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Inside

This issue of Time Out in no time at all

Sticky issues

Olivia Sterling's 'Really Rough Scrubbing Brush' is a brilliant show about race, cake and other messy stuff

PAGE 35



BHM

We pick 12 unmissable events from Black History Month, from Renaissance art to afrosurrealism

PAGE 25





Jodie Comer

The 'Killing Eve' star talks about bringing the power dynamics to Ridley Scott's medieval drama

PAGE 44







Comfort eats

Autumn: 'season of mists and mellow fruitfulness' and pies, pasta, noodles, stews and delish warming treats

PAGE 35

Take a dip

Cities around the world are investing in wild-swimming spots. Could London be the next to take the plunge?

PAGE 14

↓ FEATURES AND REGULARS

9 City life 14 City life international 16 AJ Tracey 25 Black History Month 28 Love Local 32 Exclusive offers 35 Things to do 39 Food & Drink 42 Theatre & Dance 44 Film





Londoners are hopelessly addicted to convenience. And by 'Londoners', I of course mean 'I'.

After all, why shouldn't I be able to summon a gourmet Chinese meal to my mouth with a few lethargic prods of a touch screen? What's that? My spoiled, fat dog Kronus has run out of shamefully expensive kibble? I'll just press a button and some guy in a van will immediately bring more. Technology is so hard-wired for convenience these days that I don't even have to press a button. I can probably just wink at my phone. It knows what I want.

It's no surprise, then, that the current shortage of milkshakes, petrol, poultry, taxis, timber, drivers, fizzy drinks and people has shocked folks like me to our privileged, lazy cores. But it has provided an opportunity for reflection. This isn't the moment to kick off because you've had to wait two more minutes for your extra-hot oat latte. Instead, let's show love to the Londoners, working behind the scenes with less support, less time and more stress than ever. No shortage is worth making someone else's life a misery. Unless the beer runs out. Then we riot.

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



Jolene's 'nduja-and-honey bun is a pretty unique tasting treat. Always nice to have an excuse to faff around in Newington Green.



I was well excited to see 'Mixing it Up: Painting Today' at the Hayward after Eddy Frankel gave it five stars. As usual he was bang on. Go see.



Rudy's in Soho opened a month or two ago. I went with a mate who knows more about pizza than anyone. He declared it 'excellent'.











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'There's a thirst for dancing'

Since 2009, vinyl DJ group the Beirut Groove Collective have built up a following in the Lebanese capital. Now, they're making a home for themselves in London. The founders explain why

IN AUGUST LAST year, a devastating explosion destroyed a huge swathe of the Lebanese capital Beirut. At the time, Ernesto Chahoud, founder of vinyl-only DJ group the Beirut Groove Collective (BGC), had already made plans to move to London with his partner and BGC member Natalie Shooter. 'Luckily, we weren't in the blast,' says Chahoud, 'But the explosion accelerated things.'

The BGC established themselves in 2009, throwing parties in a silver factory, an abandoned villa and other underground spaces in Lebanon. 'The collective brought a lot of good things to the music scene,' says Chahoud. 'We were vinyl-digging all this music from the Armenian community, or hunting obscure music from Ethiopia, Egypt or Sudan.'

The raw funk and rare soulful grooves offered an alternative to the trashy pop typical of Lebanese nightlife. Over the last 12 years, the BGC have become something of an institution in Lebanon. But for the past few months, the collective have been working to make a name for themselves in London. 'It's tough contacting clubs here,' says Chahoud. 'No one replies. A lot of bookings depend on how many followers you have.'

But connections in the global music community linked them up with London's small venues: Finsbury Park's The Night Owl, Finch Café in London Fields and Dalston's Servant Jazz Quarters took them in. 'I think [community] exists in London, but it takes time to find it because it's a such big city,' says Shooter. 'Beirut was more compact; it's a smaller music scene.'

To Chahoud's surprise, their first nights in London sold out. He says their residency at Finch Café, a Middle Eastern eatery turned spirited dancefloor, 'felt like home'. While they're 'still at the beginning', Chahoud feels good about finding their place in the city. 'In London, if you're serious about what you're doing and bringing something new, you can make it happen.'

Ultimately, Chahoud and Shooter just want to share their music and see people dance. 'Since things have reopened, I feel like there's this new kind of energy and thirst for dancing and human connection,' says Shooter. 'London has always been open to so many different subcultures and scenes, so it's a great place to do our night.' ■ Chiara Wilkinson

→ The Beirut Groove Collective are playing at The Jago on Oct 22.

Mr Ji's cheesy and decadent Prawn 'in' Toast



What goes into the London plates that everyone bangs on about

THE INSPIRATION FOR Mr Ji's Prawn 'in' Toast is a dish called 'coffin bread'. Nothing sinister there, it just looks a bit like a coffin. You scoop out a hole in a chunk of bread and cut the top off. 'It's a Taiwanese street-food dish', explains Zijun Meng, who revamped the menu

at Mr Ji for the restaurant's reopening this year with his partner Ana Gonçalves (they're the duo behind TĀTĀ Eatery and TÓU). 'We wanted to do a cross between coffin bread and prawn toast.' Meng explains how they make it. ■ *Isabelle Aron* → 72 0ld Compton St. £7.

The technique

'We cut the loaf into rectangles and dry these out overnight – fresh bread is like a sponge, it soaks up oil. Then we fry them, cut the tops off and remove the centre with scissors.'

The topping

"We cover everything with a mountain of parmesan, rather than putting the lid back on the "coffin". When you've got a creamy sauce, putting cheese on top is very classic.'

The bread

'The original coffin bread is usually made with a cheap white loaf. We use brioche instead, because the texture is better, it's not so stiff.

The brioche is buttery and crunchy.'

The sauce

'We make a béchamel sauce, which is the body of the dish. We infuse milk with a parmesan rind to add flavour, then we use Japanese dashi to season it instead of salt.'

The filling

'We use prawns and corn, which is a typical Asian combination. We blanch the prawns, cut them up and add them to the béchamel with the corn. Then we fill up the bread.'



GREAT SMITH STREET SW1

THE STREET THAT CHANGED MY LIFE

Chef Vivek Singh on finding a home for his first restaurant

IN 2000, I ARRIVED in

the UK from Jaipur, India, and began looking for a space to open my first restaurant. I needed a blank canvas. I found a spot on Great Smith Street: it was a disused library. All I had to do was make it happen.

The former Westminster Library became The Cinnamon Club, Our kitchen combined Indian cooking techniques with seasonal produce. The restaurant went on to be known as the 'Westminster canteen', frequented by political journalists, politicians and ministers. We even had a division bell fitted to alert diners every time parliament had to vote. Guests would leave their meal and come back to finish eating after voting.

I've got a lot of memories of Great Smith Street, because for a long time, it was my home. For ten-odd years, I didn't see much else of London. I didn't need to, because my bus stop was right opposite Big Ben, then I'd walk across Parliament Square, up Victoria Street, and I was there. It was my world. The street itself wasn't very busy or known for its restaurant scene, but Ithink that's why it became so special. ■ *Interview by* Chiara Wilkinson

→ The Cinnamon Club is celebrating turning 20 with a series of events. Find out more at www.cinnamonclub.com

Explore more of the city at timeout.com/thingstodo



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WE HAVE QUESTIONS



Why is it so hard to get an Uber right now?

What's the story?

Over the past few months, the Great London Taxi Shortage has been much discussed in the group chats of the capital. Its answers are shrouded in baseless hypothesis and urban myth.

Okay, so what's really going on?

Representatives from Uber and Bolt claim the problem in London is that demand is higher than ever. A Bolt spokesperson said that the app is experiencing 'record' requests. An Uber spokesperson said there are 70,000 drivers on the app in the UK, the same number as before the pandemic. It is 'actively recruiting' 20,000 more drivers to 'get the service back to normal.'

So it's our fault for getting taxis everywhere?

Not exactly. According to David Lawrie from the National Private Hire & Taxi Association, 100,000

drivers *have* left the private hire industry since the start of the pandemic. He says that a lack of taxi work and financial support in lockdown means that many have now become delivery drivers.

Anything else I should know about?

Changes to Uber pricing mean that drivers are rejecting longer trips in favour of short ones. And Uber drivers went on strike last week over the company's refusal to pay waiting time, which makes up around 40 percent of drivers' hours.

Right, so am I going to have to just get the bus now?

Uber hopes its recruitment plans will solve customer frustrations and that improved rights for its drivers will encourage Londoners to take up life behind the wheel. Only time will tell. In the meantime, good luck getting a cab out there... \blacksquare *Kate Lloyd*

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ightarrow Prices vary. Available on Instagram @montibymonti

WORD ON THE STREET

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

'I've got 30 penis straws, that should be enough, right?'

'I've never understood red leicester – there, I've said it.'

'You can't reason with a cow, can you?'

'I've got a bad history with bobbins.'

'You know what it tasted like? Those strawberries I barfed up the other day. Maybe that's why I didn't like it.'

'Sorry, sir, we don't do ketchup here. Would you like aioli?'

'I lost so much time to jamming things up my nose that I didn't have time to pack.'

'Igot cock-blocked by a puppy.'

'I'll buy you a pint, but I'm a cheapskate when it comes to edibles.'

Overheard something weird?
Tweet us #wordonthestreet
@timeoutlondon







The cities cleaning up rivers for wild swimmers

Copenhagen and Munich have become openwater hotspots – and London could be next

OUTDOOR SWIMMING HAS been having a moment here for what feels like years now. So much so that a coveted weekend slot at London Fields Lido or Hampstead Heath Ladies' Pond seems to have been one of this summer's hottest tickets.

