

ROAD TO NET ZERO

## Our cows have smaller footprints



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This issue of Time Out in no time at all

### Grenfell + 5

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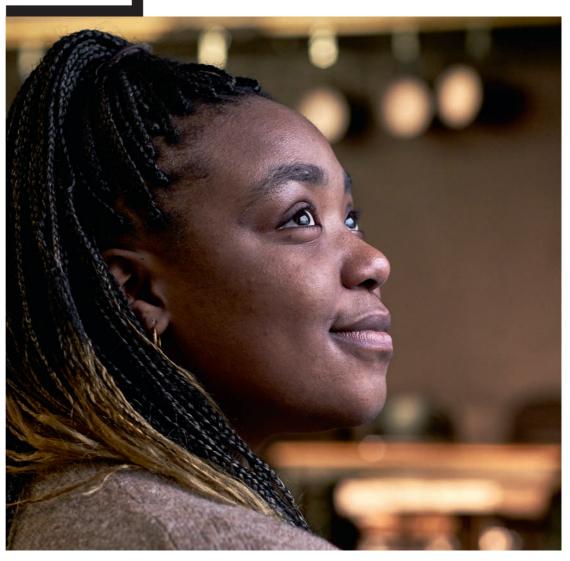
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There's more to the brilliant artist than blowing up sheds, though that's still pretty flipping ace, tbh

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Sunrise. Sunset. This is the final editor's letter I'll be writing for Time Out, the paper-and-ink magazine. The next issue, out June 21, is The Historic Final One and, as such, it'll be rammed full of tear-jerking special features that are far more deserving of this space than me wanging on about pints and jazz.

It's been a pleasure and a privilege communing with you, my fellow Londoner, on a regular basis, via this page. Only twoand-a-half years have gone by, but in that time we've seen Big Ben change colour, the Cereal Killer Café close down and an angular, parched-looking hill appear by Marble Arch and then be dismantled. Oh yeah, and there was that very prolonged bit where a global pandemic decimated the capital.

London, despite its sullen reputation, is an optimistic place that shrugged off Viking invasions, multiple plagues and a massive fucking fire. You're still here. I'm still here. And you better believe that Time Out is as immovable, durable and permanent as that weird half-timbered hut in the middle of Soho Square. Like most modern romances, the three-way love affair between you, me and London is going to blossom online.

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



There are plenty of falafel stands. For my money, the lads on Earlham Street have cracked it. Big flavour, great value, served with a smile.



My darling Trullo has a new item on its menu: cold almond soup with strawberry in it. One of the tastiest things I've ever eaten



In the lead-up to Pride's anniversary why not lend a bit of support to the Outside Project who house vulnerable LGBTQ+ Londoners.











Advertising 7813 6000. advertising 7613 0000, advertising@timeout.com Circulation circulation@timeout.com

Global Editor-in-Chief Caroline McGinn
Global Deputy Editor-in-Chief London Editor Joe Mackertich Deputy Editor/Chief Sub Editor Chris Waywell

Events Rosie Hewitson. Alexandra Sims Film Phil de Semlyen (Global Editor) **Food & Drink** Angela Hui Art Eddy Frankel Theatre Andrzej Łukowski Staff Writer Chiara Wilkinson

Global Commercial Editor Rose Johnstone Deputy Commercial Editor Georgia Evans

Commercial Designer
Julia Robinson

**Engagement Editor** Sam Willis Global Social Media Lead Social Media Editor Jess Phillips

Content Producer **Emily Canegan** 

**Global Director of Digital** Content Alex Pli International Editor James Manning
International Travel Editor International Commissioning

Art Director Bryan Mayes Picture Desk Manager Head of Production Dave Faulkner

Advertising Sales Ian Tournes (Commercial Director). Natalie Revnolds. Perry King, Nikki Hensley, Nesha Fleischer, James Hooper, Robyn Bartholomew, Shane Barwick

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at what to expect, shall we?

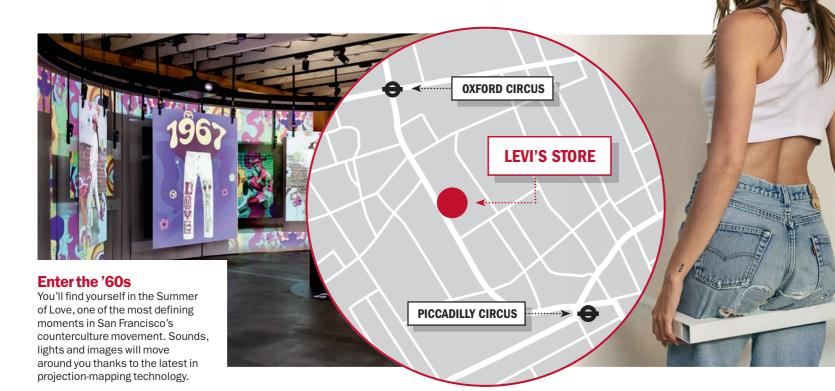
design from the bright and carefree



### **Advertisement feature**

### Meet the visionaries

Levi's has always celebrated the cultural figures propelling us into a more progressive future. To launch its new collection, the brand has selected five visionaries that embody the spirit of 501s who will appear during your immersive experience: actor Barbie Ferreira from Euphoria; A\$AP Nast, from the A\$AP Mob hip hop collective; business owner and YouTube host Hailey Bieber; DJ and producer Peggy Gou; and England football star and activist Marcus Rashford.





### **Return to the present**

After about a minute, you'll be brought back to the present day to discover the new 501 collection. Inspired by what you see? You're invited to then shop the collection, mixing and matching pieces to suit your own personal style.

Levi's, 176 Regent St, W1B 5TJ. Open Mon-Tue-Thu-Sat 10am-8pm, Wed 10am-10pm, Sun noon-6pm.





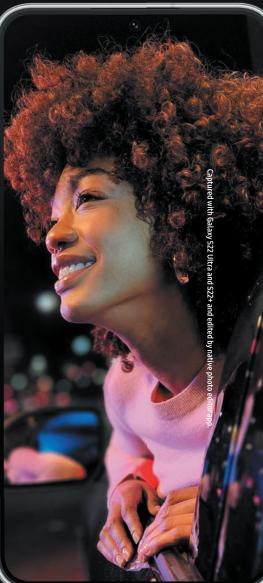






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### Fifteen years of Field Day

One of London's longest-running dance music festivals is throwing a big 'ol birthday bash this summer. Kraftwerk, Peggy Gou, The Chemical Brothers and *you* are all invited

IT'S 3.07am. YOUR FEET ache from dancing, your skin smells of sun cream and your clothes reek of sweat and spilt beer. You've lost most of the friends you came with, but that's fine, because you've made plenty of new ones. You've also somehow bumped into your ex, your boss and that awkward Hinge date. A four-to-the-floor beat is ringing in your ears and that biodegradable glitter facepaint doesn't look quite as good as you thought. Still, you feel amazing. What's next? Sort out what afters to head to? Go home for a shower and snooze? Or simply lay in the mud and gaze at the stars?

Since the first Field Day took place in Victoria Park back in 2007, a hell of a lot has changed in the capital. But the staple east London all-dayer hasn't lost its edge. In its 15 years, the festival has brought stars like Aphex Twin, Skepta, Jorja Smith and Bicep to tens of thousands of partiers.

'My most memorable time was playing back-to-back with [the late, great] Andrew Weatherall in 2015,' says Daniel Avery, who DJed at the first Field Day and has been back for many years since. 'After I put an especially rabble-rousing record on, he turned the monitors down for a moment and said: "Now we've got'em, boy."'

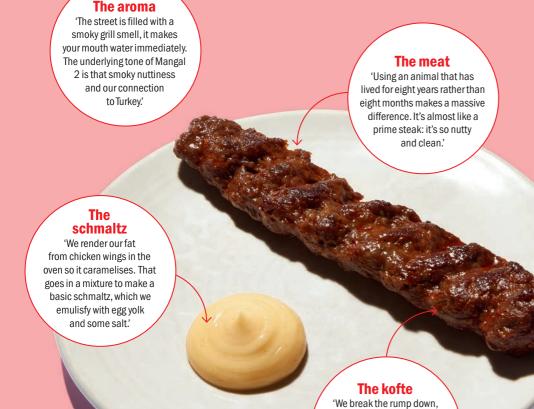
It's those moments of shared euphoria that make festivals what they are – that make the dirt, queues and next day's hangover so bloody worth it. And if this year's line-up is anything to go by, Field Day 2022 looks like it will be similarly 'rabble-rousing'. From Kraftwerk's legendary 3D show and The Chemical Brothers' epic live performance to emerging underground DJs like Logic 1000 and Heléna Star, and plenty more acts across the whole day, this birthday party is going to be a cracker. Don't forget your earplugs – we'll see you front left. ■ Chiara Wilkinson

ightarrow Field Day 2022 is on Aug 20 at Victoria Park. £70.

What goes into the London plates that everyone bangs on about

WHEN MANGAL 2 opened 30 years ago, it was one of the first ocakbasi restaurants in London. Now with a cult following, Sertaç and Ferhat Dirik are still finding ways to surprise. Their cull yaw kofte (meat from older ewes) pays homage to their Turkish heritage, but with a twist.

They use 'retired' sheep instead of lambs, giving a unique flavour. 'Things that are considered waste are opportunities to create something that might not be on other menus,' says Sertaç. They tell us how it's made. ■ *India Lawrence*→ 4 Stoke Newington Rd. £5.





### BELVEDERE ROAD SE1

THE STREET THAT CHANGED MY LIFE

Drumming genius

Moses Boyd on the spirit
of the South Bank

### **BELVEDERE ROAD** is

home to the Southbank Centre. My parents took me there as a kid – I'm from Catford, and I don't think I'd ever seen so much culture in one place before. There was skateboarding, concerts, buskers and a food market. It felt like a creative, spiritual home.

Then, when I was 16, I'd rehearse at the Southbank Centre with [jazz education programme] Tomorrow's Warriors. I was at the beginning of my musical career and I wasn't sure where I fitted in. I was into jazz and grime and art, but I didn't have many representations of people who had put all those things together. That's why going to a place like the South Bank was great, because I could rub shoulders with a bit of everyone. I saw my musical heroes like Chick Corea and Herbie Hancock there. My favourite memory was meeting Roy Haynes, one of the founding drummers of jazz. I sneaked backstage to get some secrets from him; he just told me to enjoy life. It was beautiful and affirming. If I could go back, I'd tell my younger self that I was on the right path. Putting yourself in front of where you want to be is never a bad thing. ■ Interview Chiara Wilkinson → Moses Boyd is part of Tour de Moon, touring the UK until Jun 16. Tickets at www.tourdemoon.com.

Explore more of the city at timeout.com/thingstodo

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### **LONDON FIRSTS**

### **Gilles Peterson**



We asked the BBC Radio 6 Music DJ about his landmark moments in the capital

### First pub you felt like a local at?

The old Belvedere Arms on Sheen Road in Richmond. It was a small place that became really significant around 1988-90, when acid house had just happened. All the jazz bohemians who were into weed and poetry would come together with the ravers who'd come back from a night of decadence. It was a meeting of different tribes.

### First big night out?

When I was about 17, I arranged a coach trip from south London to a club called The Royalty in Southgate for a jazz-funk night. I was a budding DJ and the only way I could get a warm-up set was to bring a coachload of soulboys. It felt amazing, and that was the first time my name was on a flyer. Backthen, the way to get noticed was if you had a crowd. In a way, that hasn't really changed.

### First posh meal?

There used to be a place in Leicester Square called the Swiss Centre. I'm half Swiss, so my mum would take me there now and again. It probably wasn't that posh, but it definitely *felt* posh going there and having cheese fondue. It was a bit of an '80s nostalgic moment – the centre doesn't exist any more. It's probably a cinema these days.

### First venue you played at?

When I was 15 or 16, I DJed in this place called Christies Wine Bar, in Sutton. I told my mum I was at a friend's and I'd get home by midnight. I played till 10pm, then [house DJ] Carl Cox would finish the night off to close at 11pm. Weirdly enough, I'm actually DJing at his sixtieth birthday in a few weeks. Interview by Chiara Wilkinson

→ Listen to Gilles Peterson on BBC Radio 6 Music. Sat 3pm-6pm.

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## WORD ON THE STREET

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

'Your tears probably smell nice.'

'There's only so much you can elevate gnocchi.'

'£7.50 for a scotch egg? You can stick that up your arse.'

'Kilometres are more impressive. Why run 3.5 miles when you can run 5k?'

'Fuckthis fucking city.'

'I hate my cat. I wish Pokémon were real.'

'Why don't you appreciate my toenail collection?'

'Short kings are in.'

'The clashes at Primavera Sound are fatal.'

'What if you're not an introvert or an extrovert, you're iust a vert?'

'Her leather bra would go well with my leather pants.'

Overheard something weird?
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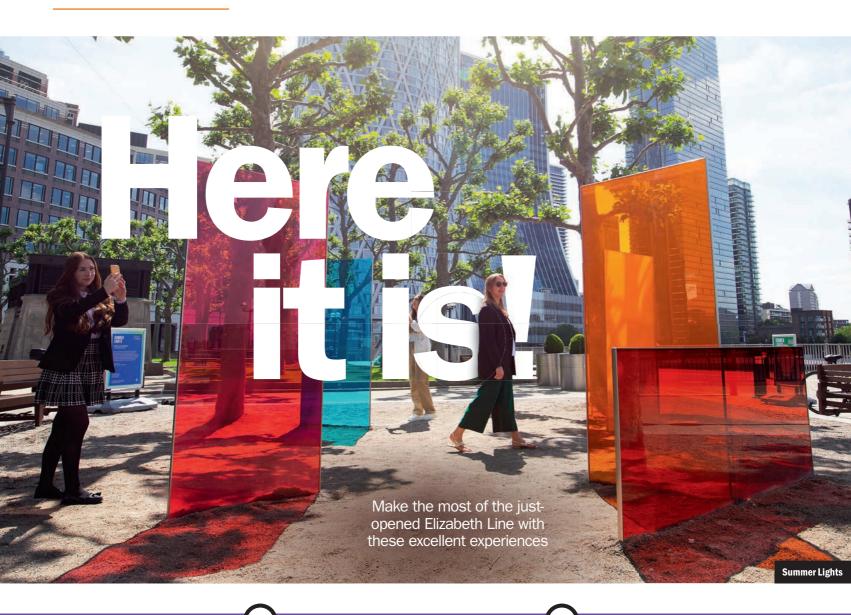


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### Advertisement feature



he Elizabeth Line is here! Bringing more of London together, it transforms how Londoners and visitors alike can whizz around the capital, reducing journey times when you're heading from east or west into central London. Here are some amazing things to do to get you started...

