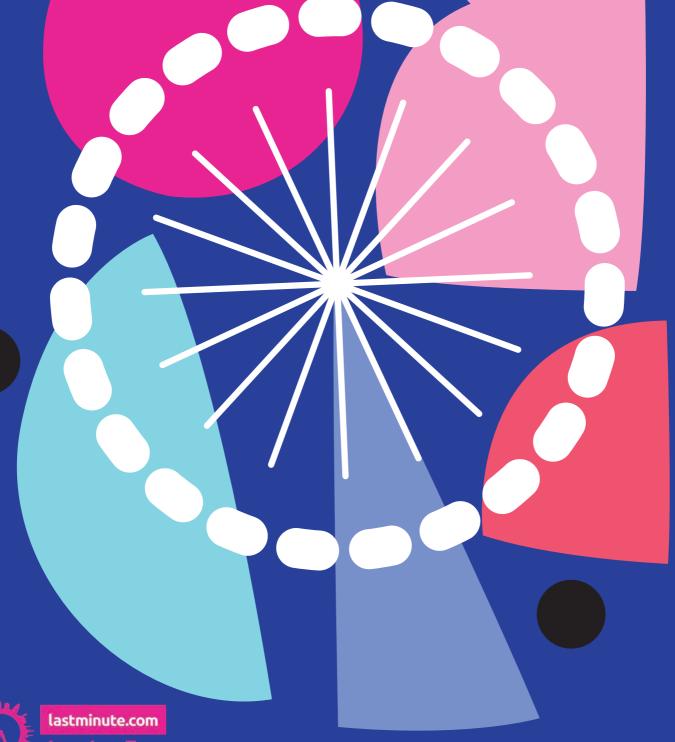
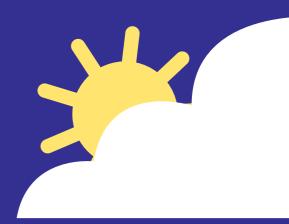
LONDON







Time to reinvent the wheel

We're shining a new light on a true London icon

hange. It's what we do on our morning commute; it's what we used to carry in our pockets; it's what we've all done a lot of in the last couple of years. And you know what else has recently undergone massive change? London! While we were adapting to and developing a 'new normal', so was the city we call home. We're not the same as we once were, and neither is London. But there is one epic way to really embrace a new perspective on life in the capital and that's soaring 135 metres above street level on the London Eye.

Whether it's been two years or 20 years since you've taken a ride in one of its 32 pods (one for each borough), there's no doubt you'll encounter London at its freshest – and chances are, you'll feel fresher too. As you marvel at the everchanging skyline (not to mention

some boat parties along the Thames!), you'll also spot surprising historical gems: a medieval turret, an elegant dome, a flash of green among Victorian buildings. On a clear day, you can see as far as Windsor Castle, the Queen's new permanent home.

For the next few months, we're celebrating the London Eye — starting now. Head over to the South Bank today (why not pop down at lunchtime?) and you'll find a colourful mural. It's by local artist Penfold, whose painting is inspired by his London Eye experience. It'll be gone tomorrow, so be quick.

Visit www.timeout.com/
londoneye2022 for more details –
including eye-opening facts about
historical sights you can only spy
from your pod – plus tips on what to
look out for whether you're into art,
culture, history or even wellness.







Inside

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We celebrate the reopening of Camden's stateliest venue with a look at its story (contains mild indie sleaze)

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Pop into a visitor centre for space tourists in Dominique Gonzalez-Foerster's 'Alienarium 5'

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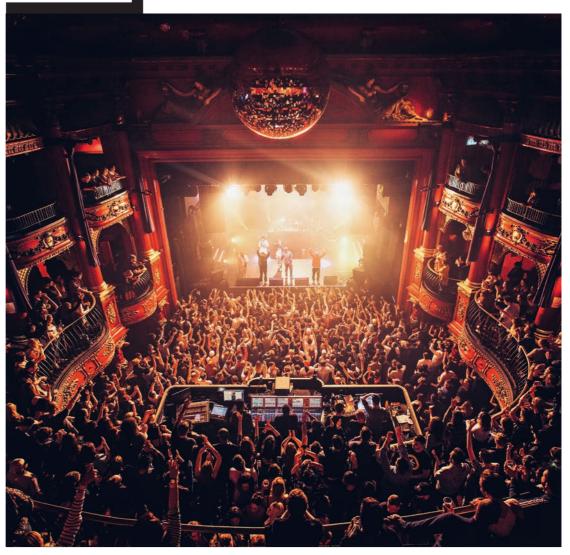
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In London, family is everything. Unless you don't get on with your family. In which case family is nothing. The truth is, even if your relationship with Mum and Dad is frostier than the hair of a '90s boy band, London will provide you with some sort of family. This place is absolutely crawling with father figures, brothers-from-other-mothers and surrogate sisters. Kindred city spirits who you will see all the time and be forced to talk to, whether you feel like it or not. Just like a real family!

It's important to appreciate these relationships (no matter if they're occasionally annoying) while you have them. I used to visit a Turkish supermarket near my house and often found myself trapped in conversation with its permanently displeased, highly opinionated owner. He'd mouth off about all sorts of stuff and I'd stand there, nodding, desperate to get home with my lahmacun. Then, last week, I walked past and saw his wife at the till, in tears. And I knew I'd never talk to him again.

Appreciate your family while you have them. Whether they're blood-of-your blood or just another Londoner. Like Selim.

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



Café Cecilia (rightfully) ranked super-high on our best restaurants list. I recommend the deep-fried bread pudding in cold custard.



Get thee down to the cinema to see mind-melting fjords-and-fighting flick 'The Northman'. Some great disembowelling scenes.



I recently tried Sidechick, truly excellent roast chicken (and sides) from the peeps behind Patty & Bun. Soon to deliver all across London.











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HOMES YOU CAN'T SAY NO TO

2 Bed Family Flat

Conveniently located for local fly-tippers, this mouldy two bedroom flat is perfect for young families who like to be around nature, as it's a hive of wildlife activity. Pets welcome, especially big tomcats, as they're adept rat-catchers and the landlord has a hands-off approach to any infestation issues.











Victorian Conversion

We're pleased to present this two bedroom Victorian conversion. Many believe this recently vacant property is haunted — as the landlord will ghost you at the mere mention of mould. However, they're always available to collect the rent.



2 Bedroom Maisonette

This well-presented two bed maisonette possesses high ceilings and wet-rooms throughout, due to the collapse of the first floor ceiling and irrepressible leaks. Landlord will only deal with the man of the house and is more than happy to offer a violent solution to any issues with the property.



2 Bedroom House

You'll think you've stepped straight into a Soho brasserie upon viewing this rustic two bedroom house. Recent renovations ceased due to lack of care and attention from the aloof landlord. Let's just call it eclectic.



1 Bedroom Maisonette

A one bedroom maisonette in a popular part of town. Close to schools with good travel connections, you'll never want to leave. That's because the landlord has been known to track down former tenants, smash their car up, and attempt to extort money from them. Cash deposit only.

THESE ARE ALL REAL PROPERTIES REPORTED TO SHELTER

It's time to fix renting for good. Sign our petition at shelter.org.uk/fixrentingnow

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City life

Edited by Isabelle Aron
@timeoutlondon











London's first queer museum is ready to welcome you at last

Four years in the making, Queer Britain is finally opening its doors with an archive photography exhibition capturing the UK's rich LGBTQ+ heritage

LONDON HAS a lot of museums. The Fan Museum? Check. The London Canal Museum? Got it. The Vagina Museum? Been there, done that, mate. So it seems pretty surprising that the capital hasn't had a museum dedicated to the queer community. But that's all about to change, thanks to the arrival of Queer Britain, the UK's first ever LGBTQ+ museum. 'At so many points, we've had people ask: "How does this not already exist?",' says Joseph Galliano, the museum's director.

Queer Britain was founded in 2018 with a mission to document and share the vibrant,

complex stories of LGBTQ+ history. After years of work behind the scenes, it will finally move into its first home at Granary Square in King's Cross on May 5. The space will open with 'Welcome to Queer Britain': a photographic exhibition created in collaboration with the Getty Images archive, tracing the journey of queer lives in the UK. 'This display showcases a very small taster of what people can expect from the museum, giving a snapshot of past, present and future queer stories,' says Galliano. The show will be on for eight weeks before the museum launches its first major exhibition later this summer.

The space is wheelchair accessible and entry is free – everyone is welcome: those who identify as part of the community and those who don't. It's a key addition to London's cultural scene. 'It's incredibly important for us to show the breadth of the LGBTQ+ community as well as its intersections,' says Galliano. 'The queer community is nothing when it doesn't include trans, non-binary, POC, disabled or older siblings. Intersectionality and inclusivity have been and always will be at the heart of queer Britain.' ■ Chiara Wilkinson

→ Queer Britain opens at 2 Granary Square on May 5.

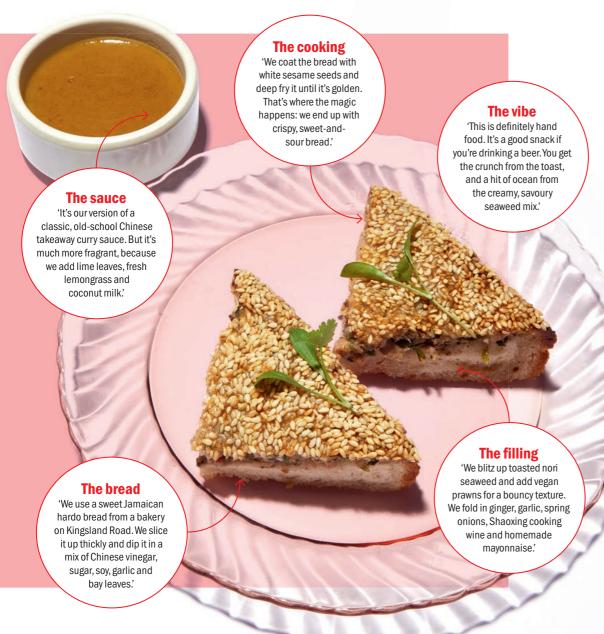


Facing Heaven's crispy sweetand-sour seaweed toast



What goes into the London plates that everyone bangs on about

FACING HEAVEN, a new Chineseinspired vegan restaurant near London Fields, is kind of like the cooler, older sibling of Mao Chow, the previous eatery by founder Julian Denis. With its vibey neon lights and cool, divey furnishings, it serves up loud, colourful interpretations of much-loved regional Chinese dishes. Its seaweed toast has been a hit since opening. 'It's like normal prawn toast, but on steroids,' says Denis. 'It's a bit more naughty.' He explains what makes it such a banger of a dish. ■ Chiara Wilkinson → 1a Bayford St. £7.





PORTOBELLO ROAD W11

THE STREET THAT CHANGED MY LIFE

Chef and presenter Andi Oliver on Notting Hill in the 1970s

I GREW UP in Suffolk and was constantly yearning to find a place where I felt at home. Somewhere I could live with people of all races, colours and classes.

In the late 1970s, I went to live with my friend on Ladbroke Grove, and I found it: Portobello Road was the multi-layered community of my dreams. From electricians and carpenters to artists, there were so many creative people around me. The market was at the heart, and we'd all congregate in The Warwick Castle pub. It was like a fantasy of egalitarian living. We looked after each other's kids, and if you were broke, somebody would give you money. I wouldn't have been able to bring up my daughter as a young, poor, single parent if I hadn't had that.

Now, Portobello Road is unrecognisable from that special time. But living there taught me how to recreate that community whereverIam. WhereIlive now, in Clapton, I know all my neighbours. We have a strong community that we value and make sure no one takes away. It doesn't matter how much money you have, without that connection around you, I don't think life is that great. \blacksquare Interview by Chiara Wilkinson

→ Andi's Waffles at The Sunny Side Up Café by Veuve Clicquot is at 59 Greek St until Apr 30.