But as much as we Londoners like to believe we're always the first to catch on to the latest trend, we're far from alone in our obsession with splashing about in the open air. In fact, when it comes to making open-water swimming safe and accessible, several European cities are several lengths ahead of us.

Take Copenhagen, a city famous for its super-clean waterways, where locals can take a dip in its many harbour baths and designated swimming zones. These include Islands Brygge Harbour Bath, which is right in the middle of the central business district.

In Munich, meanwhile, open-water swimming in the Isar has become increasingly popular in recent years after an 8km stretch of the river was cleaned up in the early 2000s. The water

is routinely disinfected and purified by UV filtration, and has become so clear you can see native huchen fish swimming in its depths.

Paris, too, is cleaning up its act, ahead of hosting the 2024 Olympics Games. A whopping €1.4 billion has been invested in improving the conditions of the Seine since 2016. Plans are

currently on track to make it swimmable by the time the games roll round.

The open-water and triathlon events are scheduled to take place in the river, and five designated swimming zones will open the following year.

So, what about London?
Will the murky waters of
the Thames ever be clear
enough for lido-loving
Londoners to paddle about
in? There are no concrete plans
yet, but developers Thames Baths
recently ran a successful Kickstarter
raising funds to assess potential sites

for a series of floating lidos filled with filtered river water, and Tower Hamlets Council has also dipped a tentative toe in the project. If it does come off, we predict it'll make a serious splash.

Rosie Hewitson

Three cool warehouse spaces in Paris



The chic shopping village

Kilomètre25 is a cluster of fashion designers, barbers, tattooists and other artisans, tucked under a ring road. If the setting of concrete arches and shipping containers isn't edgy enough, every weekend there are DJ sets from some of the biggest names in Parisian house and techno. Très cool.

The massive arts hub

One of the biggest warehouse to cultural complex transformations is **Wonderland**, which really lives up to its fantastical name. Its four areas, spread across old greenhouses and abandoned train tracks, hosted concerts, art exhibitions and sports events over the summer.

The crafts community

In the elegant grounds of a former salt-processing factory, **Le PRéàVIE** is an arty haven. Its workshops house 200 resident artists who guide visitors through areas dedicated to crafts, from textiles and metallurgy to architecture and photography.

Ed Cunningham

For more global news: **timeout.com**

Fashion gets back to work.







Coming up

Tracey's not exaggerating. It's clear to everyone here that he's a proper, proper football fan. The kind that $loves\,all\,the\,players\,equally\,and$ refuses to settle on a favourite. Later, when we head to the stands and he's asked to imopersonate a manager, he gesticulates, pen in hand, miming yelling from beside the dugout. 'I watch them, you know?' he laughs. When a group of fans on a stadium tour start bellowing 'Come on Tottenham!' from a glass walkway above the empty pitch, Tracey's team look puzzled but he's completely unfazed.

AJ Tracey - real name Ché Wolton Grant - has seen fandom from all angles. He had his first real show in Shoreditch's XOYO in 2015. warming up for ASAP Nast and Skepta. 'They wouldn't let me in the green room,' he says. 'I wanted to say "hi" to them because Skepta is my favourite rapper ever, but [the venue] wouldn't let me because I wasn't famous enough.' Just months later, after the release of grime megahit 'Thiago Silva', a collaboration with south-London rapper Dave, he sold out three of his own headline shows in under an hour. Now Tracev calls Skepta a mate and releases the kind of songs - whether they're grime, rap or trap – that dominate radio all summer long, blasted from passing cars and drifting from open windows.

In 2019, his single 'Butterflies' went platinum; in 2020, the next one, 'Ladbroke Grove', went double platinum and this summer he was nominated for an Ivor Novello Award. Throughout our conversation, he twists a recent addition to his little finger: a championship ring adorned with an unfathomable number of diamonds – the kind that NBA players get after winning a final – and the years' 19, '20 and '21 engraved on it. 'That's for three summers of success,' he says.

It's a long way from where he started out.

Early days

Tracey's childhood was spent in Ladbroke Grove, mostly stuck inside playing video games like Halo or RuneScape. His mum was a jungle DJ and his father a rapper, so music was always written into his destiny. But after his dad left, and while trekking across London to play his music on pirate radio stations, Tracey ended up dealing as a way to make money.



Tracey at Wireless Festival in 2017





'Idid certain things when I was younger,' he says. 'Obviously it is what it is, in the streets and whatever.' Talking to me, he doesn't shy away from that period, but he certainly seems glad not to be there any more: 'I just don't need to be in that area.'

It was Tracey's mum who picked him back up. He says that without her he wouldn't be here: not in the Spurs stadium, not collaborating with his favourite musicians, maybe not at all. 'I'd probably be in jail, or, God forbid, something even worse,' he says, becoming quiet and serious for the first and only time as we chat. 'She went above and beyond. I'm sure my grandma praying for me every week definitely helped too.'

I've pulled up an armchair next to Tracey as he waits for his lunch (his usual: chicken bites from ShakeShack). Sitting back in his seat, he seems serene. His sentences are never longer than they need to be. Sweetly, he apologises before he swears. He's calm. That is until we start talking about one of his obsessions...

Pisces energy

'Wait, who do *you* support?' 'Liverpool.'

'That's okay, then. We have no beef with them.'

When Tracey loves something, he loves it hard. He jokes that his comittedness comes from being a Pisces. 'I hate people who are like, "Man's not a fan", 'he says. 'What's the problem with being a fan? I don't get it. That's just insecurity.'

The west Londoner has always been into Spurs. He inherited his love for the team from his dad. If you overlook the announcement of the release of his sophomore album 'Flu Game', or the tweet about performing his new single 'Jimmy Jimmy' with Gorillaz, his Twitter feed looks like that of any other



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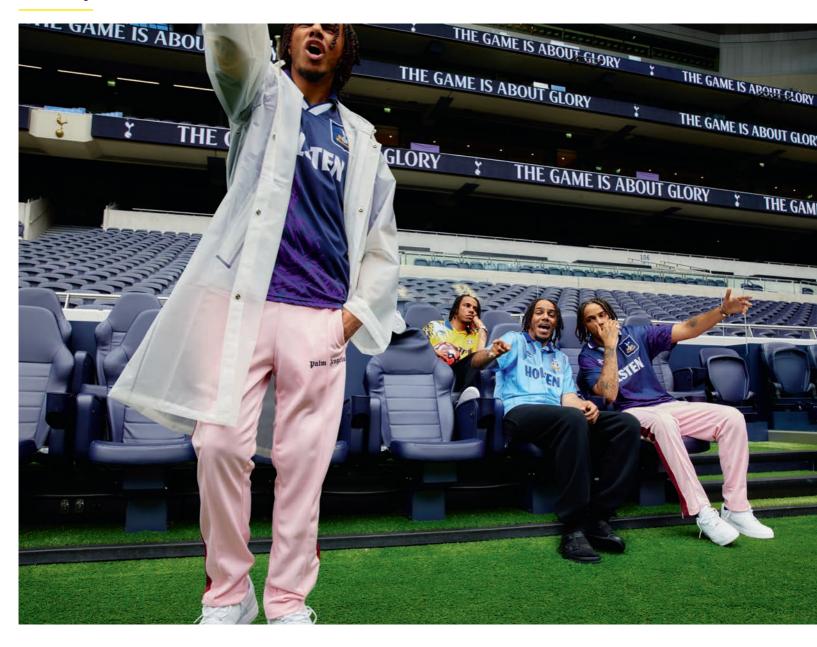








AJ Tracey



diehard Tottenham follower. He recently nerdily tweeted corrections for the new FIFA game's ratings ('dele shoulda stayed 83, kane should be 91').

But it's not just football he's geeky about. He's got a tattoo sleeve dedicated to his favourite anime, 'Dragonball Z'. He talks lovingly about everything from his mum's skill at knitting ('It's actually hard') to his cousin - musician and chef-Big Zuu's cooking. He waxes lyrical about T-Pain, often revered as the king of Auto-Tune, with whom he recently collaborated on the track 'Summertime Shootout'. 'Every single artist you hear today from NSG to Lil Baby,' he says, 'the way we're using [Auto-Tune] is because of T-Pain. He invented using it in that way.' And then there's one topic that turns him evangelical: his home neighbourhood.

'Ithink west London is London,' says Tracey, gently knocking his

knee against mine in excitement. 'Where you go to do your shopping is west London. If you go to Hyde Park, or you want to see where the Queen lives, it's west London. If you want to go to Carnival and celebrate Black culture, it's in west London.'

Looking forwards

Tracey can't navigate London the way he'd like to any more. Recently, as he queued at a juice bar in Chelsea, a woman recognised him. Rather than say anything, she FaceTimed her friend and shoved the camera in Tracey's direction without even saying hello. 'Obviously, it's very weird and it's offensive to me,' he says. 'You know, I'm not a puppet.' So he prefers spending time at home, playing video games like he did as a kid: FIFA or online fantasy battle game League of Legends.

A year ago, Tracey relocated from his beloved west London to south

'I can't sit here and complain because I'm a millionaire'

of the river with his girlfriend. It's where he spent a chunk of lockdown, a time he avoids dwelling on. 'I can't sit here and complain about it because I'm a millionaire,' he says. 'My mum said to me: "Imagine if we $were \, still \, in \, Ladbroke \, Grove \, in \, that \,$ tiny flat and lockdown happened. It would have been finished." He used the time to get into interior design. 'I'm so, so good at it,' he says, matterof-factly, sitting straight up in his chair ready to reel off his inspiration. 'Ilove Japanese architecture. As well as a few modern French and Italian pieces.' His face lights up as he launches into describing a coffee table ('a translucent black cube') he bought that was then delayed for four months due to Covid and Brexit.