> The Elizabeth Line stretches from Reading and Heathrow in the west through central tunnels across to **Shenfield and Abbey** Wood in the east.

### Hanwell

### **Meet meerkats** at Hanwell Zoo

Want to encounter the capital's wild side? Hanwell Zoo is the place to go. The petting zoo, based in Brent Lodge Park, is home to a number of furry friends - from capybaras to porcupines - while its flock of flamingos and their bright pink plumage has to be seen to be believed. If you're into flora rather than fauna, be sure to swing by the neighbouring Millennium Maze. → Church Rd. £4.50.

### **Tottenham Court Road**

### Celebrate the Caribbean community at the London Transport Museum

Inspired by its 'Legacies: London Transport's Caribbean Workforce' exhibition, the London Transport Museum in Covent Garden is hosting Friday Late: Caribbean Journeys. It's a celebration of the community's influence on London Transport from the 1950s through to the present day, complete with a traditional steel pan band and a Carnival-inspired dance class.

→ The Piazza. Jun 17. £15. à £15.



### Advertisement feature

### **Liverpool Street** Go on an art adventure 360 on an area. with Sculpture in The annual sculpture festival returns

to the streets of the Square Mile for its eleventh edition. Visitors can expect to be wowed by creations from the likes of Claudia Wieser, Eva Rothschild and Mike Ballard. while the first ever Aldgate Square Commission - Jocelyn McGregor's Earthing – is already in situ for those who can't wait for their sculpture fix. → From Jun 21. Free.

the City

### Get your LOL fix at the

The east London spot is guaranteed

→ 231 Cambridge Heath Rd. Prices vary.

### Backyard Comedy Club

to make you laugh whatever night of the week you visit, but you might also get to act as a guinea pig for a well-known comic's latest material at a surprise show.

**Whitechapel** 



The 4.3-mile footpath and cycleway connects Victoria Park to the Royal Docks, all along traffic-free and tree-lined trails. Pick up the path in Stratford (if you don't have a bike, hire a Santander Cycle!) and head east, exploring historical gems like Abbey Mills Pumping Station.

**Stratford** 



### **Experience Canary** Wharf like never béfore

'Earthing' by Jocelyn McGregor, Aldgate Square Commission

**Canary Wharf** 

For two months from June 21, the business district will be transformed into a riot of colourful, welcoming spaces. The two-month Summer Lights festival sees outdoor installations dotted around the Isle of Dogs' famed skyscrapers alongside live entertainment, markets and more.

→ Jun 21-Aug 20. Free.

### oak in the surrounds of Valentine's Mansion and Gardens

Thanks to the Elizabeth Line, getting to the outskirts of east London is easy! The seventeeth-century country house boasts periodperfect rooms, gorgeous gardens and artists' studios.

→ Emerson Rd. Free entry.

**Ilford** 



### THE ELIZABETH **LINE IN NUMBERS**



The number of trains per hour at launch in the new central section from Paddington to Abbey Wood

### 60 miles

The length of the Elizabeth Line track across London

### 18 minutes

The time between Paddington and Canary Wharf

The number of step-free stations on opening







Grime scene stalwart-turned-telly chef Big Zuu has won legions of fans with his big-hearted approach to cooking – and he's hungry for more. *Alice Saville* meets him. Portraits *Jess Hand* 

BIG ZUU IS unwrapping a sandwich in Victoria Park's Pavilion Café, watched by eager Canada geese, keen to take a chunk out of it. Only he's not sharing. He's eyeing its spring onion-studded interior like a forensics expert examining a particularly intriguing cadaver. Is London's food culture improving? In a world where you can get 'random high-level cheese toasties' from a park café, he reckons it definitely is.

A hearty but discerning appetite has taken Big Zuu from his beginnings as a grime MC to life as a TV personality known for his double-Bafta Award-winning Dave

 $show `BigZuu's BigEats', where \, he$ cooks a personalised menu for a different celebrity guest each week. He's a mentor on BBC3's new foodbased gameshow 'Hungry for It'. He's got a cookery book, stuffed with delicious-sounding personal faves like the West African and Lebanese dishes of his childhood, alongside a foul-sounding cocktail that mixes grime-scene bevvie of choice Courvoisier with lemonade and Coke. He's got a radio show on Kiss FM. And he's even got an own-brand hot sauce, Big Zuu Bbquu, which you can buy in a bundle with his recentlyreleased debut album 'Navigate'. In short, he's got a lot on his plate.





But although he admits it's tough to juggle the different bits of his hectic career, 26-year-old Big Zuu is buzzing with energy and opinions. Especially about food. The burritos you get in the UK are 'shit'. Hot drinks are 'dead - I'm not going to get addicted to caffeine like some office worker'. And forget London's restaurant scene, the best places to eat are market stalls: 'Stuff that represents different communities,  $especially\,when\,there \hbox{'s}\,an\,auntie\,in$ the kitchen because they make the best food'.

But there are definitely two Zuus. There's the one that fires off quips: when I ask him how his passion for food started, he says, 'I was a young, fat man' before letting out a massive laugh. But there's also the more thoughtful one, who goes on to explain that 'when my mum was pregnant with my little brother, I started cooking to help out

**Culinary beginnings** His introto the world of cookery

'How did

winning

I celebrate

the Baftas?

**By eating** 

a kebab

was heralded by the 'ping' of the microwave. 'The first thing I did was just pasta and heated-up tomato sauce,' says Zuu. 'Then I elevated it to, like, macaroni cheese and shit.'

The real breakthrough came when he started taking lessons from his mum, who's from Sierra Leone. 'Growing up I didn't want to cook African food cos we ate it all the time,' he says. 'I got bored of it. It was only when I was 17 or 18 that Istarted appreciating where I came from, and asking my mum "How do you make this?" "How do you make that?"'These dishes include 'the world's best jollof rice', which he'll

defend to the hilt against Nigeria and Ghana's rival versions. His culinary apprenticeship wasn't always easy. 'My mum doesn't really use measurements, she just hopes and prays and if it works, it works.' But it was also a two-way

street: 'I taught my mum how to make fajitas, enchiladas, that kind of thing,'he says. 'I also taught her that you can't just season everything with the same seasonings you use for African food. So we kinda helped each other on our food journeys.'

As he explains, authenticity has been pretty central to his learning process. 'The West, particularly Britain and America, changes food for consumers,' he says. 'We  $remix things. So\,I\,like\,going\,back$ to the original versions of stuff and finding out where they came from. It's about listening to people who come from those places, respecting their culture, respecting their food.' His quest for authenticity takes him to the most esoteric reaches of YouTube (he loves watching Thailand-based vlogger Mark Wiens), as well as to London's many specialist shops. 'London is so diverse and there's so much access to food from different cultures that nothing is impossible to make. If you like something, give making it a try!'



around the house'.

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Zuu grew up on Kilburn's Mozart Estate, a place he's got only good things to say about, despite its tough reputation: 'I remember playing outside, having water fights, [playing the prank game] knock down ginger, all the classic stuff you do when you're a young kid. We were just before the internet age so we wouldn't be stuck at home on a screen, we'd be knocking on each other's doors asking to come out and play.'

During his teenage years, Zuu's life started to revolve around London's then-surging grime scene. He started out as a fan: 'Skepta, Jamie [JME], P Money: I love those guys.' Then, he started to forge his own reputation as a stalwart grime MC. His best memories of that time come from legendary and sadly now defunct bar Birthdays in Dalston. 'It was a great venue that broke a lot of talent, he says. I sold it out in 2017, and you know Will Poulter? He was in the crowd. I filmed a show with him yesterday and we were chatting about it. And now he's gone on to make Hollywood films and I've gone on to win Baftas, so that's how far we've come since then.'

Last year, Zuu released his debut album 'Navigate', a thoughtful but upbeat meditation on his struggle to find his place in the world: 'It wasn't easy, from the mud we was raised/Now I'm cooking cheques like it's big eats getting braised,' his collaborator AJTracey raps, with a keen eye for a culinary metaphor. But with a wistful look, Zuu admits that the scene's moving on: 'It's more drill now; grime hasn't got as much traction. But there's still that energy, there's still that love for the music, and I pray that never dies.'

And he's changing too. 'How did I celebrate winning the Baftas? by eating a kebab,' he says, explaining that he's ditched his Courvoisier-drinking ways to focus on work. 'A lot of the ethos of this country is working nine to five, then Saturday, Sunday you get absolutely pissed and go to work on Monday with a big banging headache. But my work is 24 hours, I've always got to be on the job.'

His Bafta acceptance speech acknowledged just how far he'd come: 'Growing up, there weren't many people that looked like me on telly. And now, there's young people watching us doing our ting, going: "You know wha? If these wastemen can win a Bafta, surely we can."



### Doritos Fried Chicken

Zuu's younger fans go gaga for this crispy and crisp-filled delight from the first episode of 'Big Eats'.

### Jollof rice balls

these spicy balls are a West African take on an Italian fave.

### PBJ cheesecake

According to Zuu, this dessert take on a classic sandwich combo is 'mouth heaven'

### Elitism in the food world

Separating class and food in Britain is basically impossible: think fine dining and there are images of crisp white tablecloths and silver service, or a plummy voice on TV extolling the virtues of M&S's luxury meals. But Big Zuu is passionate in his belief that good food is for everyone.

'I hate places that are like, "We've made this good, so you have to pay £85 now." I hate that shit. Good food doesn't have to be expensive.' His favourite restaurant is kebab house Maison Bab, which has even named a dish after him. 'They make Turkish food but with French-level cooking,' he says. 'The condiments are great and it's done with a lot of love.'

The same logic extends to the recipes he makes on his show, which often start with ingredients you can find in any normal cornershop. 'There's no point me going on about helping people and representing the working class and then going on telly telling people to use truffle oil,' he says. 'It's not what I do. It's really important to me to make dishes people can afford.'

Is cookery writing in the UK elitist? 'A hundred percent. We take the piss out of that on the show. People put on this façade that's so over the top, like, "You can make this but you'll have to go to Waitrose." But cooking's not about that. At the end of the day it's about feeding





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each other; it's a basic means of survival. And some people don't live in areas where they can get those ingredients.'

Zuu stays away from the language of health and calories in his programme, but he's also all about steering people towards the value of home cooking as something that genuinely makes your life better. 'Pasta, tomato sauce and cheese is always better than a takeaway,' he says. 'I hate when you order food and it's disgusting, and you feel rubbish for eating it. Whereas if you cook it, you only have yourself to blame.'

### A recipe for success

'Big Zuu's Big Eats' is successful partly because, like 'Desert Island Discs', its format is a really neat way to get people opening up and nerding out about the things they love. But it also works because Zuu has a genuine interest in lifting up the people around him and getting the best out of them, and that shines

through every aspect of the show. On it, he's joined by his schoolmates Tubsey and Hyder, who hang around egging him on or ballsing up the odd cookery task: 'They're very normal and that's what I think TV sometimes lacks,' says Zuu. 'It's all very perfect, whereas Tubsey and Hyder just are who they are.'

As I walk through Ridley Road Market with Zuu, he's constantly stopped by people wanting pictures and he says yes to every one: he even fools around with the market traders, pretending to hawk a sequinned jacket to passers-by. 'No one is better than anyone else. We're all humans. We're all the same,' he says later, over pie and mash in an old-fashioned tiled shop, whose aproned owner has coaxed him in for a bite, even though he's already had his lunch. 'And if I can make more room for people like me to get through, I can die a happy man.'

The shop's owner puts on a track from his album and brings

Get it down yer

timeout.com/

food-drink

Zuu a free pudding that gets him indulging both his sweet tooth and his serious side. 'Don't rely on stupid MPs and politicians to change things,' he says. 'If we rely on people at the top to make a change, we'll be here all day. Whereas if we at the bottom try and help others, we'll be so strong we don't need them. Times are hard, but that doesn't mean you can't help someone who's in a harder position than you. That's the message I want to give to the world.' It's the most sincere Zuu's been all day - and also the longest he's spoken for without taking a mouthful of food. Is there anything else he wants the people of London to know before he signs off? He pushes his plate away thoughtfully. 'This apple crumble is good but I've eaten so much I might vomit everywhere.'■

→ 'Hungry for It' starts on BBC Three and iPlayer tonight at 8pm, airing weekly. 'Big Zuu's Big Eats' returns next month on Dave and UKTV Play.









An unimaginable tragedy hit west London five years ago, and those affected are still grappling with it. Against that terrible backdrop, these five men and women have achieved amazing things. They share their stories with Laura Potter. Portraits Juan Trujillo Andrades

early hours of June 14 2017, most of us were sleeping safely in our homes – a simple everyday thing we take for granted. But its hundreds of residents weren't safe, and 72 of them lost their lives as the blaze engulfed the whole tower block. As news reports became names and names became family stories, the tragedy became more visceral, a knot in our collective stomach. But we are still the lucky ones.

The five people you meet on the following pages were all personally impacted by the fire. All have endured five years of grief and injustice, but all are forging ahead. What took place that summer night is a huge part of what drives them. They want to honour the people they lost, make them proud and support those who are still here. We all want - need - to find hope in the hardest times, how else can we keep going? These men and women represent that hope.



