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LONDON



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LONDON

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Our guide
to London's
50 best
restaurants

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Inside

This issue of Time Out
in no time at all

Service!

We're handing out the gongs with our
list of London's 50 best restaurants.
(These Manteca guys are on there)

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'The Northman'

It's five stars from us for
Robert Eggers's bloody and
extraordinary Viking movie epic

PAGE 43



It's Easter

Head to the Horniman's Bonnet
Parade plus loads of other stuff for
the – gasp! – four-day weekend

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Lost rivers

'Daylighting' is uncovering hidden
waterways across Europe, and there
are plans to do the same in London

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Renaissance man

Raphael died aged just 37, but in his
short life he changed the course of
Western art. This is a must-see show

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Hello, London

Joe Mackertich
London Editor
@j_mackertich

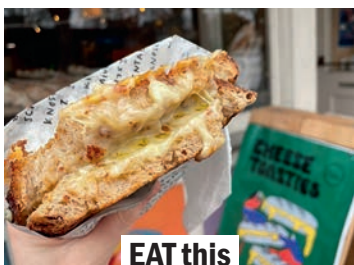


Describing a good restaurant in London is easy. Tasty food, a suitable atmosphere, staff who don't sit down next to you when you order and some kind of chocolate on the dessert menu. Defining a *great* restaurant? Now, that's way harder.

As fist-bitingly cheesy as it sounds, a great restaurant is one that creates memories. You can dish out expertly charred hispi cabbage, nonconformist pasta shapes, ironic puddings and arcane cocktail ingredients (exhibit A: 'oyster honey'), but that stuff only gets you so far. The measure of an eatery's excellence is how wistful and loved-up its patrons sound when recommending it. I, personally, find it hard to talk about Trullo in Highbury without getting a faraway look in my eye, like the old lady at the start of 'Titanic'. That's because it has effortlessly and elegantly supplied the backdrop to some of my life's most beautiful moments. And also because its beef-shin-ragu pappardelle tastes better than God's armpit sweat.

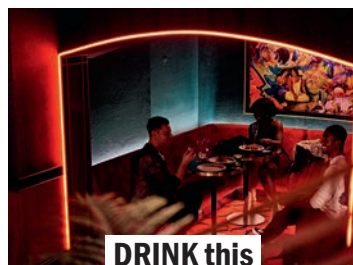
These things are subjective, of course. You might think that London's best restaurant is the Heathrow Wetherspoon's. It has a warm chocolate brownie on the menu, so who am I to argue?

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



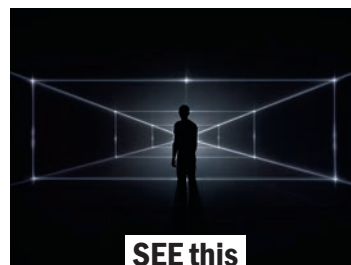
EAT this

Big fan of the grilled raclette toastie, sold in both the Borough and Newington Green branches of the Swiss cheese shop **Jumi**.



DRINK this

Not much of a 'bar guy' tbh, but the art-deco lounge at the new **Garden Cinema** in central is quite the scene. Also: £20 lifetime membership!



SEE this

'**Future Shock**', the summer's mind-melting 180 Strand art-o-rama will book up quickly. Why not save the heartache and book a spot?

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LONDON

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FUTURE SHOCK: VANISHING POINT BY UNITED VISUAL ARTISTS AT 180 THE STRAND

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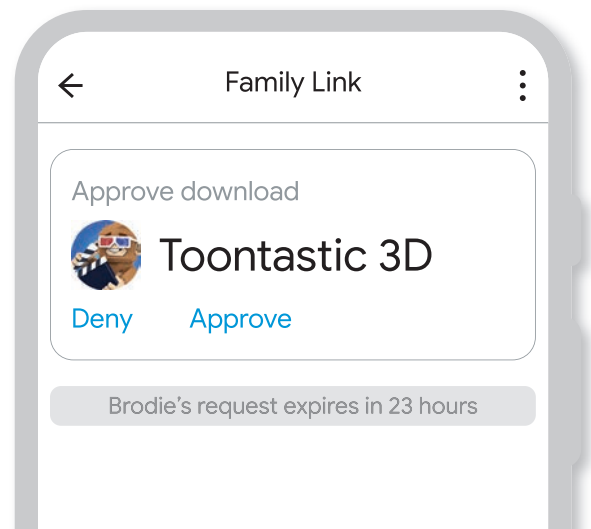
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Only Choice Lettings

HOMES YOU CAN'T SAY NO TO

3 Bedroom House

This quaint three bedroom house in an up-and-coming location is perfectly set up to enjoy the summer months. Bonus features include cold winters, and lack of hot water, as the property does not feature a boiler.



FRESH LISTING



COMMUNAL SHOWER



EXPOSED ASBESTOS



2 Bedroom Flat

A simply stunning two bedroom flat with great access – for strangers. If you come home to find one in your shower, don't be alarmed. The landlord often gives out keys to their other tenants when their hot water is broken. Much more convenient than a new boiler. No pets.

2 Bedroom House

This charming two bedroom house has maintained its original features throughout. From the wooden floorboards, to the exposed asbestos, it's perfect for those looking for a short-term contract with long-term health implications.

CONTAMINATED WATER



RENT NEGOTIABLE



1st Floor Flat

We're pleased to offer this first floor flat, conveniently situated over a laundrette. Features include sewage smells and contaminated drinking water, leading to serious long-term health conditions, and a vengeful landlord.

1st Floor Flat

This two bedroom Edwardian conversion has plenty of personality. Specifically, the landlord who lives in the master bedroom. They're very 'hands on'; those who can't pay the rent can come to some kind of arrangement.

PETS WELCOM



2 Bedro

Convenient
two bedro
to be arou
Pets welco
rat-catche
approach

NEW LO



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THE RENTAL SYSTEM IS BROKEN

Properties like these shouldn't exist.

But they are all true stories from private renters across England. Millions of people are at the mercy of predatory practices within a broken renting system. Where their only other choice is homelessness.

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ALEX FLOOD, NME

ALEXANDER SKARSGÅRD NICOLE KIDMAN CLAES BANG ANYA TAYLOR-JOY WITH ETHAN HAWKE BJÖRK AND WILLEM DAFOE

THE NORTHMAN

WRITTEN BY SJÓN & ROBERT EGGERS DIRECTED BY ROBERT EGGERS

IN CINEMAS FRIDAY

FOCUS FEATURES

City life

Edited by Isabelle Aron
@timeoutlondon



Clockwise from far left: Milan Radisics, Adam Ferguson, Hugh Fox, Adam Pretty, Anna Neubauer

The world's best photos have come to London

Somerset House's new show offers a snapshot of life all over the globe

FROM INTIMATE PORTRAITS of migrants waiting to cross the border between Mexico and the US to an other-worldly Spanish landscape of withering sunflowers, the fifteenth Sony World Photography Awards exhibition displays vivid visual storytelling from all corners of our planet. Opening this week at Somerset House, it showcases more than 300 brilliant photos that'll make you realise how crap your own blurry snaps are. ■ Chiara Wilkinson
→ Sony World Photography Awards is at Somerset House. Apr 13-May 2. £15.



Ikoyi's sensational smoky caramelised plantain



What goes into the London plates that everyone bangs on about

AT IKOYI, a two-Michelin-starred, West-African-inspired restaurant in Piccadilly, founder Jeremy Chan measures flavours and proportions with meticulous precision. (His eatery is also on our Best Restaurants list – read more on p18) 'Our work has gotten tighter and more technical,' he says. Ikoyi's

show-stealing buttermilk plantain sums up the restaurant's ethos. 'The dish is a symbol for the whole kitchen,' says Chan. 'It's artistic but disciplined, and is made with technique and respect for the ingredients.' He explains what goes into this striking dish. ■ *Chiara Wilkinson*

→ 1 St James's Market. Part of the tasting menu, from £70.



The sauce

'We blend kelp with rapeseed oil and infuse it with smoked onions and chillies, then emulsify it with maple vinegar and egg yolks. It's like mayo but more viscous.'

The presentation

'The plantain is sliced into precise lengths of 13.5cm – that's how I imagine the perfect plantain to look. It's sharp and graphic, like a computer-generated image.'

The blackberries

'We mix dehydrated blackberries with cloves and other spices. I love the way dried fruit coats fried surfaces: it forms this beautiful, matte, furry texture.'

The taste

'It's multi-dimensional. The flavours are spicy, sour and smoky, all distilled into one. It also has a lot of texture going on: it's powdery, oily, and has a chewiness to it.'

The plantain

'We brush the plantains with buttermilk and coat them with a mix of flours, before deep-frying. The coating creates a shell, so it's crunchy and caramelised.'

WORD ON THE STREET

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

'Where are all the steaming-hot cups of piss?'

'What age were you when you could do your buttons up?'

'I haven't seen a swan in ages.'

'I can't believe I'm going to die wearing a fake Louis Vuitton poncho.'

'There should be a dating app for people who like balconies.'

'When did they invent halloumi?'

'Don't get me wrong, I love a good gong bath.'

'That pony definitely looks like an overthinker to me.'

'Why would you watch Q bloody VC?'

'I've just realised I still have nine chicken carcasses in the oven.'

'Stop ghosting the new shoe rack, Stef.'

Overheard something weird? Tweet us #wordonthestreet @timeoutlondon



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WE HAVE QUESTIONS

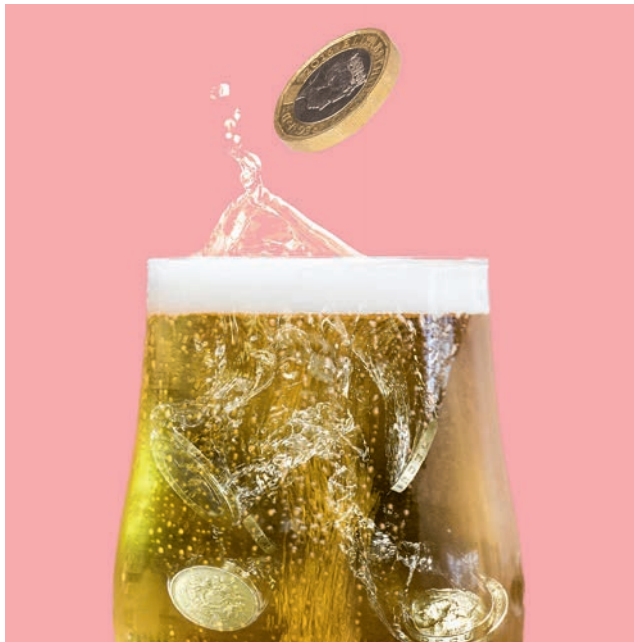
Why has the £7 pint arrived?

Has it really come to this? Why am I now forking out £7 for a pint?

Well, everything is more spenny. There are labour shortages and rising costs in the supply chain (the price of barley has gone up by 30 percent), and pub food has become more expensive to produce, a cost that's sometimes absorbed by higher pint prices. But the big one is energy. 'The hospitality sector had already seen a doubling, if not tripling, of energy costs even before the situation in Ukraine added additional pressure,' says Emma McClarkin, chief executive of the British Beer and Pub Association.

Fair enough. But why is London so badly affected?

Come on, you don't need us to tell you that London is one of the most expensive cities on the planet. You chose to live here, pal.



Hmm... can this mess be fixed?

An extension to the VAT relief for hospitality that came in during lockdown would have helped. Instead, VAT has jumped from 12.5 percent to 20 percent. Pubs need more footfall to help stabilise trading – in case you need an excuse to get down to your local.

So, is the £7 pint here to stay?