But while Tracey's left Ladbroke Grove, he hasn't forgotten his roots. His focus now is supporting younger talent, like fellow west Londoner Digga D, whose track 'Bringing It Back' Tracey recently featured on. BLOCL ACKET, ARCTERY MALALEA REPORTS SEND AND ACKET AND ACKET AND ACKET AND ACKET AND ACKET TOWN COMMENT ACKET STEADY SANDLARE AND ACKET AND ACKET



AJ's LONDON

The rapper's fave spots in the city



Portobello Road

'There's loads of different markets and vou can experience loads of different flavours. You can get everything, like Moroccan food. Caribbean food or African food.The community is great as well: people playing music and the kids playing in the street.'

Tottenham Hotspur Stadium

'If I'm not at home, the best place to watch a Tottenham match in London is here. I have a season ticket and I come to every game.'

Alexandra Palace

'It's beautiful: that big stained-glass window and the history behind it. I have a personal connection with it; I sold out two nights in a row there, which is one of my biggest achievements.



Tracey at the Reading Festival this year



'For me to get to this position, it was not easy at all,' he says. 'I'm surprised I made it. I'm not even joking.' He wants more people like him to feel like they stand a chance in the industry. As we speak, he has an idea for making sure other Black artists are given what they need to succeed. $\hbox{`If all the Black artists got together}\\$ and made a Black-owned label promoting Black artists...' He pauses for a second, as if slowly realising that he counts some of London's most important artists like Skepta, Dave or Stormzy as mates. 'Maybe among my friends it could happen.'

Superfan

I'm still in the stadium as the photoshoot is ending. I walk under an arch that says 'Home' in big gold letters and into the Spurs dressing room, where Tracey is chattering away about Tottenham with his team. The walls are lined with the shirts of his favourite players and

the recently installed - according to Tracey – tactics board on the floor. He seems buzzing to be in there. For a moment, it's clear that, despite all his success, he's still the same old Ché: a young guy who, like many his age, spends hours playing online battle games, has an anime tattoo and is a Spurs megafan, delighted to be stood on the hallowed ground. The sold-out shows, the championship ring, having the clout to secure his football team's stadium for a shoot, are the opposite of what Tracey, and young men like Tracey, expect life to look like.

'It feels like we're not meant to be in here, right?' he says, grinning as he sits down between the shirts of star players Son and Kane. 'That's because we're not.' ■

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Get a taste of what it takes to run a London food business

Curious about the ties between community, food and culture?

'Feeding Black', a free exhibition curated by Aleema Gray, looks into the pivotal role of food in African and Caribbean businesses in south-east London. Immerse yourself in the stories of four enterprises – a cash and carry, a food stall and two restaurants – and the people who run them, via recipes and voice recordings.

→ Museum of London Docklands. Until Jul 17 2022. Free.

Go to a last-chance performance of the Globe's Black-led 'Romeo and Juliet'

Shakespeare's tragic story of two loved-up teenagers from feuding families is one of the playwright's most beloved plays. This production – starring Alfred Enoch ('How to Get Away with Murder') as Romeo and Rebekah Murrell (the

National Theatre's 'Nine Night') as Juliet – is enthralling, and its cast is refreshingly more reflective of the capital city than many that came before it.

ightarrow Shakespeare's Globe. Until Oct 17. £5-£59.

Revisit the Black music parties of London's past

It was only in 2008 that the 696 form-the document the police use $to\,decide\,whether to\,allow\,a\,music$ event to go ahead - stopped asking organisers which ethnic groups were expected to attend. Before then, it was hard for venues to put on Black music events, so singing, dancing, performing and partying often had to move to private spaces across London. 'Dance Can't Nice: **Exploring London's Black Music** Spaces' revisits these. Through music curation by Adem Holness and installations by artist Naeem Davxs, visitors are taken to bedrooms, barbers, churches and living rooms where Black music is listened to and loved.

→ Horniman Museum. Until Oct 24. Free

Watch brilliant ballet from a groundbreaking dance company

Shocked by the lack of professional Black and Asian ballet dancers in the UK, Cassa Pancho launched her own company, **Ballet Black**, back in 2001. Now, it's home to some of the world's best dancers and puts on some of the most thrilling performances in the game. Pancho is bringing her dancers to



Watford this October for a double bill of new works choreographed by Will Tuckett and Mthuthuzeli November. Think: dynamic moves combined with poetry and music, all exploring what it means to be at home and to belong.

→ Watford Palace Theatre. Oct 21. £16.

See contemporary afrosurrealism through the photographer's lens

The term 'afrosurrealism' was coined by writer Amiri Baraka in 1974. At the time he was using it to describe a movement led by Henry Dumas that looked to supernatural and surreal stuff to better understand the horrors of reality. The genre's has a revival recently and if you want a glimpseof how current artists are dipping their toes into other worldly vibes, check out 'An Ode to Afrosurrealism'. It's a photography exhibition by Hamed Maiye and Adama Jalloh exploring the spiritual bond between twins.

→ Horniman Museum. Until Nov 7. Free.



Fill up at a Black-run food market

Black Eats LDN and Bohemia Place Markets team up every month to bring you some of London's best Black-owned food stalls and artisanal traders at a market right opposite Hackney Central station. Head down to **Black Owned Hackney Market** for brilliant vegan (and non-vegan) food, sustainably made clothes, gifts and much more. It's the perfect way to support Black businesses and, more importantly, it's a great excuse to go and eat something really delicious.

ightarrow Bohemia Place. Oct 16-17. Free entry.

Go to a party at a library
Poet and playwright Inua
Ellams is the guy behind the
National Theatre's brilliant 'Barber
Shop Chronicles'. He's leading an
evening of hip hop-inspired spoken
word and music at The London
Library. RAP Party will see ten poets
and a DJ come together to give you
possibly the most exciting time
you've ever had in a bookstack.

→ The London Library. Oct 28. £10.



'Coming Together, Growing
Together' is a celebration of the
Black British women who created
groundbreaking theatre during
the 1980s. Groups like

Theatre of Black
Women, Munirah
Theatre
Company and
Black Mime
Theatre
Women's
Troop used
the stage as a
space to react
to the racism
and sexism of
the time. The night
starts with a screening
of 1980s documentary

'Polishing Black Diamonds', about Munirah, and then Professor Nicola Abram will give a talk about her book 'Black British Women's Theatre' followed by a discussion.

ightarrow Clapham Library. Oct 30. Free.

See Renaissance art reimagined

When you think about Renaissance art do you mainly picture paintings of white people? Turns out the period actually captured European life between the fourteenth and seventeenth centuries in all its multicultural glory. There are loads of paintings of Black people from the era, both





life portraits and imagined Biblical subjects. It's this that inspired opera singer Peter Brathwaite to start a project in lockdown for which he restaged Renaissance paintings of

Black people using everyday objects and his body.

Outdoor exhibition

'Visible Skin:
Rediscovering
the Renaissance
Through Black
Portraiture' is the
culmination of
his work.

→ King's College London Strand Campus. Until Dec 10. Free.

Channel B' Witness London's Black cola history come alive online

Can't get to any exhibitions in person this month? Black Cultural Archives has free digital displays for you to peruse at home. The archive – based in Brixton – is the UK's only national heritage centre for preserving African and Caribbean stories. Get a taste of its work with 'Our Journey Our Story', the Sickle Cell Society's first exhibition about the history of sickle cell anaemia in the UK, and 'Defend Yourself, Unity Is Strength' about the Brixton Defence Campaign, an '80s activist group protesting police brutality.

→ www.bcaexhibits.org. Free.



Watch a vital play about London's role in the slave trade

Written by Winsome Pinnock, 'Rockets and Blue Lights' tells the story of the legacy of transatlantic slavery through the eyes of a young Black actress, Lou, who's preparing for a new role in a film about Victorian artist JMW Turner. Shifting between the past and present in London, it offers up a fresh angle on Britain's slave trade. → National Theatre. Until Oct 9. £20-£60.

Enjoy an audiovisual celebration of Black subculture

Nine Nights is an art, music and creative initiative started amid the pandemic to empower Black artists and fight the impact of lockdown on the nightlife and live music industries. It's taking over the ICA with 'Channel B', an audiovisual exploration of Black futurism. Expect installations that draw inspiration from sci-fi, political satire, pirate radio, dancefloors and diasporic rhythms. Nine Nights describes the exhibition as 'an archive of Black subculture' that considers surveillance, digital autonomy, non-human intelligence and more.■

→ ICA. Oct 12-Jan 30 2022. £5, free on Tue.

