioli filled with pecorino cream, egg yolk and crispy guanciale flakes; a gigantic cotoletta milanese made with high-welfare rose veal; and a two-foot-tall stracciatella ice-cream cake marbled with chocolate spread. Good Lord.

→ 15 Henrietta St, WC2E 8QG. Opens Jun 25.

The waste-free wonder
Like a catering Chumbawamba, the folks behind Native get knocked down and, well, they get up again. In the last few years, they’ve moved from Covent Garden to Southwark to… Essex (they had a brief sojourn on Osea Island last summer). Now, they’re back in the capital, this time at swanky Mayfair boutique Browns. Native might be in a new location, but you can still expect the same commitment to foraged ingredients or things that would usually go to waste, including sea herbs and retired dairy cow short rib. Oh, and for dessert? Salted caramel, schmaramel – they’re serving up ‘marrowmel’, a white-chocolate-and-bone-marrow caramel.

→ Browns, 39 Brook St, W1K 4JE.
The art-deco Hungarian

London isn’t exactly overrun with Hungarian restaurants, but here to change that is Turul Project, a restaurant, wine bar and deli that’s setting up shop in a 1930s art deco space which was previously attached to Turnpike Lane tube station. Founder István Ruska wants to ‘showcase Hungarian cuisine within a modern fine-dining setting’ and on the menu you’ll find hare with bread dumpling ‘vadas’ style, monkfish ‘paprikas’ with pasta, curd cheese and sour cream, and ‘ludláb’ torte with brandied cherries and cherry sorbet. Don’t expect the usual suspects on the wine list, either – they promise an ‘unrivalled’ selection of Hungarian vino, much of which is new to the UK. Step aside, savvy b.

1 Turnpike Parade, Green Lanes, N15 3LA.

Wine bar open now, restaurant opens Jun 9.

The floating fromagerie

A cheese restaurant on a boat might sound ridiculous but, after the last 18 months, maybe eating a wheel of brie on the briny is exactly what we need. From the crew behind The Cheese Bar, the double-decker Cheese Barge will be permanently moored on the Grand Union Canal in Paddington. On the food front, you’ll find... cheese, obviously – cheese boards, but also cheese-heavy dishes like fried curried cheese curds, goats’ curd with lamb scrumpets and a sharing dish of aligot (French for cheesy mash, basically) with fennel and red wine sausages and braised red cabbage. Trousers with an elasticated waistband are advised.

Sheldon Square, Paddington Central, W2 6EZ.

Two offshoots of the ever-brilliant Bao

There are not one but two new branches from Bao, the restaurant that single-handedly got the capital hooked on buns when it first launched. First up is Cafe Bao, which threw open its doors in November last year... and then swiftly shut them. It officially opened in May and is now serving up Bao classics and some excellent new dishes – everyone’s favourite pork bao, a burger bao (a beef patty, cheese and burger sauce), Taiwanese fried chicken kiev and baked ham hock congee pie. The other new spot is Bao Noodle Shop. Yeah, plot twist, they’re pivoting to noodles, but
NEW FRIED CHICKEN JOINTS

Jollibee
A very well-liked crispy fried-chicken chain, founded in the Philippines in 1978, with an unsettling vibe of Japan’s izakayas bars, as a place to meet for after-work drinks (remember those?) and food. The menu is heavy on yakitori (grilled skewers), using every part of the chicken – we’re talking skin, liver, heart, knee bone. For the squeamish, there’s also thigh, breast and wings, plus a selection of small plates and bigger dishes. We’ll have a pint and a couple of knee bones, thanks.

Butchies
East London fixture Butchies is heading west to Earl’s Court. Born out of a pop-up and known for its tasty, responsibly sourced buttermilk fried chicken, this will be its fifth restaurant.

Thunderbird
A new branch of this chain famous for its award-winning Chipuffalo Wings, slathered in chipotle-buffalo sauce and served with that all-important blue cheese dip.

The one from NYC
At a time when the idea of crossing the Atlantic to get to the USA feels like the stuff of your wildest fantasies, it’s excellent news that New York restaurant Sunday in Brooklyn is coming to London. Opening in Notting Hill, this NYC favourite known for its ace brunches. Its popular and heavily-Instagrammed malted pancakes with hazelnut praline and brown butter will be on the menu, as well as the Don Reuben omelette with mole sauce, goats’ cheese and roasted mushrooms, and ‘Biscuits and Gravy’ with drop cheddar biscuits (that’s American-style biscuits, not a chocolate digestive, obviously), sausage gravy and poached eggs. It’s not just brunch, either – other signature dishes crossing the Pond include a whole smoked artichoke and grilled swordfish with butter-bean pistou.

