

Issue 22
Spring 2020

CODE

Quarterly

The eyes & ears of the hospitality industry

Me and my mentor | Sally Clarke | Insiders' Tokyo | New books

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CODE Quarterly (online)
ISSN 2398-9726

Front cover illustrated by Dessy Baeva

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Staff briefing



As we go to print on our first issue of 2020, a news story is trending as to whether or not we should be shaking hands while the current threat of the Coronavirus circles the globe. Whether or not you choose to extend your hand when meeting someone over the next few weeks (I'm sure the Italians are assessing their usual cheek kissing at the moment), the UK hospitality industry has started to feel the impact of this pesky virus especially in central London. The lack of Chinese tourists in the West End has been noticeable around Bond Street and restaurants and hotels have started to notice the dip in trade.

Whether the hospitality industry in the UK is going to be further impacted remains to be seen but the show must go on. Our spring issue sees our 100 Most Influential Women in Hospitality sponsored by American Express and Resy get published for the third year and once it again it makes for an insightful and inspiring read. This year we've published it as a standalone supplement but the magazine still remains as chunky a read as ever. I particularly enjoyed the "Me and My Mentor" feature.

Finally, as we continue to fine tune our new membership offering, we've been working on getting a great monthly series of workshops and events together for our members - I hope to see you at one of them. As always, thank you for your continued support and do feel free to drop me a note to: adam@codehospitality.co.uk

Adam Hyman
Founder, CODE
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I have been lucky enough to have several mentors throughout my career, women - and sometimes men - who offered everything from practical advice to a shoulder to cry on to pushing me beyond what I thought I could do. They are all deserving of my thanks; not least my male predecessor in one job who told me what he had been paid (considerably more than I was being offered!) I changed my conditions accordingly.

Without reaching down to bring others up, this industry - like many others - will be poorer. And, as most people will discover, if you're not nice on the way up, god help you on the way down. Food for thought!

I really hope you enjoy the mentor feature and everything else in this edition of CODE Quarterly. Don't forget to read the inspiring supplement on the 100 Most Influential Women in Hospitality too. As ever, I'd love to hear about what's important to you and what you'd like to see in the magazine. Do let me know, I'm on lisa@codehospitality.co.uk

Lisa Markwell
Editor, CODE
[@HoldsKnifeLikePen](https://twitter.com/HoldsKnifeLikePen)

What's hot



Serendipitous?

We're loving the plethora of new Sri Lankan joints



Melba toast

The idyllic combination of comfort and haute accompaniment



Lead 'dammer

Direct on Eurostar and having a culinary renaissance, we're booking for Amsterdam



Magnum markdowns

A new flurry of maximum mark-ups on fancy wines is most welcome

What's not



Immigration points system

Let's hope Home Secretary Priti Patel doesn't want a table in a restaurant any time soon?



Prix fixe?

Adding a supplement to half the dishes on the set menu is just not on



Screen snacks

The new guilty pleasure is food on daytime telly, like Ready Steady Cook and Beat the Chef



Crouching waiter, hidden menu

Why is this still happening?

In season

Eat, drink, get carried away... Go on, we won't judge you for making a few frivolous purchases



A pressing matter

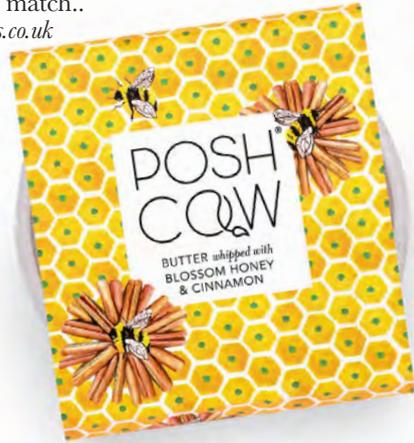
Melanie Brown wanted a wine to sit proudly on the shelves of her bistro and wine shop, and so she created one. The New Press collection represents a true expression of New Zealand's terroirs and styles, with sleek packaging to match..

£16, specialistcellars.co.uk

Spread the love

On a mission to shine the light on the brilliance of butter, co-founders Selina and Alice joke they could talk about butter until the cows come home. Their growing range includes smoked sea salt butter, honey and cinnamon butter to give your bagel a boost, with both seaweed and earl grey and apricot on the way.

£2.80, from branches of M&S



Hip to be square

Dry January may be long gone, but non-alcoholic cocktails continue to be all the rage. Square Root are making it easy to not miss out with a totally booze-free take on the aperitif, made with fresh fruit and infused spices.

£1.80, squarerootsoda.co.uk



SPRING 2020

Brews with a view

Upping the stakes significantly in stylish packaging is the Offblak brand of teas. But it's not just a pretty box: there are 12 different flavours in all, in four categories, and they taste pretty delicious. From Fully Charged to get you leaping about to Chill Out teas that are lovely bedtime sips.

From £4.99 for 12, offblak.com



Crunch times

High-protein heaven...Tasting a bit like those almost-burnt bits on the edge of a toastie, these snacks are purely 'popped' cheese and are, let us tell you, addictive. In cheddar, gouda and emmenthal flavours.

£11.99 for 12 bags, [amazon.co.uk](https://www.amazon.co.uk)

Brew ideas

Been thinking it's about time to replace your coffee-stained mug? We've got you covered. Originally designed by London ceramicist Ben Sutton, the rounder interior of the Loveramics champions tumblers allow flavours to fully develop, so you can become a barista in the comfort of your own home.

£12, [ozonecoffee.co.uk](https://www.ozonecoffee.co.uk)



Grate stuff

We're a sucker for a pun anyway, but when it combines food and fashion... Well, consider us sold. The Cool Hunter has a whole range of cheesy designers to choose from, or if you're that way inclined, the Lacoste/Lactose quip is genius too.

\$55, [thecoolhunter.net](https://www.thecoolhunter.net)

What a cover up

Vicky North is determined to make practical and stylish clothes for female chefs and cooks - and if this apron is anything to go by, she's cracked it. No heavy denim, no cumbersome neck strap, instead the Robyn apron fits elegantly and is robust enough for service. There's a chef's jacket and a tunic too.

Bravo Vic!

£55, [birdkitchenclothing.co.uk](https://www.birdkitchenclothing.co.uk)



CODE breaking

In addition to our weekly digital Bulletin, here we round up this quarter's biggest news in the global restaurant and hotel scene.

By Harriet Prior



The eyes and ears of the industry



London

Sessions Arts Club

Sessions Arts Club is a new creative studio from painter Jonny Gent alongside architect Russell Potter and restaurateur Jon Spiteri – and with St. John alumni involved, it's sure to be a hit. Housed in a restored 18th century former courthouse on Clerkenwell Green, Sessions Arts Club will bring together art, people food and wine, whilst the 60-cover restaurant is headed by chef Alex Vines, previously of Rochelle Canteen and Sardine.

The Gantry

The Stratford openings just keep on coming, and now The Gantry gives us yet another reason to head east. With the aim of creating a sustainable business that provides a hub for the local community, The Gantry will feature a food market, events spaces, the highest rooftop bar in east London, 291 rooms over 17 floors and multiple restaurants. The fully integrated eating, drinking, travel and social destination is certainly not low key.

Little Kudu

Amy Corbin and Patrick Williams received rave reviews for their hit Peckham restaurant Kudu. Now, the duo is set to open casual tapas restaurant and wine bar Little Kudu next door. With a similar design to Kudu, the 32-cover site will feature an open plan kitchen and high, marble-topped tables. Unlike their current site where you need to book in early to guarantee a table, Little Kudu will operate a no-reservations policy, making it ideal to wind down after work or relax at the weekend..

Louie

The former L'Atelier de Joël Robuchon site in Covent Garden will soon become the three-storey restaurant and bar Louie. Louie is the first London venture for Paris Society, the hospitality group owned by Laurent de Gourcuff behind restaurants such as Loulou and Girafe in Paris. With American chef Slade Rushing at the helm, guests can expect French-Creole food, as well as a bar with live music and DJ.

Rest of the UK



Dishoom Birmingham

It's established itself as a firm favourite in the London dining scene, and now Dishoom has announced it is heading to Birmingham. Opening in Spring 2020, the restaurant will be in the heart of the city at One Chamberlain Square and will explore the parallels of the markets of Bombay with the city's commercial past. Executive chef Naved Nasir will continue to serve the Bombay comfort food guests have come to know and love, so we're sure Birmingham locals will be big fans, too.

Hope Street Hotel

Liverpool's original boutique hotel has been quietly undergoing a major transformation, and it's finally set to be complete in Spring. Combining the contemporary with the traditional, Hope Street Hotel is extending into the adjacent 1931 Grade II-listed premises, originally The Royal School for the Blind. Alongside 62 new rooms and suites, the development adds both an indoor and outdoor swimming pool, a new gym and event space. To top it off, the hotel will feature Liverpool's first hotel cinema.