Explore more of the city at timeout.com/thingstodo





When does iced-coffee season actually start?

A very serious investigation

LET'S LOOK AT the *cold*, hard data. An analysis of Google searches for 'iced coffee' over the last five years in the UK shows that interest in the chilly beverage peaked in the week beginning July 18 2021. That week, we saw temperature highs of 31C, with amber heat warnings issued by the Met Office.

Search interest in iced coffee typically correlates with warmer months (well, duh!). 'If we have a random week of hot weather, we can see our iced drinks sales double or even triple' says Sophie Chow, Pret's UK head of commercial. But Climpson & Sons' sales show that its cold coffee season starts in mid-April, whatever the weather.

There's also another surprising dimension to it. Christopher Hendon is a professor of chemistry at the University of Oregon. 'You tend to perceive more flavours in beverages when they're closer to the temperature of your mouth,' he says. '[With iced coffee] you'll taste flavours that you can't taste in hot coffee.' People who drink iced coffee all year round are probably on to something.

Data also shows that iced-coffee season is directly linked to popular culture. 'Iced coffee' searches typically peak in late July, when the 'Love Island' final takes place. The trend was skewed only in 2020, when the series was cancelled. That year, searches peaked in the week beginning April 5, when the TikTok whipped-iced-coffee trend was kicking off.

So, when *does* iced-coffee season start? The scientific answer is the final week of March (usually). The real answer? Whenever you flipping want it to. **Chiara** Wilkinson



LONDON MAKERS

Quirky and vibrant, **Habit Haus**'s playful candles are on a mission to brighten up your home. Each one is handmade from vegan wax in Islington, and you can even request a custom colour combo to match your decor. *Lottie Keys*

→ www.etsy.com/shop/habithaus

WORD ON THE STREET

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

'You can't have lunch in the evening, Dave.'

'Do you mind if I mix the shiitake and the porcini?'

'Eating a Creme Egg on the Piccadilly line at 9 am is pretty bold.'

'Why am I getting served an ad from a cockapoo?'

'His glasses are doing a lot of heavy lifting.'

'Wapping is so east it's basically west.'

'Have you ever heard of crumpettossing?'

'John, we must do something about the tentacle pornography.'

'Are khakis always beige?'

'If I'm going to eat brain, I'd rather it be chewy than gooey.'

'Nobody's above Nando's.'

Overheard something weird?
Tweet us #wordonthestreet
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Could cities soon be made of shrooms?

Scientists say fungi could provide an eco-friendly solution to the housing crisis

Mushroom packaging

made by Ecovative

AH, MUSHROOMS. SOME are tasty, some are deadly and some will make you lick your hands and start talking to the floor. But did you know that they could solve a ton of problems in the world's cities? Some scientists believe that fungi could be used to clean rivers, as fuel in vehicles, and even to build homes.

As far-fetched as it sounds, the idea of building stuff out of mushrooms is pretty well established. The technology already exists and there's an entire professional field – 'myco-architecture' – dedicated to it. In 2014, New York's Museum of Modern Art commissioned a tower made of 10,000 bricks containing a mix of living shrooms and corn stalk waste. Sure, the structure wasn't habitable or resilient (it's since been taken down), but it did show the potential of using fungi to build stuff.

Scientists working with this technology don't use mushrooms exactly but things called mycelia, the root-like parts of a fungus. These can be grown into very complex, precise and strong structures. Stuff made out of mycelia is also lightweight, fire-resistant and really easy to produce.

Perhaps the strongest argument for mycelia construction is that, while normal building methods are a huge contributor to climate change (and waste a large amount of natural resources), fungi are totally renewable and much more eco-friendly. 'The possibility of replacing plastics and other environmentally damaging materials and processes with something

that is completely natural, and fully compostable, will be a game-

changer for the way we make and consume things,' says Eben Bayer, co-founder of mushroom tech firm Ecovative (yes, that's athing now).

But the uses of mycelia stretch far beyond construction. Researchers have figured out how to use fungi to filter pollution out of rivers and soil, while others are working on ways for mushroom biofuel to replace petrol.

Mycelia could even be used to grow clothing, healthcare products and food packaging. 'Mycelia are kind of like an alien technology that we found in the forest,' says Bayer. 'They're capable of so much, and we're only just starting to understand their potential.' $\blacksquare Ed Cunningham$

Three new Euro city fests



The one with loads of big names

Rolling Loud is an institution on the US festival circuit, and now it's landing in Europe for the first time. From July 6 to 8, the Algarve city of Portimão will host headliners J Cole, A\$AP Rocky and Future, along with many more of rap's biggest names.

The one in a prison

Gritty post-punk and the tiny cells (and towering walls) of an old Lithuanian prison? A match made in heaven. From June 17 to 19, **8 Festival** will see Vilnius's Lukiškės Prison roar with the likes of Black Midi, Gilla Band, Battles, Squid and more.

The really late-night one

Set in the appropriately industrial neighbourhood of Allmend in Lucerne, the debut edition of **Verve** (May 20 to 22) promises dozens of techno maestros across two huge laser-filled spaces. The 48-hour party will see DJs like Ben Klock, Innellea and Miss Monique play to 10,000 techno heads.

Ed Cunningham

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

AFGHAN CRISIS APPEAL



PLEASE DON'T LET THE PEOPLE OF AFGHANISTAN BE FORGOTTEN



"We are treating a lot of patients and at times we've been close to being overwhelmed. In the intensive care unit, we've had up to three children in each bed. That's 50 extremely sick children in a space intended for 20.

MSF NURSE, EMERGENCY

ROOM, HERAT

We've seen a lot of malnourished children, but the biggest problem we're facing at the moment is measles. This year the whole of Afghanistan, not just our project in Herat, has seen a huge increase in cases. We're currently seeing more than 200 cases a week, mostly children under five years old – 60 per cent of whom need to be admitted and need extra care.

Measles is easily preventable by vaccination, but the crisis in Afghanistan means that there aren't enough vaccines here. Not enough children are being vaccinated.

One little girl was brought to us who was about three months old. She was tiny, had a red, blotchy rash spreading down her body and was struggling to breathe.

We rushed her to the resuscitation table, but her breathing got worse. She had measles and pneumonia and she was exhausted. We had all seen this before, when a child's body runs out of energy, runs out of fight.

In intensive care we see such sick, sick kids. And there are some days when you just think: 'Everyone is so sick, how is this going to get better?'

But we weren't ready to give up on her. As a team, we worked to treat her and keep her alive. Her mother was with us the whole time, talking to her baby, stroking her hair. We worked for so long and tried so many things and eventually her breathing began to improve, and she slowly came back to us.

Ever since then, we've been busy. We've opened a new 60-bed unit for measles patients and we're hopeful that we'll be able to save even more lives.

Much of the world's attention is focused on Ukraine at the moment. But even with so many terrible things happening in the world, I hope the people of Afghanistan will not be forgotten. The situation here is very hard and people still desperately need our help."

WHAT IS MSF DOING IN AFGHANISTAN?

Right now, our teams in five locations across the country are providing lifesaving medical care, including treating malnourished children, providing emergency surgery and helping women give birth safely.

£40 could provide lifesaving measles vaccinations

£146 could pay for equipment and medicines to perform surgery on one patient in need of emergency care

£261 could pay for a month of lifesaving therapeutic food to treat 14 severely malnourished children

£760 could cover the cost of a doctor working in a field hospital for two weeks

THANK YOU

100% of the funding for our work in Afghanistan comes from private donors. It's your support that enables us to continue providing medical care.

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giftaid it

The Afghan Crisis Appeal will fund MSF's work in Afghanistan as well as supporting our work in neighbouring countries.

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Welcome to the House of Ware

In the last few years, London popstar Jessie Ware has pivoted to podcaster and taken her mum Lennie along for the ride. As 'Table Manners' goes on tour, *Isabelle Aron* meets them. Portraits *Jess Hand*

I'VE INTERVIEWED LONDON-BORN popstar and podcaster Jessie Ware twice. On both occasions, butter has played a significant part.

This time around, we're in a casino in Mayfair. Jessie's mum Lennie is here too. The pair are posing with a suitcase full of shiny foil-wrapped blocks, pretending to be on the run with their buttery loot for our high-concept cover shoot.

'Where does this rank on the list of weird things you've been asked to do?' I ask them. 'Pretty high,' says Jessie.

The Wares' side-hustle

The first time I talked to Jessie Ware was back in June 2020, in the seemingly neverending first lockdown. Butter was involved then because she showed me how to make brownies over Zoom using a recipe from a cookbook that she'd written with her mum. Jessie leaned into her laptop screen and bellowed instructions at me to whisk 'the bloody eggs' and 'fucking give it some welly'. We even staged a virtual photoshoot in

her back garden, with Jessie propping her laptop on her garden-waste container. Today, we agree, is way more fun (what isn't, compared to 2020?).

As well as actually being in the same room together and not having to use a bin as a tripod, the major difference this time is that Jessie has brought her cookbook co-author mum with her. Lennie Ware has become a bit of a celebrity herself, thanks to the podcast the pair $host together. \, Launched \, in \, 2017 \, and \, now \, in \,$ its thirteenth season, 'Table Manners' sees the mother-and-daughter duo invite celeb guests over for a home-cooked meal and a chat about family and food. It used to be called 'Table Manners with Jessie Ware'; now, though, Lennie gets equal billing. Despite its huge popularity (it has 40 million listeners), the podcast is a side hustle for them both. Jessie is a proper popstar: in 2012, she released her debut album 'Devotion', which was nominated for a Mercury Prize. Her mum is a social worker, which she describes as her 'normal job'.









Styling: Laurel Hunter, assisted by Marialuisa Cosentino; Hair: Sophie Sugarman; Make up: Rachel Singer Clark; Shot at Les Ambassadeurs Casino, Mayfair



Jessie's last album, the disco-inspired 'What's Your Pleasure?' released in 2020, got rave reviews and made loads of 'albums of the year' lists, but it's 'Table Manners' that has given Jessie (and her mum) a whole new fanbase. Londoners have $recognised\,Lennie's\,voice\,on\,the\,tube.\,Talking\,to$ them as we sit around a craps table, it's clear that the way they come across on the podcast is exactly how they are in real life. They contradict each other. They talk over each other. They bicker. And they're a proper laugh. We're talking about how much Jessie loved Lennie's lasagne as a kid ('I feel

like every child's parents' lasagne is nostalgic to them') when their lunch, hastily ordered on Deliveroo, arrives. I sit between them, passing around a pot of coleslaw. There's been a mix-up with their food.

'Don't eat mine!' says Lennie. 'I'm not! This is mine, Mum,' says Jessie.

'It isn't!'

Eventually, they each get what they ordered, but then, more problems. Lennie declares hers 'tasteless'. They swap again. There's only one fork, which Jessie graciously gives to her mum. In return, Lennie asks: 'Are you going to eat rice with your hands?'

The 'ferocious' béchamel

It's obvious from chatting to them that if you went round to the Wares for dinner, you would not get tasteless food or a shortage of cutlery. Jessie grew up in Clapham with her brother and sister. Lennie still lives there, while Jessie has ventured east to New Cross. Food was - and still is - a big deal in their family. Lennie always cooked for her kids (she and Jessie's dad, John, a reporter for the BBC's 'Panorama', got divorced when Jessie was ten). They'd have family dinners together every night. And they'd always

set the table properly. 'Mum cooked all the time,' says Jessie. 'It was just part of our day that we absolutely always ate dinner together.' It wasn't that Lennie particularly loved cooking, it was just that she was a single mum with three kids to feed, while holding down a fulltime job. 'I remember her whipping up a béchamel sauce with such ferocity,' says Jessie. 'She's not a patient cook.' Lennie chimes in: 'I'm not, I'm very impatient.' Jessie continues: 'That's how I learned to cook, from watching her do things like that. But not pleasurably, just kind of quite... irritated in the kitchen.