It's a chicken-and-egg situation. Our pubs need us to help them bounce back from the pandemic, but admittedly, £7 pints aren't that appealing. 'Hopefully, we'll get some warmer weather to bring people in and to help reduce energy consumption,' says McClarkin. 'If more people come through the door, it will help to alleviate some of the [cost] pressures on businesses.' We'll drink a hideously overpriced pint to that. ■ Chiara Wilkinson

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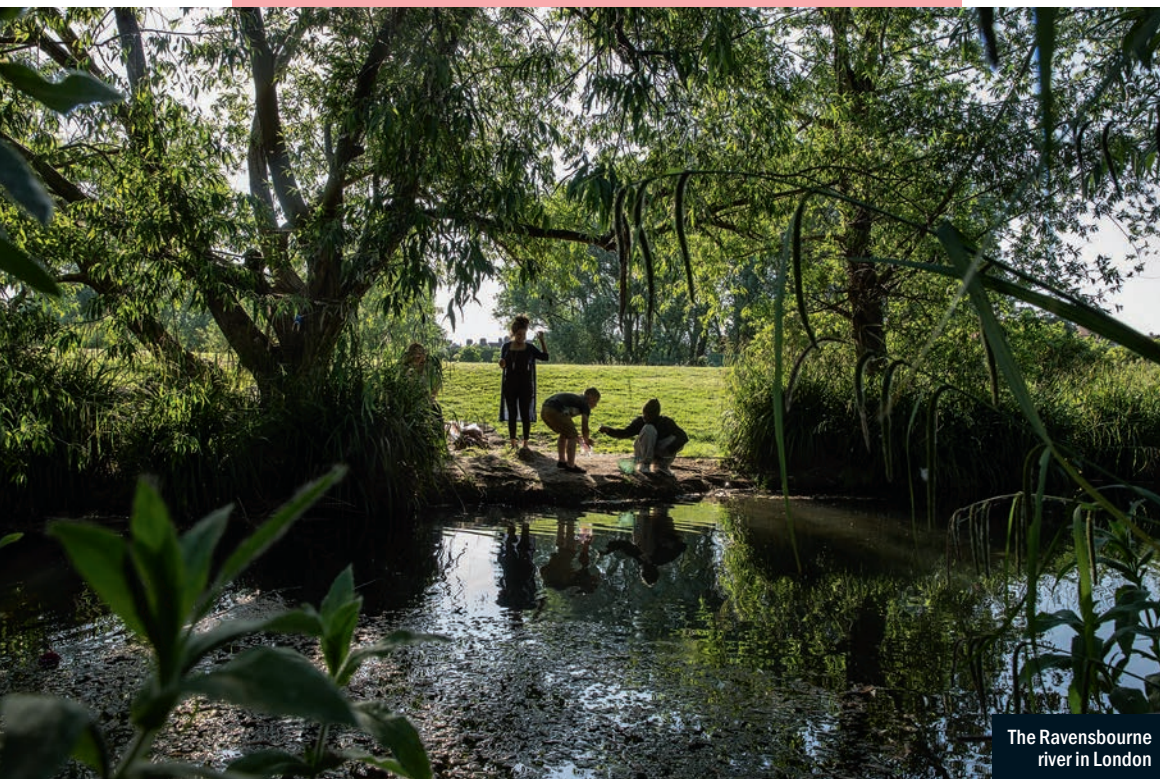
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The Ravensbourne river in London

How our cities' lost rivers are being revived

'Daylighting' brings long-hidden waterways back to life – and it's happening in London

THE WALBROOK. The Tyburn. The Fleet. London is home to several lost rivers – now built over and long forgotten. But soon that might all change. 'Daylighting' is a burgeoning movement that seeks to revive old waterways buried deep underground, and it's gaining ground in cities all over the world.

A lot of these rivers didn't vanish all at once – they were gradually covered up during the nineteenth and early twentieth centuries. In Paris, a stream named the Bièvre used to flow through the Left Bank, joining the Seine near the Gare d'Austerlitz. Victor Hugo described it as an idyllic urban oasis in the mid-1800s, but by the end of the century it had become a health hazard and by 1912 it disappeared.

Until now, that is. The Paris city council has announced that it will uncover and restore the river as part of its wider plans to bring nature back to the French capital. It's hoped it will improve biodiversity, help prevent flooding by carrying excess rain and lessen the city's 'heat island' effect by cooling the surrounding areas. Win-win-win.



The Cheonggyecheon stream in Seoul

A similar project has already been completed in Sheffield. Following frequent heavy rainfall, the city 'daylighted' the old Porter Brook as a flood-defence mechanism. It has been so successful that further plans to unearth and clean up the Sheaf and Porter rivers are under way.

In Zurich, daylighting has been in vogue since the 1980s. Around 15 kilometres of waterways have been restored, linking up more of the city with Lake Zurich and the Limmat and Glatt rivers. It has made the city's water system more efficient, as the streams divert clean water from the sewage network, significantly reducing wastewater treatment costs.

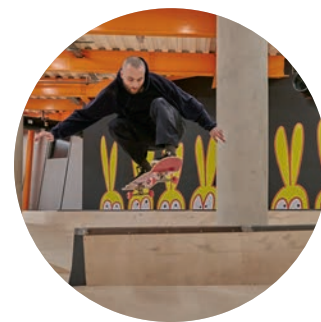
Here in London, meanwhile, researcher Adam Broadhead is working on a project to revive Branch Hill Pond on the edge of Hampstead Heath, which he hopes may lead to the nearby river Westbourne being uncovered too. One day, it seems, this city may be criss-crossed again with pretty waterways, and the Regent's Canal hordes will have plenty more options for that weekend stroll. ■
Julia Webster Ayuso

CITY

ENVY

Great things that we love in other places

Folkestone's multistorey skatepark



You might assume that the UK's finest skaters are to be found in the depths of the South Bank, but the country's got a new hardflip hotspot. The world's first multistorey skatepark has just opened in Folkestone on the south Kent coast: three floors and 2,100 square metres of state-of-the-art concrete bowls and multi-level arenas. It's called **F51** and cost a cool £17 million to build. Open to not just skateboards but BMXs, scooters and rollerblades too, it's got a multitude of rails, boxes, ramps, banks and pipes – plus a 15-metre-high climbing wall, boxing ring and café. Whether you're a kickflip pro or caught the skating bug during the pandemic, you'll want to hit up this place. ■ *Ed Cunningham*

Explore more of the city at [timeout.com/thingstodo](https://www.timeout.com/thingstodo)

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Time Out

BEST

2022

RESTAURANTS



Our Best Restaurants list is back! *Angela Hui* introduces our snapshot of London's vital 2022 food scene, while *Tom Howells* does the rundown. Photography *Jess Hand*. Illustrations *Serge Seidlitz*



YOU CAN'T GET bored of eating out in London. This city's restaurant scene is a rich tapestry of different cuisines and flavours. From the family-run neighbourhood Thai joint that's been around for years to the Michelin-starred grandee where you can sit at a counter and watch genius chefs at work, London's restaurants are diverse, creative and always exciting.

Being taken care of at a restaurant is a real privilege, and as we tuck into our freshly made pasta with a glass of natural wine or fiery curry with a cold beer, it's easy to forget about the people who cook for and serve us. That's why we want to celebrate and shine a light on the capital's hospitality industry with our 2022 Best Restaurants list.

On it are the places that we go back to again and again. There are old favourites like St John, with its always-excellent roast bone marrow and parsley salad, and Mandarin Kitchen, whose signature lobster egg noodles never get old. Also included are the new haunts that we've fallen in love with at first bite, such as Planque, a haven for wine lovers with an ever-changing menu of French food, and our surprise Number One, a certain modern West African restaurant.

Whether it's a place with communal outdoor tables where you wolf down a taco, salsa dribbling down your arm, or a swanky fine-dining joint for a four-course dinner, everywhere on our list serves up incredible food that you won't forget. This is your guide to eating out in the capital in 2022. Now tuck in. ■



Besto restos

Chishuru



1 Chishuru

Brixton ££

What's the deal? Restaurants specialising in modern West African food aren't exactly ten a penny in London. Neither are restaurants as good as Adejoké 'Joké' Bakare's Chishuru. The Nigerian-born chef-owner won the Brixton Kitchen competition in 2019 and opened her first restaurant in 2020. Chishuru is a stunning introduction to the richly complex cuisine of Bakare's West African heritage. Dishes like mimri oku (spicy broth) and kekefia (hake) with plantain fondant transport your tastebuds to exciting new places. You'll think about the textures and flavours long after you've finished eating. The set-menu format (£28 per person for lunch and £45 for dinner) means you get a tour of the ingredients and spices of Bakare's native country, while her sheer talent and charismatic service will steal your heart. Right now, there's no other restaurant in London quite like Chishuru. It deserves our top spot and your attention. **Order this** There's a changing menu but the bavette steak – cooked pink and served with pickled mushrooms and dusted with yaji, the suya spice blend of chilli, ginger, garlic and onion – is a thing of beauty. *Angela Hui*
→ 9 Market Row, Coldharbour Lane, SW9 8LB.

2 Manteca

Shoreditch ££

What's the deal? David Carter and Chris Leach's itinerant Anglo-Italian went permanent at the end of 2021. The menu skews both refined and rugged: what fool wouldn't want to follow brown-crab cacio e pepe with a stuffed pig's snout? **Order this** The pig-skin ragù buried under a snowdrift of parmesan.
→ 49-51 Curtain Rd, EC2A 3PT.

3 Singburi

Leytonstone £

What's the deal? You can't order badly at Singburi. Over the years, chef Sirichai Kularbwong has developed a loyal following. The standard menu is hot but the specials are where the real treasure lies. **Order this** The moo krob special: twice-fried, crispy pork belly.
→ 593 High Rd Leytonstone, E11 4PA.

4 Quality Wines

Clerkenwell £££

What's the deal? The Quality Chop House is great, but it's usurped by its sibling next door. Chef Nick Bramham knocks out a concise list of superb Italo-Spanish gems from a couple of hot plates. **Order this** The gildas: teeny skewers of anchovy, olive and pickled chilli.
→ 88 Farringdon Rd, EC1R 3EA.

5 St John

Farringdon ££££

What's the deal? Nearly three decades in, Fergus Henderson's nose-to-tail classic doesn't falter. The clattery dining room is ace, but the real St John heads make for the bar to knock back welsh rarebit and egg mayonnaise sandwiches. **Order this** The roast bone marrow salad: nuggets of oily gold on sourdough.
→ 26 St John St, EC1M 4AY.

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MEET THE CHEF

ASMA KHAN



Chef and owner, Darjeeling Express

Tell us something about your restaurant that people might not know

'Be prepared to wait. We don't batch cook. Darjeeling Express celebrates home food – it's not food that's designed for restaurants. Everything is cooked fresh every day; nothing has been reheated. What you eat at here is the closest to my home cooking.'

Who is London's most exciting chef right now?

'Andrew Wong from A Wong. He's so immersed in his Chinese identity – his pride in old Chinese medicines, telling the stories, explaining the history and how that follows through in his cooking. I can taste the heritage in his dishes but he puts his unique spin on them. Plus, he's such a nice man and probably the sexiest male chef.'

Most unexpected thing that's happened at Darjeeling Express since you opened?

'It has to be Paul Rudd [visiting Darjeeling Express]. The first time I saw him at the restaurant I almost passed out. He said: "I'm so excited and I want to take a picture with you." I replied, saying: "No, I want to take a picture with you!" He came back three times and brought Dan Levy, who went on Jimmy Kimmel and called me the "great Asma Khan"! It was so unexpected.'

What's the 'most London' restaurant?

'Beigel Bake on Brick Lane. The food is done with care and it tastes so good. Immigrants built this city and what I love about Beigel Bake is that despite the area being gentrified, it's done the same thing over the years and it still serves its community.' ■

Interview by Angela Hui

6 Planque Haggerston ££

What's the deal? A wine-centric members' club in a couple of railway arches, with a public restaurant slinging wildly delicious French-leaning bits like calf's brains on toast. Ace plonk too, obviously.

Order this The lobster tartine – thick seafood sauce on toast, topped with caviar. → 322-324 Acton Mews, E8 4EA.

7 Bibi Mayfair £££

What's the deal? A swooning modern Indian, wrangling British produce into high-concept takes on subcontinental classics. Chef Chet Sharma is both a wicked cook and a trained physicist: disciplines he combines in niftily presented dishes like the outrageous house riff on a yoghurt Lahore chicken.

Order this Nashpati bhel: a forensic reimagining of the humble chaat spices. → 42 North Audley St, W1K 6ZP.

8 Sessions Arts Club Clerkenwell £££

What's the deal? This fancy ex-courthouse turned cod-Palladian villa is one of London's most attractive restaurants. Florence Knight's simple, ingredient-led menu eats as poetically as it reads: mammole artichoke and lemon, say, or a single crab croquette.

Order this The eel-and-potato dish dotted with pearls of roe and edible flowers. → Old Sessions House, 24 Clerkenwell Green, EC1R 0NA.

9 Sambal Shiok Highbury £

What's the deal? Malaysian chef-owner Mandy Yin's Sambal Shiok was the winner of our Love Local award for north London's 'most loved restaurant'. Quite worthily, given the brilliance of the scalp-sweating, 'campur'-style (mixed) broths.

Order this Curry laksa. Choose tofu, prawn, chicken or veg and prepare to perspire. → 171 Holloway Rd, N7 8LX.

An epic spread



Cheddar and onion chutney hot cross buns

Sainsbury's

Sainsbury's Taste the Difference Cheddar & Caramelised Onion Chutney Hot Cross Buns x 4, 280g, £1.25. Subject to availability. Selected larger stores only, not available in Locals.

Besto restos



Sessions Arts Club

KITCHEN NIGHTMARES

Chris Leach
Chef co-founder,
Manteca

'During a Friday lunch in December when omicron was getting going, we were already three staff down when the grill chef burned his hand and went to A&E. Then in walks a well-known critic and sits opposite the kitchen. Then the environmental health officer shows up for a surprise inspection. Definitely one of the most unenjoyable services since we opened.'