### 'The goal is to be world champion'

Heavyweight boxer David Adeleye used to train at a gym in Grenfell Tower. In 2019, he turned pro and, eight fights in, he remains undefeated.

I started boxing with Dale Youth, in the Grenfell Tower. The first time I walked into the gym, my coach, Gary, told me to come back for adult training: at 14 I was already 6'1" and I was there with all these little kids. I never missed a session after that. I stayed with Gary through my whole amateur career. He's the grandmaster – he taught me alot.

I wasn't in a rush to turn pro, because I was still young, but I had a couple of meetings with Frank Warren and ended up signing. Frank is known for nurturing his fighters, and he knows the game inside out. He's stayed relevant from the 1990s until now so he's doing something right.

I got 'Wembley' tattooed on my arm just to say that one day I'd box there, and now I have. I've had that experience of being in the changing rooms, the build-up, the press conferences. I didn't necessarily feel nerves because in the fight game you know you're going to get punched in the mouth anyway, it's just a bit more about having fun with it!

As brutal as it sounds, when you knock someone out it uplifts you. It's funny, I'm a nice guy in training, but when I get in the ring, even with a friend, as soon as the bell goes my aim is to take their head off. I switch. It's part of the game.

I knew people who lived in Grenfell – we're all connected. We lost Tony in the fire: he was the father of three boys who trained with us, and a big part of the gym. He used to come on trips with us, make sure all the kids were being looked after.

I was at uni the night it happened. I kept getting phone calls but I wasn't answering them because it was late. Then my brother called and said: 'Have you heard about the fire?' I turned on the news and there it was: Grenfell in flames.

**The goal is to be world champion** – nothing less. It's just a matter of timing, of getting the right fights. Put me in the ring with any of these big boys and they're going to get knocked out. I want to go down in the history books.

The people I used to watch fight are now commentating on me. A lot of people want to be in my position, so I always have to remember to be thankful that I'm here. Sport doesn't last for ever so you have to be humble and grounded.

### 'I helped save our community theatre'

Naomi Israel lost two close friends in Grenfrell. She has since helped produce critically acclaimed play 'The Burning Tower' and fought to get funding for local theatre charity SPID.



That night, I woke up with a sense of dread. I was about to close my laptop when I smelled burning plastic and from my window I saw clouds of smoke. I looked on Twitter and a friend was live-streaming what was happening. I put my shoes on and just ran. The last thing Khadija wrote was 'I can't breathe.' I knew she hadn't got out. Then I found out that Yasin had seen what was happening and had run into the tower to save his family. He didn't even get close.

I helped to produce the play 'The Burning Tower', because I wanted it to have an authentic voice. Certain parts of the script were hard. One of the characters says 'I can't breathe.' I couldn't be in the room to hear that.

The play was painful but cathartic.

We put it on a year after the fire, when the inquiry seemed to be suggesting it was a freak accident, but it was a catalogue of errors that had been ignored. [The play] was really well received.

The young people at SPID have just made a film. It's to do with social housing and the local community. As their youth ambassador, I'm now really focused on the refurb. We came so close to losing our funding, so I'm determined to make sure it goes ahead. It's more than a theatre space, it's a lifeline.



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### 'I've found my purpose'

Tarek Gotti was a first responder on the night of the Grenfell fire.



### I live two minutes from the tower,

which is why I was there so quickly on the night. I have burns to my legs, but I didn't stop to think about the risk to me, I was only thinking: This could have been me. In November 2009 I was offered a flat on the twenty-first floor, but I'm disabled, so they gave me a different flat.

After the fire, on the fourteenth of each month I'd invite the community and cook. We would talk about the past, the present, we'd listen to music, laugh, cry and talk. When I had enough budget, I put on bigger events. Even if I could only feed 20 people, I'd manage to do something.

When the pandemic hit, I became an NHS volunteer and I've been recognised by the mayor for my work [Tarek won a Mayor's Award in 2019-20]. I've been doing meals on wheels for elderly and vulnerable people. I also help the homeless, and do work with refugees from Syria, Afghanistan and now Ukraine.

I'm also a victim of 9/11. I was in New York going to get groceries that morning, and my uncle Louis jumped from the building. By 10.45 am I was distributing food. NYC came together in the streets.

I was born in Sierra Leone, where there was civil war; my mother is from Lebanon, where she became a refugee. When I came to the UK, it opened its hands and doors to me, now I'm giving back.



### 'I've built a business to feed people's souls'

Munira Mahmud is the founder of Kina Mama, a female-led catering business.

I lived in the Grenfell Tower for nine years. On the night of the fire, a firefighter came and told us we had two seconds to leave, so we got out. For three weeks I didn't leave the hotel, then a few survivors tried to commit suicide and I looked at my children and I thought: They need me; my husband needs me; I need myself. I realised cooking was what I missed. By 2020, we had 50 women cooking at the local mosque: Spanish women, Cambodians, Colombians, Algerians, Filipinos, Bangladeshis, Moroccans. We came together to cook, eat, talk and laugh. It healed me.

'Kina Mama' means 'the mother'.
When I had my son, I was given
fish and chips. Back home I
would have had porridge,
soup, broth. I thought: I want
to cook for new mums. I'm
from Uganda, where the
role of the mother is very
important. We believe that
if the mother and her child
aren't looked after well,

there will be problems

later. Food is love.

**During the pandemic, I posted a message on the Nextdoor app**, to say that if any nurses or doctors needed a hot meal to let me know. Someone texted to say they were working day and night and would love a meal. It grew from there until I was making 200 meals a day for the local hospital and community.

I'm doing supper clubs, events and bespoke catering. We've got a big community event for about 500 people coming up soon. I'm also hoping to bring back my weekly drop-ins for local mums. I'm working to secure a venue so we can give cooking lessons, hold events and be able to employ some of the local mums and offer them training.

Making a difference to people's lives

is my purpose. I grew up very poor, but the little that we had, we shared. I'm just carrying that on. My dad used to say: 'Don't feel sorry for yourself, because the minute you do, you're done, because nobody else can pick you up.' He's always the voice in my head, spurring me on with Kina Mama. One day, I want Kina Mama to be all over the world.



## Share Your Summer with San Miguel







### 'People see my happiness and know it's possible'

Edric Kennedy-Macfoy was a London firefighter on duty when the fire broke out. He has since left the fire service, written two books and is a now a holistic fitness coach.

I was in the fire service for 13 years, from the age of 22. In my first few years, every time I jumped in that truck it was a buzz, even if we were going to an old people's home because they'd burnt the toast. After a while, I was promoted to crew manager, heading the fire rescue unit which deals with major disasters.

When we arrived at Grenfell, looking into the faces of some of my colleagues sent a chill down my spine. I'd been to many fires, but I had never experienced anything like it. I came out a different person. I fell into a depression, having flashbacks, until one day at Borough station I looked at the tracks and I asked myself: How would you feel if you jumped? I thought I'd feel relieved. That was when I knew I had to go and see someone.

Between seeing my counsellor, finding yoga and meditation and writing my life story, I began healing. The book deal for 'Into the Fire' came about through chatting to someone from the publishing industry at a barbecue. It lets people

know that there's always hope. I've lost more than 20 people in the last 18 years. I went to Grenfell, but there's always hope. That's the message.

**l'd always been a meat head**, then I went on a date with a vegan. I asked her why she didn't eat meat and she said: 'I don't think animals should have to die so we can eat them, when we don't have to.' The next morning, my vegan journey started. At the fire station they were all taking the piss out of me at first, but then they started saying my food looked amazing so I'd give them tips.

When I got a second book deal, for 'Fit Vegan', I took the plunge and left the fire service. It was the best thing I've ever done. When I found yoga and meditation it helped me to completely let go of the past, and just to be fully present. Now I use all of that to help other people.

I've launched 'Holistic Fitness with Ed', moved to Somerset and I do life transformations for clients, using yoga, breathwork, meditation, physical fitness and nutrition. I'm working with people who haven't been interested in the gym, but they see what I do and they're curious. It's not just mindlessly moving weights – it's all about being kind to your body. I feel like this is exactly where I'm supposed to be, doing exactly what I'm doing.

### GrenfellTower timeline

### 1974

Grenfell Tower is completed, the first phase of the Lancaster West Estate. Its 120 flats house 600 people.

### 2015-16

The tower is renovated, with its capacity increased to 127 flats. At the same time, the outside is clad.

### **- 2017**

At 12.40am on June 14 a fire breaks out in a fridge in fourth-floor Flat 16 and spreads up the rest of the building. 72 residents die.

### **- 2019**

October 30: Phase 1 of the Grenfell Inquiry is published. It is critical of the materials used in the renovation, the lack of fire escapes and evacuation procedures, and some aspects of the response of the London Fire Brigade

### 2022

At the fifth anniversary of the fire, there is still no date for the demolition of Grenfell Tower. Phase 2 of the public inquiry continues.





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## What's inside the new Coca-Cola store?

It's huge, it's full of surprises and it's open now!

here's a lot going on in Covent Garden right now. Global super-brand Coca-Cola has just opened a flagship store in the heart of London – the first of its kind in Europe. And it's not just selling Coca-Cola either, as the shop is full of limited-edition collaborations and clothing drops. Find out everything you need to know about it here...



### Advertisement feature

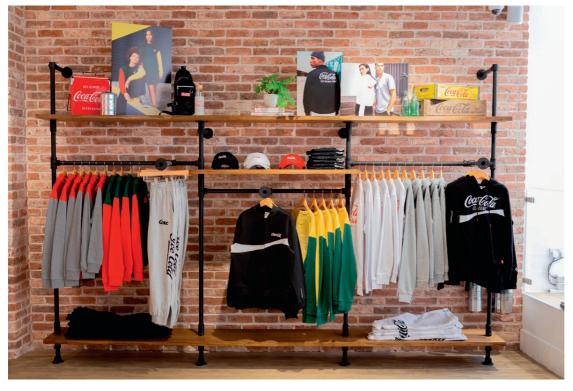


### The gifting options

Do you know someone who always has the latest technology or the hottest new clothes? Say goodbye to your gifting woes and head to the Coca-Cola store for unique birthday present ideas, including hats, bags, tech accessories, reusable drinkware and the limited-edition Pride collection. This one-of-a-kind merch isn't available anywhere else, so you can guarantee your trendy pal won't have beaten you to it.

### The designer collaborations

Coca-Cola has similar stores in the US but, this time around, the items have been created by UK-based faves and global designers. These include Soho Grit, Alma de Ace, BAPE, Herschel, Staple, Be@ Rbrick and more – head down to find them all. Oh, and the range of sportswear and workwear includes apparel made from recycled plastics. Nice.



### The customisation centre

Sure, you can buy a can of Coca-Cola across the city, but what about one that's seriously personalised? The store's high-tech customisation centre lets you choose everything from the packaging colours to the text design, meaning you can personalise it for whoever you want, however you want.

### The beverage bar

A flagship Coca-Cola store would be nothing without the drink itself. Luckily, there's a vintage-style beverage bar on site, meaning you can grab a drink while you shop. And it's not just stocked full of your favourites – you can choose from a monthly rotation of mocktails, including the extremely summery Mango Sunset and the enviable Orange Lolly Float. Sounds delicious to us.

Visit the new Coca-Cola store at 32-33 Long Acre, WC2E 9LA. Mon-Sat 10am-8pm; Sun noon-6pm.



# Nine indie bookshops we rate

Celebrate Independent Bookshop Week (June 18-25) with a visit to these leftfield havens for literary types of every stripe

Libreria Brick Lane
There's a strict no-mobiles
policy at this design-led temple
to the printed word in: but the
lure of the little flashing screen is
weak compared to the appeal of its
glorious shelves. Books are arranged
according to theme, rather than
alphabetically, so you can browse
by 'Wanderlust' or 'Enchantment
for the Disenchanted'. Cosy nooks
among the shelves invite you to sit
and read for a while.

ightarrow 65 Hanbury St.

Housmans King's Cross Founded by a gaggle of pacifists in 1945, Housmans stays true to its radical roots. There are special events like Feminist Book Fortnight, a progressive programme of online talks, and niche book groups that meet here. Plus, there's a collection of books, periodicals and zines that are ready to educate you on views you won't find in the mainstream. Make for the basement to score some serious bargains on books on everything from pacifism to psychogeography.

→ 5 Caledonian Rd.

Tales on Moon Lane
Herne Hill
The windows of this muchloved kids' bookshop are gorgeous:
paper cutouts create scenes that
look like they're from a pop-up book.
Step inside and things are lovelier
still. There's an artfully curated
selection catering to kids of all ages,
plus pocket-money trinkets like
crayons or playing cards. And little
ones and adults alike can meet their
literary heroes at a programme of
author and illustrator talks.

→ 25 Half Moon Lane

Gay's the Word Bloomsbury

When this haven opened in 1979, gay books could only be found in a handful of radical shops. These days, LGBTQ+ literature has hit the mainstream, but Gay's the Word is still essential, with a breadth far beyond 'Call Me by Your Name'. Its rainbow array takes in kids' stories, graphic novels, poetry, history and more, while it has played host to a who's who of big names, including Ali Smith and Ocean Vuong.

→ 66 Marchmont St.



If you haven't read a comic since a childhood brush with the *Beano*, wise up at Soho's Gosh!. Its wow-worthy selection proves that there's a graphic novel for every possible taste, from manga to funnies to art books to memoirs. Venture downstairs to buy single issues of vintage comics, or browse its excellent collection of prints and posters for colourful art to make your home look more intelligent. → 1 Berwick St.

N THE WATER: BEN ROWE; ASCHINSKI: LIBRERIA: IW



More literary classics timeout.com/bookshops

London Review Bookshop Holborn

Rub shoulders with London's literary elite at this chic bookshop, named after the magazine that owns it. It has an enticing collection of all that's best, newest and most radical in the worlds of fiction and poetry. Meet writers at twice-weekly author talks, listen to bookish in-house podcasts or make for the excellent café, which hosts an ever-changing collection of baroque cakes.