Mosu

The Manchester dining scene keeps getting better, and now Japanese-inspired robata grill restaurant Mosu is joining the pack. Taking inspiration from the alley bars and restaurants in the back streets of Japan, the 70-cover site will feature an open kitchen and sushi counter serving grilled meats, fresh fish and vegetable dishes and, of course, sushi. For the night owls, there will also be a separate bar and lounge area open until 4am, invoking Tokyo's late-night scene.

The Pig Cornwall

On sale for only the third time since the 15th century, Harlyn House near Padstow is set to be the latest addition to The Pig's growing collection. Opening in April, guests can stay in one of 38 rooms with views across the courtyard or gardens or opt for a shepherd hut looking out across the fields. The hotel is just a short walk from Harlyn beach and Constantine Bay beaches, and a 10-minute drive to Padstow, so you can fit in a visit to Paul Ainsworth at No. 6, too.



LALO and COCO, now Amsterdam RAI Hotel

With the motto of creating venues 'exactly like nothing else', The Entourage Group has now unveiled two new concepts in Amsterdam. Both located at the crown of the RAI hotel, LALO will be a contemporary Mexican kitchen and bar serving tacos, ceviche, meat and seafood dishes. Adjacent to LALO, COCO is a casual sky lounge offering panoramic views of the city. The all-day venue will be open for lunch, dinner and after work drinks, and with more than 100 varieties of tequila and tropical cocktails on offer, guests can watch the sunset with a cocktail in hand.

Clare Smyth in Australia

Internationally renowned chef Clare Smyth is moving beyond her Core project to launch a debut restaurant in Australia. Projected to open in February 2021 at Crown Sydney, the restaurant will be inspired by her London restaurant Core with a focus on natural, sustainable food, highlighting the bountiful produce Australia has to offer. With Crown Sydney set to feature 14 restaurants and bars upon completion, Smyth is the first chef in the line-up to be announced. We look forward to seeing who's next...

The Hoxton, Rome

Showing no signs of slowing down, The Hoxton, Rome marks the 10th hotel worldwide and the 6th in Europe for the brand. Opening its doors in Autumn 2020, the hotel will boast 192 bedrooms, a large coffee bar and takeaway counter, restaurant and outdoor terrace. The Hoxton, Rome is located off the beaten track in the leafy neighbourhood of Salario, just north of the city centre, so perfect for those who want to avoid the city's main tourist trail.

La Palma, Capris

Hot on the heels of hotel acquisitions in Rome and Capri, the Reuben brothers have completed the acquisition of La Palma Hotel in Kalafatis Bay, Mykonos. The 72-bedroom hotel originally opened in 1822, making it the first and oldest on the island. The iconic hotel will undergo an extensive refurbishment, as they plan to build on its reputation by enhancing its facilities and operations.

Rest of the world

In conversation with...

Some chefs might gather attention for a stratospheric rise, while not managing to establish a sustainable business – they're all over the media one minute, and nowhere the next - but there is a great deal to be said for the quietly successful restaurateur. One such person is Sally Clarke. Jason Atherton, among others, refers to her as "Britain's Alice Waters". As her restaurant Clarke's celebrates 35 years in business, Lisa Markwell meets a true role model for the industry. Photographs by Harriet Clare

I first ate at Clarke's at least 25 years ago and I remember being really surprised by the no-choice dinner. In the intervening time, the world has caught up with you, particularly the British scene. I just wonder how you feel about what was it like then, compared to now?

It was the only way that I wanted to open a restaurant. My friends, family and everybody around me said, "Are you absolutely sure this is what you want to do? Yes, I get the set menu idea but surely you will have a choice as well," and I said, "No. The whole point is that we will showcase what is best and freshest at the market that day, like French housewives did in those days." That's the format that I grew up seeing during summer holidays with my family. That was the menu you were presented with - and the following night or week it would have been something different.

I thought, how can huge menus possibly have the same freshness and the same level of integrity in every dish, with the same focus on every ingredient? Then, the early eighties, there were many, many restaurants with huge menus and they were all dog-eared so they'd have had the same menu for months, if not years. What I wanted was something fresh, and new, and I wanted all the customers coming through the door to be presented with the same menu. There's always something that we could adjust, if needed. And then we just opened the doors. No PR, no advertising, no press... I didn't know what marketing was.

You trained at catering college, and the Cordon Bleu, learned classic cuisine, and preparation for restaurant life, but what you opened was very different to the norm.

Straight from school, I went to college in Croydon and I studied for two years, centered on catering, hotels and restaurants. I remember the first class was how to present half a grapefruit. I was told that I had to put a glacé cherry on this half a grapefruit and I said, "I'm sorry, I'm not putting a glacé cherry on my half, I'm putting a sprig of mint," and I was reprimanded for that. That was not how they do it!

Do you feel that you were a pioneer of the no-choice menu and hyper-seasonality that's now hugely popular in Britain?

I hope I was part of it... It was walking into Chez Panisse in Berkeley for the first time in 1979, when I realised that this crazy idea of offering one menu, with no choice, could actually work. I'd never heard of Chez Panisse and I'd never heard of Alice Waters when I arrived. It had just been this little niggling idea that I'd had in my mind since the age of about 15. I thought, 'If I ever have a restaurant, I will be offering one menu, that's it.'

Did you know this particular part of London, or the sort of people who might be coming? It's an idea that wouldn't necessarily have flourished in every bit of London.

I didn't know Notting Hill Gate terribly well, but I often sat outside the [Kensington Church Street] site in my little Morris 100, watching the sort of customers who were wandering about... and it was one man and a dog really.

The antique shops were taking over, but there was no life really this side of Notting Hill Gate. I had been living in California for five years before I opened, and every year I would come back to London and put my finger in the air or test the water. The closer it got to 1983, when I did come back, the more liveliness I felt there was in Notting Hill Gate. There were people with builder's vans outside the house. I thought, 'Well, this means that people are investing in these huge houses, which had been multi flats up until then. Maybe there's a bit of light at the end of the tunnel and perhaps this might be the sort of area that could work.'

We were very lucky. We had lovely reviews by Lindsey Bareham, Paul Levy, Drew Smith, all in the first year. It just snowballed.

Famously, Lucian Freud was a regular at Clarke's. That must have been wonderful, and I see some of his works on the wall in the restaurant too...

He was just amazing. We loved him being here and we kept him in a little discreet corner whenever he was here.

We protected him and I think he felt comfortable here. He ate practically every breakfast and practically every lunch with us.

Notting Hill Gate has changed a lot over the years. Have you noticed lots of changes in your clientele?

We have. We started with a very local Kensington crowd, who I think took a little bit of time to 'get' us. Of course, we had the open-plan kitchen downstairs and half of our seating was in front of the kitchen. I remember very well dressed Kensington types coming in and saying, "I'd never eat in the kitchen at home, so why should I eat at the kitchen when I go out?!" We lost a few possible customers that way. And we were one of the first restaurants to ban smoking.

We're very lucky. I always say that the regular customer could be somebody who comes to us three days a week, but on the other hand, it could be someone who comes to us every time they come to London. That might be once a year, but that's still a regular customer to me.

The restaurant has changed and evolved over time.

We certainly have, yes. I felt in the early nineties, Clarke's was becoming a little bit of a special occasion restaurant. People would book weeks and weeks in advance and come with such high expectations. I wanted it to become more of a place where people could walk by and drop in, come and have a glass of wine and a bowl of risotto, or a just a salad and a cup of coffee - and it's worked.

We now have a slightly smaller set menu, just three courses in the evening, with maybe five first courses, and five mains, which is completely turning my original idea on its head. We still change the menu every day. It's still fresh ingredients, of course, depending on what we're getting: fish from Cornwall and wonderful organic lamb from Wales.

I know you're still very involved in day-to-day work, such as what's at its peak coming in to the kitchen.

The kitchen team feeds me with their ideas, I do a little tweaking, we try

Sally Clarke



and get the balance right together, and I devise the menus with the chefs every day. I type the menus, I do the wording, I check the spelling, I try to get the grammar right, try to get the spacing right. It's very important to me. It kills me when I see something that's been misspelled. It's the biggest part of my day, actually, getting the menus right.

One of the things that sings out from your book, the Clarke's website, and the menu is a distinct voice. "It's the last of the raspberries," or on something that you sell in the shop, "You could pretend that this was your own," or, "We've got more fish in our fish cake, because that's the way we like it." Is that sort of thing that important to you? It's your name over the door, quite literally.

It's very important to me. I'm not as clever as the Jason Athertons and the other guys in our industry who can manage to open restaurant after restaurant, and fly about the world. I just can't do that. I'm very happy with everything (nearly) under one roof.

Yes, we have a restaurant and a shop and we're just about to extend our shop over the road. We have a bakery, and a production kitchen, and they're just 10 minutes' drive from here.

I think it's important that I'm seen at the door greeting and seating. I take people's coats, I pour their water, I discuss the menu at the table, I clear their plate, I made sure that, for instance, the kitchen porter's wife is out of hospital and fine.

I feel, even though I've got 120 staff company-wide now, and it's a huge 24-hour business because of our bakery, I still feel that it's a family-run business and that I'm still the face that the customers and my staff know.