10 Darjeeling Express Covent Garden ££

What's the deal? The progressive, all-female kitchen at Asma Khan's lauded Garrick Street pile is no gimmick – this is some of the city's best Indian chow. The 'royal' thali is a multi-dish riot, while the biryani supperclubs – hosted by Asma herself – are scalding-hot tickets.

Order this The supperclub's lamb dum biryani: meat, rice and spice layered and baked in a trad dough pot, which billows headily with saffron as it's opened.

→ 2a Garrick St, WC2E 9BH (until Jul).

11 Bao Soho £

What's the deal? This town might heave with steamed buns, but Bao's hyper-chic Lexington Street site remains the benchmark for Taiwanese street eats. It's a sublime vision of plump buns and ridiculous titbits like trotter nuggets and aged beef rump cap.

Order this The 'classic' bao: braised pork, coriander, fermented greens and peanut powder, is so named for damn good reason.

→ 53 Lexington St, W1F 9AS.

12 Kiln Soho ££

What's the deal? A bustling, smoky Isaan (north-eastern Thai) place where the vibe is huge and the flavours even bigger. The raw beef laap with castelfranco and the sour mussel curry cut a heady line through the region's cuisine.

Order this Clay-pot-baked glass noodles with Tamworth pork belly and brown crab meat – one head-razing flavour after another.

→ 58 Brewer St, W1F 9TL.

13 Roti King Euston £

What's the deal? The dingy locale might not be so auspicious, but it's worth brushing off for the papery roti at this Malaysian classic. They're served either stuffed (murtabak) or as is (canai), and always with a bowl of monstrously flavourful dhal or kari.

Order this Roti canai: two perfect, flaky breads and a pot of steaming stew to shove them in. The plant-based should opt for dhal, the rest of you mutton.

→ 40 Doric Way, NW1 1LH.

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Cadbury Twirl Orange large Easter egg, 241g, £3. £1.24/100g. Subject to availability.



ANATOMY OF A KITCHEN

Chet Sharma, founder and chef at Bibi, talks Chiara Wilkinson through what goes on behind the pass

The ultra tawa

'We call it "the mushroom" in the kitchen. It's a traditional flat plate that looks similar to an upside-down wok. In regions of India, household breads are cooked on something like this. We use it to cook our roti.'

The sigree grill

'You can move the levels around on our sigree, closer or further from the coal, depending on how quickly you want things to cook. It gives a slight bitterness to counteract the sweeter elements of our dishes.'

The aubergines

'We import a heritage variety from southern Italy, which traditionally grows in India. We slice them into rings, grill them over charcoal, then marinate them. They're giant and super-creamy.'

The prawns

'These are Cardigan Bay prawns from Wales. They're only in season for two weeks a year, so I don't mind prepping them. Your hands get tingly peeling them. I'm glad it's not an everyday job.'

The wine

'We keep our wine list changing as well as the food. This specific bottle is a chardonnay from Australia. It's nuanced and holds up pretty well with some of our lighter chicken dishes.'

More kitchen know-how at [timeout.com/food-drink](https://www.timeout.com/food-drink)



THE TIMES



DAILY MAIL



EVENING STANDARD

FANTASTIC BEASTS THE SECRETS OF DUMBLEDORE

FROM J.K. ROWLING, CREATOR OF HARRY POTTER



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PRODUCED BY DAVID HEYMAN, p.g.a. J.K. ROWLING STEVE KLOVES, p.g.a. LIONEL WIGRAM, p.g.a. TIM LEWIS, p.g.a. DIRECTED BY DAVID YATES

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Expect a full house this Easter.



TESCO
Every little helps

Serving suggestion. Available in selected larger stores from 13th April.

Besto restos

14 Café Cecilia Hackney ££

What's the deal? Chef-owner and fashion dynasty heir Max Rocha leads the new-wave café charge (see also: Towpath, Lighthouse, Deco). Tables are like gold dust; the food – sage and anchovy fritters, skate with capers, deep-fried bread and butter pudding – is just gold.

Order this Onglet steak with peppercorn sauce – a bistro classic done perfectly.

→ 32 Andrews Rd, E8 4FX.

15 Rochelle Canteen Shoreditch ££

What's the deal? Sat in the garden of a former school off Arnold Circus in Shoreditch, Melanie Arnold and Margot Henderson's idyllic bolthole is a vision of simplicity and good sourcing. Think St John (Fergus Henderson is Mr Margot) with less offal.

Order this Radishes and smoked cod's roe – an uncomplicated construction that perfectly sums up the place's ethos.

→ 16 Playground Gardens, E2 7FA.

16 Brat Shoreditch £££

What's the deal? A flame-licked restaurant inspired by the cooking of the Basque region, from hotshot Welsh chef Tomos Parry. The menu is almost satirically simple – spider-crab toast, aged duck, smoked potatoes et al – but there's not a single dud.

Order this Grilled turbot, super-slow-cooked, made sticky by the rendering collagen. More delicious than that sounds.

→ 4 Redchurch St, E1 6JL.

17 Noble Rot Bloomsbury ££

What's the deal? The onus is on the booze – it was born of a hip wine mag, and the Old World-leaning bottle list is pretty endless – but the Franglaise food at this grape-hued Bloomsbury townhouse is really bloody good. The three-course, £22 set-lunch menu is ridiculous value.

Order this The slipsole with smoked butter, a dish that came from exec chef Stephen Harris's celebrated pub The Sportsman, near Whitstable.

→ 51 Lamb's Conduit St, WC1N 3NB.



MEET THE CHEF

LUKE SELBY

Head chef, Evelyn's Table

What's the most unexpected thing that's happened since Evelyn's Table opened?

'It's amazing to be recognised by Michelin. I started working in the industry at a young age and, having worked in Michelin-starred restaurants, it's something that you always dream of. Knowing that I've achieved it myself with my two brothers (pictured above) and everyone else involved in Evelyn's Table is amazing.'

Best thing you've cooked this year?

'Our hand-dived Orkney scallop from Scotland is pretty special. It's pan-roasted and served with a carrot-and-cardamom sauce and topped with miso tempura batter

and cured kombu seaweed. Our restaurant is an intimate space and because we're so close to our guests we can get feedback and explain the processes and ingredients right there and then. It's like a little dance together.'

Who is London's most exciting chef?

'In a couple of weeks, I'm going to eat at Ikoyi, which just won two Michelin stars. I'm excited to eat chef Jeremy Chan's food. He's got a real signature style of cooking and it's super-different to everyone else.'

What's the most 'London' restaurant?

'I think somewhere iconic like The Ritz, which has that old grandeur. It's unique. Executive chef John Williams has created something classic, but it moves with the times. It's an experience with a stunning dining room, and the service is world-class.' ■
Interview by Angela Hui

705: EVENING STANDARD; HULTON ARCHIVE; GETTY IMAGES; 805/905/005/1005: SHUTTERSTOCK

LONDON FOOD-TREND TIMELINE

The city's decade-defining dishes



1970s
American fast food



1980s
Nouvelle cuisine



1990s
Conveyor-belt sushi



2000s
Bougie burger battles



2010s
Small-plate mania



KITCHEN NIGHTMARES

Pary Baban
Chef and owner,
Nandine

'During lockdown, the fryer was left on overnight. When I arrived at the restaurant in the morning I was greeted by a smoky kitchen. The next day, the kitchen flooded. The near-fire the night before had thawed out a tap that we thought was broken, but was actually completely frozen from the weather. Needless to say, seeing the restaurant flooded the day after the fire incident was quite a shock!'



Planque



18 Sonora Taquería

Hackney £

What's the deal? You'll easily tell this Netil Market Mexican from the queues snaking out along London Fields every Friday and Saturday. Believe the hype: these might be London's most totemic tacos – messy marvels that are more than worth the wait.

Order this The barbacoa taco with lager-braised beef, grilled cheese, onion, lime and cilantro, on a flour tortilla that provides the structural integrity.

→ Netil Market, 13-23 Westgate St, E8 3RL

19 Mangal 2

Dalston ££

What's the deal? Gilbert & George's fave ocaqbasi emerged from lockdown as an inventive pan-Anatolian joint. It was good before, it's a blinder now: 'cull yaw' mutton, sourdough pides and crab dolma with langoustine emulsion.

Order this The cull yaw kofte takes dowdy old sheep meat – albeit from a hip Cornish farm – and applies it to the classic kebab with honking success.

→ 4 Stoke Newington Rd, N16 8BH.

20 Gymkhana

Mayfair ££££

What's the deal? Inspired by the elite clubs of India, Gymkhana is a contemporary Indian that's as visually resplendent as it is absolutely wallet-dusting. Everything, though – from the £8 poppadom selection to the guinea fowl fry and muntjac biryani – is worth the splurge.

Order this Kid-goat methi keema: a minced curry, served with pao bread rolls and, for a teeny surcharge, the essential addition of bheja (fried kid brains, fyi).

→ 42 Albemarle St, W1S 4JH.

21 Mandarin Kitchen

Queensway ££

What's the deal? Lazy-susan-topped tables, garish lighting and legendary recipes have given this decades-old Chinese haunt legit institution status. Even away from the snippy crustacean, the classics are well executed.

Order this The lobster egg noodles, duh. The version with ginger and spring onion is the signature.

→ 14-16 Queensway, W2 3RX.

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The ultimate London meal

James Acaster and Ed Gamble of the 'Off Menu' podcast share their dream dining experience



JAMES AND ED: PAUL GILBEY

James Acaster

Starter

'I'd have Cricket's Keralan fried chicken. I didn't expect to be so good the first time I had it. It just blew my mind how succulent it was, how delicious and flavourful the batter was. And the yellow dip it comes with tastes like liquid butter.'

Main

'We went to Sabor for Ed's birthday and the whole suckling pig there was insane. It was so flavourful and the skin was amazingly crispy. It was so tender that they just picked up a plate from the table and used the edge of it to cut it up.'

Side

'I'd want Busaba's Thai calamari. I know it's a little chain now, but it's one of my favourite things to eat. It's never been bad, ever. It's magic, really – the flavour is unique and the texture is amazing: perfectly light and crispy.'

Dessert

'I'd have Shackfuyu's french toast with matcha ice cream. It's a wedge of brioche french toast that's dusted with brown sugar – it's crunchy on the outside and soft on the inside and the soft-serve ice cream marries really nicely with it. I've not seen anyone who doesn't go nuts for it.'

→ 'James Acaster's Guide to Quitting Social Media' is out on Aug 18.

Ed Gamble

Starter

'The bread from Kudu in Peckham is so rich and delicious it could be the entire meal. It's an incredible brioche-style bread which you dip into pans of melted butter (one with smoked bacon, one with shrimp). It feels so decadent.'

Main

'Gymkhana might be my favourite London restaurant. I want to sit there all day eating everything. The muntjac biriyani is one of their crowning jewels. Warming, spicy and delicious.'

Side

'If I had to have only one thing on this menu for the rest of my life it would be Quality Chop House's confit potatoes. It's everything you want from a chip, a roast potato and potato boulanger all combined in one crispy dream.'

Dessert

'There is no better feeling than being stuffed and ordering dessert anyway. The madeleines from St John really fulfil that role. They're warm from the oven and go perfectly with whatever flavour ice cream they have. That, with a glass of whatever sweet booze I have justified to myself: gout heaven.'

■ Interviews by Isabelle Aron
→ Go to www.edgamble.co.uk to book tickets for his 'Electric' tour.
→ www.offmenupodcast.co.uk



KITCHEN NIGHTMARES

Jeremy Chan

Chef and co-founder, Ikoyi

'One busy Friday evening, our gas switched off as the restaurant filled up. We couldn't turn it back on, so we turned the oven up to 250C, leaving metal trays to get super-hot, which we used to sear and cook. We held blow torches beneath pots to warm up sauces. Somehow, we made it through nearly 500 plates of food all cooked with a blow torch and a broken oven.'



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ITV NEWS



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MEET THE CHEF

JOKÉ BAKARE

Chef-owner, Chishuru

What's your most popular dish?

'Mimri oku, which is a spicy broth that reminds me of my grandad. I grew up in Nigeria and we'd travel across the country to see him. We'd always be greeted with a pot of murky-looking stock bubbling away on an open fire with chopped up vegetables, yams, plantains and fermented fish. This dish packs a punch – it's layered with complex flavours.'

Best thing you've cooked this year?

'Omoebe, which translates as "black soup" and is native to the Edo state in south Nigeria. We blacken ground leafy vegetables and alliums on the grill and cook it down. We use a range of herbs: scent leaves, thai basil, uziza leaves and

utazi leaves. You get aromatics from the basil, pepperiness from the uziza and a slight bitterness from the utazi.'

Who is London's most exciting chef?