More things to do in October timeout.com/october





Find this and more free stories, tools and activities to help all children through life's challenges, big or small, at **gosh.org/play**





Love Local

Edited by Kate Lloyd timeout.com/lovelocal

The Edmonton chef who's a YouTube celeb

Big Has and his dad cook very delicious things in a north London back garden

'I HAVE A real big problem with conforming,' says YouTube sensation Hasan Semay, known to his fans as 'Big Has' due to his lofty 6' 6" frame. 'I just like to do things the way that I like to do them... without sounding like an arrogant, tattooed chef, obviously!' Since the start of this year, Hasan - who in 2019 opted out of the restaurant world after over five years at the pass - has been doing just that, heading up his super-popular Sunday Sessions video. In all weathers you'll find him cooking up highly buff dishes in his back garden in Edmonton. From 7UP-brined poussin and classic Roman carbonara - no cream or ham, thank you - to Turkish lahmacun, Hasan's easygoing recipes combine his Turkish-Cypriot heritage with an Italian influence gained in some of London's swankiest kitchens, including nowshuttered Clerkenwell favourite Palatino, where he was head chef. Occasionally

he'll be accompanied by his scenestealing dad, Kamil, who Hasan calls 'The Turkish Robert De Niro'. 'Two girls asked him for his autograph in Barclays,' chuckles Hasan. 'He told them he wasn't signing any papers. Secretly he loves getting recognised.' In his early twenties Hasan beat hundreds of others for a place on Jamie Oliver's Fifteen apprenticeship programme. Oliver remains one of Hasan's biggest supporters, calling him 'an utter legend'. Aside from leaping a garden fence in Enfield, you'll have to keep your eyes peeled if you want to taste Big Has's fabulous fire-cooked food. His last outing was at carnivore carnival Meatopia, where he cooked gargantuan amounts of juicy cop sis tantuni. 'It's basically a Turkish taco,' he explains. 'Tacos do really well at Meatopia because everyone wants something portable to eat when they're pissed.' ■ Leonie Cooper → www.youtube.com/BigHas

Edmonton Chosen by graphic artist Kareen Cox. → www.absolutely





Tonight Josephine

'When passing the entrance of this bar, all you can smell is strawberry chewing gum. Everything inside is pink and it's filled with mirrors all around. It's a great dancing spot too. I need to go back and dance properly now that there are no restrictions.'

→ 111 Waterloo Rd, SE1 8UL.

London Waterloo **→** East

restaurant. When I visit Italian places, I always check out the cheeses, and Locale's burrata is the most delicious. It's definitely my favourite thing on the menu.' → County Hall, 3b Belvedere Rd, SE1 7GP.



Waterloo

Westminster 0

St Thomas'

Hospital

Lambeth North 0

Cubana

'This Latin American

Waterloo **Millennium Green**

'This lovely little park is a go-to on hot days. You can take your drinks from any of the places in Lower Marsh and head down there, especially when the weather is good.' → Baylis Rd, SE1 7AA.

River Tham es

Scootercaffe

'I'm a frequent visitor here, whether it's to grab a sandwich or sit down for a coffee, beer or cider. The decor is very rustic and they have a basement seating area as well as a little garden in the back, which is always nice. Their menu is also a decent price.

> → 132 Lower Marsh, SE1 7AE.

Archbishop's **Park**

Oasis Farm Waterloo

'It's not often you get to see pigs, geese and sheep in the middle of London. The farm isn't very big, but it is a great and unexpected place to visit in central London. You can also go and volunteer with them, which I think is really lovely.

→ 18 Carlisle Lane, SE1 7LG



'A small gift shop that sells lovely jewellery, stones, scarves, clothing, candles and more. I bought a friend of mine a beautiful Turkish necklace and scarf from here. She really loved it.' → 28 Lower Marsh, SE1 7RG.

Waterloo



Picked by The Travel Café's Ricardo Ayala → 139 Westminster Bridge Rd, SE1 7HR.



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/lovelocallondon

Time Out London October 5 – 18 2021



The Waterloo café where you order in sign language

You can even video-call an interpreter to teach you how to do it

WATERLOO'S DIALOGUE CAFE is

a small but inviting space where customers are encouraged to place their order using only British Sign Language (BSL). The not-for-profit social enterprise, which opened in April, looks to 'improve the employability options for people with disabilities' and to connect the hearing and hearing-impaired communities.

'Our vision is one where we can create a more inclusive society and raise awareness to the general public towards disability,' says Asad Islam, one of the café's managers.

Staffed entirely by D/deaf and hearing-impaired baristas, the café has drawn a lot of visitors: some pop in out of curiosity, others make a special trip to Waterloo.

'Recently we had a lady who came from Kent specifically to visit the café,' says Islam. 'She spent a good hour here practising her signing with the baristas. It turned out she was a sign language instructor, so this was a very good opportunity for her.'

Although the UK has a population of 11 million D/deaf or hard-of-hearing people, Dialogue Cafe is one of the first of its kind. BSL is not widely taught in schools, but Islam points out that customers 'get on board with signing very quickly'.

An interactive screen by the till shows one of the staff signing all the different orders to help customers. Thanks to its partnership with the charity InSignLanguage, the café also provides a tablet that visitors can use to call an interpreter who will sign to the baristas.

But the café isn't a gimmick, stresses Islam. 'Our coffee is very good,' he says of the Allpress Espresso brews the baristas make

using La Marzocco machines.

'A lot of people are coming down for the coffee alone and because it's decently priced.' ■ Aisha Rimi

→ Dialogue Cafe. 43 York Rd, SE1 7NJ.

October 5 - 18 2021 Time Out London

LONDON FOR LESS

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



Leong's Legend

What is it? Bottomless dim sum at this Chinatown fave.

Why go? Unlimited Taiwanese pork buns. Endless crab xiao long bao. So. Much. Good. Food. And as if that little lot weren't sweet enough, you get to top it all off with a glass of prosecco. Cheers!

Wait, how much? An unfeasible number of dumplings, rolls and buns for an unbelievably reasonable £22.

→ 39 Gerrard St. www.timeout.com/leong2021

3AKE

What is it? A four-course Japanese meal with a Ruku gin and tonic. Why go? For a start, the sumptuous 15-piece sushi platter. It's really no surprise that this newish Brick Lane restaurant is already super-popular...

Wait, how much? A ridiculously good-value £25 for four courses and a drink. Who said top-notch sashimi needed to spell doom for your savings account?

→ 204 Brick Lane. www.timeout.com/3ake2021

Ann's Smart School of Cookery

What is it? A two-hour in-person dim sum masterclass.

Why go? Imagine how impressed your mates (and your taste buds) will be when you invite them round for handmade gyoza, salt-and-chilli squid and beef tataki.

Wait, how much? Normally, a two-hour session at this cooking school will set you back £99. Right now, you can get it for a mere £30.

→ Unit 7, Port East. www.timeout.com/anns2021

Electric Brixton

electricb2021

What is it? An epic Oktoberfest party with DJs, German food, competitions and steinfuls of beer. Why go? To pay your respects to the wonderful people of Germany, of course! And to have a no-holdsbarred party fuelled by Bavarian brews, bratwurst and a brass band. Wait, how much? A sehr gut £10 entry (which is 50 percent off) on your choice of October 16 or 23. → Town Hall Parade. www.timeout.com/

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



London Craft Week hits

O Cubitts Spectacle Frame-Making Workshop

In need of a new pair of peepers? Sack off Specsavers and make your own at this evening workshop. Using sheet acetate, you'll hand-saw your frame, file it down and finish with a spot of bridge-bumping, lens-grooving and polishing. Then, next time somebody compliments your snazzy glasses, you can smugly tell them that you crafted them with your own fair hands. Top bins! → The Brewery Building. Oct 6.£175.

Robert Kime: Rug Weaving

If you've ever wondered how those gloriously intricate Persian rugs that fancy people always seem to

own get made, this is your chance to find out. Robert Kime is opening up its interior design showroom for a day so you can watch its talented craftspeople restoring antique rugs right before your eyes.

→ Robert Kime Showroom. Oct 7. Free.

Make, Do & Mend with The Fashion School

Fast fashion is out, secondhand is in, and mending your clothes is here to stay. The Fashion School in Chelsea will teach you techniques for repairing, altering and upcycling all the old tat in your wardrobe. No experience is necessary, just bring along a few old bits and pieces to practise on.

→ The Fashion School. Oct 8. £25.

London Film Fest for free

6 'Museum of Austerity'

Catch an exclusive preview of this hard-hitting 'mixed reality'

installation by XR
director Sacha Wares
and John Pring, the
editor of *Disability*News Service. Using
original music,
groundbreaking
holographics,
and recordings of
family members and
loved ones, it tells the
gut-wrenching stories

of disabled benefit claimants who died between 2010 and 2020, in a brutal exploration of the true human impact of austerity.

→ LFF Expanded at 26 Leake St. Oct 6-17. Free.

© Fiver Flicks

Making films can be pricy, but it doesn't have to be. In fact, having no budget can inspire some serious creativity. To prove just that, the BFI has challenged three exciting young filmmakers to shoot shorts with a budget of just five quid. Witness the resulting masterpieces at this screening, where the participants will discuss their processes and share practical tips to help you become the Steven Spielberg of iPhone filmmaking. → Blue Room, BFI Southbank. Oct 10. Free.

O London Calling Shorts

Watch short films, ranging from surreal comedy and animation to hard-hitting drama, made by new filmmaking voices based in London. There are two separate five-film programmes: Hopes & Visions and Speaking Your Truth. → Studio, BFI Southbank, Oct 9-10, 16-17. Free.





THE WORLD'S BEST FOOD HALL is back!

From £11.

Art fairs

© Frieze London

The diamond-encrusted juggernaut of international art fairs returns to Regent's Park after going online last year thanks to You Know What. Highlights of the five-day programme include Focus, a collection of work by emerging artists from across the globe, and a new section called Unworlding, featuring international artists who make stuff about 'undoing the world as we know it'. No idea what that means, but it sounds pretty interesting.

→ Regent's Park. Oct 13-17. From £46.

The Other Art Fair

Fed up of your boring white walls? Head to this east London fair and pick up some original art to brighten them up for as little as £100. Presented by Saatchi Art, this showcase features thousands

of pieces by 140-odd independent artists, as well as interactive bar. And there won't be any intimidating all be at that other big art event across town.