Do you pay heed to what's going on in the broader restaurant world?

No, I've never been a follower. I think I've always just wanted to paddle my own canoe and if people don't want to come along behind me or walk in through our front door, then so be it. I'm on Instagram and I love to see what other people are doing, but I don't necessarily look at it for inspiration.

Kitchens and the visibility of women chefs has changed inordinately in the 30+ years that you've been around. There's still not parity, but how do you feel that's changed and do you think that it's important to have the distinction? For instance, should we have a magazine which is just focused on women in the industry, or should it be all merged? What's your view?

I've always said that there have always been women in the kitchen. They're just not the type to scream and shout about being in the kitchen or doing whatever they're doing. They don't go on television at the drop of a hat. They've always been quietly beavering away in the background. When I opened, my head chef was a woman, my general manager was a woman, my restaurant manager was a woman, and we had two Brazilian women kitchen porters. I think probably in the early days, 60-70% of my staff were women.

Was that a conscious decision?

No, not at all. I've always said that if an elephant walked through the door and could do the job beautifully, I would hire it. I think when I was running the kitchen, it was a lightness of touch that I was looking for and someone who understood that waste was a bad thing. Using yesterday's product before we pile into today's

for instance... Sensible things to do. Despite the publicity around it, food waste avoidance was, I think, what they were doing in caves! It just makes sense.

Can you foresee a time when you won't be at the restaurant every day?

Yes. I broke my hip four months ago and I wasn't here for a full month. The kitchen and the dining room both ran beautifully, and I did lots of stuff on my laptop. I was crawling up the wall with boredom, however. The team is perfectly capable of running it without me if they ever need to.

I'm not ready to hand over the restaurant yet, though. It's all about the team: my restaurant manager's been with me for 26 years. I just shook hands with one of my drivers, who's been with me 15 years and he drives all through the night for the bakery. I've had kitchen porters for 30 years. My head pastry chef has worked with me for 29 years. She left to have a couple of babies and came back, part time. I'm blessed with a lot of wonderful people who've been with me a long time. There's a lot of coming and going, but the core is the same... I'm very, very lucky.

Do you go back to California?

Every year. Alice [Waters] is godmother to my son Samuel, and she's my touchstone. I have her on my shoulder every day of my life, and she tells me what I'm doing wrong, and when I'm getting it right.



"There have always been women in the kitchen. They're not the type to scream and shout about it; they don't go on TV at the drop of a hat. They've always been quietly beavering away in the background"



#MeToo and #UsToo

Sponsored content

Lydia Christie is a legal director at Howard Kennedy. Here she outlines how to protect both your workforce and your business from sexual harassment issues



The #MeToo movement continues to make headlines, not least with the verdict in the recent Harvey Weinstein US trial. Meanwhile media reports and surveys continue to highlight the #MeToo campaign across all industry sectors. In the UK, the light was brightly shone on the hospitality sector in 2018 following news of the sexual harassment of event staff at the annual men-only dinner of the charity, the Presidents Club. The Charity Commission launched its own investigation into the allegations and in respect of the safeguarding of staff said in its report: “The absence of any clear procedures and policies to deal with harassment or improper behaviour was in stark contrast to the measures taken to protect the privacy of the guests.” The reports, investigations and public response ultimately led to the closure of the Presidents Club.

This is only one highly publicised example of a problem that is impacting the hospitality sector on a big scale. Long working hours, significant public interaction, alcohol being sold and workers worried about job security - who may be reluctant to report incidents - may all be part of the recipe that makes sexual harassment in the hospitality sector an urgent issue.

In January this year, the BBC reported the experiences of harassment of a number of chefs working in London’s restaurants. According to CODE Hospitality, nine out of 10 people working in the industry have either witnessed or experienced bullying. This is consistent with the union Unite’s “Not on the Menu” survey results in 2018 which revealed that 90% of hospitality staff had been harassed at work. Of those who reported they were sexually harassed at work, more than half said the perpetrators were members of the public and 22% said they were harassed by a manager.

These statistics beg the question: what can you do to address this issue?

Recognising sexual harassment work - what is sexual harassment?

As an employment lawyer, I often hear “it was just banter”. Of course the concept of banter itself is not unlawful, but banter will cross the line if it falls into the legal definition of sexual harassment. The Equality Act 2010 prohibits various types of discrimination and harassment. Sexual harassment is one of the prohibited types of harassment and is defined as: unwanted conduct of a

sexual nature that has the purpose or effect of violating dignity, or creating an intimidating, hostile, degrading, humiliating or offensive environment.

Assessing whether conduct falls within this definition requires a subjective assessment looking at the conduct from the perspective of the recipient to ask whether the conduct had the effect described above; and also an objective assessment to ask whether it was reasonable in the circumstances for the conduct to have that effect.

Guidance from the Equality and Human Rights Commission Code of Practice says that conduct of a sexual nature can cover “verbal, non-verbal or physical conduct including unwelcome sexual advances, touching, forms of sexual assault, sexual jokes, displaying pornographic photos or drawings or sending emails with material of a sexual nature.”

Employment Tribunals consider cases of harassment by looking at the facts which must be proved on the “balance of probabilities” test; based on the evidence, is it more likely than not that the event occurred?

What are the legal implications for individuals and your business?

From an employment-law perspective, there are a number of potential legal claims that can arise, with potential liability for individuals and the organisation.

- *Employees can be individually liable for claims of sexual harassment under the Equality Act 2010. This is also the case for discrimination claims.*

- *Employers can be liable for the acts of their employees where those acts are done in the course of their employment. Acts done in the course of employment are not limited to events which take place at work, and it is not always easy to draw a line between work and non-work events, particularly where there is a relationship between the individuals involved outside of work.*

There is currently no legislation protecting workers from harassment by third parties, for example by customers. This is an issue that the Government included in its Consultation on Sexual Harassment in the Workplace (July - October 2019). In the meantime, businesses should not ignore the risks of third-party harassment of their staff.

What can you do to protect your workers and your business?

Eliminating sexual harassment at work requires businesses to take proactive steps, including encouraging workers to report incidents, investigating incidents fairly and

sensitively, and then taking appropriate formal action where the allegations are upheld.

If your business faces a sexual harassment claim by one of its workers, the business will need to be able to successfully demonstrate that it took all reasonable steps to prevent its employees from harassing others or from doing any of the other prohibited discriminatory acts (the “reasonable steps defence”). The burden falls on the business to show the steps that were taken.

What are reasonable steps?

Below is a non-exhaustive list of suggested practical steps:

- *Ensure you have clear anti-harassment policies in place, including procedures for dealing with harassment by customers, and that these are properly communicated in an accessible way to staff.*
- *Ensure all staff, including casual staff, know about the policies and where to find them and how to raise complaints or report any incidents.*
- *Consider translating policies into languages common amongst your staff.*
- *Consider whether policies on relationships at work and/or a code of conduct are required.*
- *Train all managers on the operation of your policies, and ensure these are operated fairly and effectively in practice.*
- *Consider conducting regular staff engagement surveys for staff feedback to ascertain staff confidence in management dealing with these types of complaints. Staff will only report concerns if they know and trust they will be dealt with fairly and without detrimental repercussions for the person who reported the incident.*



Lydia Christie is a legal director regularly advising clients in the hospitality sector on the full range of employment law issues, both contentious and non-contentious, from recruitment through to termination of employment.

Howard Kennedy is a London-based, full-service law firm, specialising in providing straightforward advice to entrepreneurial businesses and individuals on domestic and international matters

People power

One of the most inspiring aspects of hospitality is how one person can help another. Whether it's a formal mentor or a wise, kind friend or family member, it's all about connections. Harriet Prior asked six hospitality figures about someone who has really made a difference. Photographs by Harriet Clare



Director of Eat Me Drink Me, Kate McKenzie is the food programmer powerhouse behind the food offering at several high-profile events across the UK, from Wireless to Wilderness. Although McKenzie has never met her mentor Mary Portas, she's completely transformed the way she works.

Kate McKenzie

I've chosen someone I've never met, Mary Portas, because of her book 'Work Like a Woman.' I'd read lots of similar books before and they'd always encouraged me to lean in, be tough and aggressive. Although there are times when I need to be tough, 'manning up' and that kind of phraseology isn't that natural a fit to me and how I work.

Reading 'Work Like a Woman' was a revelation, because it argues that there are several values historically seen as more feminine (trust, empathy, collaboration) and not associated with leadership, that are incredibly valuable in a workplace. It's not anti-male or pro-female, but it argues we need to start changing the way we employ people: from flexible working hours, to improving workplace culture. It's a manifesto for bringing collaboration, empathy and instinct to the

forefront of the business over the historical alpha culture and that really resonated with me.

I'd always thought when I set up a business, I wanted to offer flexible working hours to be able to encourage women to come back to work after having a baby and not focus on hours in the office over quality of work. I've always wanted to empower staff. My friends always joke I'm quick to shed a tear, but does that mean I'm not good at business?