'I love the inventiveness of Seb Myers's food at Planque. I'm not sure if it's still on the menu because it changes all the time, but the calf's brain with braised pine nuts dish stuck with me – it reminded me of the braised nuts of Nigerian soups. It's something different to what I'm used to eating, but it speaks to my heart.'

What's the most unexpected thing that's happened since you opened Chishuru?

'To be honest, it's the way we've been accepted. I never thought we'd be here this long. People have embraced our cuisine. It's emotional for me, because for people in another part of the world to accept my food and enjoy it feels like validation.'

Interview by Angela Hui

22 Nandine Camberwell £

What's the deal? This family-run spot in Camberwell serves up some of the best Kurdish food in the city. It's a whirl of smoke, sumac and sweet, sweet baklava. **Order this** The house fries, flecked with sauce, spices, sesame and herbs.

→ 45 Camberwell Church St, SE5 8TR.

23 Cue Point Chiswick ££

What's the deal? The immigrant-empowering social impact behind this Afghan-British barbecue makes it a hospitality hero. The food is brilliant too, melding Texan, Guyanese, Brazilian, Argentinian and Afghan flavours.

Order this The 'nacos': half taco, half naan, laden with brisket. Maniacally good.

→ 10 Riverside Drive, W4 2SP.

24 40 Maltby Street Bermondsey ££

What's the deal? The hyper-seasonal fare at this bar-with-food is startling: from sarnies (toasted cheese, schnitzels) to larger plates of painterly execution.

Order this A fritter: pumpkin with wild garlic aioli, say.

→ 40 Maltby St, SE1 3PA.

25 Evelyn's Table Soho £££

What's the deal? After Anglo-Gallic-Japanese food, whipped up by three brothers in what might be Soho's prettiest (and, probably, smallest) basement? Luke, Theo and Nat Selby's recently starred bunker will oblige.

Order this The boys' take on kombujime (seaweed-aged) white fish is historic. ■

→ The Blue Posts, 28 Rupert St, W1D 6DJ.

THE BEST OF THE REST

26 Marksman Public House Hackney

27 Lyle's Shoreditch

28 Master Wei Xi'an Bloomsbury

29 Luca Farringdon

30 Trullo Highbury

31 The Clove Club Shoreditch

32 The Barbary Covent Garden

33 A Wong Pimlico

34 Xi'an Impression Arsenal

35 The River Café Hammersmith

36 Brawn Shoreditch

37 Noodle & Beer Spitalfields

38 Koya Soho

39 Hawksmoor Spitalfields

40 Dim Sum Duck King's Cross

41 Imone New Malden

42 Westerns Laundry Highbury

43 Ikoyi Piccadilly

44 Berenjok Soho

45 The Wolseley Mayfair

46 Kol Marylebone

47 Sabor Mayfair

48 Ombra Bethnal Green

49 P Franco Clapton

50 Artusi Peckham

Full write-ups of all 50 restaurants [timeout.com/food-drink](https://www.timeout.com/food-drink)



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Intro to Drawing at the V&A

What is it? A short evening art course at one of the capital's most prestigious museums.

Why go? Whether you're channelling Beatrix Potter or Jackson Pollock, this is a chance to get your creative juices flowing. The workshop is jargon-free learning in a unique setting.

Wait, how much? Just £29, which is an impressive 58 percent off.

→ V&A, Cromwell Rd. www.timeout.com/v&adrawing



Jay P Beauty

What is it? Swedish, aromatherapy or CBD massage.

Why go? Things are all a bit shit right now, aren't they? Give yourself a break and forget all about your worries with your choice of massage, including the essential-oil-heavy aromatherapy and calming CBD oil options. Take that, life!

Wait, how much? It's between £31 and £61, depending on how bougie you're feeling.

→ 1 Harley St. www.timeout.com/jaypmassage

The Green Room

What is it? Two hours of bottomless booze and boogieing in a South Bank restaurant.

Why go? Nostalgia: it's all the rage. Go back to simpler times at the Throwback Brunch, complete with small plates, '80s-themed cocktails and old-school bangers you can really bust a move to.

Wait, how much? Drink, dine and dance for just £28.

→ 101 Upper Ground. www.timeout.com/greenroom28

Mathura

What is it? Michelin-starred dining across six courses.

Why go? Atul Kochhar – you've heard about him everywhere. So why the hell would you not want to scoff a load of his sharing dishes? Picture chicken tikka, paneer makhani and stir fry tofu, jackfruit and mushroom. Yum!

Wait, how much? Dive into a slap-up meal for £25, with a Mathura Bellini for just an extra fiver.

→ 4 Greycoat Place. www.timeout.com/mathura22

John Reed

What is it? A 20-day gym trial with gold tariff access.

Why go? This isn't your average gym with a few treadmills and weight machines. This place is supercharged. You'll get to experience high-tech cardio, free weights, boxing and hot yoga – there's even a Finnish sauna.

Wait, how much? Get your sweat on with full access and unlimited classes for £20. Nice.

→ 90 Liverpool St. www.timeout.com/johnreed20

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

Things to Do

Edited by Rosie Hewitson
timeout.com/thingstodo @timeoutlondon



The Cause

Bank holiday parties

E Erol Alkan B2B Ivan Smagghe All Night Long

London-based DJ and Phantasy label founder Erol Alkan will be going back to back with Parisian selector Ivan Smagghe until 4am at Hackney Wick warehouse venue Studio 9294. The pair previously went b2b for a smash-hit set at Manchester festival Homobloc in 2019, and are promising an excellent night of 'mutant dance and Teutonic sounds' for the first night of the double bank holiday. Sounds cool (whatever it means).
→ Studio 9294. Apr 14. £14.85.

N The Big Collab Party

Tottenham craft brewery Pressure Drop is hosting a big

old Good Friday knees-up at its headquarters to celebrate the launch of three collaborative beers brewed in conjunction with Gypsy Hill brewers Floc, Gravity Well in Leyton and London-born, Cumbria-based brewers Gan Yam. Expect loads of tasty pints from all four breweries alongside a cracking menu of decadently cheesy Balkan pastries from Mystic Bôrek. Sounds like quite the brew-haha.

→ Pressure Drop Brewery.
Apr 15. £5 (includes first pint).

S Peach All Night Long

Fancy a no-nonsense night out with one of London's most refreshing DJs? You'll find exactly that at South Bermondsey's intimate club Venue MOT, where

Toronto-raised NTS Radio host Peach will be playing an epic seven-hour-long set on Saturday. Faced with such a long shift, it's just as well she's known for her energy: from gurgling 808 basslines to fiery vocal hooks, you can expect techno, disco, house and every possible genre in between.

→ Venue MOT. Apr 16. From £10.

E The Cause Free Party

If you've picked up a copy of Time Out in the last six months, you probably know how much we rate the Cause. Over its three-year existence, the temporary club made Tottenham one of London's most exciting nightlife destinations ahead of its closure at the beginning of 2022, so it's nice to hear that the club is popping up

for another secretive sesh over the bank holiday as a kind of warm-up for its seaside weekender in Camber Sands next month. The line-up is under wraps as usual, and entry is free for the first 250 clubbers through the door.

→ Secret Hackney Wick location. Apr 16. Free.

C Return to RAGE

With a bumper line-up of old-school rave, drum 'n' bass, and acid house legends including Fabio and Grooverider, Ray Keith and Adamski, this party plays homage to the iconic club night RAGE, widely considered to be the spiritual home of late eighties' jungle. Returning to its OG haunt under Heaven's sprawling arches, expect a night of bass, breaks and big sound-system energy that will take you right back to 1988, whether you were alive then or not.
→ Heaven. Apr 17. £31.



C Central **N** North **S** South **E** East **W** West **▶** Streaming **☀** Outdoors

WHAT'S YOUR THING?

Milo Clare

The London-based singer-songwriter shares some of his favourite things in and about the city.



'Cheaters'

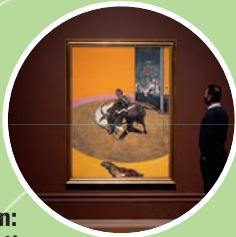
'It's set in south London and it's about two neighbours that end up entangled in an affair. I like its very British kind of humour.'

→ On BBC iPlayer now.

The French House

'I love this pub because of its history and the fact that so many interesting people have drunk there over the years. Apparently Lucian Freud, Francis Bacon and Dylan Thomas were all regulars. And the owner is great.'

→ 49 Dean Street, W1D 5BG.



'Francis Bacon: Man and Beast'

'I saw this recently and it's just incredible. It closes soon so check it out as soon as you can.'

→ Royal Academy, W1J 0BD. Until Apr 17. £22.

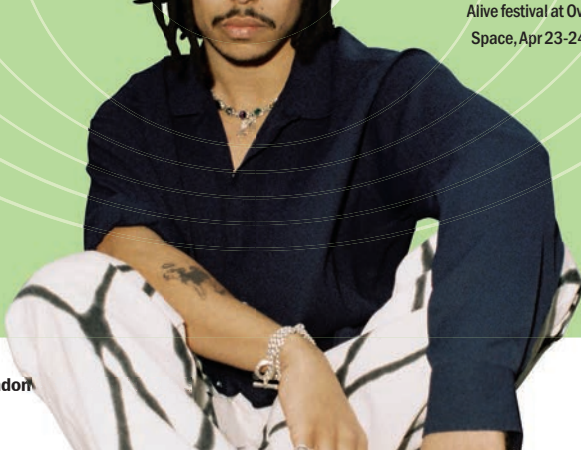
Sapling Gallery

'A lot of contemporary galleries feel quite clinical but this one's got a real warmth to it as well as great exhibitions.'

→ 124 Mount Street Mews, W1K 3NR.



→ Milo Clare plays the inaugural DIY Alive festival at Oval Space, Apr 23-24.



Kid-friendly Easter hunts

🍌 Lindt Gold Bunny Hunt

If you prefer your family's Easter activities to come with a side of stunning regal architecture, head to Hampton Court or Kensington Palace for these egg hunts organised by Swiss choccie brand Lindt. Statues of its iconic golden bunny will be dotted around the grounds of the royal residencies, each of which will direct you to a story about the people who once lived there. Find them all and you'll get to claim a chocolatey reward. Hop to it.

→ Hampton Court Palace and Kensington Gardens. Until Apr 18. Free with entry.

🦆 London Wetland Centre Easter Duck Trail

Looking for an Easter activity that won't give your kids cavities? This one at Richmond's

sprawling wetland reserve might be for you. Instead of chocolate, they can hunt down yellow ducks hidden among the reeds and bushes. Book a pond dipping session for afterwards to get acquainted with some of the reserve's living specimens too.

→ London Wetland Centre.

Until Apr 24. Free with entry.



Adult Easter hunts

🦆 The Great Leadenhall Market Wild Goose Chase

From fancy dress to photography, clue-solving to culinary challenges, dance feats to goose mimicry, over 100 different tasks make up Leadenhall Market's epic month-long Easter scavenger hunt, with a trophy and a prize haul worth 500 smackers for the team that manages to complete



Leadenhall Market

the most challenges before the end of April. Like the sound of that? Just grab a smartphone, download the GooseChase app, assemble your team and let loose. Or goose, in fact.

→ Leadenhall Market. Until Apr 30. Free.

E 🍷 **Top Cuvée Easter Egg Hunt**

After the huge popularity of last year's event, natural wine bar Top Cuvée is hosting another adult-friendly egg hunt this Easter Sunday. Just sign up online ahead of time, make your way to the shop on the day and get ready to go gallivanting around Clissold Park like a headless chicken in search of hidden QR codes, with some seriously swanky swag up for grabs if you can find them, including bags of Tony's Chocolonely, pre-mixed Campari cocktails, Something & Nothing hard seltzers and bougie tins of olives from Perello. Last year's champions even took home a three-month wine subscription. Egg hunts don't come much more sophisticated than this.

→ Top Cuvée. Apr 17. Free, sign-up required.

Things to Do

Retro fun

E **Late Night Kung Fu**

Whitechapel favourite Genesis Cinema hosts the latest iteration of this late-night celebration of martial arts movies, where you can catch a screening of cult 1970s Kung Fu comedy 'Knockabout' before revisiting classic video games 'Streetfighter' and 'Tekken', while DJs spin old-skool hip hop hits in the bar till 2am. Finish him!
→ Genesis Cinema. Apr 22. £11.50.



W **Power Up**

Play your way through five decades' worth of popular video game titles at the Science Museum's 160-console pop-up arcade. From 'Pong' and 'Pac-Man' to the latest VR experiences, there's something for everyone in these mammoth gaming sessions, whether you fancy shredding your way through 'Guitar Hero' or mastering 'Minecraft'.
→ Science Museum. Until Apr 19. From £8.

Vinyl magic

S **Record Store Day at Peckham Soul**

Hotly tipped south London post-punk outfit Deadletter will be headlining the live music line-up at the Bussey Building's vinyl shop this Record Store Day. There'll also be in-store DJ sets from bright and early, and you'll find exclusive issues, limited editions and one-off releases on offer if you're up for a bit of crate-digging.