Either way, there was always something bubbling away on the hob or roasting in the oven. 'The smell of my mum's cooking would hit you when you came through the door from school,' says Jessie. Chicken casserole, Delia Smith's slowroasted peppers, shop-bought boil-in-the-bag cod with parsley sauce - these are the smells she $remembers \, wafting \, out \, of \, the \, kitchen. \, Is \, there$ a dish that sums up her childhood? Jessie looks apologetically at her mum. 'I'm really sorry, Mum, because you are such a great chef... but your slightly sloppy spaghetti bolognese sums it up for me.' Lennie doesn't miss a beat: 'Jessie! It's not sloppy any more! But that's how my mum used to doit-she'd put balsamic vinegar in it. I thought she was so sophisticated. Half my friends didn't even have spaghetti bolognese.'

Luckily, an overwet spag bol isn't the only recipe that's been passed down through the generations in their family. As anyone who's ever listened to 'Table Manners' will know, Lennie's chicken soup with matzo balls is legendary. The recipe came from her mum, who lived in Manchester and, after she met Lennie's dad, converted to Judaism at 19 and lived to be 93. 'She was more Jewish than Jewish!' Lennie says. Lennie has since cooked her chicken soup for the likes of Emilia Clarke, Mark Ronson and Dermot O'Leary, but when Jessie was growing up, it was just something her mum made when

'You try finding a kosher **butcher** in south London!'



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Unfold your world







her kids needed something comforting. 'It's very nostalgic,' says Jessie. 'It was the kind of dish that Mum would make when we were poorly.' She hasn't exactly embraced making the family recipe herself, though. 'I'm lazy, I don't want to wait five hours for something to cook, so I've kind of bastardised it.'

The 'party house'

As well as being the antidote for a common cold and the ideal pandemic comfort food, Lennie's chicken soup is one of the dishes that have connected Jessie to her Jewish roots. Lennie and her kids sometimes went to synagogue, but it wasn't a strict Jewish upbringing ('You try finding a kosher butcher in south London!' says Lennie). 'I was very proud to be Jewish,' says Jessie. 'I didn't know everything about it. But the thing that I did know was the food. Whether that was the chopped and fried fish that my grandma would make us when we went to see her in Manchester, or bagels with smoked salmon, or the chopped liver that no other child would be eating but we would be lapping up with matzo. It

was an extension of love; it was an offering; it was my childhood.' Now she wants to pass on these traditions. 'I'm starting to light the candles on a Friday night with the kids,' she says. 'We sing the song together – they love it.'

Get-togethers with friends and family were a huge thing when Jessie was growing up, and putting on a good spread was non-negotiable. They'd go all out, making elaborate canapés like tiny vorkshire puddings filled with beef and horseradish. 'That's a proper noughties dish, isn't it?' says Jessie. 'Ours was the party house,' says Lennie. 'There were people here all the time.' They'd have roasts every Sunday ('My mum's gravy is something to behold') and Jessie and her siblings would invite friends over. For Jessie's sixteenth birthday, instead of getting wasted on Bacardi Breezers with her mates, she held an afternoon tea.

'I'm
always so
impressed
and
amazed by
London'

London on toast

Their lives are totally rooted in London. Lennie brought up her kids here and now Jessie is doing the same. If they weren't hosting at home, they'd often have family birthdays at a favourite south London Italian place, Buona Sera, on Northcote Road in Battersea. 'We took my mum once,' says Lennie. 'The chef used to sing and she said: "He's got a terrible voice!" and put her ear muffs on. She really showed us up.' They also spent a lot of time at a local friend's wine bar where the kids would sit at the bar, eating crinkly chips. If they ventured out of south London, they'd head to Mr Wongs in Chinatown where they'd load up the lazy susan ('We'd order everything'). Could they ever imagine living somewhere besides London? 'When Jessie says things like: "I think we'll move down to Hastings", I think: God, don't ever do that!' says Lennie.

What are the joys of bringing up a family in a huge city? 'I think we're spoilt in London,' says Jessie. Even though, at the moment, she feels she spends more time in her local park with her kids than in central London, she feels an affinity with the city. 'I'm always so impressed and amazed by London,' she says. 'You know, walking along the South Bank from the aquarium to Tate Modern, it's brilliant.' She also recently took her kids to see 'Frozen', for afternoon tea ('Ithink I enjoyed that more than them') and to the 'Van Gogh Experience'. 'Even the baby liked it!' says Lennie.

Like all Londoners, they found it tough not being able to have these moments of togetherness during lockdown. 'It was horrendous,' says Lennie. 'Ithought I was going to die, I missed them so much.' Jessie points out, though, that when she was temporarily staying at Lennie's before that, it wasn't... easy. 'We were getting to the end of our tether of living together, Mum, let's be honest,' she says. Lennie concedes: 'We'd had one falling out because Jessie's not the tidiest person in the world. I think when you're living with a parent, you kind of regress.'

They do argue a lot. Do they ever have proper

rows? 'Sometimes Mum pushes the playful bickering, if I'm honest,' says Jessie. 'But I allow her.' What do they do to push each other's buttons? 'I'm messy,' says Jessie. Lennie responds: 'I'm bossy.' Jessie starts to say that sometimes she's not always considerate of her mum's feelings and then laughs at how our chat has taken a bit of an intense turn. 'Wow, this is like a couples' therapy session.'

Anyone who listens to the podcast will have heard the dynamics of their relationship play out. During one memorable episode, their 'playful bickering' tipped over into a blazing row. The guest they lost their cool



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in front of? Sir Paul McCartney. 'Screaming at each other in front of Paul McCartney was absolutely mortifying,' says Jessie. Lennie nods in agreement. 'I was really embarrassed about that.' Luckily, Macca thought it was hilarious, leaning into the microphone and doing his own commentary: 'Listeners, this is a little family dispute that's going on here. I'm sorry, but these women are completely out of control.'

Even when they aren't screaming at each other $in front of \, musical \, royalty, \, `Table \, Manners' \, is \, a$ lot of fun. They've cooked for celebs like Stanley Tucci, Kylie Minogue and Nigella Lawson. When they had Sadig Khan on, Lennie asked if he was planning to run for re-election. He said yes, before realising he hadn't officially announced it yet. Ed Sheeran came back for seconds, as did Ed Miliband. In fact, Lennie eventually had to turf out the former Labour leader from her home. She's a diehard Man United fan and they were playing in the Europa League final that night. 'I didn't know he was going to be so fabulous,' says Lennie. 'I made him come at 6pm and I said "You've got to leave by 8pm." Half an hour into the game, he was still there. 'He said: "Can't I stay and watch it?" I said: "No!"

Now they're taking their podcast on tour, doing live shows around the UK. They'll be taking to the stage at the London Palladium, where the likes of The Beatles and The Rolling Stones once performed. Presumably, with Jessie's experience of playing to massive crowds, she can give her mum some tips to calm her nerves. On the flipside, what has Jessie learned from Lennie over the years? 'Always wash a chicken,' she says. Lennie points out that you're not actually supposed to do that any more. Jessie thinks for a minute, looking up at the casino's elaborate chandelier dangling above our heads. Drawing a blank, she turns to Lennie and asks: 'What else have you taught me, Mum?'

'I don't know, darling,' says Lennie. 'Have I taught you anything?'

'Yes, everything and nothing,' says Jessie. Lennie pauses, searching for her one golden rule. 'Never under-cater,' she says.■

 \rightarrow 'Table Manners with Jessie and Lennie Ware' is at The London Palladium May 8 and 9.

Watch Jessie and Lennie debate their dream dinner party guests on **Time Out socials**

WARE TO EAT

Jessie and Lennie on their favourite spots



Spring

Lennie: 'Spring is my favourite restaurant. I love the food. I love the atmosphere. I love the high ceilings. I love how beautiful it is. I always have a lovely meal there.'

→ Somerset House, Lancaster Place.

AngloThai

Jessie: 'I'm excited about AngloThai, which will hopefully open this year. The chef's name is John Chantarasak – he's half British, halfThai. I've eaten his food at pop-ups and he's an amazing chef.'

 \rightarrow www.anglothai.co.uk

The Pig's Head

Lennie: 'The Pig's Head in Clapham is a fantastic new local restaurant. The food is great and it's all organic. It's an old pub that they've done up. It's always packed.'

→ 87 Rectory Grove.

Sessions Arts Club

Jessie: 'I went the other day and had the most beautiful food in the most amazing room. We went at 5.30pm because it was hard to get a reservation. I was blown away.'

→ Old Sessions House,

24 Clerkenwell Green.

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The rise and fall and rise of Koko

As the iconic Camden club reopens after a long renovation, Chiara Wilkinson digs into its story

ebruary 2015: the night of Prince's last-ever London gig. The concert was secret, invite-only, and it was at Camden's Koko, one of the late superstar's favourite London venues. It was impossible to get a ticket for - even if, as usual, you waited outside for hours, fingers crossed behind your back. But Koko has always had a bit of magic to it.

'We were waiting out in the biting cold,' says Leila Arakji, a jeweller who was 32 at the time. 'We were about to go home when we heard someone whisper, "Hey, you three." A guy in a cowboy hat grabbed us and whisked us upstairs, where glasses of champagne were immediately thrust into our hands.It happened in the blink of an eye.'

After 'Purple Rain', 'Kiss', and a cover of 'Only Love Can Hurt Like This', the lights came up: Arakji realised she'd been partying next to Noel Gallagher and Keith Lemon. 'Seeing Prince in a venue like Koko was just like watching a jam session.'

Koko has a special place in London's gig landscape. You might know it as that place you used to get into with a borrowed ID and dodgy concealer lipstick. Maybe you lost your Sony Ericsson in the mosh pit while you were belting out 'Can't Stand Me Now' by The Libertines. Maybe you had your first-ever beer at the bar. Maybe you got a bit frisky on the sofas upstairs. Maybe it was here that you decided, one day, you'd marry Alex Turner (how's that going?). Koko has been London's home of indie - but also its home of punk, new romantic, acid house, rave and pop.

This April - after three years, one fire, a global pandemic and a £70 million investment - Koko is due to reopen for the first time since 2019. It will look a little different to how it used to: there will be a members' club and a rooftop restaurant, for instance. But this is just the next chapter in the history of this remarkable place. What stories does Koko keep hostage in its walls - and what does its future hold?

Camden Palace, 1982 **Dressing up** Palace - always referred to only

Before Koko, it was 'Camden'. Before that, it was all sorts.

The venue opened in 1900 as a theatre, before becoming the Camden Hippodrome, a cinema, and then a BBC radio facility (where 'The Goon Show' was recorded). It was reborn in 1977 as The Music Machine, before reopening again after five years as the Camden

as 'Camden', as if it embodied the identity of the entire area.

In the '80s, punters would flock to 'Camden' to catch Spandau Ballet, Boy George and Adam And The Ants. It was as much about how you dressed as it was about the music and the more theatrical, the better.

'It wasn't off-the-shelf stuff,' says 'Evil' Eddie Richards, who was



Camden Palace's first resident DJ when it opened at the height of the New Romantic era in 1982. 'There were a lot of dressy types because a really big costume-rental store went out of business nearby. People went to buy the pirate costumes and they'd be quite inventive.'

If you looked the part, you'd get in – but first, you had to get past Steve Strange (lead singer of '80s band Visage), who was the notoriously fussy doorman at the time. 'It was packed full of so many celebrities that no one took any notice,' Richards says. 'People like Pete Townsend or Jerry Dammers would just be hanging out and they were largely ignored.'

Dressing down

The New Romantics blazed brightly and burned out. As indie and rave cultures emerged, they brought a very different vibe to Camden. 'It wasn't about how you looked,' says Chris Paul, who ran an acid house night called Orange there from around 1987 until 1994. 'It was really all about the music. It was all smiley T-shirts, baggy stuff and bandanas.' Still, though, Camden continued to be a hotspot for celebrities. 'Madonna performed [her first promotional concert] there,' says Paul. 'I think they paid her 20 quid. And I remember seeing Prince there, doing an unplugged set after a gig.