Her book gave me the confidence to put a plan in place for my business and in April last year we sat down with the whole team and discussed what we wanted our culture to be – one that encouraged integrity, support and working hard whilst being allowed a break. Are we doing everything right? Not yet. But Mary's book gave me the confidence to believe I'm not alone in thinking there is a different way to do it.

Alexis Noble

Having lived in cities across the world including Sydney, San Francisco, New York and Rome, Alexis Noble's feet don't touch the ground. The chef and owner of Wander restaurant in Stoke Newington admits many people have helped throughout her career, but her sister Patrice is her biggest inspiration.



It's hard to say I have a traditional mentor, because everyone I've worked for has taught me and helped me along the way. But my sister Patrice is someone who inspires me. She was a restaurant manager for nearly 13 years, and she was here for eight weeks when I first opened Wander. Anytime I have a question, I call her in Sydney. We go back and forth about a lot of stuff – she's always the first person I ask.

We're used to the time difference, and I don't usually need her urgently, but there was a situation a few weeks ago where I had a guest (who had never even dined at the restaurant) ring me up and talk to me quite abusively. Normally I would ring my sister and ask her what to do, but she was asleep, and I was thinking 'wake up

Patrice!' That's what she helps me with most - I'm a chef and not used to managing guests and front of house. She even helps me with things like working on my email style, because that was part of her role as restaurant manager. She sometimes writes me an email template and I send it!

Speaking to her is more like therapy in a way, because you just want someone to tell you that you're not crazy. She's taught me to see things from other people's point of view. Most people have never worked in hospitality, so they might not even understand the physical space; that we literally only have six tables! If anything, Patrice tries to give me perspective and stops me from leaning into the emotional side. Or sometimes she's like, 'yep, that's messed up!'

Amy Corbin



It's been a busy couple of years for Amy Corbin. She and husband Patrick Williams co-founded Kudu in Peckham in January 2018, and recently opened cocktail bar Smokey Kudu nearby whilst putting the finishing touches on tapas bar Little Kudu. Having grown up surrounded by hospitality, it's little wonder her mentor is her father, Chris Corbin (of Corbin & King).

My mentor is my father, Chris Corbin. He's my inspiration behind wanting to go into the industry and he's on hand if I have any questions. I used to work in interior design, but it was always one of my dreams to go down this route because of how I grew up and experienced the lifestyles of restaurants from a young age. Then, when I met my husband, it made sense because he's a chef, so we both had a role to play.

I've observed over the years how my father is with customers and staff. I think one of the biggest reasons Corbin & King has been so successful is because they really look after their staff and they stay with them for many years. Now I'm in the industry myself, I understand how difficult it is finding staff and retaining them. We treat all our staff here like family, we try and make it fun and don't want a hierarchy – we're open to

everyone's ideas and inputs. We're trying to hire people who can grow within our company and want a career in hospitality.

The other thing he's taught me are key elements of hospitality, like how they are present in their restaurants all the time. It's rare to see in this day and age and it makes such a huge difference. People go to his restaurants because they know they might see the owners and it feels more personable. They aren't just a big group with no identity, they are present there all the time.

We don't bounce ideas off each other so much now, because what he does is obviously very different to what I'm doing – he very much lets me run it in my own way. But he is still there if I need advice and I need to pick up the phone or I'm stuck on something.

Ixta Belfrage

*Ixta Belfrage claims becoming development chef at Ottolenghi was just a case of being ‘in the right place at the right time.’ However, a few years on, Belfrage is working alongside Yotam Ottolenghi and has co-authored the forthcoming book *Flavour*.*



I'd never been to culinary school or worked in a professional kitchen, but I fired off 20 CVs one night on Gumtree, and the next morning I got a call from a restaurant - it turned out to be Nopi. I'd only met Yotam once or twice, but one of our bosses said there was a job going in the test kitchen and I thought 'sign me up!'

Yotam is really the best boss you could ask for, I've never met anyone in life who is so calm, gentle and so fiercely knowledgeable. He is incredibly intelligent, but also incredibly kind. I've never seen him get angry and working with him has been a dream come true. I never really expected it, but I don't think I'd work for anyone else now. No other boss would compare! He gives us time to come up with the best version of everything that we do - there's a lot of recipes

to come up with, but there's never a rush or a deadline to make something work, there's no pressure. He's taught me patience to get to the best place possible. Sometimes you'll test a dish 10-15 times and he won't get angry or impatient, and that's reflective of his character.

I definitely have imposter syndrome, everyone always asks how I got such an incredible job and I think 'I didn't try, it was just right place, right time'. That feeling is very much exacerbated when I tell people I work for Ottolenghi. I've worked with Yotam on the next book, *Flavour*, which comes out in September - it's very much about flexitarian living. The opportunity I've been given for this book is amazing and I'm so grateful to him for entrusting that creativity with me. He's let me be creative with my heritage and what I love.

Anna Higham

It's been quite the year for Lyle's and Flor pastry chef Anna Higham following her win in the YBFs pastry category. Having changed careers at 24, Higham says her late mother continues to act as a mentor figure and inspire her cooking



My mum was a textile maker – she passed away five years ago this year. In her cooking, she wasn't a sweet person. She had three desserts she could make: a lemon tart, an apple tart, a banoffee pie and that was it. She did some catering work when we were little, and we'd help her out. One of my overriding memories is burning the slices of apple in butter and sugar for an apple tart, so now every apple tart I do is in reference to that.

She loved fruit, so we always had a lot of fruit in the house. For family holidays, we tended to go to France and my mum would get so excited about the ripe apricots; the flavours and colours. One holiday in Spain, there was

a fig tree in the house and she spent the entire holiday painting and drawing figs and did five pieces of textile work influenced by the fig leaves – for the YBFs I made a fig and fig leaf Danish, so there's definitely a connection there!

My visual sensibility is completely defined by how she looked at the world. My boyfriend is a photographer and on holiday he'll take pictures of landscapes, whilst I'll take a picture of chipping paint or rust, because those are the things my mum noticed. That colour sensibility makes its way visually into a lot of the dishes I do here at Flor. My mum loved offal, so she would have absolutely loved Lyle's!

Jules Pearson

Having worked her way up from junior PR account manager to partnerships and insights director at Ennismore, all whilst running London On The Inside, Jules Pearson doesn't stand still. She explains how Christine Hayes, editor-in-chief of BBC Good Food magazine, has helped her at every stage of her career.



Jules: I'm a PR by background and I was pitching and trying to make contacts, so I emailed and asked Christine if we could have breakfast – as Chris says, I turned up in a mini skirt on my bike! It just went from there.

Chris was always nice to me. Even though she was senior, there was none of that 'don't talk to me, talk to the editorial assistant' mentality.

Christine: We're both straight talking, so we hit it off easily. At the time I was editor of Olive and Jules understood the market and pitched great stories. She would always welcome feedback, whether good or bad. I knew Jules wouldn't send me somewhere that wasn't suitable.

Jules: I don't have to pitch to Chris anymore, I just ask her for advice now; I'll say 'what do you think?' I have always probably moaned to her and she's listened – a lot of times she's said you just need to get on with it! The best advice Chris has given me is to be honest and that having a no-bullshit approach pays. The problem with some millennials is they think they can run before they can walk, so I think it's super-important to have a mentor, even if it's unofficial! Just to learn from someone and understand how to behave.

Christine: And also, to learn that if you can accept constructive criticism, rather than constant praise, then you're going to fly in your career!

How it works

What does it take to be a successful female entrepreneur in the hospitality industry? Alex Head started Social Pantry five years ago and has grown her business enormously... whilst also giving a work opportunity to ex-offenders. Here she explains her life in a day

My first prison visit was almost 5 years ago. I remember it like it was yesterday, nerves and anxiety almost getting the better of me. HMP Isis is next to HMP Belmarsh and still now, on the days I visit Isis, the imposing prison buildings are a clear reminder of the journey someone has come on when they start work at Social Pantry as an ex-offender. After meeting and employing Ruben and Suhail in 2015, my first two ex-offenders, I have not looked back; 32 hires and counting. With over 80 full-time employees, one of my main challenges is staff engagement and maintaining the strong company culture. Hiring the right people and firing the wrong people has been one secret to my success, being decisive is tough but imperative. Everyone has to buy into the vision, quality and culture of what Social Pantry embodies and employing ex-offenders is something that makes us unique. When I started Social Pantry, I was getting up at 5am to load the van and head to events, which I had done all the prep for, I set up the event and ran it from start to finish. Now I'm up at 5am changing a dirty nappy! I head into the Battersea kitchen for 9am when there's a kitchen and events planner meeting to discuss the upcoming events for the week ahead. On average Social Pantry will cater for between 25 – 35 events a week. It's fast paced, challenging and never boring.