→ Old Truman Brewery. Oct 14-17.



Noguchi

ISAMU NOGUCHI (1904-1988) was a victim of his own success. The pivotal modernist sculptor and designer's experiments with material and light were

> groundbreaking, and shaped how our world looks. But his influence also means that this retrospective feels a lot like walking into the world's fanciest Ikea. Noguchi was caught

between cultures. His American nationality clashed and melded with his Japanese heritage. His art sits between the pure abstraction of Brancusi, the traditions of Japan and the political upheaval of his lifetime. So you get an obsession with the space race alongside a passion for the human body, the grief of war alongside utopian ideals. He put lights inside stone sculptures for a cave-dwelling post-nuclear future. There are towering balsawood columns opposite a granite memorial to the victims of Hiroshima. He constantly balanced light and dark, ancient and modern, earthly and astral, rough and smooth. It's beautiful stuff, it really is.

And then there are the Akari lamps. Noguchi was the guy

who put lightbulbs in Japanese paper lanterns. In the process he created sculptures that anyone could - and does - own. They're in every student flatshare, every Airbnb, every house. We're now so used to paper lampshades that it's tricky to divorce Noguchi's original sculptures from them.

But then I realised that this is what happens when art seeps into the mainstream. I didn't like them because I was being a snob.

Noguchi created beautiful sculptures and changed the world. Just don't hold lkea against him. ■ Eddy Frankel

→ Barbican. Until Jan 9 2022. £18.

Arty parties

Naked Neon Life Drawing

Try your hand at drawing in psychedelic colours at this travelling life-drawing class featuring (you guessed it!) naked models covered in eve-popping neon body paint. The workshop will provide all the art supplies you'll need, including fluorescent pastels to give your work a zing. → Various venues and dates. From £15.

OAGM 2021

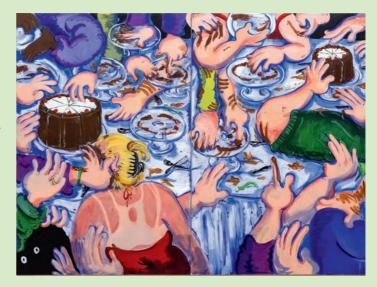
Since opening in 2016, Somerset House Studios has offered a creative home to 116 artists, some of whom will be presenting work at this fifth birthday party, the Studios' first big open-house event since the panny d started. Catch a new movement piece by choreographer and fashion designer Saul Nash, a set from experimental producer DJ Nigga Fox and QTIBPOC soundsystem, BOSS taking over the decks.

→ Somerset House Studios. Oct 14. £15.

Olivia Sterling: 'Really Rough Scrubbing Brush'



WE ALL WANT a perfect tan. Okay, some of us actually long for peaches-and-cream paleness, or rosy cheeks. And each of those desires comes with a heavy implication: why would a white person want to be browner; why would a black person want to be whiter? Olivia Sterling is hellbent on prodding that fleshy question in the gut. The paintings in this show are all about skin and bodies, tans and bronzer and bleach and sunscreen. Faceless women lounge by the pool. White bodies turn pink in the sun, brown ones are slathered with cream.

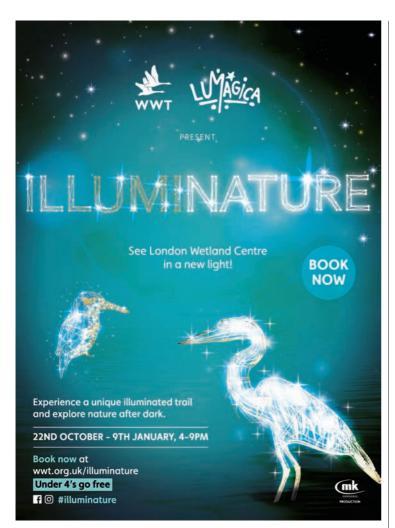


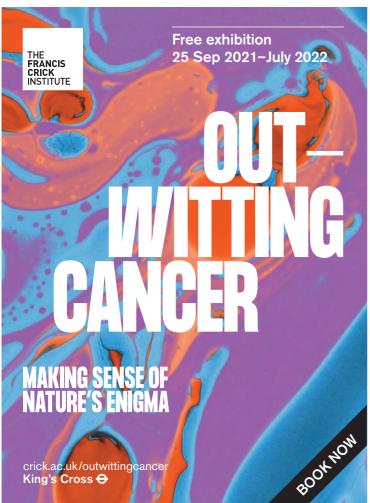
You know what Sterling's getting at. Society is obsessed with beautiful bodies and perfect skin, but those obsessions have deeply unsettling racial implications.

These paintings glow with yellows, blues and pinks. The figures are all cartoony and

exaggerated, like Honoré Daumier painting Tom & Jerry's racist Mammy Two Shoes. It feels like Gen Z anxieties condensed into paint: race, body image, patriarchy, humour, all brilliantly smooshed together.

Eddy Frankel → Goldsmiths CCA. Until Oct 31. Free.





Things to Do

THREE OF THE BEST

London Cocktail Week Pop-Ups



The World's Most Rubbish Bar

Zero-waste distillery Discarded Spirits has collaborated with bars like Artesian, Silo and Lyaness on this emporium where you can sip sustainable creations made using its Grape Skin vodka, Banana Peel rum and Sweet Cascara vermouth.

→ The Ditch. Oct 15-17. £20.



The Essence House

Uncover your 'palate profile' through a series of flavour and aroma tests at this multisensory masterclass from London Essence, before enjoying a signature cocktail and a bespoke concoction prepared especially for your tastebuds.

→ Carriage Hall. Until Oct 24. £20.



BrewDog Lost Forest Bar

BrewDog's Covent Garden bar has been transformed into a Scottish forest for October. Head to the serene space to try exclusive cocktails made using its new range of zerowaste spirits and served in entirely edible cups.

ightarrow BrewDog Seven Dials. Until Oct 31. Free entry.

Find more boozy nights out at timeout.com/londoncocktailweek

Competitive fun and games

Wunderbar Beer King and Queen

Are you a font of hoppy knowledge? Fancy getting your hands on a load of free booze? Then don your best dirndl or lederhosen and head to Pergola Paddington's stein-sloshing Oktoberfest pop-up to vie for the title of Beer King or Beer Queen. A panel of expert judges will award points based on the best Bavarian outfits and a beer-themed quiz, with the newly crowned monarchs each winning a £250 bar tab and a free round every time they visit during the rest of October. Prost! → Pergola Paddington. Oct 7 (Beer Queen) and Oct 14 (Beer King). £10-£20.

9 Peckham Conker Championships

They take conkers seriously in south London. It isn't all about smashing stuff up. There are rules. There's a scoring system. There's even an annual tournament. Fancy yourself as Peckham's champion player? Then you'll need to 'conker'



the pretenders in a 'Battle Royale'style face-off. Anything goes in this brutal contest, including 'nut-pimping' and 'stampsies', with the winner taking home the coveted Golden Nut. It all sounds absolutely conkers.

→ Brick Brewery Tap Room. Oct 9. £5.

G EGX

Fill yer boots with the latest blockbuster games, eSports titles

and indie releases at this colossal gaming convention. See something you like? Just pick it up and play the damn thing! There will also be tournaments (only the hardcore need apply), a board-game zone, panel discussions and career advice drop-ins with designers and, yes, a dedicated 'retro arena'. Because filling the ExCel with video games wasn't quite nerdy enough.

→ ExCel. Oct 7-10. From £15.

Spooky season

Condon Month of the Dead
Investigate London's relationship
with the deceased at this festival
of macabre online and in-person
tours, talks and concerts. The
programme is full of intriguingsounding events like A Brief History
of Hell, Bad or Mad? and The Bloody
Nun, as well as spooktastic guided
tours of London's 'Magnificent
Seven' cemeteries, including
Highgate, Abney Park and West
Norwood. Sounds dead fun.

→ Various venues. Until Oct 31. Prices vary.

O HorrOctober

The Prince Charles Cinema always goes all-out for Halloween and 2021 is no different, with an entire month of scary screenings scheduled. Like frightening yourself half to death? Catch old favourites and newer cult classics on the big screen throughout October, including 'Alien', 'Donnie Darko', 'A Nightmare on Elm Street', 'Death Becomes Her' and 'The Texas Chainsaw Massacre'. Spine-chilling stuff!

→ The Prince Charles Cinema, Until Oct 31, £12.50.



15 (a) MORE HISTORY TO MAKE Royal Albert Hall





Autumn music festivals

6 Brixton Disco Festival

Norwegian synth wizard Todd Terje brings his distinctive brand of 'space disco' to south London for the Friday headline slot of this two-day festival. Natasha Diggs and DJ Paulette also feature on the line-up for the main event at Electric Brixton, while a stage at Brixton Village will feature local acts from Reprezent Radio and the Brixton Village Lates Soundsystem.

Saturday tickets are sold out, so get a shift on if you fancy boogieing to Terje's hits like 'Delorean Dynamite' and 'Inspector Norse'.

→ Various venues. Oct 8-9.
£30.53.

Body Movements

The brainchild of DJ Saoirse and Little Gay Brother's Clayton Wright, this massive celebration of queer club culture features almost every LGBTQ+ DJ and club night in the city, playing across 16 venues in Hackney. Harpies and Hungama are going. Adonis and Pxssy Palace will be there. Big Dyke Energy, Chapter 10 and Queer House Party are all doing stuff. It's set to be one helluva progressive, inclusive and exciting party, basically! → Various venues, Oct 9, £41.50.