From 1996, Graham Gold was a resident DJ at a Camden club night, Peach, bringing trance DJs like Armin van Buuren, Ferry Corsten and Tiësto to the UK for the first time. 'There was lots of face painting and glow sticks,' he says. 'And everyone was just off their tits.' One night, two clubbers got married on stage. 'The vicar [leading the ceremony] didn't even blink an eye as 1,600 people in front of him were chewing their faces off.'

Reinvention

But by the early 2000s, Camden Palace was feeling its age. 'The toilets were horrible,' says Danny Gould, who ran cult electronic music club night Clockwork Orange. 'They flooded. There was chewing gum on the carpet. But it was just special - one of the only places still going from the old days.'

The building was saved by current owner Oliver Bengough (from Mint Entertainment), who reopened it as Koko in 2004. Rave scene long gone, Koko welcomed a new era of clubbers. 'There was a ritual of putting our dressier dresses on,' says Rachael Newton, a regular at Koko's Guilty Pleasures night. 'One night, I bought a pair of Jimmy Choos – turquoise and gold. I've never worn them since.'

Koko was always notorious for under-the-radar gigs. In March 2015, Kanye West tweeted that he'd be playing an intimate show, spurring a frantic scramble for the £50 tickets. 'We didn't get in until midnight or something - everyone was really drunk,' says Yasmin Harvey, whose friend had managed to cop some tickets. 'Somehow we got really close to the front, but we didn't know anything about what Kanye was doing,' she says. 'Then he brought on Skepta, JME, Wu-Tang Clan, Novelist and - really randomly -BigSean. It was absolutely insane.

The indie era

Peach fifth birthday, 1998

But perhaps the most iconic time of all was Koko's indie incarnation (now back, by the way). 'There were a lot of skinny jeans,' says Jeff Automatic, a resident DJ at Club NME from 2005 until 2010. 'And a lot of people in Ramones T-shirts, whether they'd heard The Ramones or not. Indie became

exciting for people who would have never considered it, because there was a fashion element.'

That element was sweepy side fringes, American Apparel disco pants and stark flash photography. From around 2006, Gregory Nolan was Koko's official photographer – capturing its crowd on camera. He saw all sorts of indie sleaze happening backstage.













'One Friday, Pete Doherty was in trouble,' Nolan says. 'He'd been in court and the paparazzi were looking for him, so one of the promoters told him to hide at Koko. When I went upstairs, there was an absolute zoo of hipsters, smashing the place up. Pete was on the floor,

cake everywhere, and everyone was soaked in champagne. Tom [Atkin], the lead singer of The Paddingtons, had his finger right in Pete's mouth. I just kept blasting photos.'

Another time, he saw Albert Hammond Jr from The Strokes playing cards with Carl Barât. 'Carl was so tired, he was holding his eyelids open with matchsticks,' Nolan says.

But perhaps nothing sums up 'Indie Koko' better than Club NME. 'DJs would start the night and then you'd have the first band at about 11pm, the next band at midnight, then the club would go on until 4am,' says Automatic. Entry was as cheap as £2 with a student card – not bad, considering you'd get to see at least two bands. 'It had a sort of

electronic-versus-guitars vibe,' he says. 'So we'd be playing CSS, Soulwax and MGMT, as well as We Are Scientists.'

Your cultural currency was measured by how many grubby festival bands you wore on your wrist. 'For at least a year or two, Camden was the centre of the indie scene,' says Nolan. 'At the time, you didn't

realise how special it was.'

Emma was a Club NME regular from the age of 16. 'The heady club NME glory days from 2006 to 2009 defined most Friday nights for me and likeminded pals,' she says. 'We would rock up, over-confident, having made all sorts of excuses to our parents, giddy after a Strongbow on the 134 bus with our fake IDs, with the promise of the night ahead.'

In a blur of Red Stripe, eyeliner and panic, one night their IDs were confiscated. 'We moped around the corner to see a door that was slightly ajar,' Emma says. 'We all piled in, and continued to sneak in that way. There was something special about the feeling there: the sense of hope.'

Koko was instrumental in helping many young people experience nightlife for the first time – like Marc Shalet, who grew out his bum-fluff moustache to get into a 2006 Gogol Bordello gig. 'I was really nervous,' he says. 'There were all these old-school punks there; I was moshing with people that could have been my dad.'

By 2010, indie was fizzling out as superstar DJs gathered speed in the charts. 'I watched as Britpop and indie began to decline at the end of the '90s,' says Automatic. 'The same thing happened when Club NME was heading in a more commercial, dancey direction and there weren't any new indie tracks that could fill a room. That became a really big problem for clubs.'

So, is indie really back now? 'Everything comes in waves,' says Automatic. 'But I don't know if it could be the same now, because musical trends move so fast. Scenes are built by bands playing with each other, hanging out, and going consistently to a venue. [Now] it happens online, but not necessarily in a physical space anymore.'

Up in flames

One of the defining features of Koko was its balconies, which were perfect for spying on your crush from above. Then, there was the VIP bar and the old boxes, plus the row of secluded sofas on the top balcony. 'You'd sometimes see things there, and think: I should





probably give those people a few

minutes,' says Shalet.

By the late 2010s, structural problems were apparent. 'They had to shut [the building] for four weeks suddenly, in September 2018,' says Christian Laing, who ran Buttoned Down Disco. 'When they pulled it apart, they found a lot of asbestos.'

 $And so the \, restoration \, of \, Koko \, began. \, In 2019, the \, building \, was \,$

'It was

so full of

that no

one took

any notice'

celebrities

boarded up and the dancefloor grew dusty. Then, in January 2020, a cloud of smoke was seen billowing from Koko's roof. 'When I heard about the fire, it was hard,' says Nolan. 'Koko is such a massive part of Camden's history.'

Twenty-two calls to the emergency services were made. It took around 50,000 litres of water, eight fire engines and 60 firefighters to save the building, and it set the restoration back by 18 months. Luckily, Koko's dome actually stopped the blaze from spreading to the rest of the building.

The next chapter

Everyone who's been involved in Koko's story has been looking forward to it reopening – but

they're also questioning just how much it's going to change. 'There's something about that venue,' says Chris Paul. 'When you walk in, you feel the energy, you feel the history. I really hope they've kept its heart.' Laing, is more sceptical. 'How much spiritually can it have in common with the old Koko?' he says. 'I'm not sure.'

With Brixton and Hackney now London's go-to nightlife spots, it's difficult to get your head around the fact that, until recently, Camden was the centre of the capital's music scene. What will Koko's reopening mean for an area that has changed dramatically since its indie heyday?

The refurbished Koko is sparklingly fresh-faced - and it will undoubtedly help to re-establish Camden on London's music map. A 50-foot-tall 'fly tower' was discovered during the renovation, housing the original theatre's stage machinery, and will now have space for 200 guests as a venue in and of itself. Two additional buildings - in what used to be a piano factory and an 1860s pub, allegedly a favourite of Charles Dickens (which London pubs aren't?) - have been added, allowing for a shop-slash-DJ area and a pizzeria and tap bar with performance space. Above this are four floors of fun. There's a piano room, a private dining room, a

library, a rooftop restaurant and bar, vinyl listening rooms, a new Koko radio station and recording studio, and a cocktail bar in the dome. All of these areas, though, are only accessible if you pay a membership fee to become part of 'House of Koko'. It makes you wonder exactly who this space is for, and what sort of scene it could breed.

Still, though it might sound a far cry from the 'Camden' of the New Romantics, ravers and flatshare indie poets. Koko 2.0 deserves to be championed. A shocking 35 percent of London's grassroots music venues were lost between 2007 and 2015. The roster for the reopening is already shaping up nicely: Jorja Smith, Vance Joy, Yola, Pete Doherty and an opening gig with Arcade Fire on April 29. For those wanting a club fix, Koko Electronic will host nights running until 6am on Fridays and Saturdays, with DJs like Todd Terje, Jayda Gand Kerri Chandler all lined up. 'We need music activists, people to protect venues,' says Nolan. 'And we need more places like Koko.'

Koko has been around for 120 years and holds a special place as one of the UK's most iconic music venues. Its stage has played host to Charlie Chaplin, The Rolling Stones, The Clash and Madonna (as well as Prince and Kanye). Amy Winehouse was a regular and your Uncle Bill and Auntie Sharon probably had their first smooch upstairs. It's certainly seen its fair share of moshpits and demonic screaming teens.

Welcome back, Koko. Let the indie sleaze 2022-style commence. ■
→ Koko reopens on Apr 29.

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Hounslow's offender-run prison café

Social Pantry makes a meaningful impact by equipping prisoners with catering skills

SOON AFTER ALEX Head founded Social Pantry in 2011, she knew she wanted to give back. As an established caterer, Head saw her success as a tool - one she could use for the greater good.

Then she met Reuben: a man behind bars who desperately wanted a second chance at life. For three months, she mentored him on a personal level, eventually befriending him and hiring him upon his release from prison. Little did Head know, but her relationship with Reuben laid the groundwork for a much larger ex-offender initiative.

'It's a big misconception that ex-offenders are different from the rest of us-they're not,' Head explains. 'They're individuals who have made mistakes and done things they shouldn't have done, but like everyone else, they're also people with a range of interests, skills and personality traits. We are making a huge mistake by just writing them off.'

Ever since Reuben's release, Head and her team at Social Pantry have worked to create athree-month hospitality

training programme for young men in Feltham prison and young offenders institute. It launches later this summer with a staff café and training facility inside the prison. Upon release, the trainees will be offered employment in Social Pantry's production kitchen.

'A lot of these guys behind bars lack confidence and self-belief when it comes to envisioning their lives after serving time. This training initiative shows them that they are in fact capable and desirable employees,'says Head.

By equipping these young offenders with kitchen, front-of-house and horticultural skills, Head hopes to offer them the precious gift she gave Reuben years ago: a chance to build their future.

'In my experience, ex-offenders are more aware than anyone of just what is at stake if they don't seize a second chance they've

been given,' says Head. 'This really solidified my conviction that this was an initiative that could work, from a business standpoint as well as being socially important.'■

Sarah Green → www.socialpantry.co.uk



Hounslow



Picked by Jonathan Ashby, artistic director at The Arts Centre Hounslow. Interview by Sarath Novak

→ www.theartscentre.co.uk



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Soul Circus

What is it? Weekend tickets to a carnival-style festival.

Why go? This place proves that circus acts don't need to be confined to big tops. You can practise your juggling skills and get your fill of holistic therapies, with a little music thrown in. It is a festival after all.

Wait, how much? £149 for a weekend of festival antics, with camping (and hopefully good weather) included.

→ Hollow Farm Livery.

www.timeout.com/soulcircus

Live at the Chapel

What is it? Stand-up comedy from Ed Byrne and Nina Conti.
Why go? Expect belly-aching, tears-streaming-down-your-face lols from these two TV comedians as they take to the stage at Islington's Union Chapel this May. Some of the finest up-and-coming comedians will perform sets in support.
Wait, how much? Just a tenner.
No, seriously.

→ Union Chapel.

www.timeout.com/unionchapelcomedy

Natural Health Care Show

What is it? A day of holistic health and wellness, from workshops to talks and market stalls.

Why go? Detoxing ideas, meditation practice, smelly things to help with insomnia – you'll find 'em all here. And sister event the Natural Pet Care Show will help you get your four-legged friend in check too.

Wait, how much? Sound body and mind for £10? That's a good deal.

ightarrow Business Design Centre.

www.timeout.com/naturalhealth

Proud City or Embankment

What is it? Your choice of drag dinner, burlesque brunch or house party show.

Why go? Because these events sound really, really fun. You get an afternoon or evening of raucous boozing, sizzling cabaret and hilarious drag artists, topped off with cocktails and a meal.

