



**BRITISH**

**GENTLEMEN'S QUARTERLY**

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Special subscribers' edition

# Matt Damon & Christian Bale

Story by **Stuart McGurk** Photographed by **Sam Jones**





#### The Hotel

## The STANDARD, London

Did someone say weekend? It starts round about here



Twenty years after launching its trademark take on quirky hedonism in a former retirement home on LA's Sunset Strip, Standard Hotels has opened its first European outpost at the epicentre of London's international rail hub, opposite Kings Cross and St Pancras International. Housed in a former annex of Camden Council (oh, the glamour), the Seventies brutalist building has undergone a complete renovation, decanting all but a playful reference to a former public library on its ground floor and adding a further three storeys in order to accommodate large, light-filled suites, some of which come complete with their own terraces and outdoor tubs. As befits a burgeoning foodie quarter (Coal Drops Yard opened in neighbouring Granary Square last year), on the tenth floor there's signature dining spot Decimo, offering Michelin-starred Bristolian chef Peter Sanchez-Iglesias' take on fine Spanish/Mexican fusion food, while at ground level there's all-day dining (complete with DJ booth) in two further outlets offering a seafood-led sharing menu and American/British comfort food at Isla and Double Standard respectively. Both have outside dining areas and are looked after by Nuno Mendes protégé Adam Rawson. Throughout, the design (by Shawn Hausman Design) is clever, confident and decidedly plush, with a strong Seventies vibe detectable in its swirling carpets, brightly tiled bathrooms and brazenly huggable Craig Green bathrobes. **BP**

● 10 Argyle Street, London WC1. 020 3981 8888. [standardhotels.com/london](http://standardhotels.com/london)

#### Small Bites

+ Where GQ has been eating this month...



#### Arros QD

Quique Dacosta's palace of paella has revolutionised London's attitude to rice.

Standout dish

Traditional rice with lobster, cuttle fish and noras aioli.

64 Eastcastle Street, London W1. 020 3883 3525. [arrosqd.com](http://arrosqd.com)



#### The Stratford Brasserie

Ben Harrington heads up the all-day dining kitchen.

Standout dish

Grilled lamb rump with purple sprouting broccoli.

Queen Elizabeth Olympic Park, London E20. 020 3961 3333. [thestratford.com](http://thestratford.com)



#### Meat Liquor

This flagship beef emporium and late-night bar is worth a visit just for the "poke for Jäger" buttons.

Standout dish

Dead Hippie burger, Sriracha fries, fried pickles... and a long lie down.

37-38 Margaret Street, London W1. 020 7224 4239. [meatliquor.com](http://meatliquor.com)

#### The Brand

## Rémy Martin XO

It's near perfect served alone, but Rémy Martin ambassador Jack Charlton shares the flavour pairings that take XO to the next level



#### 1. Aged parmesan

The grainy texture and saltiness of the cheese brings out the umami notes in the XO. "I would recommend a minimum age of 24 months," says Charlton. "With age, the crystals in the cheese increase and develops more mature flavours."

#### 2. Bellota ham

The "pata negra" Iberian pigs feed on acorns and the nuttiness really comes through in the meat. "The fat creates a buttery sensation on the palate," says Charlton. "The Cognac cuts through it and creates a wonderful emulsion of flavours."

#### 3. Ginger (either candied or fresh)

"Tasting the Cognac with ginger enhances the spicy aromas," Charlton explains. "It also adds to the heat and brings out the other spicy notes, such as cinnamon."

#### 4. Chocolate truffles

Make sure the chocolate has at least 60 per cent cocoa. "It's interesting to experiment with nutty, fruity or smoky flavours, but Cognac and chocolate is a match made in heaven."

#### 5. Candied fruits

Orange peel or orange marmalade is very good, but pears and nectarines also work. "The sweetness brings out the lighter, fruitier aromas," says Charlton. "This reminds us that Cognac is originally made from white grapes." **PH**

● £170. At Selfridges. [selfridges.com](http://selfridges.com)