O S D Boiler Room Festival

up 2019's debut

Boiler Room follows

London festie with another series of parties celebrating four of the city's music scenes. You can still grab tickets for Wednesday's jazz night at the Bussey Building, where stages have been programmed by Brainchild Festival, gal-dem and NTS's Zakia Sewell, and Thursday's celebration of London's rap scene at The Cause, featuring line-ups curated by fashion designer Mowalola, Brick Magazine and rap collective Elevation/Meditation. And in true Boiler Room fashion, it'll all be streamed online too.

Body Movements

Festivals are fun. Having to pay 'final release' prices is not



38

trail past luminous sculptures, glowing candles and laser shows round an ornamental lake, through a historic arboretum to the spectacular Great Conservatory, which will be bathed in tutti-frutti hues. This event always sells out, so book early. It's gonna be... lit!

→ Syon Park. Nov 12-28. From £10.

S Lightopia

Souped-up light trails are all the rage these days, with seemingly every park and stately home in London installing colourful displays for winter. Lightopia is one of the biggest and best. This year's

bumper experience features a Christmas zone, an interactive musical floor and the Palace of Light, a recreation of the Crystal Palace, which stood here until it burned down in 1936. → Crystal Palace Park. Nov 19-Jan 2 2022. From £19.50.

Pantos

W'Aladdin'

The multi-talented actor, songwriter and comedian Vikki Stone unleashed a memorable performance as Abanazer in the Lyric Hammersmith's 2016 'Aladdin'. Now she's returning to the magic carpet-flying fairytale, this time as author. Expect a live band, plenty of gags and traditional audience participation galore. → Lyric Hammersmith. Nov 19-Jan 2 2022. From £10.

⊕ 'Dick Whittington'

Glued to the new series of 'Drag Race

UK'? Then you'll be gagging to book tickets for this all-drag panto from TuckShop (cue enthusiastic shouts of 'Oh no we won't!') Cheryl Hole stars as Dick, with Choriza May and Kitty Scott-Claus also in the cast. Expect death drops and tongue pops galore. And probably as many dick jokes as they can cram into a two-hour show.

→ Phoenix Theatre. Dec 5-Jan 9 2022. From £20.

Winter light shows

© Enchanted Woodland

As darkness falls on Syon Park's 600-year-old woodland garden this winter, it will once again be transformed by an array of illuminations. Follow a glittering

Didn't find what you're after? Try **timeout.com/thingstodo**

→ Various venues. Oct 13-16. From £27.50.



The very best mac 'n' cheese

Macaroni pie at Catalyst Coffee

Catalyst Coffee has been quietly smashing it out of the park with its take on Greek-ish food at its regular Friday-night dinners. Now chef Alex Dimblach is planning three Fridays dedicated to one of Scotland's greatest culinary delicacies: the macaroni pie. His version is made with eggs, barrel-aged feta, oregano and 'staka' (salty clarified Cretan sheep's butter that makes the pasta all gooey and melty). The crust? Oh-so-light handmade rolled filo pastry that's airy and crisp and means the pie is carb-on-carb without becoming a claggy mass. It's all baked to golden-brown perfection, revealing a mesmerising pattern of tiny holes when you cut through it (see next page). Catch it while you can.

Cosiness level Like lighting your 'special-occasions-only' Malin + Goetz Otto candle. → 48 Gray's Inn Rd, WC1X 8LT. £10 a slice.

The autumn's comfiest comfort food

Seek solace in the season's heartiest dishes. guaranteed to keep you warm and toasty, however chilly the weather and/or news is

The very best sandwich

Corned-beefhash sandwich at Panadera

How can an everyday food staple like bread bring so much joy? Filipino bakery Panadera makes its own fluffy milk bread called pandesal. It's lighter than air and softer than a pomeranian. The bakers load it with milk and sugar to help counteract the

salty richness of the stuff they fill it with: corned-beef pieces made into a croquette whose crust prevents the meat filling seeping into the delicate bread. Topped with

fried shallots, lettuce and garlic aioli, this is a truly life-affirming sandwich.

Cosiness level Like cuddling 100 Andrex puppies.

→ 83 Kentish Town Rd. £7.50.

The very best pie

Game pie at St John

There's only one true King of Pies, and that's St John. The nose-totail British restaurant is famous for its flaky-lidded guys. Each one features a signature bone marrow poking out of the lid like a meaty megalith. Currently, a spectacular game number is on offer at the restaurant and for home delivery via Dishpatch. Filled with pheasant, venison and pigeon, slowly braised with shallots and ginger in a deepflavoured trotter stock, it's seasoned with head chef Farokh Talati's own Parsi-masala spice blend, which balances the rich filling. Divine. Cosiness level Like a long, lazy bath you accidentally fall asleep in.

→ 94-96 Commercial St, E1 6LZ. £35.

The very best noodles

Laksa noodle soup at Sambal Shiok

Laksa noodle soup is the thing to order at Sambal Shiok - and it isn't just any plain bowl of noodles. Oh no, the stuff the team serve up here is so good that it's pretty much medicinal. Hangover? Laksa noodle soup. Stinking cold? Laksa noodle soup. Bad day? Laksa noodle soup. You get the gist. Expect a mood-boosting bowl of fat, slippery noodles bathing in a fiery, sunsetcoloured broth. Amp up the dish with chicken, prawns, veg or egg. There's even a vegan shrimp-free option that's just as much of an umami powerhouse as the original. Cosiness level Like sleeping with your favourite teddy every night. → 171 Holloway Rd, N7 8LX. £14.20.

The very best soup

Chicken soup at Reubens

The chicken soup at legendary caff Reubens will sort you right out. Picture a bowl of steaming broth filled with delightful, plump dumplings. Said broth is a translucent flavour-bomb, liberally sprinkled with parsley and succulent shredded chicken meat. And those dumplings? They're made of matzah meal, eggs and chicken fat, and are just what the doctor ordered. Basically, this is Jewish penicillin.

Cosiness level Like starfishing in warm-from-the-dryer 600-threadcount White Company bed sheets. → 79 Baker St, W1U 6RG. £8.95.

The very best stew

Soondubu jjigae at Imone

Soondubu jjigae? More like soon-tobe your new bae. Order a piping hot cauldron of this Korean tofu stew at Imone and you're guaranteed to feel brand new. Silky soft white tofu cubes bob up and down in a glisteningly bright red spicy umami $rich \, stock \, that \, {}^\backprime\! s \, studded \, with \, enoki \,$ mushrooms, mussels, squid and whole prawns, then topped with a boiled egg. To accompany that lovely lot, get Catalyst Coffee yourself a bowl of



Isn't ugly, beige food really the best kind of food?

pearly white rice to plunge into the soup, absorbing all the warming flavours.

Cosiness level Like clutching a fleece-covered hot-water bottle on a blustery, cold night.

→ 169 High St, KT3 4BH. £8.

The very best pasta

Duck ragù at Trullo

Fall madly, deeply in love with Trullo, known for its fresh handmade pasta, slow-cooked sauces and antipasti.

(Its signature cacio e pepe and carbonara are so famous they basically have their own Instagram followings.) The aromatic duck ragù paired with toothsome pappardelle and dusted with a generous layer of parmesan is guaranteed to lift even the lowest of spirits.

Cosiness level Like wrapping yourself up like a burrito in a duvet. → 300-302 St Paul's Rd, N1 2LH. £13.50.

The very best rice

Baked rice at Cafe TPT

If you're hankering after nothing more complex than a simple plate of meat and rice, then Cafe TPT in Chinatown should definitely be your go-to. To be honest, the porkchop Macau-style rice isn't much of a looker, but so what? Isn't ugly, beige food really the best kind of food? It arrives loaded with chillioil-fried strips of pork and crunchy onions, and smothered in a coconut, curry-esque béchamel cheesy sauce that's baked until it's oozing and slightly charred. After which, you might need to head back to your cave and hibernate for a bit.

Cosiness level Lounging in your fluffy Muji bathrobe all day. ■ → 21 Wardour St, W1D 6PN. £13.30.



By Angela Hui Who finds comfort in necking salty crisp dregs.

★★★★ Lighthaus Cafe



WHAT IS IT...

Ex-JKS development chef Chet Sharma's debut restaurant.

WHY GO...

To sample surprising flavours of the Indian subcontinent.

> 42 North Audley St, W1K 6ZR



THE MOMENT I WALKED into Bibi I felt like I'd accidentally stumbled into the dining car of a luxurious sleeper train making its way through India. It's a slinky, alley-like space, decorated in warm walnut woods, earthy reds and dusty pinks. Chef-patron Chet Sharma was a physicist in a past life, but he's since built up an impressive amount of restaurant experience at places like The Ledbury, Moor Hall and JKS. Now, he's gone solo. First up, snacks: Quavers. Yep, Quavers. A Wookey Hole cheese crisp with a delectable layered papad green sauce. Then there were the deep-fried sweetcorn kurkure clusters dusted with a tangy house-blend spice mix. These are Sharma's take on the popular Indian snack of the same name and are rightfully dubbed 'Indian NikNaks'. The okra in a luxurious peanut-andsesame sauce, and the signature Lahori chicken served with cashew-and-yogurt-whey sauce were both given the sigree barbecue char treatment and were perfectly tender, smoky joys.

The only slight dud was the goat chapli kebab. Texturally, a wonderful crispy, herby crust – but a touch on the dry side and perhaps smashed too thin. As for the price? We're in Mayfair, so these are Mayfair prices. The bill came to roughly £160 for two with drinks. If you're up for a splurge meal to remember, then all aboard this flavour train to Lahori chicken-ville. ■ Angela Hui

WHAT IS IT...