The Japanese pub
Forget nose to tail, Humble Chicken specialises in ‘comb to tail’ – the comb is that flappy red thing (the technical term) on the top of a chicken’s head, if you’re wondering. So expect to see all parts of the bird on the menu at this new Soho spot, which is inspired by the informal taste of Japan’s izakayas bars, as a place to meet for after-work drinks (remember those?) and food. The menu is heavy on yakitori (grilled skewers), using every part of the chicken – we’re talking skin, liver, heart, knee bone. For the squeamish, there’s also thigh, breast and wings, plus a selection of small plates and bigger dishes. We’ll have a pint and a couple of knee bones, thanks.

The concept hand-roll heroes
Good news for disorganised Londoners: most of the seats at new Brixton restaurant Temaki will be walk-ins, with only a few spots you can reserve. ‘Temaki’ means ‘hand roll’ in Japanese and this place claims to be London’s first ‘hand roll’ bar, so it’s kind of a big deal. Unsurprisingly, temaki sushi is the focus here – expect traditional combinations such as unagi eel or tuna with fresh wasabi and soy, as well as regularly rotating seasonal specials. There will be a few small plates, too – including toro sashimi with smoked salt and buckwheat and salmon-skin crisps with chilli and salt. And to drink? Sip on wine, sake, Japanese beer and cocktails designed to pair with the food. Kampa!

The grill-happy chappy
Like many of us, chef Jake Finn had big plans for 2020 – he was going to open his first restaurant, having trained at La Petite Maison, Coya and The Ritz. Instead, he pivoted to a home-delivery service to save Londoners from their terrible
By Isabelle Aron

Who is hyped to over-order and fill up on bread.

cooking during lockdown. Now he’s finally swung open the doors to his own place: Cinder in Belsize Park. As the name suggests, this place is all about cooking with fire: chargrilled sweet peppers, seared tuna and lamb-leg skewers (no, not all on the same plate). With a mix of small plates and sharing dishes, this is the kind of place to go with a group – round up five pals and order at least one of everything.

66 Belsize Lane, NW3 5BJ.

The new old friends

The always-excellent sarnie spot Bodega Rita’s in King’s Cross sadly shut up shop last year, but the good news is that Rita is rising like a phoenix from the ashes and coming back with two new eateries. First up is a new Bodega Rita’s in Clerkenwell, which will be bigger and have an extended menu, although the details are very much under wraps for now. They’re also launching a new Soho restaurant called Rita’s, which will be serving up dishes such as hot bean devilled eggs, grilled sugar-pit pork neck and a bistro-style ‘steak dinner for two’ with smoked-anchovy caesar and fried potatoes. You can also expect natural and low-intervention wines as well as punchy Margaritas (that’s what Rita’s is short for, FYI).

Bodega Rita’s, 91 Cowcross St, EC1M 6BH (opening June). Rita’s, 49 Lexington St, W1F 9AP (opening early July).

The Syrian sensation

Having built up an empire of food joints in Damascus, Syrian chef Imad Alarnab was forced to flee his wartorn home. He headed for the UK and on the way he cooked for fellow refugees in makeshift kitchens. Eventually, he got to the UK and started running pop-ups, helping raise money for a children’s hospital in Aleppo. Fast forward to 2021 and he’s just opened his first bricks-and-mortar spot in London, Imad’s Syrian Kitchen. The menu pays homage to his roots, with falafel, houmous and grilled chicken and lamb. Here’s hoping it’s the start of his London empire.

Kingly Court, Kingly St, W1B 5PW.

Humble Chicken

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184 Camden High St, NW1 8QR.

AQUA NUEVA SAYS:

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5th floor 240 Regent St (entrance 30 Argyll St), W1B 3BR.

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55-61 Tabernacle St, EC2A 4AA.
The niche UK beaches you shouldn’t tell your pals about

Huw Oliver on six under-the-radar destinations to help you swerve the crowds this summer

HERE’S A FEELING that totally sucks. You and your closest are off to the beach, excitement palpable en route. You get there, you unload your bags, you turn the corner and... there are other humans as far as the eye can see.

First things first: those people are the worst. Second: it really doesn’t have to be that way. Though most of us may be holidaying in the UK this summer, you should know that it’s home to hundreds and hundreds of idyllic lesser-known beaches, from secluded coves to vast stretches of coastline with no windbreakers or sandcastles in sight.