→ Peckham Soul. Apr 23. Free.

S **Record Store Day at Casbah Records**

Retro Greenwich vinyl peddler Casbah Records is embracing edgy girl groups, garage, psych and '60s soul this Record Store Day. It promises loads of limited edition releases, along with a new stock of second-hand and vintage vinyl specially selected for the day and live music from rising indie-pop band Spang Sisters. Head down early to nab yourself a free beer and a Casbah tote before supplies run low.

→ Casbah Records. Apr 23. Free.

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A.A. Murakami, *Silent Fall*, 2021. Installation view of Superblue London. © A.A. Murakami. Courtesy of Superblue. Photo: Alessandra Kila

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Things to Do

Markets and more

E 🤔 **Black-Owned Hackney Night Market**

London's finest Black-owned eateries, craftspeople and artisan traders will be congregating in Hackney Central for the return of this buzzy evening market. Browse stalls stocking everything from skincare to sustainable clothing before scoffing top scrum from Black Eats LDN, fuelling up on rum punch and dancing the night away as DJs from the Hackney Social spin tunes until 1.30am.

→ Bohemia Place Market. Apr 15. Free.

N 🤔 **Easter at Camden Market**

Camden's recently revamped market is going all out for Easter weekend, with loads of kid-friendly goings-on across its sprawling complex. Wander round the food stalls and you'll find face painters, balloon modelling and a host of other entertainers, or book in for a family crafting session where you can decorate a wooden egg or make your own Easter bonnet.

→ Camden Market. Apr 15-18. Prices vary.

S 🤔 **Fat-Positive Clothes Swap**

Returning for the first time in two years, this swap shop is a safe space where plus-size and larger bodies can exchange their unwanted garms for free. The benefits are obvious: it's better for the environment and your wallet than shelling out for new clothes. Organisers ask that you bring no more than 20 items of clothing, all freshly cleaned and in decent condition.

→ Deptford Methodist Church. Apr 23. £3.

G 🤔 **Classic Car Boot Sale**

This isn't your average car-boot – it's more of a mini-festival stretching across King's Cross's Granary Square and the neighbouring Coal Drops Yard. Naturally, you'll find plenty for sale, including secondhand clothing, retro homeware and cute collectibles, but you'll also have a chance to kick back with street food, craft beer and cocktails while admiring a magnificent array of head-turning classic motors.

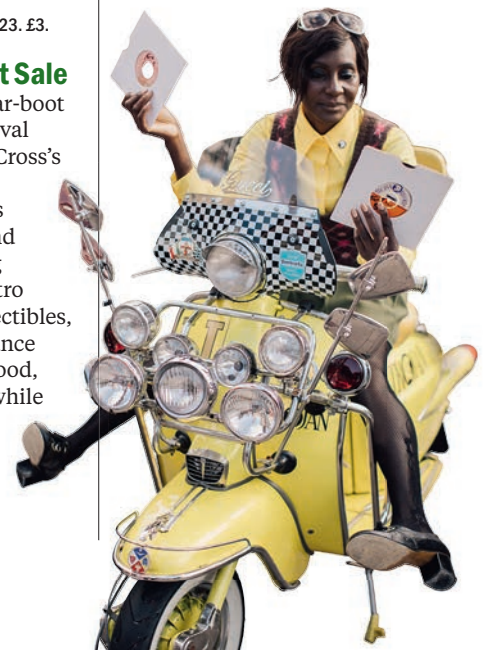
→ Granary Square. Apr 23-24. From £5.



Fairs and festivals

S 🤔 **The Horniman Museum Spring Fair**

An overstuffed taxidermy walrus famously greets visitors to this gem of a museum in Forest Hill, which is hosting a jam-packed family-friendly fair in its lovely







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gardens this weekend. There'll be veggie cooking demos, garden trails, and arts-and-crafts workshops, as well as live music courtesy of South London Samba's young drummers and New Orleans jazz band The Alvar Tree Frogs. Head there with your homemade spring chapeaux to take part in the Easter bonnet competition, where prizes will be awarded for the most eco-friendly designs. You couldn't get more middle-class if you tried!
→ Horniman Museum. Apr 16. £5.

N London Art Fair

Over a hundred galleries will be showcasing prints, editions and major works at the 34th edition of this mammoth fair of modern and contemporary art. Visitors can also check out a packed programme of talks from contemporary art experts, head out on a series of themed tours delivered by Sotheby's auction house, take part in family-friendly book-binding workshops and even watch artists creating work live in situ at the fair. Can't do that with an NFT, can you?
→ Business Design Centre. Apr 21-24. £18.

Earth Day

S Needs x B.L.O.O.M. Earth Day Fundraiser

Dance your way through Earth Day with an eclectic line-up of DJs at intimate new Peckham venue The Carpet Shop. Manchester-based DJ collective B.L.O.O.M. have orchestrated this sweaty night of techno, trance and jungle from the likes of Angel D'Lite and Phoebe Valentine, with all profits going to climate-crisis-fighting international NGO Cool Earth.
→ The Carpet Shop. Apr 22. From £8.

C Makerversity Celebrates Earth Day 2022

Creative coworking hub Makerversity is hosting this day of climate-conscious workshops and showcases on Earth Day, where you can hear more about the latest projects from 3D printing pioneer Nate Petre, anti-greenwashing innovators Shadey.Club and The Tyre Collective, a start-up working on reducing tyre-wear emissions.
→ Somerset House. Apr 22. £12.

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Film

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

TIME OUT MEETS

Alexander Skarsgård

The Swedish star of film-of-the-year-so-far 'The Norseman' talks about fighting the Mountain on a mountain

STRETCHING HIS huge frame so that his well-worn Converse seem to be close to my chair, despite him sitting on the other side of the room, Alexander Skarsgård is revelling in his new and soon-to-be-highly-acclaimed Viking epic, 'The Northman'. He's tired (fresh from its world premiere at Stockholm's Viking Museum, where his whole family was in attendance and there was mead) and doesn't seem quite as intimidatingly ripped as in the film – although there are skyscrapers less built than his vengeful Viking, Amleth. We chat frequency of gym visits (him: a lot; me: literally never) before shifting the conversation on to what is hands-down the film of the year so far.

Hollywood isn't making many films like this. Was that part of the appeal for you?

'I was excited to work with Rob [Eggers, the director], who is a visionary. It was incredibly impressive to see what he did with two smaller films ['The Witch' and

'The Lighthouse'] and how real the worlds he created felt. I don't blame Hollywood for not taking those risks – it's really, really tough to reach those big numbers – but it's exciting to do something different.'

Was it a gruelling shoot?

'Everyone, cast and crew, was out there on that mountaintop for seven months in the cold, rain and mud. It was quite an adventure and it really brought us together.'

Robert Eggers goes deep with his authenticity. What was the most extreme period detail?

'He's not so sadistic that he's like: "Wear this bark underwear." But everything that the camera could see had to be historically accurate. There were Viking scholars making sure none of the costumes were anachronistic, so you're literally stepping into the shoes of a Viking. We had a longship built exactly like a real one, with the same wood and nails. There's a vessel that's out of focus in the distance of one shot and it had to be a real Viking vessel.'

You are built in this movie. Even more so than in 'The Legend of Tarzan'.

'In "Tarzan", I had to be more sinewy and ape-like. Here, I wanted to look more like a bear. There was no cardio, because I'm naturally quite lean, so it was just lifting weights and eating food. I could treat myself to a Guinness during filming.'

Any injuries filming the fight scenes?

'No, but I had to fight literally the strongest man on the planet – Hafþór Björnsson, who played the Mountain in "Game of Thrones". He's a gentle giant, but I was in a lot of pain that week.'





All the latest films reviewed at [timeout.com/film](https://www.timeout.com/film)

FILM OF THE WEEK



The Northman



BORED OF IDENTIKIT blockbusters that always seem to end with something smashing something else amid an ocean of CGI? Thank Odin, then, for Robert Eggers and his mad, brilliant, violent, hypnotic, trippy Viking opus. And the people who gave him \$80 million to make it.

A thrilling revenge movie with one foot in a finely detailed recreation of ninth-century Scandinavia and one in a supernatural realm of hulking zombie Vikings, magic swords and Björk being a prophet in wheat hat, 'The Northman' is 'Conan the Barbarian' by way of Klimov and Tarkovsky. It's artful and full of elemental visuals, but it also gallops along at times, as it follows raging prince Amleth (Alexander Skarsgård) as he hunts down the uncle (Claes Bang, terrific) who killed his dad and made off with his mum (Nicole Kidman).

'The Northman' feels Shakespearean (it draws on the same Norse material as 'Hamlet'), especially when Kidman's unmoored queen is on screen. Anya Taylor-Joy's sorceress, Olga, is our sanctuary from all the male bloodletting. The battles are brutal and there are moments when everyone on screen seems to be avenging someone else. It's all very pre-anger management.

Willem Dafoe and Ethan Hawke round out an immaculate ensemble and the language is as rich as you'd expect from the man who wrote 'The Lighthouse' and 'The Witch'. This time Eggers enlists Icelandic poet-novelist Sjón to help riff on the ancient sagas of his homeland: the intractability of destiny is the major theme here (that, and the lopping off of body parts). Make it your destiny to see this blood-soaked odyssey along the edge of the world as soon as you can. ■ *Phil de Semlyen*

WHAT IS IT...

A Viking revenge epic from the man behind 'The Lighthouse'.

WHY GO...

It's hands down the film of the year so far.

→ Director Robert Eggers (15). 137 mins. Out Apr 15.

blurred. On "True Blood" it wasn't infrequent to have people come up and be like, "That was a shitty thing to do to Sookie, man." I'd be like, "Hey, I'm sorry!"

Do people still quote 'Zoolander' at you?

'I get "orange mocha frappuccino!" occasionally. Being in "Zoolander" was a fluke - I was with my dad [Stellan Skarsgård], who was filming in Hollywood and his manager asked if I wanted to go to an audition. Two weeks later I was in New York shooting with Ben Stiller.'

Has your dad been a guiding light in your career?

'He's a chilled motherfucker. He's like: "Work hard, if you want; or don't work hard." He's always in his kitchen, cooking and drinking wine. He's incredibly supportive. When I quit acting at 13, he was like: "If you're uncomfortable with it, then fuck it." Acting wouldn't have been a good adolescence for me. I would have burnt out hard.'

You've talked about being an Anglophile in the past. Can you see yourself settling in London one day?

'Yup. I spent a couple of years in Hackney and Newington Green and I loved living there. I grew up in Stockholm's equivalent of east London, Södermalm, so I feel at home there.'

What you're saying is that you're a hipster.

[Laughs] 'I'm too old to be a hipster.' ■



By Phil de Semlyen
Who also avoids bark underwear if possible.

You seem like a chilled person. What did you draw on to summon the rage?

'I'm quite mellow in real life, but it's cathartic when you get into that primal rage and just let it all out. It was quite a trip.'

You must get recognised a lot. What do people want to talk to you about?

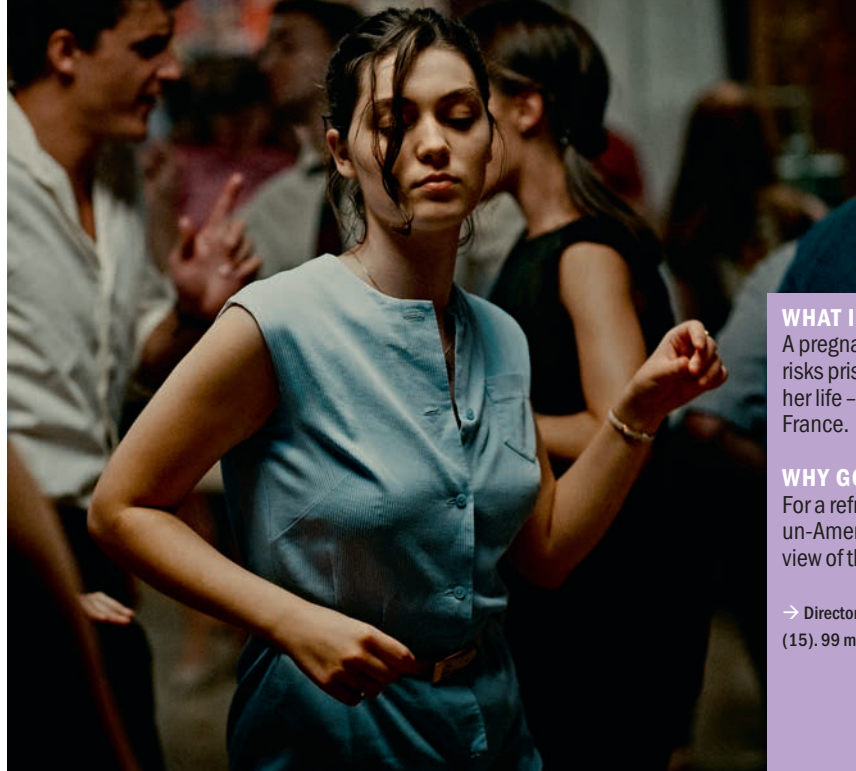
'It depends what role I've played recently. If it's something really dark, people stay away [he laughs]. After "Big Little Lies", people stayed away. Most people understand that it's a character but the line between the character and the actor sometimes gets

Happening



'IT'S NOT FAIR' is a line from this drama that sums it up rather neatly. Anne (Anamaria Vartolomei) is a bright young student who gets pregnant on her first time. Abortion is so illegal that no one even dares utter the word. Doctors – invariably male – are more inclined to sabotage her attempts to end the pregnancy than help. Male students see her condition as a sexual opportunity. She will have to give up her studies if she goes to term. When a professor asks what has been ailing her, she describes it as 'an illness that strikes only women and turns them into housewives'.