A good hideout for after a meander around Walthamstow marshes.

WHY GO...

For the proper good puds. Order all of them.

→ 11 Argall Ave, E10 7QE.



PICTURE THE SCENE: an Ancient Roman banquet where people are reclining and dining, but set in a high-ceilinged warehouse café on a Walthamstow industrial estate. That's the type of place Lighthaus Cafe is: a chilled neighbourhood spot that you can spread out in all day. Former 40 Maltby Street chef Alex Vines has recently taken over the kitchen and given the weekend menu a creative facelift.

To start, a simple-looking sardine and aubergine toast that was far from simple; warm charred bread draped with chunky aubergine and strips of fresh, salty fish. Next, a melt-in-themouth sole with a creamy, gravy-like crab butter sauce and a trombetta gratin were everything I wanted on an autumn day - but more crispy cheesy bits, please.

And to finish? Superstar puds. The raspberry bakewell tart offered nothing but comfort and satisfaction. And the choux with blackberry ripple ice cream was a nostalgia hit that reminded me of a Müller Fruit Corner in the best possible way. The staff were friendly enough, but we were soon forgotten about due to the busy lunch rush. Yes, it's a laidback place, but service was a little too lax - lunch took almost three hours. Perhaps I should've embraced the pace. When in Lighthaus Cafe, do as the Romans do: lie horizontal with a book while picking at glorious puds. ■ Angela Hui

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BOXPARK

'BOXPARK Croydon is celebrating its fifth birthday this Halloween with the resurrection of Eskimo Dance! Head to south London for the ultimate night of grime with an all-star line-up of MCs and DJs including JME, Frisco, Capo Lee and many more. Get tickets today from £16 at www.boxpark.co.uk/eskimodance'. 99 George St, CRO 1LD.

HOTBOX

'The brand new Hotbox at Hawley Wharf, Camden has added the everpopular Smoked Sharer to the menu. The Sharer includes slow-cooked pork ribs, a brisket slice, a quarter chicken, barbacoa pulled pork, pickles and barbecue sauce, all for £24. Try it at the Camden and Spitalfields sites. Various locations

TEMAKINHO

'Experience Temakinho, the leading restaurant company in Europe. We specialise in Japanese-Brazilian fusion cuisine where Japanese culinary tradition meets the taste, colours and vibes of Brazil to the beats of jazz, samba and bossa nova. Unit 1.3, One Tower Bridge, Potters Field Parks, SE1 2SG

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Theatre & Dance

Edited by Andrzej Łukowski timeout.com/theatre @timeouttheatre

FESTIVAL PREVIEW

Dance Umbrella is back IRL!

After fleeing to the digital world last year, London's biggest, brightest and most accessible dance festival returns in person

THE MIND-EXPANDING Dance Umbrella festival was forced to go digital last year, but for 2021 it's happening physically again (with a few digi bits). Here are five of the best shows you can catch.

A startling modern masterwork

What is it? Greek 'London Battle' choreographer Dimitris Papaioannou's 'Transverse Orientation' is the de facto headline show. Why go? Architect of the 2004 Athens Olympics Opening Ceremony, Papaioannou's stock-in-trade as a choreographer are headspinningly trippy tableaux. 'Transverse Orientation' opened to raves in Lyon this summer, with critics swooning over its intense and disconcerting barrage of images,

give birth and a slowly appearing on-stage lake. It's the sort of toweringly avant-garde eurocore that London always needs more of. This, friends, is the hard stuff.

→ Sadler's Wells. Oct 21-23.
£15-£45.

An origami-based craft 'n' dance show for the under-fives

What is it? Takeshi
Matsumoto's 'Club Origami'
—which will tour London
arts centres – starts as a crafts
sesh and transforms into an
energetic, accessible work of
family-friendly dance.
Why go? Dance Umbrella always

winy go? Dance Omorella always includes work aimed at children, and 'Club Origami' should press all the right buttons, hooking kids in by asking them to try their hands at origami, then wowing them with fun, energetic close-up dance.

→ Stanley Arts, Oct 8. The Albany, Oct 9. The Place, Oct 10. Watermans Arts Centre, Oct 17. Artsdepot, Oct 24. Prices vary.



A football match with no ball

What is it? The main event in the free, outdoor DU@BellSquareLDN bill in Hounslow, Ahilan Ratnamohan's 'Extra Time' features six dancers in football kit playing a game, sans actual football.

Why go? It's a fascinating exploration of the beauty in the beautiful game. These aren't just prancing ballet dancers doing pas dedeux in an away strip. The choreography is all based on the movements of real footballers. If you believe football is an art, here's a show that agrees with you.

→ Bell Square, Hounslow. Oct 9. Free.

A playful hip hop comingof- age story

What is it? Hip hop choreographer and performer Dani Harris-Walters's 'Happy Father's Day' is a humorous coming-of-age story (as in, it's literally about puberty) told via dance, rap and amusing sketches. Why go? Paired in a double bill with Kesha Raithatha's intense 'Traces', 'Happy Father's Day' offers a slick, playful, side to the festival, and a highlight to DU's weekend takeover of Watermans in Brentford, part of its commitment to bringing dance to London's outer boroughs.

→ Watermans Arts Centre. Oct 16. £10.

on a rampaging bull, a Venus-like

which include a man reclining nude



A digital Umbrella

What is it? Despite live performance being a thing again, there are several exclusive online offerings at the festival this year. You can watch them without leaving the house by buying a Digital Pass.

Why go? You may simply not feel ready to return to a theatre yet, or have some other reason for not being able to make it down to see Dance Umbrella in the flesh (maybe you don't want to go to Brentford!). But it's worth stressing that the Dance Umbrella Digital Pass is a completely separate programme of work to the physical festival: you may want to

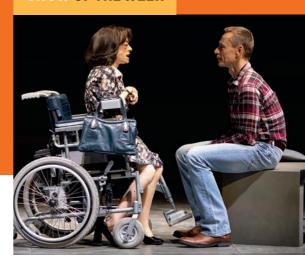
take in both, and indeed some of the online stuff is complementary to the physical programme. This year's digi works range from exciting original commissions, like the artful dance-offs captured in Jade Hackett's 'London Battle', to a rare chance to see a recording of Dimitris Papaioannou's acclaimed earlier show 'Nowhere'.

 \rightarrow Online. Dates vary (most shows available Oct 8-24). Pay what you can (£5-£30).



By Andrzej Łukowski Who can't dance (but can use an umbrella).

SHOW OF THE WEEK



The Normal Heart



LARRY KRAMER'S CLASSIC 1985 play tells how a few oddballs from the NYC gay community desperately tried to raise awareness of the mystery illness killing their friends.

A thinly veiled autobiographical work about Kramer's own Aids activism, the play spends its opening act meticulously explaining how livewire Ned Weeks (the Kramer character, played by Ben Daniels) becomes radicalised by Liz Carr's flinty, impassioned Dr Emma Brookner, who has sussed out that the disease killing her gay patients is sexually transmitted.

Essentially, the first half is a crisply written information dump that has lost some of its radical purpose now Aids awareness is higher. But that all changes in a belter of a second half.

It begins with an electrifying scene: Daniels's quicksilver Ned sabotages a long-delayed, critically important meeting with the mayor's

WHAT IS IT... Larry Kramer's classic play about the early years of the Aids epidemic.

WHY GO...
Ben Daniels is phenomonal as Ned Weeks, the fictionalised version

→ National Theatre, Olivier. Until Nov 6. £20-£89.

of Kramer.

office. He comes into his own as a tremendous character: passionate, with a heart of pure gold... but also a total dick, who constantly allows his anger to set back the cause he's supposed to be fighting for. What makes the writing extraordinary is Kramer's painful awareness of his own faults. At the end, Ned is furious with himself for not having done more, and Kramer's frustration howls down through the decades. Daniels is brilliant: bristling and unsentimental, perpetually on a knife-edge between blind fury and tender tears.

Once it hits into its stride,
Cooke's production feels totally
vital, a searing nugget of recent
history, a story of people trying
frantically to fight back from the
brink of annihilation. It hasn't lost
its heat at all – it's white-hot, for
ever.

Andrzej Łukowski

Film

Edited by Phil de Semlyen timeout.com/film @timeoutfilm

TIME OUT MEETS

Jodie Comer

The Liverpudlian actress on 'The Last Duel', 'Killing Eve' and her mum's roasts

WHEN JODIE COMER was growing up in Liverpool, she and her dad used to copy accents on the TV. It turned out to be excellent training for a career that has seen her slip seamlessly and believably from Tudor royal ('The White Princess') to Russian assassin ('Killing Eve'). Now she's going French in Ridley Scott epic 'The Last Duel', stealing the show opposite Adam Driver and Matt Damon. Comer plays a noblewoman who is raped, in an act that leads to France's last official duel. We chatted about her big-screen work, how she feels about becoming a national treasure and the time she got her mum's roast delivered to set.

'The Last Duel' tells a powerful story based on real events. Did that play on your mind when you took on the role?

'Definitely. The biggest goal was to encapsulate the strength and the resilience that Marguerite had in speaking out in a time when women were so disregarded by society and not thought of as human.'

Does it feel different exploring power dynamics between men and women in a period drama rather than something set today?