Ready for a blast of sea air after being cooped up indoors for months? Here are five (relatively) under-the-radar UK beaches you could consider hitting up over the coming months.

**Holkham Beach, Norfolk**
Easily one of the best-looking beaches in the UK, Holkham would be flooded with visitors if it were just that little bit closer to London. The beach – which makes you feel like you’re a million miles from civilisation – has deservedly starred in many a film and pop video, including All Saints’ ‘Pure Shores’. Trek through the nearby pinewoods and saltmarshes to see orchids, sea lavender and rare birds.

**Best for** Channelling your inner Gwyneth Paltrow and re-enacting the beach scene from ‘Shakespeare in Love’.

**Get there** The closest train station is Sheringham, a 45-minute drive away.

**Formby Beach, Merseyside**
One of the National Trust’s quickest-changing shorelines, the glorious, family-friendly Formby beach is hugged by a network of dunes which move at an alarming rate of four metres a year. The woodlands which shadow the beach are managed to preserve the red squirrel’s habitat. Look out to the ocean for stunning views across the Irish Sea.

**Best for** Spotting red squirrels on a wild walk from beach to woodland.

**GET THERE** Closest station is Formby.

**Pentle Bay, Tresco, Isles of Scilly**
This next beach will take some determination to reach, but it’s so worth it. Based on the Isles of Scilly – an unspoilt archipelago off the coast of Cornwall – Pentle Bay is a secluded stretch of bright white...
sand lapped by glassy-blue waters. It’s generally pretty quiet – maybe it’s the chilly water that does the trick.

**Best for** Frolicking on a subtropical beach with barely another soul to be seen.

**Get there** It’s a three-hour flight from Newquay to the Isles of Scilly, then roughly 20 minutes by boat from St Mary’s to Tresco, then a 25-minute walk to Pentle Bay. (Trust us, you won’t regret it.)

Luskentyre Beach, Isle of Harris, Scotland

Go out of season to Luskentyre and you might be lucky enough to have miles of beach all to yourself. Just a short drive north of Scarista, this is one of Harris’s most idyllic beauty spots and visitors come here to unwind on deserted shores between the blue sky and turquoise water.

**Best for** Forgetting city stresses on a huge stretch of perfect white sand.

**Get there** One hour and a half minutes on the bus from Stornoway.

Compton Bay, Isle of Wight

Beach bods will be content hanging out on the sandy shelves or surfing the waves of Compton Bay, but stretch your legs across the glorious grassy banks and you could catch a glimpse of the dinosaurs. When the tide goes out, head to the east of Compton Bay car park at Hanover Point and look for the large three-toed footcasts of an iguanodon at the base of the cliffs. ■ Huw Oliver

**Best for** Magical walks hunting for dinosaur footprints (or footcasts, more accurately) on the shore.

**Get there** A one-hour bus ride from Newport.

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**Spinks’ Nest**

*Norfolk’s gothic fairytale cottage*

**The North Norfolk** coast is undeniably lovely, what with the sweeping beaches, wild salt marshes, huge skies and crab sandwiches. It’s also bougie as hell: get within two miles of the coast and you can practically smell the fresh Farrow & Ball. So, unsurprisingly, it isn’t easy to find somewhere nice to stay up here without splashing silly amounts of cash. Spinks’ Nest is the answer to this particular first-world problem. No lie: it’s possibly the best UK holiday cottage I’ve ever stayed in, and it’s affordable too (from £175 per night).

A tiny old flint cottage extended and decked out over the last few years by a couple of your fellow Down-from-Londons, Spinks’ Nest is down a single-track road in the equally tiny and ancient village of Hunworth, about 20 minutes from the coast. Step inside and you’ll pick up immediately on the cottagecore-meets-gothic-chic vibe.


This place is as deluxe as any Insta-friendly bolthole you like, with its underfloor heating, espresso machine and wood-burning stove. But it’s also stylish and tasteful AF. Put it this way: if there was a London bar done up like this, I’d be necking absinthe there every weekend.

And in case you do want to leave, the cottage even comes with an impeccable recommendations book, listing all the places within 50 miles that live up to the same exacting standards. Book this now for a romantic weekend away, a cosy autumn escape or – here’s a plan – the classiest Halloween imaginable. ■ James Manning

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Lights, camera, Acton (and Hoxton, and Camden, and Finsbury Park…)

Thought London’s cinema scene was kaput? Think again. A clutch of new cinemas augurs happy times ahead for the capital’s moviegoers, says Phil de Semlyen

THE FUTURE IS suddenly looking a whole lot brighter for London’s cinemas than it might have appeared a few months ago. With new openings planned, including three Curzons, a Picturehouse and a long-awaited cinema in Acton, it’s bigger too.