To grow a company from my flat kitchen in South London to a 3,000sq ft production unit has taken a lot of hard work and, making sure I never take no for an answer. I used to borrow fridge space from a local pub – storing a whole salmon in an undercounter fridge doesn't go down well with a vegetarian flatmate! Shortly after this I managed to rent a small workbench after securing a catering contract with Brentford FC back in 2013. I have organically grown Social Pantry over the years, only taking investment last year, I maximised the opportunities, kept on going when

times were tough and fought for every event.

To the customer the events are all glamour... Our wildest brief came in the form of Rihanna's Fenty Launch (from BeSeen Events) a few years ago, when asked if we could handle the scale of the event and execute it; I am talking candy floss matching the pantones of blushers (fml!), organising roads closures in Knightsbridge, 60 model waiting staff on site all signed off by Riri herself, not to mention over 1,000 gold

forward thinking HR policies. We're constantly looking at ways that we can keep evolving and adapting as a company to better engage our incredible staff who the company is built around.

By 2pm we've had our team lunch at the unit and are being booted out of the meeting room ahead of an afternoon client tasting. The team will be setting up and styling the table, ribboning gorgeous boxes of chocolates, printing beautiful menus and running through final allergens with the chef team. Attention to detail is what wins you the event and good client care is what retains clients. My afternoons can be filled with almost anything. Yesterday I went to Brixton prison to work on a project we are developing with Bad Boys Bakery, watch this space... Other days, I am at head office meeting with my executive chef, Rich, to discuss zero-waste recipe developments and how we can grow mushrooms from old coffee granules on our kitchen walls. A happy client is our best marketing tool. Word of mouth and social media are our biggest adverts. All our photo shoots are done in-house. I believe good pictures are essential to grow my business. Sarah, our development chef, will write our menus two seasons ahead and I work closely with the styling team to ensure all other aspects

of our delivery are in line with our brand and that Social Pantry maintains its position as one of the go-to London caterers.



fortune cookies...which then needed the inside messages changed the night before - of course we said yes! We fought for the opportunity against bigger caterers and smashed it, I've got the grey hairs to prove it! Running alongside the events are my restaurant and three cafes located around London. Ahead of midday I'll meet with Holly, sites operations director. This update can be anything from a leaky café roof, brainstorming menu design, discussing site footfall updates, PR, sales strategy, staffing or current suppliers. Our current focus has been on HR. Holly, Silvia (HR Manager) and I are currently taking inspiration from Patty McCord and how she shaped Netflix's culture and motivated performance with



Pitch perfect

Getting a restaurant, hotel or bar on the radar of both the important critics and the paying public is no easy task. Even now, as the economy brings new challenges, there are always new places opening. So how do you cut through the noise and bluster? Seven leading hospitality PRs share their knowledge, and the secrets of their dark arts...



Maureen Mills, founder/director, Network London

Clients include Moor Hall, Whatley Manor, Wild Honey St James, Sam's Riverside, Corinthia London, Launceston Place, Angler, MW Eat Group, The Vineyard at Stockcross, Green & Fortune Ltd, Gold Service Scholarship.

- 1 - PR can't make a silk purse out of a sow's ear. Quality counts. That's how I choose my clients.
- 2 - Sometimes experience and maturity win over youth and vigour.
- 3 - Reputation matters - for me, and for my clients. I like to keep my powder dry and stay in my own lane while the rest of the sector swirls around.
- 4 - I am a media junkie - it's not enough to just love restaurants and food.
- 5 - Finally, it's a privilege to do my job. We're not digging ditches or curing cancer, but we care very much about the hospitality industry and its contribution to the fabric of life. And I'll never be size 2. (But I finish every meal with a smile on my face.)



Anouschka Menzies, co-founder, Bacchus PR

Clients include Rosewood Global, Diageo, Daniel Humm,

SH hotel group, Caprice Holdings, Jackson Boxer, Bocca di Lupo, Ryan Chetiyawardana and Experimental Group.

- 1 - Be realistic and honest about the brand and its potential success
- 2 - Underpin your campaign to support both growth of brand awareness and consumer sales
- 3 - Move with the ever-changing media landscape - digital first
- 4 - Watch the market and adapt
- 5 - Enjoy the disruption of creativity



Dominique Fraser, founder, Fraser Communications

Clients include KILN, Smoking Goat, BRAT, Hopper's, Lina Stores, Tom Kitchin, Flor, Berber & Q, Four Seasons, Rochelle Canteen, Silo, Flat Iron, Darby's, Jikoni, 26 Grains, Honey & Co, Borough Market, Jamavar, Native, Niklas Ekstedt, Jolene, CRATE brewery.

- 1 - The landscape of restaurant publicity has changed remarkably in the last 10 years, but despite change, superb media campaigns still rely on our close relations with the press - the endless power breakfasts, lunches, dinners and drinking oceans of coffee face to face with our contacts, still garners the best results
- 2 - Social media has exploded, with Instagram leading the way and driving business for many of our clients. Despite this revolution, print press is still equally important, with stellar reviews from the likes of Marina O'Loughlin,

Fay Maschler and Tania Ballantine still bringing diners in their droves

- 3 - We surround ourselves with clients who are refreshing champions of original thinking and change. A success story doesn't need to be about big budgets and prime sites. Many of our most humble clients have grown from a street-food trader with an idea to become multi-site operators, with award winning cook books, columns and TV careers to boot. It's proof that a brilliant idea, delivered with heart and passion is incredibly powerful

- 4 - Two heads are better than one: in other words, serious training and investment in the next generation of publicists has been essential to the success of our agency. We implicitly trust, our now 22-strong team of publicists, with their relentless passion and thirst for this industry, to help our clients develop and raise the bar

- 5 - It's not fluff and spin. Successful communication requires us to be experts in both the restaurant landscape and the media opportunities available to chefs and restaurateurs. The competitive market demands creative thinking, clever strategy, discretion, organisation and incredibly long hours if we are to make a difference to the commercial success of a restaurant, but I wouldn't choose to do anything else



Frances Cottrell-Duffield, managing director, Tonic

Communications

Clients include Arabica, Blenheim Forge, Crispin, Honest Burgers, Kutir, The Laundry, Pachamama Group, Pastiao, Rosa's Thai Cafe, The Standard, London.

- 1 - The restaurant industry is addictive. Find staff who crave being immersed in it as much as you do and they'll be the best in the business.
- 2 - PR only works if the client believes in its value. Clients who love media, enjoy crafting a story and consult us most regularly are those who get the most from their investment.

- 3 - Working with businesses and individuals that share your values is essential to have a fulfilling career.

- 4 - It's such a crowded marketplace a restaurant has to tell a distinctive narrative and stick to it to be heard.

- 5 - Restaurants have to be at their best from day one. There's no room for error in those early weeks - food journalists aren't that generous.



Gemma Bell, founder and Alice Grier, managing director, Gemma Bell & Company

Clients include Tom Kerridge, Ottolenghi, Angela Hartnett, Nieves Barragan, Trullo & Padella, Goodman restaurants, Dinner by Heston Blumenthal, Ace Hotel Shoreditch, Zetter Townhouses, Great Scotland Yard Hotel, The Wild Rabbit, Cotswolds, Passione Vino.

GB 1 - You can't make anyone carry out your idea if they don't believe it themselves. I learnt this quite early on when I would think I had come up with a genius way of say, getting more bums on seats for lunch, the chef didn't like the idea but I would persuade them: after a while it was clear that the idea wasn't working, no one was really up for it so it failed (or maybe the idea was just rubbish!) and it was back to the drawing board.
AG Backing up pitches to press with non-client examples: a good way of making it relevant. "Three's a trend"!

GB 2 - You've got to have more than just a love or understanding of a restaurant, hotel or bar, you've got to live it and breathe it, get under its skin and truly understand every detail, every inch, every element. It's not enough to say you love restaurants and food (take note job applicants!) you have to believe in them wholeheartedly.
AG 2 Turn down influencers looking to "collaborate" with your restaurant. People who are worth giving a freebie to, never ask for a freebie.

GB 3 - Launching a restaurant is essentially pretty easy, the more interesting and creative bit is keeping things going, keeping interest up there, you don't want anyone to forget the restaurant or chef, or say 'oh yes, I remember that place, I haven't been for years!'
AG The cringey phrase 'you have to be in it to win it' is particularly true with maintaining contacts. You're not going to get very far unless you're out and about, at events, dinners, meetings. Make friends, it will make your job so much easier

GB 4 - It's a hard life eating for a living, which is

essentially what we do, and everyone asks us how are we not hugely overweight. Well, you have to plan; dining out for breakfast, lunch and dinner on the same day is not a good day! Plan, and don't finish everything, sounds awful, but you can't. And it's the same with drinking, have a word with the server before guests arrive and ask them to 'pretend' to top up your glass, and take small sips.
AG The "5:2 diet" only really applies to drinking, in our industry. And remember: Sparkling water & lime looks like a gin & tonic.

GB 5 - It's all about relationships! The most successful PR-client relationships are the ones where both listen, both ask for advice and both are honest and open with each other. Then you can do great work.
AG Have an opinion.



