

ABSOLUTELY

North & East

JULY 2019 / £3.95

FAMILY FESTIVALS

*All the best outdoor
entertainment*

ANNA
MASON
Queen of dresses

Time for
TENNIS

*Watching Wimbledon
all over town*

In the
SHADE

KEEP YOUR COOL IN THE HEAT

STYLISH / INTELLIGENT / ELEGANT

WHAT
TO DRINK

GRAPE news

Wine recommendations
for the month

By **BERRY BROS. & RUDD**



**2018 Le Grand Cros, Rosé,
Domaine du Grand Cros**
• £14.50

T Very pale in colour with salmon reflections, this is a vibrant rosé. An exuberant nose of fresh fruit with a dominant citrus character. The mouth is both supple and fresh with flavours of red fruit - redcurrant, strawberry and raspberry. Perfect for summer sipping.



**2017 Berry Bros. &
Rudd Chilean Cabernet
Sauvignon by De Martino**
• £9.95

T The wine is surprisingly restrained, a nod to Bordeaux evident in its lean, focused character and fine, grainy tannins. This is, however, still full of fresh blackberry with sweet black cherries completing the long yet refreshing finish.



**2018 Berry Bros. & Rudd
Vidiano by Lyrarakis**
• £12.95

T The Cretan grape variety Vidiano boasts distinctive characteristics. Grown on the Ippodromos vineyard at an altitude of 610m., on rocky clay soil, this is an aromatic white wine with an exciting, crispy mouthfeel. This wine is something a little bit different.

BERRY BROS. & RUDD

Berry Bros. & Rudd is Britain's oldest wine and spirit merchant, having traded from the same shop since 1698. Today the company also has offices in Japan, Singapore and Hong Kong, a Wine School and an exclusive fine wine and dining venue in St James's.
bbr.com

TASTING

NOTES

*London's food news and most
exciting openings this July*

By **FLORA THOMAS**



Stratospheric dining in Stratford

THE STRATFORD BRASSERIE

Manhattan Loft Gardens is a glitzy new development in the heart of the Olympic Park. The design-led skyscraper is home to luxury apartments, a hotel, a sky garden and two eateries. The Stratford Brasserie offers all-day dining set in an open-plan space. Its menu consists of light sharing dishes under the creative direction of Ben Harrington, formerly at Soho House Group.

Queen Elizabeth Olympic Park, 20-22 International Way, E20
thestratford.com



Take no prisoners

FUGITIVE MOTEL

From former indie band members, David Burgess and Liam Tolan come Fugitive Motel. Guests can expect coffee in the mornings, a co-working space during the day, and 14 craft beer lines to keep them merry. With sourdough pizza from noon till late and kombucha on tap, we predict a successful opening season.

199 Cambridge Heath Road, E2
[fugitivemotelbar](http://fugitivemotelbar.com)



Anchors Aweigh

MRS FOGG'S MARITIME CLUB AND DISTILLERY

Inspired by the explorer Phileas Fogg from Jules Verne's *Around The World in 80 Days*, Mr Fogg's is a collection of adventure-themed bars serving inventive cocktails and innovative dishes with a nod to the maritime world. Say goodbye to bottomless prosecco, this summer the bar has partnered with Bombay Sapphire to offer brunch with free-flowing gin.

37 Broadgate Circle, EC2M
mr-foggs.com

FOOD & DRINK • NOTES

Our pick of the best LUXURY SUMMER PICNICS



BRINDISA

Gazpacho on-the-go and a limited edition box of Spanish goodies.
brindisa.com



PIQUE

Reusable hampers, plastic-free packaging and free-range scotch eggs.
piquefood.co.uk



OTTOLENGHI

Za'atar crackers, NOPI olives and Prosecco? Dreamy. Tote bag included.
ottolenghi.co.uk



FORTNUM & MASON

The choice of add-ons to the iconic hamper includes a bucket barbeque.
fortnumandmason.com



DUKES LONDON

A picnic in the park with someone who'll set it up for you, cutlery and all.
dukeshotel.com



BRICKS AND MORTAR

BABA G'S

Baba G's has been trading at street food markets for more than a decade but last month, Camden welcomed the company's very first restaurant.

The menu maintains a focus on boisterous Indian flavours. It features new, refined dishes such as spiralized celeriac bhajis and achaar croquettes.

726-727 North Yard, NW1
bhangrburger.com



ALL DAY and ALL NIGHT

CRISPIN

Spitalfields' eatery Crispin has appointed Fabien Spagnolo and Max Truel as head chefs. The pair aim to deliver a menu of moreish, modern, hyper-seasonal dishes inspired by the food they enjoyed growing up in the South of France. The almond cake comes highly recommended.

Pavilion on the Corner, White's Row, E1
crispinlondon.com