First up is the three-screen Curzon Hoxton, which opened last week after Covid-related delays. A Gaumont Cinema until the ’50s, its Pitfield Street premises have gone back to its picturehouse roots. “It’s been eight years in the making and I’m proud of it,” says Curzon CEO Philip Knatchbull. “It was built by the architect that did the Bermondsey White Cube, so it’s whites and blacks, with a big video wall.”

Across town, Curzon has October or November earmarked for a New York jazz club-inspired cinema under the railway arches of Camden’s Hawley Wharf. “We were initially offered an underground space,” says Knatchbull, “but I spotted these arches and wanted to do something different. The landlord thought we were crazy but we did it. The design came out of wanting to make it feel nostalgic – hence jazz.”

Curzon’s head honcho sees a future in which indie and community cinemas return to the high street, with bigger multiplexes struggling and leases more affordable.

The arrival of a new 72-seat pop-up, Act One Cinema in Acton’s old Passmore Edwards library, is perhaps a case in point. The cinema’s directors Maire Lowe and Amanda Mason plan to open in late July, with a second screen already approved. “It’s going to be buzzy,” says Lowe. “People are just wandering in and asking if they can
‘We want this cinema to offer something to anyone who visits’

A truly local project, Act One has had input from another more established community cinema – Dalton’s Rio. The Rio team has helped kit it out (projector from Scotland, seats from Uckfield Picture House) and will also steer the programming. ‘We’re really lucky to be partnering with the Rio,’ says Mason. ‘Dalston is more hipster than Acton but the diverse community is the same. It’s our plan to offer something to everyone.’

Finsbury Park Picturehouse, meanwhile, also opens this summer, with seven screens, a café, a bar and a mural from a local artist. Cinemas are back and they’re more local than ever. ‘Keep the faith,’ offers Knatchbull to anyone fretting over the future of cinemas. ‘People will always want to leave the home for entertainment. We’re not going away.’

45

THE TEN BEST
POP-UPS AND FESTIVALS
THIS FORTNIGHT

10 ‘Mandabi’
We Are Parable hosts a screening of Ousmane Sembène’s newly restored 1968 Senegalese classic with live music.
→ Rio Cinema. Tue Jun 8, 6.30pm. £11.50.

9 ‘Barb and Star Go to Vista Del Mar’
Rooftop Cinema begins the process of enshrining this dotty SNL-alike comedy as an outdoor staple.
→ Bussey Building. Wed Jun 16, 9.30pm. £15.95.

8 ‘Ferris Bueller’s Day Off’
Drive-in cinema Al fresco Theatre is setting up camp in Syon Park, with food from top UK chefs.
→ Syon Park. Sun Jun 13, 5pm. £18.90 per person.

7 ‘The Dark Knight’
It’s superhero time at Openaire Float-In Cinema. Bat-boats provided.
→ Merchant Square. Sun Jun 20, 6.45pm. £19.25 for a deckchair or £24.80 for an eight-person boat.

6 ‘Sisters with Transistors’
Non-fiction film specialists Bertha DocHouse return with this story of female pioneers in electronic music.
→ Curzon Bloomsbury. From Fri Jun 11. £9.

5 ‘Return to the City’
This Barbican season features the films that best capture the world’s cities. Somehow London’s isn’t ‘Last Christmas’.

4 ‘Casablanca’
Rick and Isla reunite for another screening of this never-not-swooningly romantic great. Play it, Sam.
→ Prince Charles Cinema. Sun Jun 13, 12.30pm. £12.50

3 ‘Battle Royale’
The cult classic is pretty much ‘The Hunger Games’ without the emo vibes. This is why you don’t give kids weapons.
→ Picturehouse Central. Mon Jun 14, 8pm. £7.90.

2 ‘California Split’
It’s Robert Altman season at the BFI and all the classics are screening, including his tart gambling comedy.
→ BFI Southbank. Sun Jun 20, 3.40pm. £12.50.