And it really *isn't* fair. Audrey Diwan's elegant film makes this point without banging any drums, instead neatly weaving it into the fabric of an engaging realist drama. The stakes are so high the French director is even able to introduce a thriller-like elements to the story (based on the autobiographical short by French author Annie



WHAT IS IT...
A pregnant student risks prison – and her life – in 1960s France.

WHY GO...
For a refreshingly un-Americanised view of the '60s.

→ Director Audrey Diwan (15). 99 mins. Out Apr 22.

Ernaux). The ticking clock in Anne's belly lends tension, while the possibility of hospitalisation, death or prison looms large: anyone who even helps her could end up behind bars.

'Happening' is not for the faint-hearted: it goes further than Mike Leigh's 'Vera Drake' in depicting the realities of illegal abortion. But there's respite in other more soothing details of Anne's life, including the friendship of Hélène

(Luàna Bajrami from 'Portrait of a Lady on Fire') and Brigitte (Louise Orry-Diquéro), who self-identifies as the 'most well-informed virgin on the planet'. Diwan was Bafta nominated for the film, and it was richly deserved, while Vartolomei creates a luminous heroine full of gritty determination. Their collaboration makes for an atmospheric, gripping drama with a poignant contemporary relevance. ■ *Anna Smith*

ALSO OPENING



BENEDETTA



What a gloriously maddening and silly Renaissance romp this is. Paul Verhoeven, the Dutch veteran of classy camp ('Basic Instinct'), takes us back to a convent in seventeenth-century Italy and throws everything at the church wall, from sexed-up nuns and crazed snakes to a rampant plague, comets in the sky, religious icons-turned-sex toys, gynaecological torture tools and folk being burned at the stake. Treat it as a pile-up of shallow pleasures, and there's fun to be had. Look for any deeper logic and you'll be disappointed. *Dave Calhoun*

→ Out Apr 15.



NAVALNY



'Let's make a thriller,' says Russian dissident Alexei Navalny in this ridiculously gripping and timely doc. 'And if I'm killed, let's make a boring movie about memory.' It's not a spoiler to say Navalny doesn't get killed (we meet him in 2021) – though not for want of trying. 'Navalny' skips his rise as an anti-Putin campaigner, instead telling a modern-day tale of resistance, poisonings, death squads, exiles and homecomings. Most of all, it's a story of standing up to oppression in which – hallelujah! – the bad guys get some payback. *Phil de Semlyen*

→ Previews Apr 12. Out Apr 15.



THE LOST CITY



What would happen if 'The Temple of Doom' and 'Miss Congeniality' conceived a love child on a Jumanji board, 'The Lost City' stars Sandra Bullock as Loretta Sage, the author of a bestselling romance franchise on a press tour with the novel's heartthrob cover star (Channing Tatum). When she's kidnapped by Daniel Radcliffe's billionaire, the pair are thrown into an adventure straight out of one of her own plots. A tousled Brad Pitt cameoing as a GI Joe type is just one of the silly joys on offer. Unplug your brain and settle in. *Whelan Barzey*

→ Out Apr 15.



THE UNBEARABLE WEIGHT OF MASSIVE TALENT



Movie stars playing themselves can either be endearing or enormously cringeworthy. Few, though, throw themselves into the challenge like Nicolas Cage in this heart-warming action-comedy. His version of 'Nick' Cage attends a millionaire superfan's (Pedro Pascal) party to pay off some debts, only to find out that he's a drug lord. A surprisingly touching bromance ensues, full of conscious action movies clichés and self-owning riffs on classic Cage roles. Cheerful nonsense of the very best kind. *Helen O'Hara*

→ Out Apr 22.

THREE MORE

Classic London
spy thrillers to stream



'The Man Who Knew Too Much' (1934)

Hitchcock's wrong man is an ordinary joe mistaken for a spy. Worst luck: all the peril; none of the ability to do lethal neck chops. The Royal Albert Hall hosts a nail-chewing climax in this early Hitch thriller.

→ Streaming on FilmBox



'Tinker Tailor Soldier Spy' (1979)

Thought Gary Oldman was good as MI6 spymaster George Smiley? Dead-drop Alec Guinness's BBC version onto your telly asap. Cambridge Circus takes a starring role as the home of British intelligence.

→ Streaming on BritBox



'The Ipcress File' (1965)

Some scientists have gone missing and only Len Deighton's sarky spook, Harry Palmer, can find them. Michael Caine (and those Yvan specs) is iconic, but '60s London shares top billing.

→ Streaming on BritBox



Operation Mincemeat



A BATSHIT MAD idea on paper, Operation Mincemeat involved using a corpse to fool the Nazis into thinking the Allies were invading Greece rather than Sicily in 1943. The fake plans were planted on the body, which was then washed ashore on neutral Spain to be passed onto the Germans. It was 007 by way of 'Weekend at Bernie's'.

That juicy premise powers John Madden's ('Shakespeare in Love') enjoyable dad-core war flick, which comes lavishly cast and nicely evokes a wartime London of dive bars, deserted streets and smoky planning rooms.

Co-starring with that cadaver is Colin Firth's intel officer, Ewen Montagu, who floats this risky scheme to a sceptical Churchill (Simon Russell Beale). Matthew Macfadyen's RAF flight lieutenant Charles Cholmondeley joins the team and away they go, sourcing a body, building a back story and trying to keep a lid on things.

Johnny Flynn has the most fun as intelligence wonk (and future James Bond creator) Ian Fleming. Of course, he'd turn out fictional versions of these events, channelling Penelope Wilton's brisk intelligence officer into Moneypenny and Jason Isaac's grumpy spy chief into M.

But the myriad subplots bite. Too much time is given over to an office romance and the question of whether or not Montagu's brother (Mark Gatiss) is a Soviet spy. A late twist comes from nowhere and swiftly heads back there.

It's a shame because it distracts from the good stuff. The arrival of the body in Spain yields a few scenes tense enough to make you wish the script had lingered longer here. Still, for some prestige espionage hokum with a side helping of real history, 'Operation Mincemeat' is a satisfying night at the pictures. ■ *Phil de Semlyen*

WHAT IS IT...

British spies fooling Hitler - with the help of a corpse.

WHY GO...

For the top cast and some unexpected cadaver comedy.

→ Director John Madden (12A). 128 mins. Out Apr 15.



Theatre & Dance

Edited by Andrzej Lukowski
timeout.com/theatre @timeouttheatre

Hail President Bartlett

Britain's most daring playwright is dominating Theatreland with three new shows – including 'The 47th', his blank-verse Donald Trump epic

THERE WERE SOME weird vibes at the press night for the Lyric Hammersmith's big revival of Mike Bartlett's hit satire 'Love, Love, Love'. That's because it was March 2020 and all the theatres were obviously about to shut down.

'We knew something was coming,' says Bartlett, 'and that night I thought: I'd like to write a play for this theatre. And if the theatres are about to close, didn't the theatres reopen with restoration comedies after Cromwell?'

One of our most prolific and successful playwrights – and creator of the hit TV shows 'Doctor Foster' and 'Life' – Bartlett didn't write another word for the rest of 2020.

In 2021, though, he got his mojo back, and, long story short, Mike Bartlett currently has three major plays on in London. One's a big West End revival of 2009's critically acclaimed 'Cock', which opened last month. The other two are new plays opening in less than a week of each

other. 'The 47th' is an audacious Shakespearian-style verse drama about the 2024 US elections starring Bertie Carvel as Donald Trump. And 'Scandaltown' is a restoration comedy-style, uh, comedy about a scheming London elite that Bartlett first dreamt up at the Lyric on the eve of lockdown.

Shuttling backwards and forwards between three sets of rehearsals may sound nightmarish, but the wryly zen Bartlett is bang up for it: 'To suddenly be doing it so much, it's only a good thing,' he says. 'People think I'm really stressed but I'm just massively grateful to be doing it at all. I feel incredibly lucky.'

The new plays are united by Bartlett's magpie approach to form. As he sees it, he's not really trying to write a Shakespeare play or a Sheridan comedy, but 'using their toolbox' – ie nicking the best bits of defunct theatrical forms to write his very modern plays. It's an approach he applied to stunning effect with

his towering 2014 smash 'King Charles III', a blank-verse drama, about our country's future king.

Of the two newbies, 'Scandaltown' is the fun one, the love letter to our reopened theatres and, not to put too fine a point on it, a celebration of London. 'This play isn't a naturalistic cut through of all London,' says Bartlett. 'It's the privileged, powerful side of London, the side you get in the *Evening Standard*: society London. It's an important part of London that most Londoners enjoy vicariously, and that's a side of restoration comedy.'

'The 47th' is bigger, darker: in spirit a successor to 'King Charles III'.

'Donald Trump is a very Shakespearian figure,' says Bartlett, 'a sort of entertainer king who has a direct connection with his audience. The storming of the Capitol is something you might see in Shakespeare, so that was my starting point. The play is asking: what is the left doing about the current success of the right-wing playbook? Biden won, but it feels shaky.'

People have been raving about Carvel's turn. 'What Trump has to have on stage is danger,'





MIKE BARTLETT: CAMERA PRESS / TOM STOOORHILL; THE 47TH: MARC BRENNER; THE BURNT CITY: JULIAN ABRAMS

- 'Cock' is at the Ambassadors Theatre. Until Jun 4.
- 'Scandaltown' is at the Lyric Hammersmith. Until May 14.
- 'The 47th' is at the Old Vic. Until May 28.



he says. 'Bertie is completely the character when he's performing; it's intimidating even to us.'

There was much speculation as to what the royals thought of 'King Charles III'. Does Bartlett anticipate attention from the MAGA crew?

'I doubt any of them have noticed,' he laughs. 'But they're all welcome to come. I'm sure we can find them a seat'. ■



By Andrzej Lukowski
Who could do with not thinking about 2024 tbh.

New openings

The best new theatre shows coming to London this fortnight



'The Burnt City'

The Burnt City

It's been eight long years since the closing of 'The Drowned Man', the last show from legendary immersive theatre company Punchdrunk. Now they return with 'The Burnt City', a vast new show set at the end of the Trojan War and staged in two huge buildings in Woolwich – one representing a barren Greece, one a bustling sci-fi Troy. As ever, you can wander freely. → One Cartridge Place. Until Aug 28. £56.50-£67.50. £25 rush tickets at timeout.com/punchdrunk.

The Corn Is Green

A major revival for Welsh playwright Emlyn Williams's big 1938 hit 'The Corn Is Green', about an English school teacher sent to work in an impoverished nineteenth-century Welsh mining community. The marvellous Nicola Walker stars as teacher Miss Moffatt in Dominic Cooke's revival. → National Theatre. Until Jun 11. £20-£89.

How It Is (Part Two)

Four years on from Part One, Irish company Gare St Lazare are back at The Coronet with another Beckett masterclass. 'How It Is (Part Two)' will see Stephen Dillane and Conor Lovett perform the second instalment of Beckett's three-part novel, with an eerie gamelan accompaniment. → Coronet Theatre. Apr 20-May 7. £20-£30.

Marys Seacole

Reuniting the team behind the Young Vic's gloriously provocative and bamboozling 'Fairview' – that's writer Jackie Sibbles Drury, director Nadia Latif and designer Tom Scutt – 'Marys Seacole' is a play about the pioneering Jamaican nurse that wilfully plays with the idea of biography as a narrative form, and about how nobody is ever really in charge of their own story. → Donmar Warehouse. Apr 15-Jun 4. £10-£45.

Scandaltown

Mike Bartlett's 'Scandaltown' is inspired by outrageous restoration comedies, known for their romantic shenanigans, wildly implausible plot twists and biting social satire. It's set in present-day London, where Miss Phoebe Virtue discovers that her wicked twin Jack may be darkening his reputation with outlandish behaviour. So she sets out to investigate... → Lyric Hammersmith. Until May 14. £10-£28.