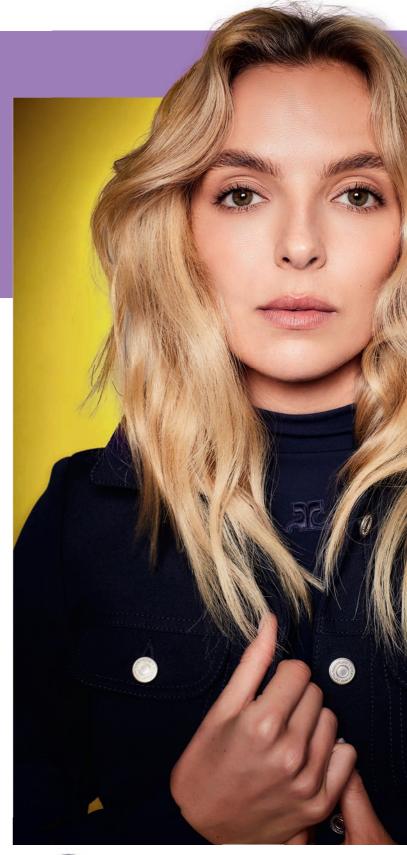
'We are naive sometimes in thinking: "Oh, this was so long ago and we don't have this problem any more." There are still these issues around the world today and especially with women fighting for autonomy over their own bodies – that hasn't gone away.'

You star alongside Matt Damon, Ben Affleck and Adam Driver. Did you teach them any Liverpudlian slang?

'I didn't! It's funny because we were in Venice recently and Ben was like: "I think this is the first time I've heard you speak in your own voice."

What was it like wearing all those intricate costumes and corsets?

'When you're filming in a field and you have to go to the bathroom and you have 17 layers on, that's when it gets a bit tiresome but, all in all, it was amazing. I had a hefty pair of wooden clogs on. I don't think you





ever see them. Ridley [Scott] liked the sound they made on the cobbles.'

You recently starred in 'Help' with Stephen Graham, which is set in a care home in the pandemic. What has the reaction been like to it?

'We couldn't have hoped for a better reaction. We're aware that this is still very present in a lot of people's lives. Having spoken to carers in my research, I wanted them to feel like we had represented them truthfully.'

The biggest new films reviewed timeout.com/film

and I've got my mum's roast dinner to set. She'd also make scouse – a meat and potato stew – for Stephen [Graham] and me for lunch.'

It feels like 'Killing Eve' was a big turning point in your career. Did you think it would be so life-changing?

'Not at all. I knew it was Phoebe [Waller-Bridge, the creator], and I knew the script was special. I was overwhelmed that I had been given the opportunity, because you always think it's going to go to someone who's more well known than you.'

Did you ever think that your 'big break' might not happen?

'I'd always had this insecurity doing television. Like, "I'm never going to be in films because there are film actors and TV actors and I'm never gonna be able to step into that." But there's so little difference.'

Is it true that you learned how to do accents from watching TV adverts?

'Yeah, me and my dad would always mimic them, just to make each other laugh. But I think that made me a bit fearless, so when I was going to auditions and there was an accent to do, I wasn't intimidated.'

Do you ever freak people out by putting on the Villanelle voice?

'No, never. Sometimes I get asked to do it if I'm out in a bar and someone's had a couple of drinks. My insides just go: "Urrrgh" and my toes curl up. So no, I never get that one out. Only when I'm on set.'

ightarrow 'The Last Duel' is out Oct 15. 'Help' is on All 4 now.



By Isabelle Aron Who will do the Villanelle voice, if you ask nicely.

FILM OF THE WEEK



The Last Duel



MEN HACKING AT each other with swords in front of a baying crowd in a Ridley Scott period movie. Sounds familiar, right? But this bleak retelling of a real historical episode in fourteenth-century France is nothing like as satisfying as 'Gladiator', despite its surfeit of bloody battles.

At its heart is the story of Jodie Comer's Norman noblewoman, Lady Marguerite, whose rape at the hands of scheming Jacques LeGris (Adam Driver) leads her husband, lunkish warrior Jean de Carrouges (Matt Damon), to challenge him to France's last officially sanctioned duel.

Intriguingly, the film is framed through the prism of the three characters' recollections, a 'Rashomon'-like device that works like a trio of testimonies for the rape trial that will follow. When you see the assault from the perpetrator's viewpoint, it feels all of a part with the orgies he takes part in with his political guardian Count

Pierre d'Alençon (Ben Affleck, boasting a rap-rock goatee).

When you finally see it through Marguerite's eyes, there are no shades of grey. It's a traumatic scene that supercharges the third (and inevitably strongest) chapter with a mute fury. But that earlier orgy scene only blurs the film's points on consent: 'The Last Duel' damns the whole rotten patriarchal society but leaves LeGris's own actions slightly fuzzy when they need to be crystal clear.

Comer brings an ocean of depth to the role when she's finally front and centre. The film flunks its big challenge, though: to depict a world in which women are marginalised and disempowered without doing the self same thing to its female characters. It should have ceded more of the floor to Marguerite.

Phil de Semlyen

WHAT IS IT...

A historical epic for the era of #MeToo.

WHY GO.

Jodie Comer is great as a noble woman in world of toxic noblemen.

→ Director Ridley Scott (18) 144 mins. Out Oct 15.

stories like this?'

People were calling you a 'national

treasure' on Twitter when it aired. Are

you ready to be a national treasure?

'Ooh, that's a heavy weight to carry

would you not use your job to tell

Is it true you had your mum's roast

dinner delivered to the set of 'Help'?

but it's very kind. I just thought: Why

The location 33 St Mark's Rise. Dalston.

The scene Mancunian drifter Johnny (David Thewlis) washes up in Hackney, slumped on the doorstep of his ex (Lesley Sharp). The musty bedsit becomes a base from which the nihilistic philosopher staggers his way through London, leaving a messy trail of sex, violence and barcode conspiracy theories in his wake.

Then In a 2008 book, Mike Leigh recalls how, during preproduction in 1992, his ex-wife, Alison Steadman, and a location manager ran into his office shouting: 'We've got it!' when they discovered this gothic E8





pile. He liked that the detached house could be viewed from so many angles, something he wanted viewers to do with the film. 'It was the edge I was looking for,' remembers Leigh.

Now The exterior has barely changed, although the house is now divided into a pair of two-bedroom flats. But the oncefading east London suburb where Leigh filmed is now a desirable postcode with flat whites for a fiver. According to Zoopla, the road has seen a 200 percent rise in property values over the last 20 years. Johnny wouldn't recognise it. ■ Thomas Hobbs

→ Mike Leigh season runs at BFI Southbank, Oct 18-Nov 30.

The Velvet Underground **** Halloween Kills





WHAT IS IT..

Todd Haynes's visual love letter to the best band of all time.

WHY GO...

Find out exactly what's wrong with hippies.

Director Todd Haynes (15) 121 mins. In select cinemas and Apple TV+ on Oct 15.



THE MYTH OF the Velvet Underground is that the classically trained son of a Welsh miner John Cale met Dylan wannabe Lou Reed and formed the most influential/unsuccessful band of all time, under the auspices of Andy Warhol. Todd Haynes manages to do much more than tease that story out, though. His doc is a lyrical and visual paean to the idea of what makes great art.

Unlike, say, the 'Beatles Anthology', there are no old TV interviews, press conferences, airport arrivals, basically because no one gave a shit about the Velvets. Instead, Haynes marshals choice talking heads - surviving members Cale and drummer Moe Tucker, and dancer Mary Woronov - and gorgeous Warhol footage. He investigates the VU's position as outsiders who found themselves insiders trying to break out.

Haynes distills the NY scene of the mid-'60s: the art, the gay clubs, the socialites. Cale is shown on TV gameshow 'I've Got a Secret' His secret is that he'd performed an Erik Satie piece 840 times during an 18-hour concert. 'Why would anyone ask you to perform it 840 times?' asks the host. 'I have no idea,' replies Cale urbanely.

The America of 'I've Got a Secret' is what Andy Warhol said was art, to the despair of the cultural elite. The Velvet Underground were what he said was pop, to the despair of the kids. 'They were scary,' is one verdict on their early performances. If you already love the Velvet Underground, this is two hours of visual and aural bliss. If you don't, same. ■ Chris Waywell

WHAT IS IT...

A twelfth – and bang average – outing for the slasher franchise.

WHY GO.

Jamie Lee Curtis manages to own it from a hospital bed.

Director David Gordon Green (18) 105 mins. Out Oct 15.



BLOOD-CAKED, LUMBERING, unstoppable:

'Halloween' is the franchise that won't die. Twelve movies on – with 'Halloween Ends' to come - the latest instalment is a reboot sequel with the same old gore but no new moves. If it doesn't bleed out soon, it may outlive us all.

Haunting the town of Haddonfield again is stabby maniac Michael Myers, picking up where he left off in 2018's 'Halloween'. Jamie Lee Curtis's Laurie Strode has been knifed and is laid-up in hospital, which leaves her daughter (a game Judy Greer) to join the town's Myers expert (Anthony Michael Hall) in a disorganised manhunt. As Myers's killings play out in the burbs, livid locals cram into the hospital.

Why? is a valid question. There's a passing suggestion that this has been Myers's plan all along, a devilish scheme to have an angry mob with improvised weapons clogging up orthopaedics. There's a hint of the western, too, in this lawless mob and the stetson worn by the town's useless sheriff. 'The system's broken,' growls Strode. The idea quickly evaporates.

A score co-composed by John Carpenter makes the film sound like the 1978 original, but the scares hardly register. There's barely a reason to get attached to any of its characters.

It all feels so rote and old-school, especially during such an exciting era for the horror genre. 'We got a goddamn massacre on our hands,' says the hapless sheriff – and he's so right. ■ Phil de Semlyen

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