1 London Indian Film Festival
A feast of Indian cinema at an array of London cinemas (Rich Mix, Ciné Lumière and others), the annual fest returns with galas, Q&As and a few old favourites. Namaste!
→ Thu Jun 17-Jul 4. www.londonindianfilmfestival.co.uk

‘WOMB (Women of My Billion)’
Film

In the Heights

★★★★★

A MUSICAL ABOUT New York’s dreamers – the traditional kind and the kind Trump wanted to kick out of the country – Lin-Manuel Miranda’s 2008 Broadway hit has been a little overshadowed by the mammoth cultural event that is ‘Hamilton’. But if ‘Hamilton’ reimagined America’s past, this celebration of Washington Heights’ Latinx community does the same job for its present.

The result is every cheesy cliché a lazy critic could possibly resort to: toe-tapping, groin-inducing, sincere and stupidly irresistible. But it also has a righteous anger stitched in among its big tunes and hopeful romances that catch you off guard. This is no mere sugary feelgood fodder.

The biggest dream here belongs to the orphaned Usnavi (Anthony Ramos, ridiculously charming), a 29-year-old bodega owner who yearns to return to his parents’ homeland of the Dominican Republic to run a beach bar. Sure, it’s also the plot of ‘Cocktail’ but in this Nueva York barrio everything is complicated by struggle: for money, for opportunities, for time and, when a power cut strikes later in the film, even for light.

There’s also Usnavi’s dream girl, Vanessa (Melissa Barrera), who yearns to escape her job at a beauty salon, and his friends, wannabe lawyer Nina (Leslie Grace) and ambitious cab dispatcher Benny (Corey Hawkins), all of whom find as many snakes as ladders on their path out.

Miranda’s tunes, a fusion of hip hop and Latin influences that somehow don’t end up sounding like Cypress Hill, soar – especially in the scene-setting title track and the fiery ‘Blackout’. A few of the non-musical scenes drag, but the energy rarely flags for long. Director Jon M Chu, who captured Singapore as a giddy melting pot in ‘Crazy Rich Asians’, repeats the trick for New York, packing warmth and summery vibes into every shot. The lactic acid never fully drains from the movie’s muscles as it zips from one splashily choreographed dance sequence to the next.

But cutting through the joy is the shadow of gentrification shattering its tight-knit diaspora and the depressing realities of prejudice. ‘Alabanza’ has Usnavi’s adopted abuela Claudia (Olga Merediz, reprising her Tony-winning Broadway role) singing about how life in New York never lived up to her dreams. His nephew Sonny (Gregory Diaz IV), meanwhile, learns that being a dreamer bars his path to college. ‘Racism in this nation has gone from latent to blatant’ he sings in ‘96,000’, a reminder that 2008’s themes are 2021’s, too – and then some.

The Father

★★★★★

A FILM THAT has you trying to figure out what’s real and what isn’t. ‘The Father’ is set in the Maida Vale flat where dementia-stricken ex-engineer Anthony (Anthony Hopkins) lives with his daughter Anne (Olivia Colman). Characters – and actors – overlap. Is Anthony’s son-in-law the brusque version played by Mark Gatiss or Rufus Sewell’s snarling yuppie? And isn’t it time he moved into a home? And why is Anne now Olivia Williams instead of Olivia Colman? Resentment oozes through this domestic space and laps at Anthony’s feet. Shadows gather.

In ‘The Father’, dementia is a state of self-gaslighting – a familiar world become hostile. Director Florian Zeller lifts the bones of his own play and transplants them on to the screen with real skill. It could easily feel stagey, yet everything works in harmony to make it cinematic: writing, acting, camerawork and Ludovico Einaudi’s melancholy score. But it’s Hopkins who makes it work. It’s a performance full of tells and tics and nuances – mixing mute despair with bursts of aggressive joie de vivre, often in the same scene.

In an odd way, ‘The Father’ reminded me most of ‘Memento’, another film that explores how reliant we are on memories of the past to make sense of the present – and how threatening the world can feel without them. For the many people impacted by dementia, it won’t be an easy watch, but it’s a real and deeply touching window into an affliction that is both commonplace and unfathomable.

Sundance London

The first actual physical film festival post-lockdown, next month’s Sundance Film Festival London should be a joyous one. Four days of ace indie cinema, with an Edgar Wright curtain-raiser in ‘The Sparks Brothers’: what’s not to love? Tickets are on sale now.

WHAT IS IT...
Lin-Manuel Miranda’s summery musical set in New York’s Latinx community.

WHY GO...
You’ve gone to see it five times, so makes sense to start now.

■ Director Jon M Chu (PG)
143 mins. Out Jun 18.

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