→ 14-16 Bury Place.

Word on the Water King's Cross

Books and water don't usually mix, but this floating shop is an exception. An 100-year-old dutch barge in King's Cross is filled to the gunwales with new and secondhand books, a cosy stove and even an African grey parrot. Go to expand your literary horizons far beyond its narrow space, or for the poetry slams or live music night that bring well-read crowds to the canalside.

→ Regent's Canal Towpath.

Lloyd's of Kew Kew
This blooming beautiful
bookshop is just around
the corner from Kew Gardens, so
it's little surprise that its wares
often take their inspiration from
horticulture. There's even a
driftwood 'book tree' decked with
ivy and particularly pretty volumes.
Pick up a book that'll finally tell
you how to stop murdering your
houseplants, or browse its collection
of rare and antiquarian books.

→ 9 Mortlake Terrace.

New Beacon Books Finsbury Park Earlier this year, a

Earlier this year, a crowdfunder raised more than £80,000 to save this shop. London's first Black bookshop has played a crucial role in Black literary life since it was founded in 1966. It stocks Caribbean, Black British, African and African-American authors, and it runs its own publishing house to nurture new talent. ■ Alice Saville

→ 76 Stroud Green Rd. Independent Bookshop Week runs Jun 18-25.

### Property

Edited by Kate Lloyd timeout.com/property

## Everything you need to know about housing

There's a reason the capital has so many renters: costs of buying make you wince. Here's some good and bad news about how to get on the ladder Illustration by *Michael Driver* 

**FEW THINGS IN** life are certain beyond death, taxes and housing in London being worse value for money than a £4 oat latte. There's a lot going on in our city's housing market. Believe it or not, some of it is actually (whisper it) quite good. But, inevitably, some of it is not. Here's what you need to know.

House prices are higher than ever

Let's get the less-good news out of the way. Just when you thought housing in London couldn't get any pricier, it continues to break its own records. According to the latest data from Halifax, house prices in April 2022 were 10.8 per cent higher than they were a year before. That's their tenth – yes, tenth – consecutive monthly rise and the longest run of month-on-month hikes since 2016.

Silver lining? Well, if you already own somewhere, it will probably have gone up in value, which will soften the jump if you're looking to move. If you're a first-time buyer, though, you'll probably struggle. Mortgage rates are going up too

The costs of essentials, like food and energy, are rising. This inflation has also triggered an interest rate rise from the Bank of England. They do this when they need to control the economy.

That means if you already have a mortgage or are looking to buy a home and get one ASAP, this will impact you. The Bank of England raised interest rates to 1 per cent on 5 May, the fourth rise since December 2021, adding around £300 a year onto the cost of a £200,000 mortgage (2.25 per cent variable rate).

The good news is that the vast majority of people these days have what's known as a fixed-rate mortgage, meaning their interest rates are locked in for two, three or five years, sometimes even longer. Keep an eye out for fixed-rate mortgage deals and, if yours is coming to an end soon, get it locked back in. Diaries out: the next interest rate review will come in mid-June.

Renters are feeling the pinch too, as rents are reaching historic highs

Generally speaking, when house prices go up, rents do too. This is because fewer people can afford to buy, so demand for rented homes increases which means private landlords know they have a captive market and they cash in. According to RightMove, rents in the capital are now averaging £2,193 pcm, up from £1,919 last year. That's the biggest annual jump of any region since records began. No way to sugar coat that, sorry.

### Lending restrictions are changing, which could make buying easier

As interest rates are rising, it's worth keeping an eye on the rules around mortgage lending. Sounds dry, I know, but this is important.

Last year, the Bank of England announced plans to relax lending rules to help first-time buyers. The plan does away with a requirement that borrowers must be able to afford a 3 per cent rise in rates before they can be approved for a loan. A consultation has taken place and the findings are expected soon.



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Find out more at timeout.com/Property



## Mortgage terms are getting longer, in some cases doubling

Nobody is talking about this, but it represents a massive and significant change to Britain's property market. Standard mortgages used to last for 20 or 25 years. Now they're more like 30 or 35. But we're now starting to see a lot more 40 to 45 year mortgages. Now, there's a trade-off here. Of course, this means that you'll be paying off your mortgage (and the interest on it) for longer but it does also make monthly repayments more affordable.



### But some new mortgage products are hitting the market that could help

If the above doesn't put you off buying a house (it may well do), it's worth knowing about new longer-term mortgages. Broker Habito has launched a fixed-rate mortgage that can be locked in for between ten and 40 years. Other lenders such as Santander, Nationwide and TSB also offer them (subject to approval).

Comparing mortgage deals is almost as painful as watching your ex's Instagram Stories but, unlike that inadmissible pursuit, it's actually worth doing.

#### But there is good news: leasehold homeownership just became fairer

ICYMI, which, let's face it, you probably did, the leasehold/freehold system of property ownership is being overhauled. Historically, freeholders have been able to charge people who buy their homes as leasehold some eye-watering ground rents but that's coming to an end this year. The Leasehold Reform (Ground Rent) Bill comes into force in June this year. It will ban freeholders from charging administration fees for collecting a peppercorn (small) rent and mean they can be fined up to £30,000 if they try to charge people any more than that. Given that lots of new London homes are leasehold flats, this will make a huge difference.

# And finally: for renters, it's not all doom and gloom

Okay, now for some really good news. In the Queen's Speech last month, the government reiterated its commitment to renters' rights. These will come in a piece of legislation known as the Renters' Rights Bill and, all being well, will include a ban on unfair no-fault Section 21 evictions. So, even when it all feels a bit much, knowing that renters will soon have more rights than they've had since the 1980s should provide you with some comfort. And, until then, if your landlord does try and put your rent up, you don't have to accept the increase. The housing charity Shelter has a useful template for pushing back on its website. ■



**By Vicky Spratt**Who spends far too much time fantasy house-hunting.







#### **Shoreditch**

What's it like? Undecorated walls are few and far between in Shoreditch. The huge mural wrapped around King John Court and New Inn Yard features work by eight different artists on the theme of 'connectivity', including a surreal neon portrait by Mr Cenz. French artist Zabou's portraits decorate Brick Lane, among them a black, white and gold one of Salvador Dalí holding a melting clock.

Best places to eat and drink? Bull in a China Shop is the one to hit up for juicy chicken and rare whisky. Any downsides? A double costs the same as half your weekly food shop. How much would it cost to rent a

place here? According to Foxtons, who supplied us with rental figures, the average is £640 per week.

And to buy? Rightmove, who gave

**And to buy?** Rightmove, who gave us all the average house purchase prices, says £679,116.

#### **Deptford**

#### What's it like?

A less frequented version of the street art hubs north of the river and an indie shop haven. The 'His and Hers' mural, created by Artmongers, is a high street icon – a string of

pearls and a tie painted on two side-by-side chimneys. The arches on Creekside pedestrian footpath feature a mixture of colourful cartoons, tags and artists' portraits.

Best places to eat and drink?

Any downsides? Elbowing

Follow the festoon lights down an alley to Buster Mantis for cocktails, Caribbean food and dancing.

your way through the market day crowds.
How much would it cost to rent a place here? £442 pw.
And to buy?

£426,556. **Camden** 

#### What's it like? The

famed Camden Lock mural on the bridge next to the market, created by Jo

market, created by John
Bulley in 1989, shows two men with
paintbrushes, sitting on swings.
They're drawn as if they're about to
finish off the sign. Pretty cool. The
building on the corner of Hartland
Road, just off Chalk Farm Road,
features different artists' work
regularly. Opposite the market on
Hawley Street you'll catch a portrait

of the late, great Amy Winehouse, who lived locally. Hawley Road and Hawley Mews also feature vibrant art that changes regularly.

Best places to eat and drink? It has to be the market, but be ready to queue. The birria tacos from Meat Head Mexican are absolutely great. Any downsides? You might have to

fight 'Battle Royale'-style to

How much would it cost to rent a place here? £716 pw. And to buy? £1,168,695.

#### South Bank What's it like?

It's not just the Southbank Skatepark's walls that have been painted over; its columns, stairs and

ramps have all been tagged. Leake Street Tunnel behind Waterloo is a 200-metre-long legal street art spot. It has works by dozens of artists and walls rarely stay the same for long. Don't forget to look up: the ceiling doubles as a canvas.

**Best places to eat and drink?** Catch the summer sun (soon, hopefully)

with a pint and street food at outdoor drinking spot Between the Bridges.

**Any downsides?** Leake Street Tunnel tends to double as a public toilet late at night. The type you get fined for using.

How much would it cost to rent a place here? £905 per week. And to buy? £861,033.

#### **Brixton**

What's it like? A portrait of local boy David Bowie in artist Jimmy C's pointillist style decorates a wall opposite the tube but you'll also find one of community hero Michael John by Dreph. A cheerful mural of children at play decks the walls of the Academy and down the road you'll see an elephant by Falko One.

Best places to eat and drink? Okan, inside Brixton Village Market, does great Japanese street food – big portions for small prices, the thing you love to see.

Any downsides? Drivers are ruthless. Don't even think about stepping into the road if you're not at traffic lights.

How much would it cost to rent a place here? £500 pw. And to buy? £593,731. ■

Shoreditch

# **Love Local**

Edited by Georgia Evans timeout.com/lovelocal

# Recess: the capital's Black nightlife architects

The party programmers are commanding London's late-night scene from their HQ in Tottenham

YOU CAN PREDICT how a night is going to pan out by the crowd outside a venue. Are they cutting shapes in the queue? Chatting with strangers? Or lining up in an orderly fashion? 'When people walk in and they already start grooving, or if I hear people singing from early, we're in for a good one,' says Jojo Sonubi. Reading the crowd has become an art form for Jojo and his brother David, who in 2016 founded Recess, a Black club night programming parties across the capital. Their aim? To combine dancehall, UK hip hop, bashment and afrobeat music into one legendary package.

Six years, 20 team members and almost 80 parties later, Recess is now the bedrock of Black London's nightlife scene, operating out of its HQ in Tottenham. The Sonubi brothers have created a party recipe that is incredibly moreish. 'You see different friendships form. You see the same groups of friends coming back and watch people grow up,' says Jojo.

 $When \, night life \, venues \, shut \, down \, on \\ March \, 23 \, 2020, \, Recess \, began \, airing \, its$ 

NS10v10 DJ battles via Instagram Live – gathering more than 20,000 viewers. It marked the birth of No Signal, an online #blackradio station playing music from across the African diaspora that now has listeners from more than 90 countries.

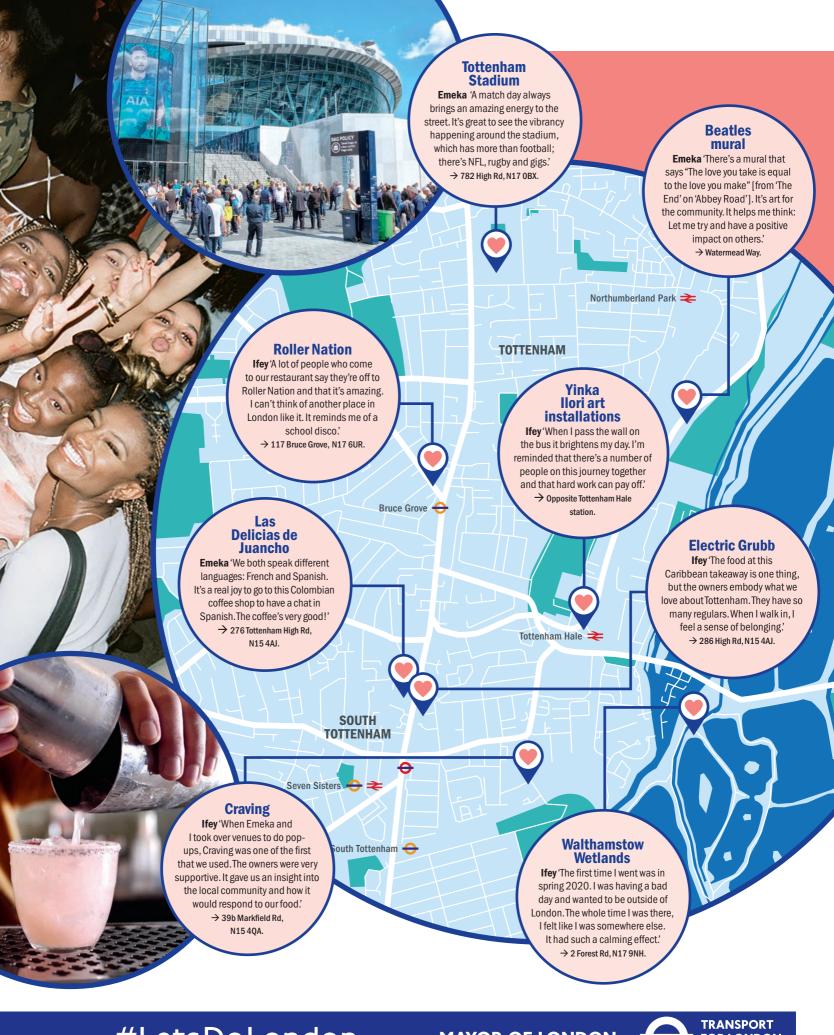
What started as partying with 70-something friends in Shoreditch grew to events hosting Stormzy, Headie One and GoldLink. 'Stormzy was really enjoying himself, just dancing at the back,' says Taja Boodie, Recess's photographer and a producer at No Signal. 'He was chilling with us for hours after the party,' says Lodina Agyeman, who organises the front of house, with a laugh.' We were like, "Mate, don't you need to go home?"'

'We make people feel comfortable just by being ourselves,' says Agyeman. 'Our crowd is unapologetically Black and Recess makes people feel comfortable in the kind of settings we create.' Jojo Sonubi adds: 'If you wanted to know what a young Black person in London looks like right now, look at Recess.' ■ Ellie Muir

ightarrow The next Recess party will be announced in July.