Jo Barnes and Nicky Hancock, co-founders, Sauce Communications
Clients include Jason Atherton, Nathan Outlaw, Judes ice cream, Mirabeau, Cobra and Relais & Chateau.

1 - PR is still the best investment a restaurant can make in getting its name out there. Two lines of earned media in a quality publication is worth infinitely more than paid advertising

2 - Sometimes we can get all the good PR in the world and the client doesn't deliver on the product and we still get the blame for the bad reviews!

3 - Always move with the times and embrace all new-fangled modes of communications.

4 - There's no silver bullet in making a restaurant successful but instead a clever, balanced use of all tools available

5 - A bad review doesn't spell the end of a restaurant but it always hurts. Our advice to clients is take the constructive points, bolster the team and move on. Under no circumstances allow them to retaliate!

6 - Never part on bad terms either with clients or staff, turn the other cheek if they behave badly and then bridges remain in the future

7 - Don't expect thanks for doing a good job. Satisfaction comes from knowing that your work has helped make a restaurant successful



Tanya Layzell Payne, founder and Tori Slater, managing director, Gerber

Clients include Big Mamma, Blacklock, Bubala, Caravan, Carousel, Casa Do Frango, Coombeshead Farm. Country Creatures, Exton Park, Franco's, Harry's Bar and Harry's Dolcevita, Henry Harris, KOL, La Petite Maison, Locket's, Olivia Burt, Plastic Freedom, Press Up (Dublin), Seabird, Simon Rogan Restaurants, Social Pantry, Spring, Sweet Chick, The Ivy West Street, Residency, Twisted, Who's Cooking Dinner, Wilton's, 14 Hills

1 - Hearing the truth from us will hurt a lot less than reading it in Giles's

Saturday review. The best PR's aren't yes people - so sometimes it pays to listen.

2 - When it comes to launching a restaurant, a "softly softly" approach doesn't work. Nobody can know you exist if you don't tell them...

3 - A successful campaign is about much more than column inches. Who's saying what? Have we got digital covered? Does the experience live up to the hype? Everything needs to work together to deliver bums on seats long-term.

4 - These days it isn't enough to just focus on the food and drink offering - customers want it all. For us that means engaging with broader lifestyle editors - from music and fashion, to design and art; we have to highlight all the different aspects of what sets that hotel or restaurant apart. Ultimately, it's all about storytelling.

5 - Finally, contrary to popular belief, our job involves a lot more than swanning around drinking champagne...!





PILOT LIGHT X WHITE CITY HOUSE

A dinner to entertain and illuminate on Blue Monday

CODE has always strived to support the mental health of our community, such as Victoria Stewart's article on hospitality's support networks, which you can find on our website, and we were proud to work with Clerkenwell Boy and Andrew Clarke on a very special dinner on Blue Monday (20 January) to raise funds for and support Clarke's Pilot Light initiative. Guests ate dinner with a course cooked in turn by Lee Tiernan, Chantelle Nicholson, Mandy Yin, Daniel Watkins and Lee Bull – their dishes were

chosen to reflect something comforting or uplifting that they like to cook when feeling less than 100% positive.

Andrew Clarke stopped cooking regularly last year to concentrate on Pilot Light – and there are plans for more events in the future, as well as training packages and advice for anyone struggling with the anxieties or stresses around mental health in the hospitality industry. CODE will continue to share links to the important work that Clarke and Pilot Light have planned.



pilot
light

Sponsored by



SOHO HOUSE



30 UNDER 30

A feast to bring together rising stars and industry leaders

Sponsored by
C/M/S/

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It was a night to remember when CODE hosted a Sunday night feast to celebrate the class of 2019/20 in its annual 30 under 30 list. The list is designed to showcase the young stars to watch out for, from names familiar from restaurant reviews to those a little more behind the scenes making waves at an early stage in their career.

Rosewood London created a stunning setting of two long tables and guests enjoyed a feast featuring, of course, a pie by the hotel's now-famous

pie expert Calum Franklin. It being the traditional hospitality night off, this Sunday evening also included champagne and wines very kindly given by Louis Roederer and MMD Ltd and gentle carousing to the sounds provided by ALR Music. Guests went home with a goodie bag packed with champagne, Cannon & Cannon meats, the brilliant Phaidon title 'Signature Dishes that Matter', and lots more. The annual 30 under 30 list is made possible with the support once again of CMS Law.

Supported by

ROSEWOOD
HOTEL GROUP

MAISON FONDÉE EN 1776
LOUIS ROEDERER
CHAMPAGNE

MMD **ALR MUSIC**

REES

K COD
caramel cabbage
blanc 16

SALMON COULIBIAC +
mushroom-dill duxelles
lemon rice 31

LOBSTER À
L'AMERICAINE
rice pilaf 16

WIENER SCHNITZEL
crushed potatoes
cucumber salad 33

EVERY ROOT
POIVRE
black trumpet mushrooms 27

FILET MIGNON +
prime tenderloin
porcini-marsala jus 38

LAMB GOULASH
buttermilk spätzle 32

CHOU FARCI
foie gras-stuffed cabbage
duck breast 46

CHICKEN KIEV
potatoes puree 29



PLATS DU JOUR

MONDAY

Boudin Blanc
pommes puree 28

TUESDAY

Chicken Paprikash
spätzle, sour cream 36

WEDNESDAY

Tafelspitz Franz Josef
rosti potato accompaniments 38

THURSDAY

Beef Stroganov
egg noodles, smetana 31

FRIDAY

Dover Sole
sauce meuniere 48

SATURDAY

Chateaubriand for 2
sauce bordelaise 96

SUNDAY

Veal Escalope
mirel cream sauce 38



PASTIS

CAFÉ - COMPTOIR - RESTAURANT



West Mersea rock oysters, mignonette (au)
Marinated sardines on toast, fennel seed
Wild sea bass carpaccio, marjoram, chilli,

Selection of charcuterie, house pickles, grilled
Chickpea flatbread, speck, marinated greens,
Burrata, charred pears, tuscan ham, radicchio,
Cured beef, pine nuts, marinated radicchio, par

Feta, muscat grapes, braised shallots, radi
Winter leaf salad 8
Puntarelle, capers, anchovy red wine v
Shaved fennel, pink grapefruit, triser
Roasted delicata squash, farro, pom

Chargrilled sprouting broccol
Wood roasted Jerusalem ar
Charred hispi cabbage,
Roasted carrots, goat's
Chargrilled gem lett
Wood roasted pur
Grilled peppers
Roasted cauliflower
Wood roasted
Mushrooms, toast

Braised pork meatballs, san p
Chargrilled squid, skordalia, lemo
Ricotta gnudi, winter truffle 32
Squash ravioli, buffalo ricotta, chestnuts, sa
Braised rabbit leg tortelloni, porcini butter 18
Wood roasted whole sea bream, wild oregano, cap
Wood roasted half Cornish Red chicken, nduja, tomatoes
Chargrilled flat iron steak, chilli, parsley, balsamic 23
Wood roasted 1000g cote de boeuf, chargrilled leeks 85



all amaro
lager beer 6.5
oni, sektorde 6.5
tonic water 6.5
chi rosa, prosecco, soda water 8
co, soda water 8
americano, white wine, tonic water 8

haus lager [40fl] 3.8
house-made softs
mint & lemonade 2.8
lime & orange soda 2.8

A 12% discount (25% on non-alcohol) will be applied to the bill. Please don't forget to give your server a tip for their service.

SNACKS

MUSHROOM HAMMITE ECLAIRS 4.0
VENISON CHIPS, CHILLI JAM 4.0
TEMPURA GARDEN HERBS, CORIANDER YOGHURT, LIME 4.0
CHALK STREAM TROUT MOUSSE, CRISPY TROUT SKIN, DILL 5.0

STARTERS

RAINBOW CARROTS, CHAMPSILE GEL, BUCKWHEAT, HERB PESTO 9.5
MEDITERRANEAN CARPACCIO, AUBERGINE, LEMON, CHILLI, TOASTED PINE NUTS 9.5
HAND-DIVED SCALLOPS, BLACK PUDDING, SALSIFF, APPLE, SOUR CREAM 14.0
HARE RAGO, FARFARDELLE, TARRAGON, EGG YOLK, ENGLISH PEACOCK 9.0
CHOPPED RAW BUCKEY BEEF, CHAI'S EGG, CHEDDAR, EMAMI RELISH 9.5
PARTRIDGE BALTIMBOCCA, PANCETTA, SMOKED GOUDA, MIXED KALE, MUSTARD CREAM 9.5

MAINS

LION'S MANE MUSHROOM, CREAMED LEEKS, PICKLED-RED CABBAGE 15.5
PAN-ROASTED STONE BASH, DEVON CRAB RAVIOLI, SAMPIRE, FENNEL, SEA SHORE BISQUE 25.0
BANDY & BLACK PORK LOIN, SAVOY CABBAGE, CAULIFLOWER, HAZELNUTS, ENGLISH MISO 22.0
FALLOW DEER, CELERIAC, BRASSICAS, BUTTON ONIONS, RED WINE JUS 24.5
WILD WOODCOCK, POTATO GRATIN, BLACKBERRY, BRAISED RED CABBAGE 29.0