Wait, how much? Go on, guess. How much do you think? It's just £19 per show. Cheers to you!

→ Various locations. www.timeout.com/proud





Museum lates

O Science Museum **Gaming Late**

The Science Museum's gaming extravaganza 'Power Up' was supposed to have closed by now, but the giant pop-up video-game arcade has proven so popular that it's been extended until June. Big kids have a chance to enjoy a childfree evening of console-based fun at this Wednesday late. There'll also be a board game-athon, music from the Ready Singer One choir and talks from game designers and industry professionals. It's dangerous to go alone. Take friends → Science Museum. Apr 27. Free.

The National Gallery Friday Late

Head off on a host of evening tours delving into different facets of the

National Gallery's vast collection at this Friday's late opening. Topics range from iconic eighteenthand nineteenth-century British paintings to the theme of resurrection across both Christian and secular art. There'll also be a drop-in session with BIPOC life-drawing collective 2B or Not 2B inspired by the gallery's massive new exhibition on Raphael.

→ National Gallery. Apr 29. Free.

OV&A Friday Late: Freedom of **Movement**

As part of the V&A Performance Festival, this Friday Late explores themes of migration and displacement through dance. The evening's packed programme includes a performance and

accompanying photography exhibition by Black British dance duo Fubunation, a panel discussion from refugee art charity Counterpoint Arts, a digitally enhanced aerial performance from V&A artist-in-residence Sian

> Fan and loads of pop-up installations to discover around the museum's many galleries.

→ V&A. Apr 29. Free.

O Spotlight on Soane

Highlights from the vast, eclectic collections of neoclassical architect Sir John Soane will be spotlit literally and figuratively during this after-dark opening of his former home. Visitors are invited to slurp a free glass of wine in the South Drawing Room before going for a wander around the property

in search of expert guides, who'll be giving talks on their favourite artefacts and artworks around the building. Illuminating.

→ Sir John Soane's Museum. Apr 29. £25.

Tate Modern Lates: **Chila Kumari Singh Burman**

Chila Kumari Singh Burman brought a bit of light to the dark days of the 20/21 winter lockdown, when $thousands\,of\,Londoners\,made\,the$ pilgrimage to see her dazzling neon installation on the front of Tate Britain. The Punjabi Liverpudlian artist has curated the line-up for this month's Tate Modern Late, which celebrates South Asian artists, It features music from queer South Asian club night Hungama and the Indian Ocean Sound System, as well as zine-making workshops, film screenings and talks programmed by community platform Diet Paratha. → Tate Modern. Apr 29. Free.











V&A Performance Festival

⊕ ○ Akram Khan talk

British-Bangladeshi choreographer Akram Khan has picked up Oliviers and National Dance Awards galore and performed everywhere from the London Olympics Opening ceremony to Carnegie Hall over a 20-year career creating idiosyncratic works fusing classical Indian kathak dancing with contemporary movement. He'll be discussing his life, career and the story behind his latest piece, 'Jungle Book Reimagined', at this talk as part of the V&A's Performance Festival. → V&A. Apr 27. £18, £5 stream.

OThe Art of Making Art: Staging Sondheim

West End stars Rosalie Craig,
Julian Ovenden and Janie Dee
will be among the 'Company'
of guests paying tribute to the
late, great Stephen Sondheim
at this afternoon of talks and
performances chaired by theatre
critic Matt Wolf. It begins at 2pm,
so everyone from Broadway babies
to 'The Ladies Who Lunch' should
be able to make it on time.

→ V&A. May 1. Free.

La Linea Festival

6 'Mambo Man' premiere

Released in 2020 and soundtracked by Cuban musical legends including Buena Vista Social Club's Eliades Ochoa and Juan de Marcos González from Afro-Cuban All Stars, this Cuban film about a struggling music promoter has been a stealth success during the pandemic, picking up more than 80 awards on the festival circuit. It receives its UK premiere as part of Latin music festival La Linea, alongside a live performance from some of the musicians involved in its making.

→ Ritzy Picturehouse. Apr 28. £14.40.

Mariachi Las Adelitas UK

Comprised of seven talented musicians from Mexico, Cuba, Italy and the UK, and named after the Mexican Revolution's female 'adelita' soldiers, Europe's only all-female mariachi band has been



shattering stereotypes within a traditionally male-dominated genre since forming in London nearly a decade ago. Expect a showstopping mix of mariachi classics, original compositions and clever covers ranging from 'Mambo No 5' to 'Back to Black'. → Rich Mix. Apr 29. £15.

New Regency Orchestra

This 20-piece London-based orchestra offers an incredibly vibrant big-band experience combining Afro-Cuban jazz classics with influences from the contemporary UK music scene. And they're known for making each show totally unique. A fab way to round off the bank holiday weekend. → Earth. May 2. £14.

Mariachi Las Adelitas

Music fests

S ♥ Brixton Disco Festival

This long-running annual festival will make you feel like you're dancing in hot pants even if you're actually wearing dad jeans. Party starters including Mr Scruff,

Faith DJs, The Shapeshifters,

The Disco Express and DJ Paulette will be spinning disco and house bangers across beloved SW9 venues like Brixton Village, Electric Brixton and The Prince of Wales. There'll also be a live set from French disco legend Cerrone, while the Black & Gay, Back in the Day crew are hosting a screening

of iconic New York ballroom documentary 'Paris Is Burning' at the Ritzy Cinema, including a virtual Q&A with director Jennie Livingston. Category is: an amazing night out!

→ Various venues. Apr 30. From £6.

Hackney Wick is fast becoming London's hottest party district, with queer festival Body Movements and female-fronted party Risen hosting their recent day-to-night events across the area's many warehouse clubs and bars. This one-dayer on bank holiday Monday is the original Hackney Wick festival, and once again boasts a stellar line-up of local selectors, collectives and established acts, including Club Fitness, Yung Singh and Ezra Collective's Joe Armon-Jones.

→ Queen's Yard. May 1. From £50.50

Boozy and foodie fests

3 BrewLDN

Cavernous Canada Water megaclub Printworks will welcome 12,000 hopheads to this epic beer festival. Check out innovations in independent beer, cider and spirit production, line your stomach with street food and sink pints from the likes of Lost + Found, Fourpure, Signature Brew, Tiny Rebel, Redchurch Brewery and Vocation at three boozy sessions.

→ Printworks. May 6-7. £24.

⊙ ♥ Marylebone Food Festival

The restaurants, bars and delis of super-cute West End neighbourhood Marylebone Village will come together to show off their most delectable dishes over the course of this spring festival. Grab dinner at a supper club or take part in tutored tastings and cooking classes from the likes of Nobu, Junsei, Iberica and Vinoteca. Yum! → Various venues. Until May 1. Free entry.



OThe Sunny Side Up Café

In celebration of its 250th birthday, champagne maven Veuve Clicquot has opened a Soho pop-up that pays homage to the classic British greasy spoon. Celebrity chef Andi Oliver has contributed to the menu, which offers a host of classic English breakfast dishes alongside flutes of crisp fizz. Surely the classiest hair of the dog in town.

→ 59 Greek St. Until Apr 30. Prices vary.

13 • Vegan Nights

London's biggest and brashest plant-based party is back with its first event since 2020. A whopping line-up of 40-odd food stalls will be serving up delectable vegan grub ranging from hogless roasts to plant-based pizzas. Once you've chowed down, you can grab a beer and dance it all off to live DJ sets. It's a true meat-free marvel.

 \rightarrow 93 Feet East. May 5. £10.

(3) Italian Sparkling Wine Festival

Italian market and restaurant complex Eataly is celebrating its first birthday with this three-day celebration of Italian fizz. Fifteen top-quality producers are travelling from Italy for the occasion, with guests able to chat directly with them while sampling 60 different varieties of plonk. Visitors can also make use of a tasty 20 percent off the market's most popular products throughout its birthday month. → Eataly, Apr 29-May 1. From £20.

La Piñata

Mezcal is having a bit of a moment in London, and there aren't many better ways to get acquainted with the summer's hottest spirit than this one-day east London festival full of colourful piñatas. A roster of the finest producers around will be on hand to guide you through the complexities of agave spirits via talks, panels and tutored tastings, with food stalls serving up classic Mexican grub, and Margaritas, Palomas and Micheladas being shaken at the bar.

 \rightarrow Tobacco Dock. May 7. From £20.



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1 Royal Albert Hall

Wed 25 May
Brassed Off Live

Fri 27 — Sun 29 May

The Lord of the Rings: The Fellowship of the Ring in concert

Sat 25 Jun

Superman in concert

Sun 10 Jul

Titanic Live

Fri 23 — Sun 25 Sep

Star Wars: Return of the Jedi in concert

Fri 7 — Sun 9 Oct

Harry Potter and the Half-Blood Prince™ in concert



Time Out offers **See the London Chamber** Orchestra's celebration of **Gustav Mahler for £10** Discover more offers at timeout.com/offers

Things to Do



Filmic fun

S Backyard Cinema: LA Nights and Miami Beach

Can't afford that Stateside holiday you've been dreaming of? Not to worry. Backyard Cinema is ready to transport you to the land of the free, without all the hassle of passports and baggage check-ins, via two of its popular immersive screening series. Sit back and enjoy the in-flight entertainment on a plane to LA or feel the sand beneath your feet as you relax on a Miami Beach deckchair at these two summery experiences where you can catch recent hits like 'Coda' and 'West Side Story' or classics including 'Dirty Dancing', 'Sister Act' and 'The Goonies'. Don't forget the factor 50.

→ Capital Studios. Various dates. From £20.

Women of the Lens Film Festival

This glass-ceiling-smashing film festival returns to Rich Mix to celebrate the often overlooked achievements of Black women working in the UK film industry,

with a showcase of 17 titles. Watch films in strands called things like 'The Strength of Acceptance', 'Documenting Justice', 'Love Incommunicado' and 'Advertising Race' this weekend, plus Q&As with some of the directors involved. → Rich Mix. Until Apr 30. £9.50.

UKAsian Film Festival

The BFI, Genesis Cinema and Phoenix Cinema are some of the venues hosting screenings as part of this epic festival championing South Asian cinema. Highlights include the world premiere of 'Javed Iqbal: The Untold Story of a Serial Killer', a harrowing Pakistani film about a notorious murderer in Lahore that's currently banned in Pakistan, and the UK debut of 'Gangnam Girls', a heartwarming portrayal of female friendship from Bhutan. → Various venues. May 4-15 Prices vary



Comedy nights

S ■ The Comedy Store at Skylight Peckham

Peckham's newest rooftop bar is hosting another night of stellar stand-up, curated by one of London's best-loved comedy clubs. Punchline purveyors MC Michael May, Slim and Laura Lexx will keep the jokes coming thick and fast as you enjoy unfunny but fabulous views over the London skyline.

→ Skylight Peckham. Apr 27.£15.

-> Skylight Peckham. Apr 27. £15.

O Deborah Frances-White: The Guilty Feminist Stands Up

Podcast queen turned stand-up
Deborah Frances-White invites
you to laugh at the patriarchy −
always a pleasure, quite frankly
− at her latest live show. She's
promising an intimate hour of tacksharp takes on everything from
experimenting with psychedelics
to getting in touch with her
own bisexuality. Putting
the world to rights is
rarely this fun.
→ Soho Theatre. Apr 26-

May 7. From £13.

Culture hits

⊙ Young Barbican: The Takeover

The creative whippersnappers at Young Barbican have had a hand in programming this fun-filled weekend of activities for 14- to 25-year-old Londoners. Head down to take part in workshops ranging from smartphone photography and West African jewellery-making to pitching a killer idea or building a successful online business. They've even installed a rollerskating rink on Level -1 of the iconic venue, where DJs will be spinning afrobeat, amapiano and experimental sounds as you whizz around.

→ Barbican. Apr 30-May 1. £5.

