



**YOUR REGULAR MAGAZINE INSIDE**  
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## FRESH PLATES



### THE PRINCESS ROYAL

Cubitt House's latest addition boasts Mediterranean inspired food by acclaimed chef Ben Tish and a gorgeous garden designed by Jinny Blom. *Open now. 47 Hereford Road, W2 (cubittthouse.co.uk)*



### ST MARTIN'S HOUSE

If you're keen to experience the eccentricity of old-world Covent Garden, a menu of British classics and some wacky cocktails, look no further. *Open now. 4A Upper St Martin's Lane, WC2 (stmartinshouselondon.co.uk)*



### MARKET HALLS CARGO

Good news for those who can't settle for one dinner: another multi-restaurant. This one stars Black Bear Burger, Le Bab, Inamo Sukoshi and many more. *Open now. 25 North Colonnade, E14 (markethalls.co.uk)*



### CHESTNUT BAKERY

Like good coffee, pastries and all things doughy? Then get your arse down to this bakery's brand spanking new second outpost. *Open now. 24 Floral Street, WC2 (chestnutbakery.com)*



### AMALFI

Jet off to the Italian seaside with a visit to this sunny new spot, promising light carpaccio, fresh, gooey burrata and Maldon oysters alongside many different spritzes. *Open now. 25 Argyll Street, W1 (amalfi.co.uk)*

## SET MENU

EDITED BY JOANNA TAYLOR



## FEELING HOT, HOT, HOT

Drink and dine al fresco at these gloriously sunny, secret spots

Haven't you heard? Summer is stepping out early this year, so dust off your sunglasses and shimmy on your shorts because there are plenty of lesser-known al fresco spots designed for enjoying the sunshine.

The Italians know a thing or two about outdoor living, so commit to the modestly priced seven-course chef's menu (£45) at **Cin Cin**, Fitzrovia, featuring the best of the country's famed dishes (ciao muscel and cime di rapa tonnarelli) and plenty of aperitivi. Likewise, the cobbled terrace at **Luca**, nestled in the quiet of Clerkenwell, is a sheltered spot to hole up, gobble masses of rigatoni with pork sausage ragu and stay warm by the fire come evening.

Take in brilliant views while inching closer to the sun with exceptional seafood at **Seabird**, Southwark, new Nordic refreshments at the roof garden and chic wood-clad greenhouse in **Pantechnicon**, Belgravia, or the **Forza Wine** penthouse in Peckham, where the natty natural vinos, grilled flatbreads and moreish cauliflower fritti are well worth the train ride.

Fancy fewer skyscrapers? Relax among the flora and fauna of the **Garden Museum** café in Lambeth for fresh, seasonal plates of modern British fare, or under the wisteria at **Royale** in Hackney, where the juicy rotisserie chicken and well balanced salads are faultless, especially with a G&T from the East London Liquor Company distillery next door. And don't forget to discover the terrace at **Toklas** just off the Strand, brimming with pots of greenery and light plates of expertly executed Mediterranean inspired comfort food, which will have you beaming like the sun. We hope.

## TURN ON THE TAP

BY DOUGLAS BLYDE

Why the big-hitter breweries are well worth a visit



London now brims with more than 120 breweries, a far cry from the 10 we had in 2007 but a long way from the hoppy heyday of the 12th century when 300 breweries served a population of 80,000. While there are many brilliant independents popping up, many of the original grafters are well worth a visit. Founded in 1999 at a small compound opposite Charlton Athletic's training ground, **Meantime** now lives in SE10, where experts offer tank-to-glass tours followed by tastings. **German Kraft**, founded by four school friends, now operates three venues serving beer brewed according to the German purity law of 1516, 'only using water, malt, hops and yeast', says Kraft's official 'beer sommelier', Helen Busch, who delights in recounting the history of German beer styles on her lively brewery tours in SE1. **Camden Town Brewery** offers tastings straight from the tank at its Bavarian-style beer hall. Expect no fewer than 24 taps. ([camdentownbrewery.com](http://camdentownbrewery.com); [germankraft.com](http://germankraft.com); [meantimebrewing.com](http://meantimebrewing.com))

## THREE OF THE BEST: HOT CROSS BUNS



### ST JOHN, MULTIPLE LOCATIONS

Elbows at the ready: these long-feted, slow-risen spiced balls of dough, speckled with softened dried fruit, candied peel and zingy ginger, are worth standing in line for.

### FLOR, SE16

Love your buns deeply brown and very sticky? Make haste to Bermondsey for these — a mix of heritage red lammas, spelt and rye wheat and flavoured with the bakery's sought-after sourdough.

### MARKS & SPENCER, MULTIPLE LOCATIONS

Because there is little more satisfying than gobbling a butter-laden bun in one's dressing gown and Sparks' luxury ones, peeled from a sticky packet, are unbeatable.

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