SPECIALS

VENISON & MUSHROOM WELLINGTON 58.0 for two
WHOLE ROASTED HALLARD, BRANDY & ORANGE JUS 50.0 for two

VEGETABLES

CHEDDAR, APPLE, WALNUT SALAD 4.0
... 4.0



18/1/20 Dinner

Gordal Olives £2.50
Fried Pig Skin & Lime Salt £3.50
Oxtail Croquettes & Pickled Tomatoes £5.00
Smoked Cods Roe, Pallet Egg & Flatbread £7.00
White Bean & Kale Soup £6.00
Violet Artichokes, Radicchio & Pecorino £7.50
Duck Liver Pate On Toast, Pickled Red Cabbage £7.00
Braised Squid, Chickpeas & Aioli £10.00
Wild Mushroom Fettuccine
Skate Wing, Leeks & Green Sauce
Lung Beef Rump, Purple Sprouting Broccoli & An
Venison, Smoked Bacon & Trotter Pie, Swede Ma
ad & Butter
ered Greens

manteca

CARO

GENNAIO

SPUNTINI 13

OLIVE ALL'ASCOLANA
fried green olives with pork sausage
'NDUJA ARANCINI
rice & spicy pork fritters
BAGNA CAUDA
cradle in anchovy garlic bath

PILOTLIGHT X SOHO HOUSE

CLERKENWELL BOY PRESENTS

CANAPÉS

Jerusalem artichoke
Soup with porcini oil and truffle
Crispy skin with crème fraîche & caviar

STARTER

Cornish lobster tartellini
Winter tomato, sea vegetables, shellfish bisque

MAIN

Wild Berkshire game
Quince, Grumolo, truffled celerae gratin

DESSERT

Chocolate mousse
Rocky Road ice cream



OKÄU

Each season, publisher Adam Hyman and editor Lisa Markwell make it their business to check out new restaurants and old favourites. These are the places that fuelled this edition of CODE Quarterly

GINGERBREAD
roots and pine

WILD BLACKBERRIES
butter, milk, sorghum and figs

GARDEN APPLES
woodruff, honey and apple-marigold

TURKISH BREAKFAST SHAWARMA, TAHINI, PISTACHIOS + ORANGE BLOSSOM | 11

BREAKFAST EXTRAS
+ SPECKLED STEAKY BACON | 10.00
+ FRESH VEGETABLE SALAD | 10.00
+ FRESH TOMATOES WITH OLIVE OIL + GARLIC | 10.00
+ FRESH HERBS | 10.00
+ HONEY-SWEETENED | 10.00

CIBRERO TOSCANO
organic chicken liver, lemon
16

VERDURE
18

INSALATA VERDE
leafy greens in ribwort's vinaigrette

RADICCHIO TREVISO
grilled radicchio, capers, parmesan & pine nuts



HORS D'OEUVRES

6 Oysters* mignonette 21.00
Artichokes green olive tapenade 14.00
Tuna Crudo* sauce ravigote 24.00
Salmon Tartare* crudité 18.00
Shrimp Cocktail 22.00
Herring warm potatoes 16.00
Sardines Bordier butter 19.00
Pâté de Campagne 16.00
Steak Tartare* 17.00/24.00
Onion Soup gratinée 15.00
Ricotta Ravioli 14.00
Escargots garlic-parsley butter 18.00

SALADES

Salade Verte haricots verts, radishes 15.00
Beet Salad horseradish, creme fraiche 16.00
Lobster Salad endive, avocado, lemon aioli 26.00
Salade Niçoise confit tuna, dijon vinaigrette 26.00
Salade Lyonnaise* frisée, lardons, poached egg 28.00
Chicken Paillard almonds, picholine olives 26.00

SANDWICHES

Croque Monsieur / Croque Madame (+\$1) 18.00
Cheeseburger à l'Américaine* 22.00
Tuna Sandwich 'Tunisian style' niçoise olives 15.00
Grilled Chicken bacon, black pepper aioli 22.00
Steak Sandwich* onions, gruyère, aioli 29.00
Avocado Tartine poached eggs, tomato confit 17.00

PASTIS
CAFE - COMPTOIR - RESTAURANT

CUISINE TRADITIONNELLE FRANÇAISE

STEAK FRITES

Hanger* maître d'hôtel butter 33.00
Filet* sauce au poivre 49.00
Entrecôte* sauce béarnaise 56.00

ENTRÉES

Moules Frites white wine, garlic
Grilled Branzino gigante beans, tapenade
Grilled Salmon* sorrel, cucumbers
Trout Amandine haricots verts, brown butter
Gruyère Omelette fines herbes
Half Roasted Chicken pomme purée
Beef Bourguignon pomme purée, red wine
Pork Milanese arugula, parmesan
Grilled Lamb Steak sauce verte, r

GARNIT

Haricots Verts
Glazed Carre
Pomme
Gratin de Ma

Osip.

SHIH YUNG LEE
BUSAN, SOUTH KOREA

Black Cod Fritter, Grandma's Soy
Korean Fried Chicken, Pickles, Honey Garlic Sauce
Beef Bulguggi
Pork Katsu, Kimchi Jjigae, Jeonon Rice
Busan Castella Cake

Homemade Lemon Tea 9
Ginger & Mint Kefir 4
Beer & Buttermilk Bread 5
Radishes, Capers, Tomato 4
Cranberry Pork Salsa Macha 8
Crispy Potato Chips, Sour Cream 50 for 30g

SHIP INN
Desserts
plate fondant salted caramel ice cream, almond praline truffle
toffee pudding butter sauce, vanilla ice cream
in prosecco, mango sorbet, passionfruit jelly, poached pineapple, candied
fruit, kahlua and macaroon cream, chocolate awareness and hazelnut
pudding rhubarb and ginger compote, mandarin orange and
a selection of Scottish cheeses, quick green, pistachio
cream (like of Acorn) out for today's selection

DRINKS AND AFTER DINNER DRINKS
Wine (125ml)
Cordon Coru 2015
Chateau d'Audoubert 2015
The Bibby Port
Norval 1911

Tools of the trade

In this regular feature, we take a closer look at the workspace of people who inspire us. Here Elizabeth Haigh, chef patron of Mei Mei, talks about the structure, design and equipment that have brought her dream project to life. Photographs by Harriet Clare



Elizabeth Haigh launched her latest project, Mei Mei in Borough Market last November. Bustling and busy every lunchtime, it's had rave reviews and has been a labour of love for the chef-patron, who has been working on her brand Kaizen House and another development project, Shibui, for some years – while also running pop-ups, guest appearances and juggling a young family.

The outside corner site in the new Borough Market Kitchen is carefully thought-out and structured to make the most of the space – a sign of Haigh's past as an architecture student. It's not without its challenges – trains trundle loudly overhead every few minutes, which is a noise and distraction both for the staff at the kitchen and the diners sitting at the triangular counter facing them. And the open-roofed outdoor space is chilly and the staff are all in wool hats and layers (although come summer, it will be gloriously airy and light).

How does Haigh make her thrillingly modern, yet respectfully Singaporean menu work? And how did she come up with the colour scheme, accessories and artwork that complete Mei Mei's identity?

The concept

We were told about the Borough Market Kitchen development in July – and when we first started looking at it, this was just concrete slabs. We worked day and night coming up with a presentation and concept pack... and this is all whilst we were doing a residency at Mortimer House. It wasn't hard to come up with the concept, because it was something I knew a lot about, and wanted to do.

All the dishes are home comfort food, so it's stuff I've made at home a lot. The biggest challenge we faced was trying to communicate that properly across. We pitched it and had to do a blind tasting which I was super nervous about - they offered us the site straight away. Then we thought, right, now we've got to raise the money for it and go through the process of starting up a company again.

There are so many things that no one teaches you as a chef about becoming a restaurateur that you're not ready for. Luckily I had great mentors and support with that, but we had a bit of a rocky time with the fundraising.

In the meantime I was still organising everything with the suppliers and sourcing all the equipment, getting the design, branding and logos right- it was non-stop up to November when we opened and I was on site from 5am until late at night. My background is in architecture, so I was here every day with the builders. We got this place built and up in 18 days.

The space

The main challenge of the site is people knowing that we're here – the market is so busy with lots of winding alleyways.

Added to that, the space is really awkward, so we did so many sketches and I was able to play around with it - and the whole process of us getting and designing the site was really short, because we were one of the last few to be finalised! I worked with B3 designers who are round the corner, so that was really useful; we just popped down and sketched something out. I always wanted an open-plan kitchen space because I think it's fascinating seeing the process with the chicken from the exfoliating to the poaching and the cutting of it. I love sitting at a counter and watching kitchens.