Trader Wembley Big Weekender

Wembley's recently opened Little India market and community hub Trader is hosting a three-day bonanza of activities over the bank holiday weekend. Residents including Signature Brew, Wings & Tings and Roti Wala will be serving up tasty snackage. while the events programme includes a talk from former England cricketer Samit Patel, live music from local artists and DJs and a ticketed evening of stand-up comedy curated by top programmers Objectively Funny, headlined by Ahir Shah and Eshaan Akbar.

→ Trader Wembley. Apr 29-May 1. Prices vary.

The Last Word: Poetry Slam Heats

This long-running annual poetry slam for young spoken-word artists is one of the highlights of the Roundhouse's quality arts and culture programme. Head there to catch a host of budding wordsmiths battling it out in the three London heats ahead of the grand final in June. You never know, you might stumble upon the next John Cooper Clarke, Kae Tempest or George the Poet.

ightarrow Roundhouse. May 3-6. £5.

Mega markets

Black-Owned Hackney Market

London's finest Black eateries, craftspeople and artisan traders will be congregating in Hackney over the weekend for a daytime edition of this buzzy market. Browse stalls of goodies ranging from eco skincare to handmade trinkets, before scoffing delicious snacks from Black Eats LDN. There'll be plenty of rum punch on offer, adding to the all-round positive vibes.

→ Bohemia Place. Apr 30-May 1. Free entry.

SA South London Makers Market

If you're looking for unique handmade items, this Time Out Best of the City Award-winning Sunday market is for you. More than 30 small local brands will come

together to sell homeware, ceramics, art, clothes and jewellery with a focus on sustainability. Our advice? Bring as many tote bags as you can stuff into your pockets.

→ Upper Norwood Library Hub. May 1. Free entry.

SThe Big Market

Held on Bank Holiday Monday, this Rye Lane market promises 'a bit of something for everyone'. More than 40 traders will be present on the day selling everything from ceramics and candles to plants and vintage curios. And, once you've shopped 'til you've dropped, there are bars and street food stalls aplenty within the Peckham Levels complex, whether you fancy Ethiopian injera, Korean bibimbap or Trinidadian doubles.

→ Peckham Levels. May 2. Free entry.







Must-see movies this summer

Elvis, Thor and a job lot of killer dinosaurs will be lighting up screens over the next few months. Here's what to see and when to see it

SUMMER'S NEARLY HERE, which means sunny days and an array of exciting cinema releases locked in mortal combat. "Top Gun', "Thor' and 'Jurassic Park' are back, Elvis is in the building and, if big blockbusters aren't your bag, there are buzzy new releases from Alex Garland, Jordan Peele and Mia Hansen-Løve to entice you into the dark. Plus – extra bonus – air con.

Everything Everywhere All at Once May 13

This mind-bending action-comedy is being billed as a 2020s answer to

'Being John Malkovich', with a bit of 'The Matrix' thrown in. Michelle Yeoh plays a jaded Chinese-American woman who tumbles out of her humdrum life and into a bonkers interdimensional caper. Hold tight.

Benediction May 20

The great Terence Davies returns with a cine-ode to another queer artist, Siegfried Sassoon, that spans the Great War and the Jazz Age.
Two fine actors play the war poet as a young man (Jack Lowden) and the embittered older version (Peter

Capaldi). It features '20s Bright Young Things like Ivor Novello and Stephen Tennant, so the dialogue will be sharp enough to cut you.

Top Gun: Maverick May 27

Feeling the need for speed? Tom Cruise's pilot Pete 'Maverick' Mitchell is back to buzz the tower of a cinema near you. The rule-breaking naval aviator is training up a new generation of jet jockeys and annoying his superiors in a sequel that touches down a mere 36 years after the original. Everyone will be wearing Aviators again by June.

Men June 1

A new Alex Garland film is always a cause for celebration... and trepidation. The writer-director may have concocted his most disturbing tale yet with a horror skew on male toxicity that has a grieving Jessie Buckley holidaying at Rory Kinnear's country house. The twist? All the other men in the village are played by Kinneartoo. Yikes!

Bergman Island June 3

Mia Hansen-Løve's latest is not, alas, a sci-fi set on a remote atoll overrun by robot Ingmar Bergmans but a



dramathat sends Tim Roth and Vicky Krieps's couple to the Swedish director's island for inspiration.

Jurassic World Dominion June 10

This dino disaster flick reunites 'Jurassic Park' trio Sam Neill, Laura Dern and Jeff Goldblum with some new breeds of scaly terror. The dinosaurs are everywhere in this one, which is not as fun as it sounds.

Lightyear June 17

The famous 'Toy Story' spaceman gets a spin-off adventure in a Pixar



Casablanca Beats



SHAVEN-HEADED, sporting a bullet necklace and living in a car, ex-rapper Anas (Anas Basbousi) makes an unlikely addition to the rollcall of inspiring movie teachers in this spiky, politically energised hip hop drama.

He arrives at a cultural centre in the Casablanca suburb of Sidi Moumen as a kind of musical sensei: he's there to train a group of arts students in the art of spitting, rhyming and freestyling. There's an instant gender divide, with the boys parroting US rapper clichés and the girls cutting straight to the core.

Their political urgency reflects a post-Arab Spring generation sick to death of old realities. Religion, poverty and patriarchal traditions are all savaged in regular blasts of Arabic rapping, while booming basslines clash with the sound of the muezzin. French-Moroccan director Nabil Ayouch keeps the frame filled with energy and creative tension. Laurent Cantet's 2008 schoolroom drama 'The Class' is an obvious parallel in the way its communal

space is captured in lurching, jerkycam close-ups as a fractious, sometimes combative, raucous forming ground for young minds.

But the camera gets much closer to these characters than we ever do, with Ayouch swerving meatier subplots in favour of vignettes that never quite do justice to these hard-scrabble lives. The same applies to the broodingly charismatic Anas, whose backstory the film seems oddly reluctant to investigate. One of the film's best shots has him in shallow focus on a rooftop, backdropped by an ocean of supplicants answering the call to prayer, a man alone in the world. Everyone gets their moment in 'Casablanca Beats', but the mic never quite drops. ■ Phil de Semlyen

Thor: Love and Thunder July 8

movie set in a galaxy far, far away.

on. Don't let that dim your excitement levels: this will

Elvis June 24

and now Baz Luhrmann is

bringing his extrovert vision to another American icon in Elvis

Presley. The snake-hipped songster

while Tom Hanks is his legendary

manager Colonel Parker.

is played by newcomer Austin Butler,

be a bit like 'Interstellar' only, you know, for kids.

He's done 'The Great Gatsby'

He's not the Buzz Lightyear we know and love, but the astronaut that the toy Buzz is based

Chris Hemsworth's Norse god has been through some stuff – the loss of a brother, the whole Thanos thing and several pints – and now he must face Christian Bale's Gorr the God Butcher in 'Thor Four', as Marvel wisely didn't call the film.

Nope July 22

Jordan Peele's evolution from sketch comedian to master director should be complete with this mysterious alien-invasion horror starring Daniel Kaluuya and Keke Palmer. 'Nope'? Yup, more like.

Hit the Road July 29

Chugging along in a dusty SUV, the family in this Iranian road-trip movie will steal your heart. Mum, dad and two sons reveal their secrets, hopes and dreams in a couple of captivating hours backdropped by glorious Persian landscapes.



By Phil de Semlyen Who wanted to be a fighter pilot after the first 'Top Gun'. And still does. WHAT IS IT...
An inspirational

Moroccan hip hop drama.

WHY GO...

For Casablanca raps you'll want to play again.

→ Director Nabil Ayouch (12A) 102 mins.Out Apr 29.

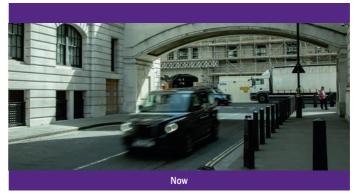
The location 11 Great Scotland Yard, SW1.

The scene Tragic lovers Robbie (James McAvoy) and Cecilia (Keira Knightley) share one final kiss in Blitz-era London before she hops on a red bus and he heads off to fight the Nazis.

Then Great Scotland Yard, the Metropolitan Police's HQ from 1829 to 1890, is no longer the bustling hive of activity that once saw the police investigating the Jack the Ripper slayings. 'It's now a backwater that offers a nice contrast to the busier nearby Whitehall,' says architectural historian Edmund Bird. 'Its history gives it an elegance that's perfect for a romantic scene.'

Now Although the Met's former home is now a hotel, the area (named after a house English King Edgar gave to Scottish King Kenneth III in the tenth century) is frozen in time. 'It's barely changed since the Edwardian period,' says Bird. 'Only one bomb fell on the street during the Blitz, so it still looks like it would have done during the war.' The street also served as home to the Ministry of Magic in 'Harry Potter and the Order of the Phoenix' and 'The Deathly Hallows -Part 1'. It's a short stroll from Charing Cross station, if you want to relive Robbie and Cecilia's final glances. Bring tissues. ■ Thomas Hobbs





Wake Up Punk



A punk rock doc about the son of Vivienne Westwood and Malcolm McLaren.

WHY GO..

For some nostalgia about a bygone, balls-out London.

Director Nigel Askew (TBC) TBC mins. Out May 5.



IN 2016, JOE CORRÉ, son of Vivienne Westwood and Malcolm McLaren, announced that he planned to burn a trove of unique memorabilia, including some of his mum's designs, in protest against the commodification of punk and climate change. The stunt inevitably prompted outrage. Corré (who, like Roderick Spode in PG Wodehouse, designs ladies undies) is a mass of contradictions, but that's understandable. For all its anti-capitalism, punk always commodified itself, since McLaren and Westwood first opened a shop. The tabloid stories around Corré's destruction focused on the hoard's value (about £5 million) far more than its significance as examples of one of the country's most vital female designers (priceless).

'Wake Up Punk' should be good. It isn't. Like Corré's stunt - a hybrid of the Sex Pistols Thames boat party and the KLF's Scottish moneytorching - Nigel Askew's doc is derivative and sloppy. Corré and his PR in a big hat seem to have no real goal except to provoke. Worst of all are scenes in which plummy white stage-school kids dress up as Dickensian waifs and discuss the problems with 'the establishment'.

If there's anything Victorian here, it's not the UK's still-teeming underclass, but the antics of these squabbling cultural aristos with their petty slights, arguments about inheritance, big houses and offensive clothes. Whether Corré really did set fire to his mum's legacy is almost academic. Once again, it's the spoilt brats who have the last word. ■ Chris Waywell

HEADS UP



Sundance London

This gem of a film fest returns in the summer with another cargo of ace new indies. It opens with Emma Thompson's sex drama 'Good Luck to You, Leo Grande' on June 9, and festival passes are on sale now.

Picturehouse Central. Jun 9-12. www.picturehouses.com/sundance

All the biggest new films reviewed at timeout.com/film



Punchdrunk love

IN MANY WAYS, Punchdrunk's new show 'The Burnt City' is a lot like Punchdrunk's old shows: you put on a spooky mask; you wander through a dark, cavernous, hyper-detailed world full of eerie hidden rooms; you follow sexy dancerslash-actors around as they enact the show's wilfully diffuse plot; you spend an improbable amount of time trying to find a huge but almost impossible-to-locate bar.

Let's be clear, though: criticising this is like criticising Bruce Springsteen for having too many songs about cars, or Nasa for being fixated on space. Punchdrunk's big shows have a very distinct aesthetic, and when the company was more prolific it was easy to affect a certain cynicism about the recurring elements. But after eight years away, it's clear that no other immersive theatre company's output is even remotely comparable to Punchdrunk's broodingly arty monoliths.