Do more of what you love. Tube it. Bus it. Train it.



#LetsDoLondon

**MAYOR OF LONDON** 



#### Heart of Balham

'A proper family-owned caff.
In my early twenties, we locked
ourselves out and went to HoB for
a fry-up. They were so nice and gave
us free coffee. They were laughing
at us the whole time!'

→ 113 Balham High Rd,
SW12 9AP.

#### Milk

'There's always a queue
all the way down the street
on the weekend: Aussie brunch
worth the hype. I get the sweetcorn
fritters with halloumi then add burnt
-butter hollandaise. It shouldn't
work but it does!'
→ 18-20 Bedford Hill,

SW12 9RG.



**CLAPHAM PARK** 



#### Heidi

'This is a selfdispensing wine bar owned by a local called Steve. It's a very beautiful, small venue. It does a £1 oyster deal every Tuesday; there's nowhere else in London where you can find that.'

ightarrow 1 Balham Station Rd, SW12 9SG.

#### Hayman's Gin Distillery

'It's recently been opened up to the public for tours. It's a beautiful family-owned distillery, in a big warehouse with a tasting room where you can try all the botanicals that go into the gin.'

→ 8a Weir Rd, SW12 OGT.

#### **UPPER TOOTING**

#### The Polish White Eagle Club

'The main donation hub for Ukrainian refugees. People are working tirelessly to step up. It's been amazing to see the community coming together.'

> → 211 Balham High Rd, SW17 7BQ.

#### The Bedford

'This is the cultural hub of Balham. It has outstanding music and comedy events. The best thing is Banana Cabaret. There will be established comedians but it's also for emerging talent.'

→ 77 Bedford Hill, SW12 9HD.

#### **Tooting Common**

'When I have my little dog with me, we walk down to Tooting Common.There's a pet store called The Dog House. I usually get my Jack Russell, Molly, a treat, and they're always very friendly and give her a free one.'

→ Tooting Bec Rd.

#### The Apple Blue

'It's a very cute indie patisserie. Staff are superfriendly and make the most incredible cakes. The Russian honey cake is the best thing I've ever had; it's out of this world.'

→ 212 Balham High Rd,

SW12 9BS.

**TOOTING COMMON** 

#### **Balham**



Picked by Lisa Loebenberg, co-owner of The Exhibit, who has lived in Balham since she was 18.



Time Out's Love Local campaign supports local food, drink and culture businesses in London. Find out how you can help the places that make our city great.

timeout.com/lovelocallondon

# The community centre donating aid to Ukraine

The Polish White Eagle Club was flooded with donations. What's happened since?

FROM THE MOMENT that
Russian troops invaded Ukraine
in February, Balham's Polish
White Eagle Club knew what was
needed. A call-out for donations
on Instagram and Facebook left
its community centre flooded
with duvets, pillows, clothes,
toys and sanitary products. 'We
were humbled by the support we
received at the beginning,' says its
media officer Kate Frolova.

She's speaking to me from a busy café in Lviv, a city in western Ukraine. The background hum indicates that life is carrying on almost as normal, just with the occasional air-raid siren. The day before, she spent 19 hours in a car in the Donbas region so she could donate aid packages from the Polish White Eagle Club to a local orphanage. She's also been working in Donetsk in an area that's inaccessible to most officials.

Back in south-west London, the club's organisers have found a waning interest in Ukraine's plight. 'We're seeing a decline in donations because the war's not on front pages any more,' explains Frolova. To tackle the fatigue, the charity has arranged a fresh burst of activity. 'We're accepting funds because we know what's needed on the ground and it's easier to buy the products ourselves,' she says. 'We're also helping refugees in the UK, integrating them into society and getting them education through

Wednesday night meetings. And because lots of people arrive with few belongings, we're providing them with quality clothing.'

What started as a local community appeal has evolved into a full-scale operation. As the war passes its 100th day, the White Eagle is renewing calls for non-perishable food, first-aid kits and baby products. 'Everybody's extremely positive and we know that Ukraine will win, there's no other outcome,' says Frolova. 'I'd like to ask people not to just let it pass by. The war has been going on for a long time but it's still here. So please donate as much as you can.' 

\*\*Georgia Evans\*\*

 $\rightarrow$  You can donate to the Polish White Eagle Club at 211 Balham High Rd, SW17 7BQ.

# GET THERE WITH TfL

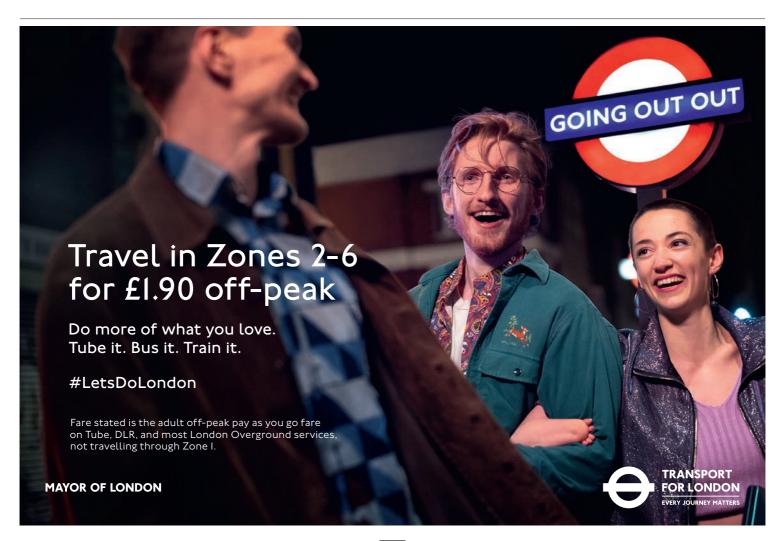
Wherever you're going, by choosing public transport you're making a good choice for you and a more sustainable choice for London.

Download our TfL Go app to get real-time travel updates, plan step-free journeys and find the quieter times to travel.

#### **Balham**

Tooting Bec
Underground – Zone 3
Balham
Underground – Zone 3





# LONDON FOR LESS

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



#### **Live at the Chapel**

What is it? The June edition of Union Chapel's ever-popular comedy series.

Why go? Shows here are all killer, no filler. You're guaranteed proper laugh-out-loud moments from the likes of Reginald D Hunter, Jamali Maddix, Amy Gledhill and Maisie Adam (who'll be hosting).

Wait, how much? Tickets are just a tenner. That's no joke.

→ 19b Compton Terrace, www.timeout.com/ chapelcomedy

#### Sensas

What is it? A game activity putting your senses to the test.

Why go? Yep, another 'immersive experience' (isn't everything these days?), but this one really takes things to the next level. Try your luck completing challenges against the clock, mostly in darkness in dedicated Sensory Labs.

Wait, how much? The experience? £28. The gravity-defying photo you take at the end? Priceless.

→ Arch 17 Miles St. www.timeout.com/sensas

#### **Little Bat**

What is it? An exclusive deal on bottomless brunch.

Why go? The best meal is brunch. And anyone who disagrees can get out. Get stuck into stacks of pancakes, fried chicken and waffles, and so much more, with bottomless cocktails or prosecco at this neighbourhood bar in Islington. Wait, how much? You'll get 90 minutes of free-flowing drinks and three courses for just £25.

→ 54 Islington Park St. www.timeout.com/littlebat

#### **The Foundling Museum**

What is it? Tickets to 'Superheroes, Orphans & Origins'.

Why go? Spiderman, Batman, Superman - all legends. And all orphans. But why? Beyond epic character arcs, there are heaps of other reasons you'll uncover while trawlingthrough 150 years' worth of stories, comics and graphic novels at this intriguing exhibition. What's exclusive? Tickets start at

just £7.50. Up, up and away!

→ 40 Brunswick Square. www.timeout.com/super





#### **Foodie fun**

#### • Honest Grapes Summer Wine Party

Honest Grapes' online farmers' market for wine experts, is making an IRL appearance, so you can slurp cuvées you have your eye on before adding them to your shopping bag. Its crew will be filling the bombastic rooms at 116 Pall Mall with more than 40 wines to sample from new vintages and exclusive sips to old favourites. To soak it up, renowned London restaurant group Searcys will be providing its 'legendary cheese station'. Yes, please.

→ The Institute of Directors. Jun 9. £45.

#### Junipalooza

London has come a long way from Hogarth's boozy etching. Now there's a phenomenal slew of artisanal bars and distilleries feverishly whipping up gin in all kinds of colours and flavours.

Meet the makers behind some of the most exciting juniper-infused drinks around the world at this fair dedicated to the super spirit, where you can knock back samples from 60 different distilleries including Isle of Wight's Mermaid Gin, Mallorca Distillery and Never Never Gin.

→ Tobacco Dock. Jun 11-12.

#### **⊙ ™** Taste of London

£28-£35.

Munch your way through dishes from the great and the good of the capital's restaurant scene at the summertime edition of this sprawling culinary festival. Dim sum hangout Dumplings Legend, beloved Sri Lankan eatery

Hoppers, Time Out fave Roti King and Big Mamma's triumvirate of maximalist Italian joints are among the line-up of restaurants peddling plates, which start at six quid. If you're not in a food coma by the end, there'll also be

> kitchen masterclasses, chef talks and, er, mini golf to get involved with. Our advice? Have some Rennies on hand. → Regent's Park. Jun 15-19. From £24.

#### **@**WingJam

Chicken wings have def earned their place in the London food canon alongside fish and chips and pie and mash, so at this finger-lickin' fest you'll find heaps of the capital's chicken champions battling it out over who serves up the best birds. There'll be more than 30 wings to sample from

the likes of Chicken George JR, The Wing Lab, The Korean Cowgirl, Phat Bird and more at just £1 a pop, while hot wing challenges, live drag shows and music will really set the day on fire.

→ The Vaults. Jun 17-19. £18.50.

#### **⊕** Soho Food Feast

While your school fête may have involved face-painting, splat the rat and a naff fairy cake sale, this fundraiser for Soho Parish Primary is a much more food-focused affair. A top-notch line-up of top restos including Rochelle Canteen, Bao, Ducksoup, Gunpowder, Kricket and Lina Stores will be serving up tasters of their menus for only £2.50 per dish, making it an excellent value way to munch your way through Soho. There'll also be live music, cocktails, kids' activities and a seriously kitted-out raffle. → Various venues. Jun 18-19. From £15.





#### Things to Do



#### **Film fests**

#### • Sundance London

The UK offshoot of Robert Redford's Utah film behemoth, Sundance London may be small but it's still chockablock with indie cinematic magic. This year's 12-strong film line-up includes Emma Thompson's frank sex dramedy 'Good Luck to You, Leo Grande', Jim Archer's 'Brian and Charles', which follows the relationship between a lonely man and a cabbagemunching robot he built in his shed, and Lena Dunham's comedy 'Sharp Stick'.

→ Picturehouse Central. Jun 9-12. From £17.20.

#### South London Screendance

Prefer your arthouse indie flicks on the shorter side? Head to to Whirled Cinema (where rumbling trains soundtrack the cinematic offerings thanks to its location under Loughbrough Junction station's arches). It'll be hosting a kaleidescopic screening of experimental short films made by indie artists from around the world, all exploring dance and choreography. Stick around to discuss the dextrous foot- and camerawork in a post-screening feedback sesh.

→ Whirled Cinema. Jun 11. £12.

#### Lit hits

#### **⊕** ♥ Wimbledon BookFest Sunrise Festival

Featuring appearances from bestselling authors including Julian Barnes, Abdulrazak Gurnah and Tina Brown, Wimbledon BookFest celebrates its fifteenth birthday this year at its Sunrise Festival. Held over seven days on Wimbledon Common, it comprises more than 50 talks, readings,

and workshops ranging from high-brow chat to light-hearted lols plus a handful of offerings for younger bookworms.

→ Wimbledon Common.

Jun 9-15. Prices vary.

#### **European Poetry Festival**

Stanza stans and free-verse fans can hear from 150 visiting poets at this epic celebration of European poetry, with events taking place across loads of lovely London arts venues. Visit the Southbank's National Poetry Library for a night of collaborative Flemish performances, head to Rich Mix for evenings themed around Swiss and Lithuanian poetry or wander the streets of Newham taking in live performances on a poetry walking tour.

→ Various venues. Jun 15-Jul 9. Prices vary.

☑ У f @ExRdFestival

www.greatexhibitionroadfestival.co.uk

#### **Local love**

#### **○ •** Highgate Festival

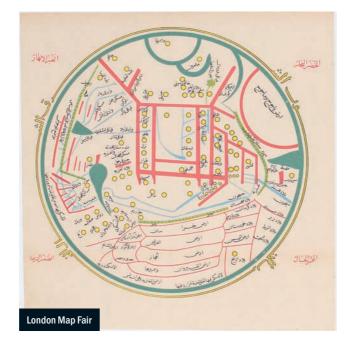
Get to know Highgate's nooks and crannies at this fest taking place across N6, N19 and NW5 that promises to pack in more eclectic enjoyment than a Royal Variety Show. Highlights include a stage adaption of 'The Girl on the Train', a tour of the area's pink plaques and Fair in the Square, where you can eat, dance and make merry.

→ Various venues. Jun 11-19. Prices vary.

#### **O**The Great Exhibition Road Festival

Did Prince Albert really have 'the piercing'? We'll never know. But we do have him to thank for helping establish many of the grand institutions on Exhibition Road. These illustrious establishments, including the Science Museum, V&A and Natural History Museum, are putting on this free celebration of science and the arts. Head down if you fancy making your own microbe, extracting DNA from a strawberry or learning about the area's hidden queer histories.

→ Various venues, lim 18-19, Free.