Wolf Cub

Indie theatre veteran Ché Walker's debut play for Hampstead Theatre is a coming-of-age story set in Reagan's America that follows teenager Maxine as she moves from rural Georgia to urban Los Angeles at the height of a tumultuous decade. Walker also directs. → Hampstead Theatre. Until May 7. £10-£20.

BOOK NOW



LIFT 2022

The London International Festival of Theatre is finally back! Tickets are on sale for such highlights as massively acclaimed climate-change opera 'Sun & Sea' and 'Radio Ghost', a ghost hunt through London's biggest shopping malls.

→ Various venues. Jun 23-Jul 10. Prices vary with event.

To Kill a Mockingbird



WHAT IS IT...
Aaron Sorkin's long-awaited adaptation of the Harper Lee classic.

WHY GO...
Rafe Spall is great as a troubled Atticus Finch.

→ Gielgud Theatre.
Until Nov 19. £15-£152.50.

MEET ATTICUS FINCH: centrist dad.
Aaron Sorkin's smash Broadway stage version of 'To Kill a Mockingbird' makes a fair few tweaks to Harper Lee's 1960 literary masterpiece – most predictably there's the 'West Wing' mastermind's trademark sparkling dialogue.

The plot, however, is essentially unchanged: it's still about racial injustice in '30s Alabama. But Sorkin's most significant intervention is to pointedly reimagine the white lawyer hero Atticus Finch. Rafe Spall's interpretation of the role steers well clear of Gregory Peck's immortal screen version and, to a large extent, the book.

Peck's Finch was famously sonorous-voiced and saintly. Here, with his chipmunk Alabama twang, Spall simply *sounds* less like a wise statesman than Peck ever did. And his behaviour is different: he's thinner-skinned and more erratic as he sets about defending Jude Owosu's resigned Tom Robinson, a young Black man accused of rape. Finch's insistence on courtesy towards the sulphurously racist lynch mob who come for Tom feels weak, especially in the face of a malevolence underscored by the wince-inducingly frequent deployment of the n-word.

In other words, Sorkin has smartly repurposed 'Mockingbird' into a critique of modern white American liberalism. And Spall is absolutely tremendous as a troubled, imperfect Finch whose courage is impressive because he struggles so hard to find it. ■ *Andrzej Lukowski*



DANCE THIS WEEK



"Daddy"



WHAT IS IT...
The much-hyped US playwright Jeremy O Harris's debut play.

WHY GO...
It's a thrillingly fresh, wildly original mix of satire, psychodrama and horror.

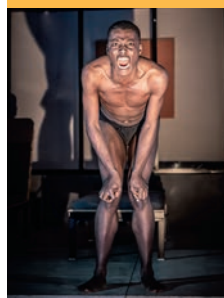
→ Almeida Theatre.
Until Apr 30. £10-£42.50.

THE CONTINUED NON-UK appearance of Jeremy O Harris's colossally acclaimed, prodigiously talked-about 2019 Broadway smash 'Slave Play' is one of the great theatrical mysteries of modern times. But the good news is we've finally got his *other* play: "Daddy": A Melodrama – a bit less acclaimed Stateside, but dazzlingly original stuff.

Sweet but troubled Franklin (Terique Jarrett) is a young Black artist who we first meet high as a kite poolside at the lavish LA apartment of Andre (Claes Bang), an assured art collector whom Franklin has just met in a club.

For its first half, Danya Taymor's production is a whip-smart interrogation of personal and artistic integrity. Franklin dives headlong into the luxury new life afforded to him by Andre's wealth. But he's also troubled at what his lover's patronage means for his work and the way he's perceived in the art world. With its real swimming pool, singing gospel trio and frequent dives into fantasy, it's grippingly surreal and tons of fun.

Things shift drastically for the much darker second half, when Franklin's God-fearing mother Zora arrives. The play morphs into a queasy clash between her and Andre for dominance over Franklin – "Daddy" comes surprisingly close to full-on psychological horror, with echoes of everything from Buñuel to Pinter as it builds to a nightmarish wedding-scene climax. Intensely original stuff. ■ *Andrzej Lukowski*



FAMILY WEEKEND
There's dance for all the family at Sadler's Wells this Easter, with highlights the fairytale-inspired 'The Lost Happy Endings' and a sensory show for very little ones 'Underwater', plus dance workshops and fun foyer activities.
→ Sadler's Wells. Apr 15-16.
Free-£18.

FREDERICK ASHTON MIXED BILL
The Royal Ballet pays tribute to its founder Frederick Ashton with a triple bill showing off the full range of his choreographic ingenuity: 'Scènes de ballet', 'A Month in the Country' and 'Rhapsody'.
→ Royal Opera House.
Apr 23-May 2. £4-£90.

ISH DANCE COLLECTIVE
This adrenaline-fuelled Dutch troupe chuck breakdance, inline skating, skateboarding, basketball, BMX and parkour into the mix for their frenetic, pumped-up take on freestyle dance.
→ Peacock Theatre.
Apr 13-23. £18-£45.

Art

Edited by Eddy Frankel
timeout.com/art @timeoutart



EXHIBITION OF THE WEEK

The OG Italian stallion 'Raphael'



There's a little rough ink copy of Leonardo's 'Mona Lisa', and next to it hangs Raphael's 'La Muta', his breathtaking portrait of a fed-up brown-eyed woman. It's an unfussy but hugely detailed painting, intimate but aloof, properly jawdropping. It's Raphael taking from the best and pushing the ideas even further.

After a few years working in Florence, Raphael found favour in Rome. He decorated the papal apartments – there are rough, dizzying little sketches

for them here – and became Pope Leo X's favourite creative, designing early bits of St Peter's Basilica, enormous movable tapestries for the Vatican corridors, and creating an architectural survey of Roman antiquities.

The exhibition's architectural models and 3D recreations of works are a bit of a letdown, but the big paintings and tapestries are impressive. The thing is, the art of this era wasn't necessarily about beauty or the sublime, it was

WHAT IS IT...

A deep dive into the art of one of history's greatest.

WHY GO...

Raphael really does live up to his hype.

→ National Gallery.
Until Jul 31. £24.

about finance: how many florins' worth of lapis blue or gold leaf your patrons could afford, how educated and tasteful and rich they wanted to prove they were. The big commissions here are a portrait of mercantile success, of the terrifying financial and political power of the Catholic church.

Which is why the final room is so special. It's just a collection of portraits. Not done for fame or riches, but for the sake of love, friendship and art. There's a staggeringly handsome man against a green wall, a woman in reams of undulating white fabric, and an erotic nude of the artist's lover that was clearly never meant for public consumption.

Raphael died aged just 37 from a 'fever', though his biographer says he died of 'too much love', which is a Renaissance euphemism for an STD. In his short life, he changed everything. Written on these walls is one of the most important stories in art history. It's just a shame that all the babies look like Ross Kemp. ■



By Eddy Frankel
Who has always preferred
Splinter to Raphael.

IT'S BEST NOT to think about Raphael's youth. He'd become one of the biggest artists of the Italian Renaissance by his twenties, the golden boy of the most important patron in Rome by his thirties, and had changed the shape of art for ever by the time he died just before he reached his forties. When I was in my twenties I got rejected from a job in a meat-packing factory.

From the start, in this big, bold show of his creative prowess, you can see that he knew who he was. His 1502 image of Saint Sebastian, made in central Italy when he was only bloody 19, is terrifyingly self-assured. It's beautifully composed and gorgeously painted, the fabrics are precise, the skin is luminescent. He was already so good.

That didn't go unnoticed. The commissions started coming thick and fast for young Raph: churchmen, bankers and merchants all wanted a slice. There are huge gleaming altarpieces on display, ultra-detailed biblical miniatures, intense portraits, a whole room of madonnas and some of the ugliest babies in all of art. Raphael was everywhere.

It wasn't all pure God-given natural talent, he worked at it.

'Among the Machines'



THE FUNNY THING about the human fear of future machines is that it's at its most acute when the machines are at their most human. Massive hulking metal robots? No problem. But robots that are almost people? Terrifying, incomprehensible, the subject of millions of sci-fi books and movies.

That fear bubbles throughout this group show of tech-focused art. It starts with the incredible Joey Holder and her installation of twisted metal and plastic creatures, each one part-ancient trilobite, part-future sex toy. They hang from the walls, ready to hatch and slither up you.

Anicka Yi's sheets of living kombucha material hang in the middle of the space, like skin sheared off the jellyfish she set flying around the Turbine Hall last year, as if the machines are becoming slowly organic. Jake Elwes's AI-porn film comes next, based on forcing a

machine-learning tool to create its own erotic imagery. It's vile, uncanny and totally discomfiting. Then you get Keiken's spa-like installation, where you can wear a glowing haptic womb and feel some kind of creature kicking against your belly and gurgling in your ear. The machines are alive, and now they're growing inside you.

Upstairs, Theo Triantafyllidis's generative film is an infinite simulation of endless hordes of video game characters fighting to

the death: cops and anarchists and ancient warriors and zombies destroying themselves for eternity. It's an awesome work of art that leaves you more worried about what we humans do with technology than what technology will ever do with us.

There are three artificial reality elements to the show which you download an app for, but they're too fiddly to really work. And the older works here – an early video-game piece by Rebecca Allen, cyborg

women by Lynn Hershman Leeson – are interesting, but feel full of hope for the future, which doesn't quite sit right with the rest of the show.

Maybe it's a generational divide. The older artists are all full of optimism, and the younger ones see the truth of our technological present and imminent future. Theirs are works filled with anxiety, fear, violence, control and uncertainty. Let's just hope they're wrong. ■
Eddy Frankel



WHAT IS IT...
Technological art about our robo-future.

WHY GO...
The machines are coming, and art might just save us from them.

→ Zabludowicz Collection. Until Jul 17. Free.

BEST OF THE BEST

The top exhibitions you have to see in London right now



'Postwar Modern: New Art in Britain 1945-1965'

A harrowing, brutal, overwhelming look at the impact of war on art. It's harsh but very beautiful.

→ Barbican Art Gallery. Until Jun 26. £18.



Hew Locke: 'The Procession'

Locke has created a powerful, vibrant, technicolour carnival at Tate Britain, taking aim at the legacies of colonialism.

→ Tate Britain. Until Oct 23. Free.



Alice Theobald: 'Il y Aura (There Will Be)'

An unbearably tense video installation about a French lesson gone wrong. Bonus: it features an actor from the brilliant 'Call My Agent!'.

→ South London Gallery. Until Jun 5. Free.

Find even more art reviews at [timeout.com/art](https://www.timeout.com/art)

Food & Drink

Edited by Angela Hui
timeout.com/eatdrink @timeouteatdrink



RECENTLY, IT SEEMS that everyone wants to either a) go on holiday to Lisbon or b) move to Lisbon. Which all sounds great. Meanwhile, though, we can get a slice of sweet Portuguese life right here in London. Enter: Lisboeta.

Portuguese chef Nuno Mendes, best known for his work at Michelin-starred Chiltern Firehouse, has returned to the kitchen with a swanky new restaurant that celebrates his homeland's cuisine. We kicked off the meal with some snacks and charcuterie: a board of beautifully marbled, melt-in-the-mouth copita slices that belonged in the Tate, two dainty, delectable pieces of morcela blood sausage and razor clam on toast, and a Goan-spiced pork pie that was a flaky, crumbly beauty, but could've done with more heat. But so far so good.

I'm told that the petiscos – seasonal Portuguese-style small sharing plates – are created from produce brought straight from the seas and shores of Portugal. The bacalhau (salt cod) was adorned with a comical number of shoestrings

Portugal on a plate

Lisboeta



fries, which made me giddy like a schoolchild. The fish was mixed with hunks of slowly braised caramelised onion that contributed to the hearty nature of the dish, with the mountain of salty potato giving it a crunchy texture.

The piquant cured amberjack, marinated with orange and onion, provided an electrifying contrast to the previous dish. It was peppered with bright-orange zest and slivers of pickled onion, which brought out the rich butteriness of the delicate fish. And then there was the

unexpectedly funky and powerful plumas de porco preto (grilled acorn-fed black pork), the tender meat served in a pool of fermented red-pepper paste with a grilled romaine lettuce.

WHAT IS IT...

Chef Nuno Mendes's love letter to his native Lisbon.

WHY GO...

For great food and wine straight from the shores of Portugal.

→ 30 Charlotte St, W1T 2NG.

Despite verging on being uncomfortably full, we ordered the abade de priscos dessert. I'm glad we did, because it was absolutely sublime and one of the best things on the menu: a blob of cold, silky, eggy custard paired with a sharp and fruity

red-and-white-port liquid caramel. After shovelling it down and fighting over who should get the last bit, I picked up the bowl and drank every last drop. The waiter laughed at me.

Special shout-out to sommelier Montserrat who expertly paired the all-Portuguese wine list with our order. First, a light and fruity white, Vale Dos Ares, and then a heavier and smoother Morgado do Quintão red from the Algarve.