Nonetheless, 'The Burnt City' is very much its own thing. Based on the myths of the Trojan War and set in two former arsenal buildings in Woolwich – one representing Troy, one Greece – it's *big*. Really big. And that doesn't

'The Burnt City'



mean Punchdrunk has simply cranked up its Punchdrunkiness to 11 with more rooms. In Greece particularly, the smaller chambers are intriguing but dwarfed in importance by the vast central area, in which the downstairs represents the battlefield and the upstairs Agamemnon's palace. You still have to do a lot of walking, but containing much of the action here makes it far easier to follow the story. Having been to Punchdrunk shows in which I only had the vaguest sense of what was going on, it was a thrill to immediately and recognisably plunge into Agamemnon's doomed homecoming.

It's all hauntingly beautiful thanks to Maxine Doyle's ominous slo-mo choreography and the silent actor-dancers' incredible physicality. And there's a secret weapon in Stephen Dobbie's extraordinary score, which veers from throbs and drones to soaringly emotional, string-drenched sheets of post-rock. It all adds up to genuinely gripping storytelling.

If Greece is doomy and desolate, Troy is a dense nocturnal city full of weird shops, odd hotels and peculiar retro electronic arcades. It's more quintessentially Punchdrunk in that parts of its are a warren of smaller spaces. But it also has an underlying euphoria to it that feels like a departure for the company.

The whole thing is an extraordinarily beautifully wrought tribute to the doomy mysticism of Greek mythology. It probably has tangential echoes of the current war in Ukraine: a vibrant civilisation besieged by an exhausted, soulless superpower. But mostly it feels like a new monument to the power of its creators' vision. After eight years away, Punchdrunk has returned, and it's still awe-inspiring. ■



By Andrzej Łukowski Who has really missed being required to wear a mask.



WHAT IS IT...

Mike Bartlett's Restoration comedystyle satire on society London.

WHY GO

The Rachael Stirlingheaded cast is wonderfully funny.

→ Lyric Hammersmith. Until May 14. £10-£42.



IT TAKES GUTS to try and satirise an era of culture-war-infected British politics that pretty effectively sends up itself. It takes even more guts to do it in the style of a Restoration comedy, full of courtly language and creaking corsets. So Mike Bartlett's new play 'Scandaltown' gets some serious points just for trying.

Phoebe Virtue (a delightfully mannered Cecilia Appiah) is a pure-hearted member of Gen Z who is concerned that her brother Jack (Matthew Broome) is acting the lad in London. So she goes there, disguised as a man, to spy on him. Meanwhile, Lady Climber (a brilliantly funny Rachael Stirling) is trying to launch a political career in a world where getting cancelled is the surest way to land a telly breakfast show.

At its best, 'Scandaltown' is a lot of fun. Bartlett has a knack for verse and there's something really smart about the way that the Regency obsession with virginity maps on to today's quest for moral purity. But what about the culture wars bit? In the first act, Bartlett provides ample opportunity for boomers to smugly laugh at the foibles of their Gen Z kids. In the second act, he switches tack, taking aim at the ugliness of our government. But these are both easy targets. Instead of wading into the true moral murk, he issues a kind of 'plague on both your houses' plea for open-mindedness. It's less satire, more 'old man yells at cloud', albeit in a very nicely phrased way.

Alice Saville

Marys Seacole



WHAT IS IT..

A very alternative drama about famous nurse Mary Seacole.

WHY GO..

It's a great cast and writer Jackie Sibblies Drury is just really damn clever.

→ Donmar Warehouse.
Until Jun 4. £10-£45.



JACKIE SIBBLIES DRURY'S 'Fairview' was the boldest show of 2019, a brilliant race relations satire that culminated in all the white audience members being asked to come up on stage.

So a reunion for Drury, director Nadia Latif and designer Tom Scutt for the UK premiere of Drury's 'Marys Seacole' is a pretty exciting prospect. And for much of its length 'Marys Seacole' is very good indeed. It concerns Mary Seacole, the Scottish-Jamaican nurse who treated British soldiers during the Crimean War and who has become one of the most famous Black Victorians. When we first meet Kayla Meikle's Seacole she seems exactly how you'd expect: soliloquising expansively to us - I think in direct quotation from her 1857 autobiography – about how grand her adventures were. But then, suddenly, we're in a modern hospital, where Mary is responsible for the care of an elderly white woman. The narrative bounces around madly – frequently returning to Mary's 'true' timeline, but also hopping back into the present: in another memorable scene, Mary is an exhausted nanny in the US.

I think – and I could be wrong – that Drury is contrasting Seacole's authorship of her own story with equivalent figures who've had no such luxury. Whatever she's doing, it's very compelling until the show's po-faced façade cracks and all falls into chaos at the end, with a string of familiar avant-garde parlour tricks in lieu of a virtuosic 'Fairview'-grade ending. ■ Andrzej Łukowski

House of Ife

The Bush Theatre's year-long fiftieth birthday season gets underway with writer Beru Tessema's drama about the traumas that arise when a north London family's eldest son dies suddenly, leading to an explosive series of revelations and culture clashes when the head of the family arrives from Ethiopia for the funeral. Bush boss Lynette Linton directs.

→ Bush Theatre. Apr 29-Jun 11. £10-£20.

Jerusalem

There must be minor deities who have received less adulation than Mark Rylance has for his Olivier- and Tony-winning turn as 'Rooster' Johnny Byron in Jez Butterworth's 'Jerusalem'. And now the most acclaimed play and performance of the century have returned, with Rylance and original co-star Mackenzie Crook backon board.

ightarrow Apollo Shaftesbury. Until Aug 7. £15-£125.

Middle

After the West End transfer success of his delightful National Theatre romcom 'Beginning', playwright David Eldridge follows it up with 'Middle', a play that's billed as a raw, touching and funny portrait of twenty-first-century marriage.

→ National Theatre. Apr 27-Jun 18. £20-£65.

Much Ado About Nothing

The Bard's beloved romcom opens the Globe's 2022 outdoor season. We don't know much about this production other than it's described as 'riotous' and is directed by Lucy Bailey – best known at the Globe for helming extremely violent productions of 'Macbeth' and 'Titus Andronicus', but also a dab hand with a gorefree comedy.

→ Shakespeare's Globe. Until Oct 23. £5-£62.

Oklahoma!

coming to London this fortnight

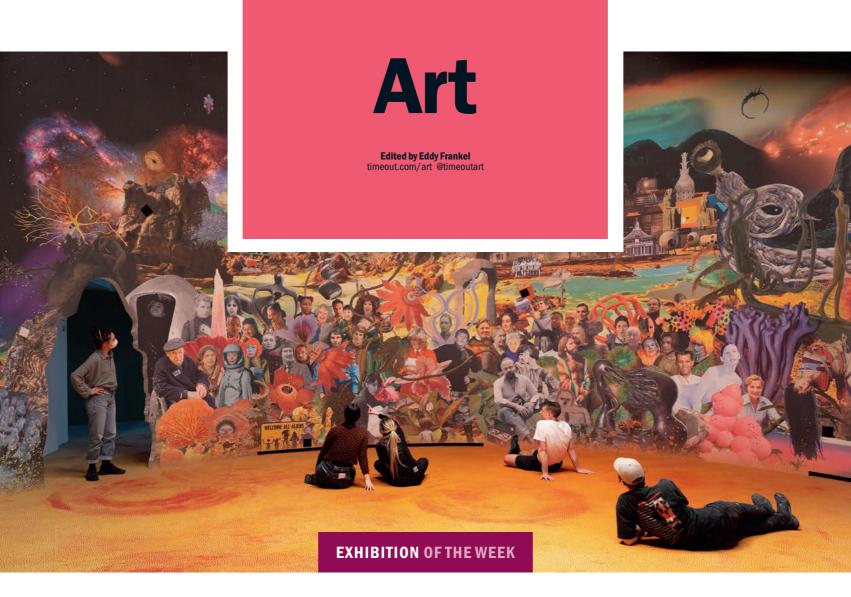
Colloquially known as 'Sexy Oklahoma!', US director Daniel Fish's stripped-back, smoulderingly intense, radically inclusive new version of the Rodgers & Hammerstein classic took Broadway by storm in 2019 and now it's finally here.

 \rightarrow Young Vic. Apr 27-Jun 25. £10-£65.

Prima Facie

Taking a short break from screen ubiquity, Jodie Comer finally finds time to sneak in her West End debut in 2022. Australian playwright Suzie Miller's drama 'Prima Facie' is a monologue about a brilliant, competitive, young working-class barrister whose upward ascent is suddenly stalled when a colleague rapes her. The soundtrack comes from indie popster Self Esteem.

→ Harold Pinter Theatre. Until Jun 18. £15-£125.



TURNS OUT, ALIENS stink. And they're hairy too. You can see for yourself, because there's one here at the Serpentine. You peek through a little peephole in the wall and there it is in the dark, a gargantuan hirsute apparition on an undulating golden carpet, its scent wafting through the space, a heady mixture of wood, metal, dust and sweat.

This is Dominique Gonzalez-Foerster's guest, dropping down to earth to visit her purpose-built 'alienarium', an environment in which to imagine future encounters with new alien species.

The central space is covered by a mural, a 'Sgt Pepper'-style collage of sci-fi and art figures. You spot David Bowie, Yayoi Kusama and Tilda Swinton in among the satellites, spaceships and portraits of sci-fi authors. Strewn on the floor are cushions covered with the artwork of classic sci-fi novels by writers like Ursula K Le Guin, John Brunner, Joanna Russ and Stanislaw Lem.

I'd love to say I thought there was some big overarching concept at

Art for nerds

Dominique Gonzalez-Foerster: 'Alienarium 5'



play here, but really this just feels like a super-nerdy, ultra-passionate love letter to science fiction, to its power to make you consider new

ideas, imagine new futures and hope for new outcomes. And it's great: an intense trip into Gonzalez-Foerster's passion for the genre.

There's a VR element to the show too, which places visitors inside an alien body, staring out through space at other species. There's a creature floating past you made of millions of luminescent filaments undulating in the vacuum, another with a body like a shoal of fish, one composed of

chunks of pulsating light. This isn't VR at its best, but it's an absorbing enough voyage into space.

The rest of the show is made up of a gyrating alien jellyfish seen through a window from outside the gallery and a wobbly sculpture out in the park. Everything is marked by that

alien odour. But the main thing you get from this exhibition is a vibe. Gonzalez-Foerster's vision of possible alien encounters is very original-series 'StarTrek': it's utopian, hopeful and positive. She's created an environment for welcoming aliens, a space to show them that – despite all the overwhelming evidence to the contrary – humanity is good. We create art and literature, we're peaceful, loving and kind, and we'll be ready to accept them with open arms.

Like all great sci-fi, this show uses the future as a metaphor for how humans should be behaving in the present. In a galaxy of infinite diversity in infinite combinations, Gonzalez-Foerster wants to show that earth is a place where aliens will be able to live long and prosper. Let's hope she's right. ■



By Eddy Frankel Who Spock too soon.

A visitors' centre for aliens on their way to earth.

It's immersive, hopeful and very,

very geeky

→ Serpentine South
Gallery. Until Sep 4. Free.

'Inspiring Walt Disney'



EVEN THE GRUM PIEST miserable old bastard might have their heart softened by this show about the influence of European decorative arts on Disney.

Not me, though. I walked in confident, resolute: a football lout, an extreme-music fan, an expert in serious contemporary art. A tough guy, an intellectual. And I absolutely did not walk out feeling like a Disney princess.

Okay, I did a bit. But that's not fair, because this show has some sneaky tricks up its voluminously puffy sleeves. Like the music: lush, ludicrously emotive Disney strings soundtrack the whole thing. You're looking at a pair of rotating Höchst porcelain dancers next to early Disney animations of them twirling, you hear the big swooping chords, and suddenly you think: This is magical. And, ah shit, did I just do a spin like I'm Cinderella?

Walt Disney and his gang of talented animators loved European art, design and architecture.



NHAT IS IT...

A look at how the Rococo influenced all your favourite Disney films.

VHY GO.

It's a whole new world of European decorative arts.

→ Wallace Collection. Until Oct 16. £14.