#### **9** Festival of Communities

Organised by East End intitution Queen Mary University, this Tower Hamlets jamboree isn't your average local fête. It packs in everything from 3D printing demos and astrophysics workshops to VR sea-turtle swims and sensory walks. Just don't expect to get awarded a PhD for succesfully hooking a duck. → Various venues. Im 11-12. Free

#### **O LSE Festival 2022**

Give your noggin a workout at LSE's big brainy week of seminars and exhibitions centred around striving for a post-covid world. Its varied roster of speakers includes British-Turkish novelist Elif Shafak, feminist writer Lola Olufemi and bacon-sarnie-demolishing ex-Labour capo Ed Miliband.

ightarrow London School of Economics. Jun 13-18. Free.

#### **Art and design**

#### **© © Cockpit Summer** Festival and Open Studios

London's designer-makers are busily beavering away in all corners of the city, and Cockpit Arts has been championing their creativity for more than three decades. Held over consecutive weekends in its Holborn and Deptford studios, its summer celebration is a chance to watch craft workshops and demos, meet the makers and buy their handmade products direct.

→ Cockpit Bloomsbury, Jun 10-12.
Cockpit Deptford, Jun 17-19. Free entry.

#### **©** London Map Fair

If looking at our chaotic world through neat gridlines of latitude and longitude sounds appealing right now, then hit up this carnival of cartography. After a two-year hiatus, dealers from around the world are convening again to show off their rare collections. Beautiful maps of sixteenth-century London, vintage London Transport charts and intricate celestial globes will be a treat for the eyes.

→ Royal Geographical Society. Jun 11-12. Free.



# An Eye for... history

From Anglo-Saxon secrets to a not-sohidden tower, the London Eye is a fantastic way to dive into the capital's complex and mesmerising past

> ondon is a place with a rich, fascinating and sometimes pretty weird history. Thousands of years of civilisation are buried beneath every park, pub and theatre: there's always something you didn't know about hiding before your very eyes. And there's nowhere better to catch it all than at the lastminute. com London Eye. Perfect for gazing down on some of the capital's most famous landmarks, every time you ride in one of the Eye's 360-degreeview pods you're sure to pick out some nuggets you've never spotted before. Here are five tales to mull over while soaring 135 metres above the capital...

#### **BT Tower**

It rises up into view as you ride the London Eye - and it's absolutely unmistakable - but for years the BT Tower was officially a state secret. On its completion in 1964, it was forbidden to put it on maps as it not only transmitted radio and TV frequencies, but also military signals. A bit strange considering how conspicuous a 189-metre-high building is! In 1993, an MP 'outed' the Tower in the House of Commons and jokingly hoped that she'd be protected by parliamentary privilege for confirming its existence.



Just upriver from the Eye, the Palace of Westminster (as it's formally known) has existed in some form or other on that site for nearly a thousand years. While the current building only dates from the 1800s, before that it was the site of an Anglo-Saxon palace that actually predated the Norman Conquest. But there's something incredibly new to see here, too. Last September, the Big Ben clock face was revealed after years of restoration work... and the dials and features were Prussian blue! While most of us remember that they were black, the blue was found to be the original vision of architect Charles Barry. So, the clock face's Victorian design has been restored, complete with more ornate gilding and symbols for each of the four nations of the United Kingdom.



#### **Advertisement feature**

#### The Royal Horseguards Hotel

This elegant five-star hotel, which sits directly opposite the Eye, has a riveting military history. At various points in time this gorgeous building has been a base for both MI5 and MI6, while also housing secret tunnels used by Winston Churchill during WWII. Such sneaky spy stuff makes it all the more fitting that Royal Horseguards featured so prominently in Bond blockbuster Skyfall. Cast your eyes further north and you can follow the red roads leading right up to Buckingham Palace.



#### St Paul's Cathedral

As you ride the London Eye, do glance over to the distinctive dome of St Paul's Cathedral. Now, try and imagine every other, taller building has disappeared (see ya later, Shard!) - and boom: you're looking at London pre-1963. For a mind-blowing 253 years it towered above London (helpfully, it was built on the highest point in the City, Ludgate Hill), until it had that honour taken by the Millbank Tower. For what it took to build, you'd expect it to last that long: the building cost today's equivalent of £165 million!



#### ELEVATE YOUR EXPERIENCE



If you fancy taking your skyhigh historical tour to the next level, why not combine it with the **Champagne Experience** (£50 per person)? An iconic viewing experience and a classy drink? Don't mind if we do...

Pre-book your London Eye ticket online from £29.50 at www.londoneye.com.

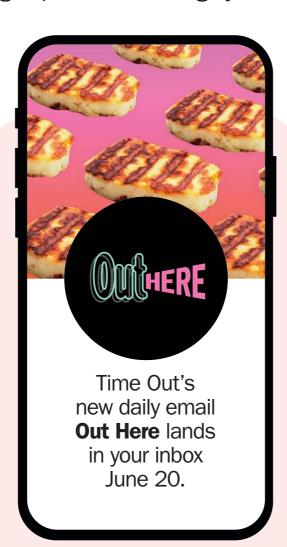
Situated right behind the
Eye to the southeast, this
building has a surprisingly
morbid history. Way back in the
1850s, the city's graveyards
were getting so overcrowded
that a purpose-built route
was constructed to transport
bodies out of the capital to
Surrey. Waterloo was the
terminus of this line, the
London Necropolis Railway,
until the station was expanded
in 1899. These days, Waterloo
is one of the UK's busiest train
stations – for the living, that is.



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#### **Great big gigs**

#### **⊙ ⇒** Summer by the River: Masseoke

Love singing, but not the performing-under-pressure type? Massoke might be just your thing. It's simple: show up at London Bridge's 1,000-seater amphitheatre The Scoop, join the crowd and warble away together en masse, safe in the knowledge that bum notes, squeaky falsettos and jumbled lyrics will be drowned out by the din of dulcet tones around you. The only people with all eyes on them will be the

live band guiding the crowd through plenty of classic hits.

→ The Scoop. Jun 17. Free.

#### **S 9** Hampton Court Palace **Festival**

This open-air concert series in the lovely Tudor Courtyard of Hampton Court Palace offers a genteel take on the summer festival. The classy line-up includes Elbow, George Benson, Kacey Musgraves and McFly, but there's also a curveball Ministry of Sound takeover featuring sets from Fat Tony and Seb Fontaine. If you like the idea of live music soundtracking your riverside picnic, this is for you. → Hampton Court Palace. Jun 8-25.

#### **Grace Jones' Meltdown**

Global icon Grace Jones follows (or maybe prowls?) in the footsteps of David Bowie, Yoko Ono, and Smiths Patti and Robert by curating the twenty-seventh iteration of the annual Meltdown festival on the South Bank, And it looks like a proper banger, with Solange, Skunk Anansie, Peaches, Sky Ferreira, Big Joanie and Honey Dijon all performing. There'll also be a clubnight hosted by DJs from Black radio station No Signal, an

> audio installation by theatremaker Travis Alabanza and a 'mass hulahooping' event where you can do vour best 'Slave to the Rhythm' tribute. → Southbank Centre.

Jun 10-19. Prices vary.

#### **○** <del>•</del> Heritage Live

Manc indie heroes James, New Romantic figureheads Culture Club and Noel Gallagher's other band are some of the eclectic headliners at this outdoor gig-series in the gorgeous grounds of Hampstead Heath's seventeenth-century mansion Kenwood House. They'll be supported by a roster of nostalgic faves including Geordie indierockers Maximo Park, veteran selector Norman Jay MBE and the actual Lulu. Serious 'eritage. → Kenwood House. Jun 10-19. Prices vary.





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

#### **TIME OUT MEETS**

# **DollyAlderton**

The writer on her new TV show, love of Greta Gerwig and the perfect London day: Maccy Ds and a 'hot naked shower'

**DOLLY ALDERTON IS** probably

best known for her voice. As half of podcast 'The High Low', alongside her best pal Pandora Sykes, her wheezy cackle and anecdotes about dating, friendship and feminism led to her unofficial christening as a kind of millennial Helen Fielding. Now the Londoner has adapted her 2018 memoir, 'Everything I Know About Love', into a TV series to bring a similarly relatable lens to the growing pains of your twenties, friendship, fuck-ups and hook-ups, all set in 2012 Camden. Suffering the after-effects of a friends-andfam screening the night before and nursing a slipped disc, she shares its story, and her dream day.

#### How would you describe 'Everything I Know About Love'?

'It's about two best female friends who move to London with two other best friends in a house share. It's a romantic comedy about female friendship, a coming-of-age story and a raucous girl-gang show.'

#### Was it scarier writing the book or putting it on screen?

'I'd never written a book before and it felt exposing to write about my personal life, but I didn't think people would be reading it. I was more worried about my mum and my ex-boyfriends!'

#### How much of the book has made it to the screen?

'The relationship between two best friends is there, and the hedonistic Camden-in-2012 specificness of it, the nostalgia of millennials growing up and the flashbacks to growing up in suburban north London. And what it is to be a young, wild female.'

#### How much of you is in Maggie, the main character?

'She's a heightened version of me. But there is a scene where she does drunk naked dancing; she looks so strange that my friends joked I must have done a dancing masterclass for her. My stage directions were what I've always thought when I catch myself dancing in the mirror: "She dances like a drunken jellyfish."

#### Do you have a favourite movie about female friendship?

"Frances Ha" with Greta Gerwig. It's a story of female friendship that's told like a romantic comedy, like a Billy Wilder film or like Diane Keaton in "Manhattan". There's not a [false note] in the script. I love it.'



Plans to conquer Hollywood?

'Yes, all of it, Dreams rather than plans at the moment. I'd like to carry on making TV and I'd love to make a film. I've written every day since Iwas a teen ager and I thought I'dreached the ceiling of creativity but it was like entering this whole new universe of creativity that I didn't know existed. It got me higher than any recreational experience of

Greta Gerwig struts her stuff in 'Frances Ha'



What was the last TV show that

"Ibinge-watched "Heartstopper"

month. It really, really captured my

heart. It taught me so much about

and how you can tell an archetypal

story in a compelling way: the hot

guy with a heart of gold who sees

something in the shy outsider.

Making it about two young men

added a new layer.'

 $the \, skill \, of \, simplicity \, as \, a \, writer \,$ 

[on Netflix] when I was sick last

you binged?

All the biggest movies reviewed at timeout.com/film

#### learned from heartbreak? 'Great question. It's important to

What's the biggest lesson you've

remember that to be heart broken is aprivilege as it means you have loved someone in their entirety and they have loved you. The biggest lesson is that you get through it. To quote "Hannah and Her Sisters" – I use this quote too much - "the heart is a resilient muscle". Even when it feels impossible to heal from it, you will.'

#### What is your perfect day in London?

'I'd walk to Hampstead Ladies' Pond, do ten laps and then have a hot, naked shower with the other naked ladies. Then go to The Wolseley for eggs royale and on to the National Portrait Gallery, my favourite museum. It's all going to be about food... I'd go to Brick Lane and get a bagel. Oh, and do you know what Idid last night, when I was superdrunk? I got a rickshaw, and it was so fun [laughs]. So I'd get a rickshaw to an outdoor cinema to watch a film about London like "Mary Poppins". Then to Ronnie Scott's for jazz and an Islington pub garden to drink too much until closing time. Then I'd get a Filet-O-Fish on the way home.'

#### No room for a trip to Rowans?

'I grew up in the suburbs [in Stanmore] and I had to actually hang out in a real Rowans every weekend of my life, so I don't really want to go back there. It's too recent a memory for me. I want to go to an adult place. I want an arancini ball on a wooden block.'■

ightarrow 'Everything I Know About Love' starts on BBC One tonight and is on the iPlayer.



By Jessica Phillips Who mirror-dances like everybody watching.

#### **FILM OF THE WEEK**



#### Good Luck to You, **Leo Grande**



DON'T CLUTCH YOUR pearls if you ever catch word of your buttoned-up former RE teacher having a tryst with a sex worker. At least, that's one of the takeaways to gain from Sophie Hyde's ('Animals') sex comedy. It stars Emma Thompson as widow and retired educator Nancy Stokes, who decides to hire a rent boy in his twenties to try and reclaim a life she's never lived.

When Leo Grande (Daryl McCormack) comes knocking on her hotel room door, however, Nancy's self-doubt gets the best of her and she questions whether she is prepared for such an encounter. But after a few false starts and countless reassurances from the effortlessly charming Leo, she gradually allows herself to become more vulnerable.

Despite its taboo-tackling premise, 'Good

Luck to You, Leo Grande' isn't the raunchy romp that one might expect it to be. Though the clothes come off fairly early on, it focuses on the intimacy that unfolds as the two characters lay bare the innermost parts of themselves, rather than just their bodies.

Like Thompson's character, the film takes its time to gather momentum, but eventually finds its footing as a progressive conversation-starter about modern attitudes towards sex work as well as a cheering nudge to drop the useless inhibitions holding you back from leading a fulfilling life. Excellent writing by Katy Brand leaves plenty of room for both light-hearted humour and deeply personal moments, with Thompson and McCormack bringing their A-game to portray a captivating, unlikely duo. ■ Emma Steen

#### WHAT IS IT...

EmmaThompson sheds more than her clothes in a sexpositive drama.

#### WHY GO.

For an uplifting two-hander about intimacy, identity and really good sex.

Director Sophie Hyde (15) 97 mins. Out Jun 17.





## Reinventing robot sci-fi

'Brian and Charles' director Jim Archer gives us his five tips for making AI human

A LONELY INVENTOR and the robot he builds from a washing machine and a mannequin head. Yes, 'Brian and Charles' may sound bananas, but it's one of the year's funniest and most charming comedies. Ahead of its Sundance London premiere, its director shares its secrets.

**Build the robot** The robot - full name Charles Petrescu - was a slightly scarier android in the 12-minute short that Archer. along with writers David Earl and Chris Hayward, expanded into 'Brian and Charles'. 'We smoothed his edges a bit,' says Archer. 'I was worried he could be scary, but to be honest, I didn't mind,' he adds of the cabbageloving AI. Inside the bulky suit was Hayward himself. 'Did Chris like being inside the washing machine? I don't think so, no.

