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**The how, why  
and WTAF of  
Liz Truss's book**

**When Maggie  
Rogers finally  
met Pharrell**

**My London  
with Paul  
Simonon**

# Sky Brown is going for gold

by Maddy Mussen

Photographed by  
Elliott Morgan





## FRESH PLATES

The hot new spots across the capital



### NIJU

Despite opening just last May, Mayfair's 20 Berkley has been replaced by a katei ryōri-style (home-cooked) Japanese grill and sushi bar headed up by Endo Kazutoshi. Opt for the karē raisu, a take on the country's staple curry served with rice and refreshing pickles. *Now open. 20 Berkley St, W1 ([nijulondon.com](http://nijulondon.com))*



### YASMIN

Cocktails! Middle Eastern sharing plates! A terrace! In Soho! We'll take the lamb rump skewer, baklava ice-cream sandwich and three rounds of the Shapash (a twist on a spicy Margarita with chilli, watermelon and green strawberry), please and thank you. *Now open. 1 Warwick St, W1 (@[yasmin\\_soho](https://twitter.com/yasmin_soho))*



### THE ORANGE

Built sometime in the 1800s, this Belgravia pub is by no means new, though the Cubitt House Group has given it a rather marvellous zhuzh. Pop in for a pint, a spectacularly juicy roast chicken, an array of bright, hearty salads — or all of the above. *Now open. 37-39 Pimlico Road, SW1 (020 7881 9844)*



## 169 YEARS LATER...

All hail the return of a London legend

If, like us, you're still reeling from the shock, mystery closure of the 24/7 Brick Lane institution, **Beigel Shop**, we have good news: it's returning for a three month pop-up a mere 13-minute walk away. The location? One ever-so-slightly more polished than the original, 169-year-old go-to: the ground floor of the Mondrian hotel, a hop, skip and a jump from Shoreditch High street.

Rather than the vast array of weird, wonderful, retro baked goods that are usually on offer at the bakery, here you'll find a concise selection of four bagels, including the best-selling salt beef as well as the salmon and cream cheese we know and love, plus two Andalusian-inspired specials crafted by the hotel's lauded head chef, Dani Garcia, containing pastrami with pickled onions and tartare sauce, and braised oxtail. What's more, the boiled bakes will be paired with a duo of specially created cocktails created by Sam Russell, head bartender at the hotel's bar, Christina's, as well as pints of locally brewed Five Points beers, which are sure to wash down such doughy delights a treat.

As for the future of the long-standing OG Beigel Shop? There's hope for us all yet. While we haven't been able to obtain an exact date, its owners say the original location will reopen again very soon, so prepare yourself for double helpings — pre, and post drinks, perhaps? *Pop-up opens 26 April*



## TOP SHELF

It's a big week for **The Connaught Bar**. Not only has Stanley Tucci teamed up with its director of mixology, Ago Perrone, on a cocktail that will be served at the multi-award-winning spot — the TENacious, using Tanqueray No TEN, Tucci's 'StanMix' of dry vermouth, sweet vermouth and bitters, sundried tomato distillate, citrus, peach and green mandarin, FYI — but you can now get your hands on the institution's debut, eponymous book, a celebration of the many concoctions and unique culture that make it so special.

*The Connaught Bar, £29.95 (Phaidon)*



## POP-UP, PLEASE

*Culinary legend and 'Chef's Table' star Nancy Silverton has teamed up with booking platform Sera to serve Londoners a five-course taste of her famed LA restaurants Osteria Mozza, Chi Spacca and Pizzeria Mozza. Yes, she will be serving the Nancy Caesar (above). 25 April. Tickets £80 ([eatwithsera.com](http://eatwithsera.com))*

## TIME FOR TANNAT

International Tannat Day? It's 14 April, and **Douglas Blyde** is celebrating with three of the best

Echoing Malbec's ascent, red-blooded Tannat grapes originated in France, then found fame in South America. Cardiovascular expert Dr Roger Corder famously cited it in *The Wine Diet* as having the highest concentration of antioxidants, so it'd be silly not to imbibe, surely.



**FRANCE:** Madiran Grevieres 2017  
It is no coincidence that Tannat shares four letters with tannin. But the results soften if blended with other grapes, as seen with Cabernet Sauvignon. Plushly evoking dark berries and vanilla, this great-value example comes from the famous Plaimont co-op in Madiran, Gascony. *£15.49, at [houseoftownend.com](http://houseoftownend.com)*



**ARGENTINA:** Piattelli Vineyards Premium Tannat 2021  
Crafted by a fourth-generation female winemaker, this delightful pour is made from hardy, century-old vines in Cafayate in the Andes' foothills. The silky palate evokes tender mulberries and is backed up with freshness that tempts one back, sip after sip. *£16.50, at [shelvedwine.com](http://shelvedwine.com)*



**URUGUAY:** Pisano Axis Mundi Tannat 2011  
Tannat is Uruguay's national grape as it thrives in the maritime climate and pairs perfectly with asado-cooked fare. This sleek example is crafted by three brothers, offering sweet cherry and vanilla notes, not unlike a really good Rioja Reserva. *£49, at [thewinesociety.com](http://thewinesociety.com)*