They found endless inspiration in continental ceramics, glitzy castles and gold-smothered clocks and candelabras. You can see it in clips of Belle and the Beast dancing in a ballroom based on Versailles's famous hall of mirrors, Eliza from 'Frozen' bouncing in front of Fragonard's 'The Swing', the real version of which hangs nearby, and

sketches of Cogsworth that sit next to elaborate antique clocks.

The Rococo objects here are given new life by seeing how they inspired the animations of your youth, and the Disney works are given historical context. Combine all that with the goddamn music and you might just find you're somehow being swept along by it all.

Look, I still dislike the Rococo, I don't care about old clocks, I absolutely can't stand Disney and I'm not sure this exhibition has all that much depth. But it has somehow shown me that, deep down, a very, very tiny part of me inexplicably wants to live in a fairytale castle and wear a ballgown. ■ Eddy Frankel

BEST OF THE BEST

The top exhibitions you have to see in London right now



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.



'Raphael'

Prepare for a deep dive into the art of the OG Italian stallion. It's a show full of beauty, madonnas and tons of weird babies.

→ National Gallery. Until Jul 31. £24.



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**

WEED DAY: GUT WEED (ULVA INTESTINALIS), INGELA IHRMAN . MIXED MEDIA SCULPTURE, 2019. ® THE ARTIST, COURTESY THE WELLCOME COLLECTIOI

'Rooted Beings'



YOU MIGHT THINK plants are just green things you somehow can't manage to keep alive in your flat, but they're so much more than that. Plants are political. And the Wellcome wants to show you how.

Normally with shows at the Wellcome there's a big focus on science, but here it's decided to take aim at the societal impact of plants, on how colonial explorers trampled on indigenous culture in the hunt for new species, destroyed habitats and ruined lives all in search of monocultures and profit.

There are a few bits of archival material here – an ancient image of a comfrey on papyrus, a nineteenth-century drawing of fungi, a beautiful circular depiction of Jain cosmology – but most of the show



is new contemporary art. There's a huge passion-flower costume and seaweed sculptures by Ingela Ihrman, a plane-tree outfit by Edward Navarro and 'foraged' sculptures by the Resolve collective. Best of all is a wall of pretty drawings by Joseca, a Yanomami artist from the Brazilian Amazon.

But the show as a whole doesn't quite work. Most of the art really isn't great, and the lack of the usual Wellcome science knowledge and archival ephemera throws everything out of whack. It needs context, directness, and most of all – just like nature itself – it needs balance. ■ Eddy Frankel

WHAT IS IT...
The art of plants.

WHY GO...

It's a deep dive into the culture and politics of greenery.

→ The Wellcome Collection. Until Aug 28. Free.

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Food & Drink

Edited by Angela Hui timeout.com/eatdrink @timeouteatdrink

RESTAURANT OF THE WEEK

Shoreditchon-Sea

Goddard & Gibbs

LOCALLY SOURCED and

sustainable British seafood is the hot ticket at Goddard & Gibbs at One Hundred Shoreditch hotel, a new restaurant headed up by chef Thomas Moore (formerly of Ormer in Mayfair) replacing the old Hoi Polloi site inside the Ace Hotel.

On my Friday-evening visit, the place was packed with fashion types in shredded Balenciaga hoodies wearing sunglasses indoors, and families and first dates, all digging into gigantic seafood sharing platters and towering piles of oysters. A very good sign.

We're in Shoreditch, so the interior is fancy. Think: terrazzo tables, big paper lamps, dark wood panelling and leather banquettes. Plus, there's a huge yellow sculptural showpiece in the centre of the dining room that wouldn't look out of place in the town of Bedrock.

We started with a cracking plate of fried calamari rings that were light, bronzed and crunchy, tinged with the flavour of lemon and paired with a creamy aioli dip that didn't hold back on the garlic. I could've easily eaten another plate of this holidayinducing squid all by myself.



A vibrant all-day British seafood

WHY GO...

brasserie.

For a skate wing the size of your head.

> 100 Shoreditch High St. E1 6HU.

Sadly, the same couldn't be said for the rustic seafood stew with mussels and chorizo. It had a nice kick to it, but it was one-note and forgettable. As for the emblematic dish? Enter the hefty roasted skate wing. It was a proper whopper that barely fitted on my plate and was definitely made for sharing (or for one very hungry person). The delicately sweet flesh was perfectly seasoned with salt and pepper and doused in an addictive chilli XO butter, made with umami-packed dried scallops and shrimp. It was served with a portion of shovelworthy, shatteringly crispy skinny fries that I wished would never end.

Desserts at Goddard & Gibbs are strictly retro. The chocolate fondant felt a bit 'Come Dine with Me', with less backstabbing and more oozing chocolate centre that melted into

a glorious goo. It was paired with azingy passion-fruit sorbet to cut through the richness. My pal went for a nostalgic sticky treacle cake with spiced appleice cream, which tasted like Bonfire Night. Tens all around.

The service was attentive, sometimes too attentive. Our waitress was excellent at giving us recommendations and refilling our glasses, but other staff hovered over us, taking plates away before they were even finished.

In all, the food at G&G is pretty good and pretty safe. Some dishes are bangers, some are not, but there is better oceanic bounty to be had elsewhere in this city. ■



By Angela Hui Who never sets out for dinner without her fries shovel.



THIS COVENT GARDEN joint is one of a handful of restaurants in the city specialising in the deep and complex flavours of Burmese food. Starting life as a Maltby Street food stall from part-Burmese founder Dan Anton and head chef Zaw Mahesh, it blossomed into a London Fields pop-up before becoming a permanent Shoreditch space in 2018 and now this new 100-seat spot in the The Yards.

Our meal kicked off with the restaurant's now-famous lahpet thoke: pickled tea leaves shot through with shredded cabbage and the deeply aromatic notes of dried shrimp. It was followed up with grilled aubergine, cooked to silky, caramelised falling-apart heaven, with a smoky aroma that contrasted beautifully with a sprinkle of gently toasted peanuts. In fact, most of the food here has more funk than a Bruno Mars song.



Rakhine mohinga, this place's star dish of fish noodle soup, is made from fermented fish paste with charred squid bouncier than a Tresemmé ad. I was also treated to a prospective menu dish called pon yin gyi, an inky-black fermented bean paste that tasted like the cousin of the rich candlenut-based rempehs of Malaysian cooking.

If this is all sounding a little too punchy and rich for you, remember that depth is the best friend of flavour and is meant to be savoured. In any case, Lahpet knows when to mix things up with pleasing textural twists, so the pon yin gyi was topped with crunchy radish and its salads garnished with peppery cracker slices and twice-fried broad

beans. Only the andaman ceviche was a disappointment, thanks to its stringy watercress garnish and oversalted sea bass.

Thankfully, things got back on form with a cheffy duo of desserts: a sweet cassava cake and a delightful banana parfait. With flavours like this I'm willing to forgive the odd bum note. ■ Zing Tsjeng

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STEAK AND COMPANY LEICESTER SQUARE SAYS:

Our much-loved brand Steak and Company is evolving with the introduction of a new menu. Vibrant dishes showcase regularly changing specialty cuts and the finest suppliers in the UK and beyond. You'll also find excellent wines, beautifully crafted cocktails and boozy bubble teas.

3-5 Irving St, WC2H OHA.

OPS WINES SAYS:

We offer incredible Portuguese wines paired with tapas and small plates in a converted railway arch in Bermondsey. Our menu features charcuterie, cheeses, salads and sharing-plate options. The two-floor space has a private garden and is perfect for large bookings and private hire.

128 Druid St, SE1 2HH.

THE JOLLY GARDENERS

The Jolly Gardeners Vauxhall has become one of London's best independent pubs. You will find a fresh rotating selection of south London beers paired with thoughtfully sourced food from regenerative farmers, plus forward-thinking plant-based dishes. Open Tuesday to Sunday all day.

49-51 Black Prince Rd, SE11 6AB.

081 PIZZERIA

081 Pizzeria is south London's coolest urban Neapolitan pizzeria, offering a contemporary twist on the Italian staple with a 'new-age generation' of pizza and Napoli tapas. Its bold and funky approach to Italian cuisine means new flavours from sustainable and artisanal produce. 081 takes pizza very seriously. *Unit* 604, 95a Rye Lane, SE15 4ST.

Rai



'I'LL LEAVE IT up to you.' Isn't that a lovely, life-affirming phrase? It's also a whole way of dining in Japan, summed up economically in one word: 'omakase'. It means that you entrust your meal to the chef, as they know what's fresh and tasty.

Before we get too excited, a warning. As a concept, omakase is spenny; and at minimal new Fitzrovia opening Rai, we're talking special-occasion spenny.

The omakase ethos determines what sashimi and sushi you'll eat: whether you order à la carte or a tasting menu (from £70 to £150 per person) you'll be served whatever raw fish is in that day. We got rosy slices of Bluefin tuna, silken folds of Scottish salmon and otoro, meltin-the-mouth belly of tuna. For extra wow factor, it was all presented on an outsize driftwood sculpture cameras out.

Chef-owner Padam Raj Rai's schtick is fusing British and European ingredients with

WHAT IS IT... A high-end purveyor of Japanese omakase dining in Fitzrovia. WHY GO... To let the chefs serve you whatever is freshest that day. → 3 Windmill St, W1T 2HY.

traditional Japanese cooking techniques. So, the mound of Scottish salmon tartare on a yellow pool of yuzu miso was topped with a teeny bird's nest of leek and grated 60-month-aged parmesan – raw fish and cheese alert! - alongside slices of British pear. It shouldn't have worked, but it really did. Another successful fusion was a tray of glistening Orkney scallops in their

shells on a smooth parsnip puree - the best I've ever tasted - with a sweet pickled-plum sauce, slithers of plum and spicy ponzu.

But it wasn't all sea critters. There was the world's finest wagyu, too – the highly marbled Kagoshima A5 grade. The four ruddy slices, each the size of a fat gastropub chip, were succulent and juicy, and accompanied by al dente

tenderstem broccoli for crunch. And yet more ponzu.

Just before we left, we were each given a wooden box wrapped in cloth. Inside were two petits fours, one white with a yuzu filling, one dark with whisky. Washed down with Chef Padam's homemade rice wine, they provided a memorably sweet ending to an enlightening evening of omakase. ■ Stephen Emms

Delicious Pho







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WHAT IS IT...
The first UK outpost of a brash Canadian Vietnamese fastfood chain.

WHY GO... For steaming, fragrant pho and bubble tea galore.

> 3-6 Steward St, E1 6FQ.



SOUTHERN VIETNAMESE FAST-FOOD chain Delicious Pho took off in Canada and has now arrived to make its mark in the UK. Boy, it's not holding back: the space is huge and the decor, all in a jarring bright yellow, feels childish and fresh, with loud graphics painted on the walls.

The menu has 18 Pho options - including chicken, prawn, tofu, flank, tripe and seafood - all created with deep, hearty, homemade broths. The restaurant also serves curry, rice, starters, other noodle dishes and a lot bubble tea. It's a one-stop shop for any Vietnamese food cravings.

To start, my pal and I grabbed a sharing platter. This was disappointing: the spring rolls were tough, dry and crumbly. The tofu summer rolls and the slithery mango salad drenched in sweet chilli, were both fine, but very average.

Then a steaming bowl of sweet, sour and citrus smells arrived at my table. The tiger prawn pho with a tom yum broth was so tasty: light but complex with fruity undertones, each ladleful felt like it was healing another, then another, of my sins. A side of mint, bean sprouts, chilli, coriander and lime added a fresh kick, while a generous helping of large, meaty prawns lurked beneath the noodles to add a satisfying bite.

Without a doubt, Delicious Pho does what it says on the tin. The pho is delicious. The rest of the food is not bad. Somewhere you'd go to fill your belly and boost. ■ Chiara Wilkinson

> More restaurant reviews at timeout.com/eatdrink