**Embrace the oddness** Played by Earl, depressed inventor Brian has a workshop full of madcap creations - all made specially for the film. 'There's a cabbage gun, a super-shover and a flying cuckoo clock, says Archer. 'The "Wallace & Gromit" parallels certainly struck

me in the edit.'

Time Out London June 7

Steal from the best The master of combining emotional uplift and menace, Steven Spielberg was a key touchstone for Archer and co. 'We looked at Spielberg films, like "ET",' he says. 'We did our own thing with the comedy and the oddness of it, but [his films] were an influence on the mix of action and threat.'

Trust your audience The boxy, bespectacled Charles is not your average movie'bot, and asking viewers to suspend disbelief was an early concern. 'We were worried that people wouldn't connect with him as a robot,' says Archer, 'but if you treat the story truthfully, it doesn't matter that he has human legs, people will believe it.'

Find the heart Is 'Brian and Charles' a metaphor for parenthood? A wry treatise on growing old? An ode to lockdown loneliness?

> Archer is happy for people to interpret it however they like, although his own take on it is simple. 'It's a buddy comedy film,'he says, 'that will hopefully make people happy.'■ Phil de Semlyen → 'Brian and Charles' is at Sundance London.

> > Sun Jun 12

#### **All My Friends Hate Me** ★★★★★

WHAT IS IT... Five old uni mates gather for a disastrous reunion.

WHY GO.

It's more excruciating than freshers' week and a lot funnier.

Director Andrew Gaynord (15). 93 mins. Out Jun 10.



THIS ENJOYABLY MEAN-SPIRITED black comedy set in a grand country house will have you wondering who your real friends are, and what they really think of you.

It's a question Pete (Tom Stourton) starts asking himself a few hours into the thirtyfirst-birthday bash that four old uni mates are throwing for him. He seems like a good egg, albeit one who drops his humanitarian work into every conversation. At uni, he tells his girlfriend, he went by 'Skipper', 'Because I was the captain of the party,' he says. Yup, he's that guy.

First-time director Andrew Gaynord puts us in Pete's shoes as he tries to refamiliarise himself with the group dynamics of his four up-for-it friends. They're somehow slightly off with him. Have the years just distanced them all or is there something more sinister afoot? And why is the pisshead local they've brought back from the pub noting down everything he says?

The friends are a thinly sketched bunch: there's the off-the-rails gap yah type; the haughty posh girl and her husband; and the fragile ex who still holds a candle for Pete. But that lack of finer detail is the point, because Pete isn't asking any questions. It's his sense of moral superiority that leaves him vulnerable to paranoia. The effect is like being trapped in a pressure cooker of social awkwardness, building to a twist ending that's painful to witness. You'll want to give that next college reunion a hard pass. ■ Phil de Semlyen

#### **II Buco**



#### WHAT IS IT...

A meditation on progress and the past set in a Calabrian cave.

WHY GO..

For the soothing vibes and absorbing ideas.

Director Michelangelo Frammartino (II), 93 minutes. Out Jun 10.



THE CAVE OPENING frames the blue sky like a human smile, as we angle upwards to spot a couple of cows peering in. Yep, this is a film about a massive hole in the ground, in Calabria, in 1961 - and if there's anyone who could even think of doing that it's surely director Michelangelo Frammartino, the man who turned an old shepherd and cute baby goats into arthouse entrancement with 2010's 'Le Quattro Volte'.

Carefully composed, this certainly looks like the work of the same filmmaker. The wind whistles and cowbells clang in a remote valley as another grizzled old geezer watches over his livestock. A timeless scene, but at night the local bar has the village's only TV set beaming in black and white images of Italy's economic miracle, which has built the country's tallest building in Milan and left the distant south far behind.

We are, in effect, watching a historical reconstruction, underlined when a party of official Piedmont speleologists arrive to explore an uncharted cave system. As their lorry negotiates its way off-road, it's like invaders have arrived from another planet.

We observe their mission with respect and pore over their hand-drawn maps as an example of man's need to understand his surroundings. Don't come looking for some simplistic 'tech = bad' vs 'green = good' smackdown, but while the viewing experience is transportive and absorbing, it's missing a galvanising idea to electrify the whole thing. ■ Trevor Johnston



AMY ADAMS IS a great actor but not a flashy one, an important distinction that's seen her somewhat farcically lose out on all of her six Oscar nominations.

It's a quality that continues into her understated West End debut, in which she forms the lynchpin of Jeremy Herrin's humane take on Tennessee Williams's peerless 1944 play 'The Glass Menagerie'.

Matriarch Amanda Wingfield tends to be portrayed as an overbearing monster, whose suffocating love has stunted the emotional growth of her children Tom and Laura. But Adams plays her differently: as a girlish, almost naive, woman-child, who has probably damaged her children by an inability to act the responsible parent, but who isn't fundamentally a bad sort. Yes, Adams's Amanda lives in the past, banging on about the apparently endless waves of 'gentlemen callers' she used to receive as a young woman. But you sense that her bafflement that her shy daughter Laura hasn't followed suit comes from a good place; you're reminded that Amanda raised these

# **The Adams family**

#### 'The Glass Menagerie'



kids alone: no easy feat now, let alone in '20s and '30s America.

The play is explicitly framed as

a memory, that of the older Tom (a seedy, ravaged Paul Hilton) lookingbackupon these events from the future. And unusually, he seems to reflect with warmth. Not only is this take on 'The Glass Menagerie' forgiving of Amanda, but Laura too. Played by superb newcomer Lizzie Annis, Laura here is gawky, dorky and lovable-still

who collects glass animals as a hobby - but more of an awkward

> nerd than a pitiable recluse. Annis's face is an astonishing, complicated open book, a world of emotions flickering across it during the course of her unexpected meeting with Victor Alli's Jim O'Connor, a former schoolfriend with whom she forges a surprising bond when Tom tries to set her up with him.

essentially a shy young woman

the last time he ever saw his family - the way he remembers the past speaks of deep regret. However, strip the bitterness and melodrama out of Tennessee Williams and it's just not as good. Next to John Tiffany's monumental production a few years back, this 'Menagerie' feels underpowered. It's a humane and even beautiful

It's another moment that plays

 $out \, more \, optimistically \, than \,$ 

usual. Indeed, the only person

this production is hard on is the

younger Tom, as played by Tom

Glynn-Carney: he's a pugnacious,

belligerent, scruffy mess, jacked

up on young man's angst. It seems

probable that the end of the story is

take, that tries to do something different simply by treating Williams's characters with love and affection. But 'The Glass Menagerie' is one of the greatest plays ever written, and this production lacks its full devastating potential.■



By Andrzej Łukowski Who would put 'Arrival' in his top five films EVER.

Film star Amy Adams heads up Tennessee Williams's classic gothic drama.

#### WHY GO..

It's a warm performance in a surprisingly humane new take.

→ Duke of York's Theatre. Until Aug 27. £20-£150.

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#### **Legally Blonde**



#### WHAT IS IT...

A maximalist, very pink revival of the musical of the film.

#### WHY GO..

Because you thought the original was too

Regent's Park Open Air Theatre. Until Jul 2. £15-£65.



'SIX' DIRECTOR LUCY MOSS's revival of 'Legally Blonde' feels less like an update of the 2007 musical, more like a bizarre fever dream about it.

Courtney Bowman is Elle Woods, a bottle blonde who wanders around a pink world full of pink-clad people, singing songs about pink things. Her dog is played by a man in a dog suit, and has a whole gimp thing going on.

It's gloriously OTT, but I found it difficult to get a handle on it emotionally. Surrounded by her sassy singing chorus of imaginary gal pals, with her weird man-dog, Bruiser, Bowman's Elle is adrift in her own peculiar reality, cosplaying the role of the ditzy fashion marketing student who uses her business smarts to follow her ex-boyfriend, Warner, to Harvard Law School rather than seeming invested in her present.

It's an aggressively yassified take, aimed at anybody who feels that 'Legally Blonde' actually needs to be camper.

Fair, but I'm not sure Moss has much to say here. In particular, casting a non-white actor into a WASPy role feels like a missed opportunity to subvert the archetype of the poor little rich girl, and to interrogate Elle's obvious privilege. There is no obligation to do that, but diversifying a comedy about a group of rich white people without critiquing the original story feels like a missed trick. Andrzej Łukowski

#### **Henry VIII**



#### WHAT IS IT... A rare chance to see

Shakespeare's late history play.

It's a genuine curio, staged in an extremely weird way.

> Shakespeare's Globe. Until Oct 21, £5-£62.



LET'S BE HONEST: it's a red flag when the most famous writer of all time has a play about one of the most obsessed-over eras in history but it almost never gets staged.

Covering vaguely the same time period as Hilary Mantel's much better 'Wolf Hall', 'Henry VIII' is a stiff propaganda play that offers a whitewashed account of some of the more tumultuous events in the life of the dad of Shakespeare's beloved Queen Elizabeth. Productions of 'Henry VIII' have traditionally leant upon dazzling spectacle over psychological depth: a malfunctioning cannon special effect in a 1613 production famously burnt down the original Globe.

It's reasonable, then, that director Amy Hodge and playwright Hannah Khalil have opted for revisionism. Hodge all but directs it as a comedy, with Adam Gillen's Henry a petulant, childlike oddball, and Cardinal Wolsey's debauched influence conveyed via an enormous golden cock and balls.

The trouble is, an ironic, wilfully ersatz riff on a play only works if the play is, a) well-known and, b) good. But this is quite probably the first and only time the audience is going to see 'Henry VIII' so taking the piss out of it – while in some ways absolutely fair enough - just leaves it looking like a really weird piece of programming. Andrzej Łukowski



#### The Car Man

What a delicious spectacle Matthew Bourne's 'auto-erotic thriller' of a dance show 'The Car Man' is. This dirty mash-up of Bizet's 'Carmen' and film-noir classic 'The Postman Always Rings Twice' has to be one of his strongest works, so it's a joy to see it get a new run at the RAH. → Royal Albert Hall. Jun 9-19. £10-£100.50.

#### A Doll's House, Part 2

Yup: 'A Doll's House, Part 2' is indeed a sequel to Henrik Ibsen's 1879 proto-feminist masterpiece 'A Doll's House'. Written by US playwright Lucas Hnath, it sees heroine Nora return home 15 years after she walked out on her own marriage. The brilliant Noma Dumezweni will play Nora, her first stage role since 'Harry Potter and the Cursed Child'. → Donmar Warehouse. Jun 10-Aug 6. £10-£55.

The eighth play in the great Black American playwright August Wilson's 'Pittsburgh Cycle', 1982's 'Jitney' takes its name from the US slang for an unlicensed cab. It follows the lives of eight Black men in post-Vietnam America, united by their connection to Jim Becker's cabs, which will go to the parts of Pittsburgh that other drivers will not. Tinuke Craig directs its first major UK revival in 21 years.

→ Old Vic. Jun 9-Jul 9. £12-£65.

#### King Lear

The great Kathryn Hunter takes on the title role of 'King Lear': her craggy wildness feels well suited to Shakespeare's elemental tragedy of old age. Underscoring the fact that it's a special production, she'll be joined by Globe boss Michelle Terry, who will co-star in the dual roles of the Fool and Cordelia. Helena Kaut-Howson directs.

→ Shakespeare's Globe. Jun 10-Jul 24. £5-£62.

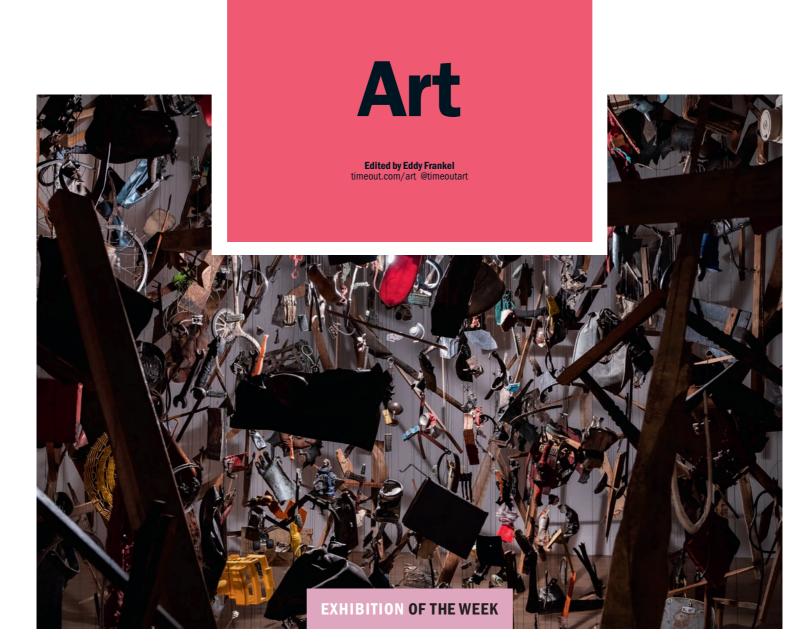
#### That Is Not Who I Am

This thriller about stolen online identities allegedly comes from 'Dave Davidson', a first-time playwright who has 'worked in security' for the last 38 years and refuses to share any photographs ofhimself for security reasons. But is it all a big clever wind-up?

→ Royal Court Theatre. Jun 10-Jul 16. £12-£49.

#### Tony! [The Tony Blair Rock Operal

Comic Harry Hill and his writing partner Steve Brown return with their first musical since the illfated 'I Can't Sing! The X Factor Musical', which tanked hard at the enormous Palladium in 2014. Not that 'Tony!' might not end up in the West End one day, but baby steps are probably advised. As you can probably guess, yes, it is a rock opera about the former Labour PM. → Park Theatre. Until Jul 9. £18.50-£32.50.



#### **CORNELIA PARKER LOOKS** at

the world around her, and all she wants to do is destroy it. She smashes it to bits, grinds it to dust, blows it to pieces and squeezes the life out of it.

But Parker isn't into destruction for its own sake. The British conceptualist – at 65, one of the most instantly recognisable artists working today – destroys to remake. She's like a kid pulling apart a radio, not to see how it works, but to find out what stories all its bits have to tell.