Before our meal even finished, my pal and I were scanning the menu for our next visit, picking out dishes we didn't have room to try this time (I'm looking at you, red prawn and razor-clam rice). Mendes's food is rustic in the best sense. The plating is simple, unfussy and sometimes looks thrown together, but that's how you can tell he is a chef who likes to eat as much as he likes to cook. Who needs cheap Ryanair flights when we have Lisboeta right on our doorstep? ■



By Angela Hui
Who has often thought about moving to Portugal.

Food & Drink

Cédric Grolet at The Berkeley



FRENCHMAN CÉDRIC GROLET is one of the world's best pâtissiers. He has more than 2 million Instagram followers and is famous for creating trompe l'oeil-style desserts that look like fruit and flowers. Now, he's hopped across the Channel to open his first pâtisserie outside France with this ambitious café and high-end 'pastry lab' at The Berkeley Hotel.

When I visited, I took a seat on one of the eight pink stools at the clinically white and polished steel counter for my two-hour, seven-course pastry-tasting menu. It started with a delicate and intricate web-like croissant cracker with a luxurious Peruvian dark-chocolate swirl that was both bitter and sweet. This was swiftly followed by a transcendental flaky pain suisse au chocolate – a layered croissant with a velvety vanilla crème pâtissière and a chunky chocolate core. I bit into the ASMR-worthy crackly ridged top: it was a masterclass in silky and crusty textures and contrasting cooling and rich flavours.

A croissant sandwich with avocado, spinach and smoked salmon, topped with a dainty dollop of caviar and a thick drizzle of hollandaise was too rich, and the accompanying lemon-and-vanilla marmalade was bitter and overpowering.



WHAT IS IT...
Renowned French chef Cédric Grolet's first UK pastry bar.

WHY GO...
For the God-tier croissants and madeines.

→ The Berkeley, Wilton Place, SW1X 7RL.

Next, a dense and crumbly chocolate-covered cube sprayed to look like a scone – Grolet's nod to the UK. It tasted nothing like the traditional teatime pastry, but the plate of clotted cream, orange marmalade, strawberry and blackcurrant jam it came with was lovely and I scooped up every last bit with my finger.

The menu ended on a high with a light and buttery madeleine straight out the oven. I left feeling hyper (probably from all the sugar)

but shortly afterwards came crashing down (definitely from all the sugar) and couldn't eat anything else for the rest of the day.

Do I think that this tasting menu is worth the eye-watering price of £135? Probably not. But where else can you get a pastry chef's table experience? And for those whose budget is more Greggs than Grolet, there's a slick '70s-style café attached to the restaurant, where diners can try individual items from £7 to £25 each. ■ *Angela Hui*



WHAT IS IT...
The reincarnation of Hackney's cult vegan Sichuanese joint Mao Chow.

WHY GO...
For surprising textures and chilli with everything.

→ 1a Bayford St, E8 3SE.

soy-and-scallion sauce. The skins fizzed and melted in my mouth: a brilliant alternative to prawn crackers.

Surprising textures are what this place is all about. The small plate of potato salad and wild garlic dressing – matchstick cuttings of raw potatoes topped with thin seasoned crisps – was crunchy, numbing and less starchy than normal. The large sharing plate of crispy Chongqing cauliflower sat on a menacing bed of dried red chillies. The flavours were daring and delicious, and I found myself picking up crumbs with my chopsticks.

The chilli dumplings, slathered with oil, chives and crushed garlic, were slightly undercooked, but still tasty. The dan dan noodles topped with peanuts and cucumber slivers also arrived tough, but their Sichuan sesame sauce was punchy enough to make them enjoyable, with the nutty heat dancing on my tongue long after finishing.

Facing Heaven's food is creative and loud: it doesn't hold back. The meal was a sensory overload. An overload that I didn't know I needed, and that I'll definitely be heading back to. ■ *Chiara Wilkinson*

Facing Heaven



FACING HEAVEN IS the reborn Sichuanese food concept from LA chef Julian Denis. Tucked on a corner around the back of Mare Street, it's an unassuming, nameless shopfront only minutes from Denis's previous gig: the cult, hole-in-the-wall-sized Mao Chow, which closed its doors in February.

Before we get stuck in: it's all vegan. That means no prawn toast or beef chow mein. But it doesn't mean buckwheat salad or kale chips with houmous, either.

The place is named after the Sichuanese 'facing heaven' pepper, and once you see the menu, it's easy to understand why: chilli is

everywhere. Fusing influences from Cantonese, Yunnan and Shaanxi cuisines and playing with typical vegan ingredients like cauliflower and tofu, it's a menu that will make you want to over-order and feast.

To nibble, my pal and I had the dusted tofu skin: light, abstract-looking crisps with a fermented

THREE OF THE BEST

Hot cross buns for Easter



E5 Bakehouse

These squidgy, spiced semi-sourdough delights are studded with raisins, currants, apricots and homemade candied peel from organic oranges and lemons, and finished with orange syrup to give them a shine.

→ 396 Mentmore Terrace, E8 3PH. £2.50 each.



Fortitude Bakehouse

Fortitude Bakehouse ferments dough for two days before fashioning its hot cross buns, which results in a deeper, funkier flavour. They're bursting with citrus peel and sultanas, and topped with a syrup gloss.

→ 35 Colonnade, WC1N 1JA. £3.45 each.



Flor Bakery

Flor's hot cross buns are made fresh at its new Bermondsey site using only British-grown wheat. They're packed full of warming spices and little nuggets of homemade candied orange, currants and raisins, and have a sourdough tang.

→ Arch 6, Voyager Business Park, Spa Rd, SE16 4RP. £2.30 each.

Buns, cakes and pastries galore at [timeout.com/bakeries](https://www.timeout.com/bakeries)



A guide to finding the lesser-spotted Taylor's beers

Whether you're an avid enthusiast or have more of a general interest in the species, our brewery webshop, timothytailorshop.co.uk makes it easy to locate our beers roaming wild in their natural habitat. You can order all of our bottled varieties, our classic and award-winning *Landlord* pale ale, our well-balanced genuine Yorkshire bitter, *Boltmaker*; *Knowle Spring*, the full-bodied and refreshing blonde beer; *Landlord Dark*, the rich yet light dark ale; *Hopical Storm* a modern dry-hopped pale ale, the aromatic and hoppy *Cook Lane IPA*, and the dark and warming *Poulter's Porter*. And they'll wing their way to you with free delivery anywhere in the UK.

All for that taste of Taylor's



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Food & Drink

Temaki



HAVING CUT HIS teeth at acclaimed sushi restaurants Hakkoku and Sushi Jin in Japan and Michelin-starred Umu here, chef Shaulan Steenson has brought his passion for temaki to Brixton Market. Temaki, which means 'handroll' in Japanese, are long, cone-like nori wraps stuffed with rice, raw fish and vegetables, and eaten with fingers not chopsticks.

Temaki is London's first handroll restaurant, and eating here is an intimate experience. There's little more than a dozen wooden stools and a U-shaped counter, where, in traditional Kappo dining style, Steenson prepares his rolls right in front of you. He'll also happily talk you through his ingredients, processes and the stories behind his love for this Japanese delicacy, and he might even flash you a glimpse of huge hunks of fish from the fridge. Find yourself on a dry date here and you'll at least get good chat from the chef.



WHAT IS IT...
London's first handroll sushi bar.

WHY GO...
To watch a passionate expert whip up temaki in front of you.

→ 12 Market Row, SW9 8LB.

The temaki, which start from a little as a fiver, consist of a paper-thin, sweet-salty seaweed casing packed with Steenson's signature golden uruchimai rice, prepared using a secret ratio of light soy sauce, dark soy sauce, red vinegar and Marmite (a tip he learned in Japan). Fillings include bright-pink akami tuna (a lean cut), which was fresh and delicate in flavour, and

melt-in-the-mouth otoro tuna (a fattier cut) kicked with spring onion and a sesame nuttiness. But the brimming prawn tempura roll stole the show, with its crunchy, lightly battered morsels of sweet shellfish coated in a silky, spiced mayonnaise.

Be sure to venture into the small-plates section of the menu too, as you'll find plump and meaty deep-fried monkfish karaage and a

delightfully smoky trout tataki, both a complete steal at only £7 each.

Don't miss the pre-bottled cocktails by Hackney's Firewater Workshop, either – start with the floral Sakura Yuzu Negroni.

With its triple whammy of expertise, exceptional produce and classy execution, Temaki serves up Mayfair-quality sushi at Brixton prices. ■ *Liz Darke*

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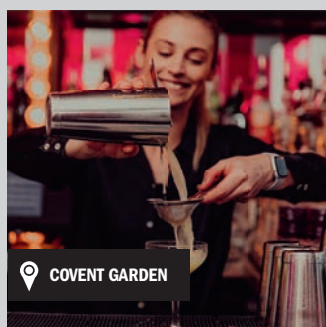
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KING'S CROSS

CLUEQUEST SAYS:

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169-171 Caledonian Road, N1 0SL.



COVENT GARDEN

TEQUILA MOCKINGBIRD SAYS:

The new Covent Garden bar is open from Wednesday April 20 and will be ready to serve you delicious cocktails seven days a week. It's perfect for an after-work drink. Be among the first 50 people to arrive on Thursday April 21 to receive a complimentary margarita and tequila shot. How can you resist?
42 William IV Street, WC2N 4DD.



GREEN PARK

EL PIRATA SAYS:

El Pirata is a hidden gem serving acclaimed Spanish tapas for over 25 years, but couples the comforting appeal of a central London establishment with the energetic dynamism of a new opening. El Pirata offers true escapism so you feel you're in Madrid rather than Mayfair.
5-6 Down Street, W1J 7AQ.



CAMDEN

CAMDEN MARKET SAYS:

Spring into the bank holiday weekend at Camden Market! Join us for crafts on the canal boat, an Easter scavenger hunt, face painting, stilt walkers, balloon artists and caricatures for just £10, plus a visit from the Easter bunny and other special guests.
Camden Lock Place, NW1 8AF.



BEHAVE LIKE AN ANIMAL

Ride
TIER

DEAR HUMANS,

YOU GUYS ARE AWESOME. REALLY FRICKIN' AWESOME. YOU INVENTED ICE CREAM, ENDED POLIO, AND THAT TIME YOU FLEW A PROBE INTO THE SUN JUST TO SEE HOW HOT IT WAS. THAT WAS DOPE.

BUT THERE'S ONE THING WE'VE NOTICED LATELY THAT YOU'RE NOT DOING SO AWESOME AT, AND THAT'S MOVING. SURE, YOU GUYS MOVE FAST. REAL FAST, IN FACT. YOUR CARS REACH SPEEDS THAT MAKE CHEETAHS LOOK SLUGGISH, YOUR PLANES LEAVE EAGLES WITH THEIR TAIL FEATHERS BETWEEN THEIR LEGS, AND YOU CAN CROSS ENTIRE CONTINENTS BEFORE A SLOTH CAN EVEN CROSS A ROAD.

YET, DESPITE ALL THESE AWESOME FEATS, OF THE 8 OR SO MILLION SPECIES MOVING ABOUT OUR PLANET, ONLY ONE OF THEM PACKS THE AIR WITH CARBON IN THE PROCESS - AIR WHICH WE ALL BREATHE, BY THE WAY. AND WE DON'T WANNA POINT ANY BEAKS, FINS OR FLIPPERS HERE. BUT IT'S YOU GUYS.

AND WE GET IT, IT'S A BYPRODUCT OF LOTS OF OTHER AWESOMENESS - FIRST-CLASS TRAVEL, SEXY SPORTS CARS, BILLIONAIRE SPACE MISSIONS - BUT AWESOME DOESN'T HAVE TO MEAN HURTING THE PLANET. WHY NOT SWAP THE FOUR WHEELS THAT RUN ON FUEL FOR TWO THAT RUN ON ELECTRIC? YOU CAN STILL GET FROM A TO B IN NO TIME AT ALL, STEER WELL CLEAR OF TRAFFIC JAMS, AND, LIKE ANIMALS, STAY CLIMATE-NEUTRAL TO BOOT. HOW AWESOME IS THAT?!

SO I GUESS WHAT WE'RE ASKING IS THIS. RATHER THAN TRYING TO BE SO AWESOME ALL THE TIME, WHY NOT TAKE A FEW IDEAS FROM US INSTEAD?

YOU KNOW? DITCH THE FOSSIL FUELS. LOWER YOUR CARBON PAWPRINT. MOVE A LITTLE MORE SUSTAINABLY. PUT THE INTERESTS OF THE HERD FIRST. ESSENTIALLY, BEHAVE A LITTLE MORE LIKE ANIMALS.

SINCERELY,
YOUR WAY MORE ECO-FRIENDLY FRIENDS,

The Animals

BEHAVE LIKE AN ANIMAL

Ride
TIER