

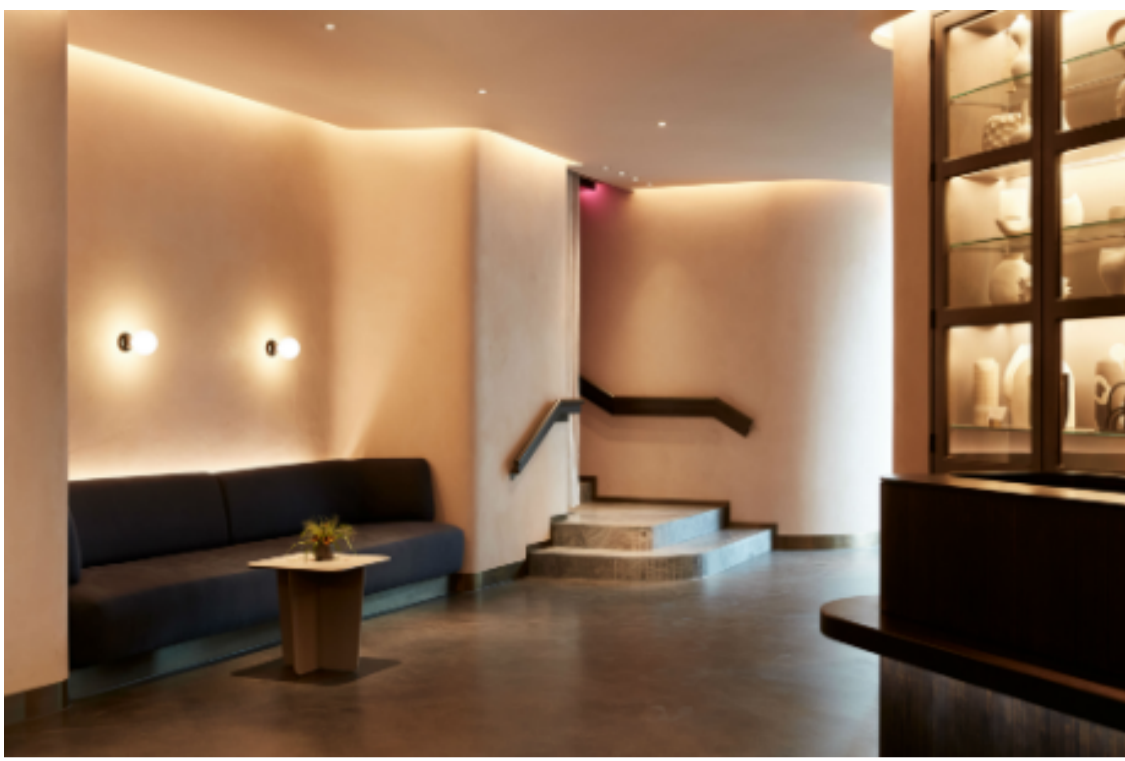
THE STRATFORD BRASSERIE OPENS IN THE HEART OF QUEEN ELIZABETH OLYMPIC PARK



We find out more about the two restaurants that have recently opened in the Stratford building: the Stratford Brasserie, and Allegra.

Following the success of their previous architectural projects including the St Pancras Renaissance Hotel and Chiltern Firehouse, this summer Manhattan Loft Corporation and the visionary Harry Handelsman have launched a new hotel that invites both long and short-term guests to stay under one roof. Set within the magnificent 42-storey The Stratford in Queen Elizabeth Olympic Park, the new Stratford Hotel & Lofts features 145 rooms and interiors by Space Copenhagen.

The Stratford tower building has been designed by Skidmore, Owings & Merrill Architects, and as well as housing the hotel, it also incorporates three sky gardens, two restaurants, and a collection of fully furnished loft apartments. The ground floor is a sprawling, vibrant, open-planned space, which includes a bar, lounge, outdoor terrace and the Stratford Brasserie: a new restaurant with a large visible kitchen and a minimalist aesthetic.



Sharing the ground floor with the Stratford hotel's remarkable triple-height lobby and a ten-metre tall fireplace, the Stratford Brasserie has been designed to act as a social centre for the Stratford Hotel and Lofts and features a large art installation by Paul Cockledge, called 'Murmuration'. With interiors by Space Copenhagen, the Brasserie is reminiscent of Scandinavian design with polished wood and natural stone elements; it has a relaxed atmosphere, with statement wooden tables and benches, as well as softly padded leather chairs and natural cream, grey and brown tones.

"The skyscraper's architecture has been designed to encourage spontaneous interaction, and the Stratford Brasserie is at the very heart of this," explains Harry Handlesman, discussing the ground-floor restaurant. "It will be the perfect place for a vibrant, vertical community to thrive." Open all day, the Brasserie features a seasonal menu created by Ben Harrington, formerly of Soho House; the restaurant's interiors have been created to complement the menu's European influences.



Meanwhile, the seventh floor of the Stratford is home to the building's second restaurant, Allegra. Serving creative seasonal cooking with a menu developed by chef Patrick Powell, the restaurant is accessible through the lobby of the Stratford via a private lift – its interiors have also been designed by Denmark-based Space Copenhagen. Allegra's dining space features bespoke booth seating that overlooks the open kitchen, with tableware and crockery that has been sourced by local craftspeople.

The design studio has created a fresh, open atmosphere for Allegra, with mild green and warm grey tones; this light feeling is complemented by the restaurant's floor to ceiling windows, and the natural stone Montpellier floor. The restaurant also features retracting glass walls that open out onto a terrace and garden which overlooks the London skyline; this garden has been filled with plants that are resonant of the Hackney marshes, as well as herbs that the restaurant will use in its dishes to celebrate the seasons.

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