This big retrospective show opens with dozens of flattened bits of silverware. Parker literally steamrollered them, taking away their volume and leaving them as squished ghosts of themselves. It's about what remains after violence has left its mark. The silver tells the tale of its own annihilation.

The same thing happens with her iconic exploding shed (it hangs here

# **Demolition derby**

#### **Cornelia Parker**



mid-boom) and her band of suspended flattened trombones and trumpets. Obliterated and smooshed, these works hum

with stories of loss, anger and a desperate urge to make sense of the world.

It's not all dour and serious, her smaller works are like visual puns. There's a pile of discarded metal shavings from an engraver, a line of dust WHAT IS IT...
Exploding sheds and

flattened tubas.

WHY GO... Some of it is absolutely dynamite.

→ Tate Britain.
Until Oct 16, £16.

made from grinding a whole gun down to nothing, cloths marked from polishing famous bits of silverware, drawings made by

mixing venom with its own antidote. They're high-concept art gags.

At its best, Parker's art works because it's simple, because the ideas are direct, intelligible, little slaps around the chops that you understand as soon as they hit you.

She turns confiscated pornography into ink, a gun used in a violent crime into sculpture, paper left over from making poppies into a haunting installation. Most powerful is a series of photos taken with a camera that belonged to the commandant of Auschwitz death camp. A lot of this is beautiful, a lot of it is physically imposing and often shocking, but some of it also feels a little clinical, like the actual emotions of the work have been forgotten.

Parker destroys because the world is big and confusing, and maybe if she dismantles it she can start to make sense of it. It's not beauty out of nothing, or order out of chaos; it's meaning out of meaninglessness.



By Eddy Frankel Who doesn't hate sheds, but despises barns.

# DOWED MINCH, AT THE DE ATHRED 1.895 KODE ART MUSELING BERGEN NORWX DOMINIQUE GONZALEZ-POERSTER, MARTAL GALFONE AND MINE GALGHAN, METAPANOPAMA, 2022. NSTALATON VEW, PHOTO: HUGO GLENDINNING, © THE ARTIST AND SEPPENTINE, 2022. LEE MILLER ARCHIVES, ENGLAND 2022. ALL RIGHTS RESERVED. LEEMILLER CO. L.

#### 'Edvard Munch: Masterpieces from Bergen'



**ANGUISH, PAIN AND** melancholy are flooding through the rooms of the Courtauld. It's no less than you'd expect from a show of work by the man who painted 'The Scream' – probably the most famous image of angst in history – but it still packs an emotional punch.

Edvard Munch is Norway's great modern artist, a radical figure who dedicated his life to painting emotion like the Impressionists painted light. This collection of early works starts off sedately enough with Impressionism-indebted experiments in dappled sunshine: an Oslo street scene from 1890 is all tiny brushstrokes and shimmering, sun-soaked pavements. An 1888 painting of his sister in the light is almost too bright to look at.

These don't feel like the Munch we know, but don't worry, that comes quick. By 1892, light is



swapped for shadow, daytime for midnight. A beach scene is grey and swirling; a house is bathed in black; human figures are reduced to nothing but their own shadows.

And then suddenly it's all there, all the Munch tropes: the long, thick, swooping outlines, the sunken cheeks, the pallid skin. That Oslo street scene is now full of ghosts; the figures have become corpselike and haunted. Even Munch's nudes are full of agony: the misery of failed romance and aimless desire. There are some beautiful

The master of pain and torment returns.

WHY GO...
It's a scream.

→ The Courtauld Gallery. Until Sep 4. £18. works here, but it's a bit of a stretch to call them 'masterpieces', and by the time you get to his painting of a funeral, with its open casket and deathly mourners, you sort of get the message. Everything's gothic and painful and overwrought, and it all starts to feel a little forced.

There are some lighter works at the end – filled with thick, bright marks – but you're not here for that. You're here for the torment, the anguish, the darkness, you big emo, and there's plenty of it. ■ Eddy Frankel

#### **BEST OF THE BEST**

The top exhibitions you have to see in London right now



'Lee Miller: Nurses'

An intimate show of wartime images from this pioneering photographer, all hosted in a beautiful, atmospheric chapel.

→ The Fitzrovia Chapel. Until Jun 5. Free.



**Raphael** 

Portraits, Madonnas and more ugly babies than you can shake a nappy at in this jaw-dropping exhibition of the Renaissance master's work.

→ National Gallery. Until Jul 31. £24-£26.



Dominique Gonzalez-Foerster: 'Alienarium 5'

VR and installation art combine for this exhibition created as a visitor centre for aliens.

→ Serpentine Gallery. Until Sep 4. Free.

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'HOW IS YOUR spice tolerance?' our waiter asked, as she led me and my friend to our table.

'Terrible,' I replied. 'I find sriracha spicy.'

'Great! You're going to love this place,' she said, rubbing her hands in delight.

And that's the type of place Plaza Khao Gaeng is. Not that he tries to force-feed you capsaicin, but chef-owner Luke Farrell doesn't hold back or dumb anything down to appease the masses. This new no-frills southern-Thai canteen on the mezzanine of the JKS-backed Arcade Food Hall next to Centre Point is one hot commodity.

We were welcomed by the sounds of ladles rattling against the woks, the sight of huge flames waving over the open-plan kitchen and a fishsauce funk that stung the nostrils. All very good signs.

My pal reckoned the interiors here look like a film set. From the strip lights to the rickety wooden chairs and bright patterned plastic tablecloths, Plaza Khao Gaeng has paid meticulous attention to detail and managed to bring Thailand to Londoners without it feeling

## For the love of spice

#### **Plaza Khao Gaeng**



gimmicky or fetishised. Plus, the sound of the bustling lunchtime crowd in the food hall downstairs really adds to the ambience.

We kicked things off with miang

phuket (cashews, nuts, seeds and chillies in coconut and palm sugar with leaves). This leaf-wrapped tidbit was a masterclass in sweet, crunch and

punch, but as someone

who doesn't have

milder dishes on the

an affinity for the hot stuff, I carefully pushed the chillies aside. To save our tastebuds, we opted for the (slightly)

Hall, 103-105 Oxford St, WC1A 1DB

menu. A gaeng massaman neua (beef massaman curry) was rich and complex, flecked with fluffy potatoes and jelly-like shallots slowly cooked to soak up the deep

flavours. The gaeng gatigai (chicken-andcoconut curry with betel leaves) was a deceptively simplelooking bowl of creamy and comforting brown stuff, but the more you ate, the more the heat built, seared and spread. Seriously addictive stuff.

My one real qualm is that this is not a good place to go with vegetarians or people who don't like fish. My piscineaverse pal and I weren't keen on the nam chub (roasted shrimp paste relish with fresh vegetables, cucumbers and mint leaves). It came out too late and we both agreed that the paste was too bitter and too spicy, the heat all-consuming and overpowering, in what was a slight bum note. Maybe someone with better spice tolerance would have enjoyed it more.

But overall, I'm really glad that a place like Plaza Khao Gaeng exists. Not just because it's a good central meeting point for excellent food at an incredible price (our bill for two with drinks came to £69) but because it's rare to see a restaurant and chef not claiming to be something they're not. Farrell is carving out his own path with his unapologetically expressive cooking and he doesn't really care if you can handle it or not.

Go now, but maybe order a glass of milk with your food. ■



By Angela Hui Who once had a very traumatic chilli incident.

A no-frills southern Thai canteen in a shiny new food hall.

#### WHY GO...

For legit Thai food with spice. Plus spice. And some spice.

→ Mezzanine, Arcade Food

**ASK ME OUTRIGHT** if there's any need for yet another Mediterranean small-plates restaurant in London and I'd say no. But for Ino Gastrobar, I'm prepared to make an exception.

Nestled on cobbled Newburgh Street, just off Carnaby Street, Ino is a fashionable but unpretentious place. The action mostly happens at the bar, where you can sit and watch the chefs at work over the hot coals.

Like its sister restaurant,
Opso in Marylebone, Ino serves
classic Greek dishes with – cue
'MasterChef' soundbite – a modern
twist. So you'll find refined takes
on gyros and souvlaki, as well
as spinach-and-feta pastry pie
spanakopita. Ino's modern spin –
nothing like the dense slab you find
in local bakeries – consisted of two
thin, cracker-like shards encasing a
heap of buttery, just-cooked spinach
and crumbs of cool, sharp feta.

And forget the pale pink tile grout you find in supermarkets



WHAT IS IT...
A chic Greek
cooking classics
over hot coals.

WHY GO...
For taramasalata sent by the gods from Olympus.

→ 4 Newburgh St, W1F 7RF.

masquerading as taramasalata. Ino's feather-light whipped bottarga (salted and cured fish roe), finished with a soft egg yolk for extra richness, was the real deal.

Less traditional offerings come in the form of an octopus taco, and a plate of Japanese-inspired tuna tataki, served on drizzles of soy sauce and olive oil with crunchy green beans.

But if any dish is going to split the crowd here, it's the tsouchti mac 'n' cheese: a traditional dish from Greece's Mani region, of pasta, egg, butter and cheese. Ino's take is made with butter-tossed fusilli, grated graviera (a hard Greek cheese) and another gooey yolk. While I loved this comforting mix of fat, carbs and more fat, diehard mac fans might feel a bit short-changed.

Mind you, you'll need a good few carbs to help you tackle the wine list, a 20-strong selection of Greek varieties. Whatever you choose, kick off with an Athens Spritz. This mix of Aperol, grapefruit soda, lemon juice and Mastiha, a liqueur made with mastic resin, delivered a proper taste of holiday. Sadly, 35C heat and dazzling views of the Acropolis aren't included. ■ Elizabeth Darke

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#### GODDARD & GIBBS

If you find yourself in east London, check out newly open seafood place Goddard & Gibbs. The restaurant and wine bar is open daily, serving classic dishes for breakfast, lunch, brunch and dinner. Lobster and chips and skate wing are firm faves! 100 Shoreditch High St, E1 6HU



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#### **Acme Fire Cult**



'IT'S NOT JUST a restaurant, it's a cult!'

That slogan greeted me on my way to the toilet. I asked my waiter what it meant. 'You'll know when you try the menu. This is barbecue food, but not dude food.'

This new live-fire restaurant is the brainchild of chefs Andrew Clarke and Daniel Watkins. Together, they've opened their first permanent site at 40FT Brewery in Dalston after a series of pop-ups.

Acme Fire Cult has created a vibey hangout out of a dusty car park. The live-fire concept is simple, sustainable and collaborative. The brewery and the restaurant work together to use by-products like yeast and grain in ferments and hot sauces, while leftover spices are used in the drinks.

I visited on a glorious sunny Saturday in May and sat on the terrace strategically in full view of



the impressive barbecue. Given that, there's actually not that much

meat on the menu. Vegetables are

the stars of this show.

Take the sharing plate of leeks:
a smart and sexy dish that demands
your full attention. Charred until the
layers softly fell apart and covered
with a vibrant green pistachio
romesco sauce, it was a creamy
and smoky match made in heaven.
Leeks! Sexy! Who'd have thought?

Meanwhile, a grilled cauliflower with a blackened char edge was intoxicating, while the toppings shocked: pickled red onion, chopped mint leaves and jalapeños. Things were swiftly followed by Dorset crab on toast with bone marrow, salted cabbage and jalapeño verde, and a seven-dayaged red mullet with crab caramel and wild garlic – both beautifully balanced, fresh and divine.

WHAT IS IT... A Dalston barbecue joint in a carpark. In a really great way.

WHY GO... A smoky way with veg that will make you give them your bank

→ Abbot St, E8 3DP.

details.

Alongside the food, there are ten beer taps and a special-edition ale brewed each month by 40FT. It's not just brews: there's also wine and classic Negronis and Margaritas.

Acme Fire Cult is valiantly providing a strong barbecue option in east London. I finally see what all this 'cult' stuff is about: fire always excites and draws you in. Consider this my application to give over my life to it. Angela Hui



#### **Revolve**



**AS I ARRIVED** drenched at a City pub to meet my friend, I was barked at by the doorman to remove my (Folk!) cap. Even to this lifelong Londoner, the Square Mile remains unfathomably alien.

Thankfully, things improved at Revolve. This new brasserie is inspired by the grand dining institutions of Paris and New York but the reality is less haughty, more homely: despite its location, it's more laidback neighbourhood hangout than City

staple. Things were rowdier beyond the glazed panel in the bar area with the postwork brigade, while the terrace, populated by a brave soul or two puffing away, would surely be buzzing on a warmer night.

Head chef Arran Smith has done time at Scott's of Mayfair, and such classicism is apparent in the menu, with oysters, escargots and dover sole all making an appearance. A fabulous shellfish cocktail was as pinkly retro as it sounds

#### with a date. WHY GO...

Well-executed French standards at prices that are actually sensible for the City.

→ Unit GO2, Broadgate, EC2M 2PP. – its dessert-level sweetness heightened by lobster, brown shrimp, king prawn and crab.

I also rated the delicately opaque poached chalk-stream trout: its rosy flesh piled high with buttery bronzed almonds. Chargrilled bavette felt like excellent value for the City: juicily ruddy, its richness was heightened by a scoop of beef marrowbone.

There were a couple of notes-to-selves. An unctuous onion tarte tatin starter was a whopper. Too much between two, it could be a sharer for four. And, from a short list of desserts, the chocolate fondant was overdone, its centre unmolten. Still, an Espresso Martini was outstanding, its bittersweet notes joyously balanced. Cocktails here are a strength: a Vesper Martini was also unbeatable.

Service was politely old-school, and certainly a counterpoint to such a futuristic development. 'Sorry, I talk too much,' said our affable waiter at one point, as if it was a slow night down the local.

Innovative chef collabs are promised, bringing in dishes from A-list talent such as Lee Westcott, Anna Hansen and Gareth Ward. Revolve, I reckon, is well worth a spin. ■ Stephen Emms

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