It's important that everyone in the team can communicate really easily, so if you close all of this off it would be impossible to do that. It's just one giant kitchen here, so it was quite easy to design. However, the side area with its own table is really important. Originally the designers put two benches, but I needed a table where



families could sit down, because the whole point is that we wanted people to be able to commune together and enjoy a meal together sitting down. Also, I can't manage Riley [Haigh's two-year-old son] on a bar stool for more than two seconds! A lot of people ask to reserve this table, which is impossible to do in Borough Market! It's my favourite spot.

Tableware

All the melamine, crockery and even this tiling on the floor has come from China Town – I brought it back in my suitcase, it's helpful having a baby's luggage allowance as well as your own! The melamine is from Joo Chiat Road in Singapore, where one of my family members live and I really wanted to have that authentic look and feel. I love the ceramic cups and saucers from home too. Quite a lot has "gone missing" though, which is a real shame. It's the same with the lovely Falcon

enamelware too, the water cups are irresistible, it seems...

The menu

We alter the menus so that we can have a curry bowl that we'll change around, because there's so many curries I want to do, and also it keeps the chefs interested. When you constantly cook with chicken you get a little chicken stir crazy! What I love about being in Borough Market is that you can just pop and have a chat with producers about exactly what you want and you're able to get it.

The chicken

One of the really important steps that people don't realise about chicken and rice is the process. When you poach a chicken, you ice bath it first to basically shock and blanch it to get that really soft skin; then hanging it is like resting the meat and all the excess poaching liquid comes off it; then you brush it with the sesame oil to get that real soft, glistening and nice meat that's rested properly.

The biggest struggle we've had in terms of the product is people coming to terms with having cold meat, chicken particularly. That's why I introduced the deep-fried version so you can choose a bit of both and it's a lot more recognisable. I could eat the poached chicken every day, because it's light and healthy, but it's all about the little details that makes it special for me and my family - making sure you use the right products, and the master stock you cook it in is well seasoned.

It breaks my heart every time I read a Google review where they say the chicken is bland – we're having to educate people about this dish. It's about the sauces that go with it. You've got to have the zingy chili garlic sauce that's got lots of lime juice and fresh chillis. The sweet or dark soya sauce, too. You've got to mix it all in, but if people don't know how to eat that and just have the chicken on its own, for some people it might be bland. But, it's all about how delicate it is and

for me that's what makes it special. I do get it if people don't understand it, I think we'll just have to do more videos and education on it.

The ingredients

I would never say my food is authentic Singaporean, because we're not using ingredients from Singapore. But what is authentic anymore? This is why we put a lot of effort into bringing bits of Singapore here and doing things the right way, but also adapting to the ingredients and equipment we've got. Pandan, which is the key ingredient for the Hainanese chicken rice, has to be imported.

There's a lot of Singaporean and Asian restaurants doing great things in London, but we're just trying to do our bit for the culture. People are happy we're doing chicken rice because it's a favourite for a lot of people. I find most places skip too many steps in the dish.



We use fragrant Thai jasmine rice because I like the flavouring (it uses pandan, which matches the chicken). We use the master stock from cooking the chickens to make the rice, rather than water, to get more of that chicken flavour. We basically use every part of the chicken – all the carcasses go in to make a more flavourful stock and the skins and anything left over gets rendered down - we cook rice in that fat with ginger and garlic and pandan. You can't miss out any of those steps.

The drinks

My coffee and tea actually come from Singapore, because the way they make the coffee is very unique - a mixture of arabica, liberica and robusta beans – and they roast it longer than here and pour caramel and margarine into it, and basically caramelize the beans and then they grind it in an expensive coffee machine.

We use these tins which we bought back from Singapore, and then the coffee resembles thick black tar; its sweetened with condensed milk, because we don't have fresh milk in Singapore. It's my favourite way of having coffee!

The tea is tea dust, and again we put that through these 'socks' and it's really intense, but when you combine that with the condensed milk it's almost like having a Rich Tea biscuit dunked in tea. The whole process of the tea comes from the Indians that migrated to the Straits in Singapore and the technique of the pulling is from the Indians, who did the chai and the frothing. The frothing of it makes it lighter and a lot less intense. So we try and do everything how Uncle would back home!

I've kept the traditional translation of the way we do tea and coffee the same, so kopi being condensed milk and black coffee, and kopi o means without milk for example. I love that the whole team have learnt that lingo and all the people who know of kopi and are from Singapore or South-East Asia get so happy when they ask for black coffee without sugar - I say it in the translation and they gasp.



The customers

I've really enjoyed doing this. It's part of the community here and that's exactly what I wanted the first step of Mei Mei's brand to be. We've had a lot of struggles, and the first few months were really tough, because it's a completely new area.

I understand now why people have anxiety when they open restaurants because it is tough – but I couldn't be happier doing it. It's really fun to teach the guys something new and have a different audience than I'm used to. Every customer that comes here is completely new.

We also have incredible regulars – there's one guy that comes for our signature butter coffee or kaya toast (kaya is a rich coconut jam and my version has salted caramel in) every morning and I love that.

I get to chat with everyone who comes to the counter because I'm here every day, which

is really important for staff and customers. In summer we'll have cocktails, have the BBQ fish on and satays.

The future

The plan is to roll Mei Mei out. Without compromising on quality, I want to make sure that every nook and cranny has a kopi tiam (coffee shop). I want everyone to know what kopi means and what the lingo means.

It would be really great if everyone had respect for different culture and coffee culture - outside of Singapore that doesn't really exist, and it would be great if we could represent the first one in London.

I'd love to have an afterhours Mei Mei spot where we can do the full BBQ and evening service. It's definitely going to be the first of many. I'm proud of us.



New wine for the new year

When you work for a wine importer and distributor, there's one big reason to be excited about the start of a new year – the launch of amazing new wines and producers. Elona Hesseling spoke to some of her ex-hospitality colleagues to find out their favourite new additions to Bibendum's portfolio.



Bibi Graetz | Tuscany, Italy

Chosen by Gergely Barsi Szabo

Originally a sommelier – and a journalist in a previous life – Gergely joined Bibendum after years spent at Gordon Ramsay group and a year detour at Sager and Wilde. He is now part of the Bibendum Fine Wine team and is very excited for Testamatta by Bibi Graetz to join the fine wine offer.

“The iconic Testamatta dared to differ in the early 2000s, when all the attention went to the so called ‘Super Tuscan’ wines,” Gergely says. “Instead of using the fashionable world varieties: Cabernet, Merlot etc, Bibi turned to the local varieties like Sangiovese, Colorino and Canaiolo from the best hilltop vineyards. The result is a super elegant and very complex wine with all the cherry flavours of Sangiovese, plus the herbaceous notes of the Toscana landscape.”

In just two decades, artist-turned-winemaker Bibi Graetz has risen to become one of Tuscany's most ingenious cult winemakers. Turning his back on both the constraints of the traditionalist Chianti DOCG, as well as the international varieties favoured by the Super Tuscans, his aim was simple: to make the best wines possible, from the best growing areas he could find in Montepulciano. In his own words: “I don't decide the flavour of the wines... the terroir determines that.”



For more on these and other new wines and producers, visit the Bibendum Wine website or get in touch below www.bibendum-wine.co.uk | 0845 263 6924



Weingut Nittnaus | Gols, Austria

Chosen by Christina Schneider

Born where the Rhine and Mosel meets, Christina studied maths and started out as a professional horse trainer, but has spent the following 18 years working in hospitality, running both bars and restaurants in Berlin, Paris and London, notably at Happiness Forgets and Som Saa, before joining the Bibendum team. Christina's pick is Weingut Nittnaus – “the perfect example of tradition and innovation going hand in hand”.

“My favourite new addition to the portfolio is probably the white Kalk & Schiefer by Hans and Anita Nittnaus,” Christina says. “The Nittnaus family has been making wine in the Neusiedlersee area for more than 300 years, yet Hans is one of the pioneers of biodynamic, terroir driven wines; moving away from overly extracted, super ripe oak bombs and towards fresh, elegant and immensely complex wines that showcase the place, the soil and the purity of fruit.”

“The 2018 Kalk & Schiefer (a blend of Welschriesling, Pinot Blanc, Grüner Veltliner and Chardonnay) is just stonking! Some skin contact and time on the lees add amazing texture and structure, and the crisp freshness makes it very quaffable.”



Ghost Corner | Elim, South Africa

Chosen by Julian Bicknell

First bitten by the wine bug in 2007, Julian graduated UCL with a geography degree in 2011. After a stint with online supplier of fine wines and spirits, Slurp, he joined the wine team at Hawksmoor Guildhall and within 6 months was managing the wine department at the newly opened Hawksmoor Air Street. Five years later, he made his way back to the supply side and joined the Bibendum team. Julian's favourite new addition is the Ghost Corner ‘The Bowline’ Semillon / Sauvignon Blanc.

“David Nieuwoudt’s Elim project is incredibly exciting,” Julian says. “Vineyards located in Africa’s southern tip benefit from a cool climate, allowing incredible varietal expression. This 50/50 blend is vegetal, with asparagus and bell pepper notes and a freshness rarely matched in the Cape. It’s fantastic to have such a unique producer in the portfolio.”

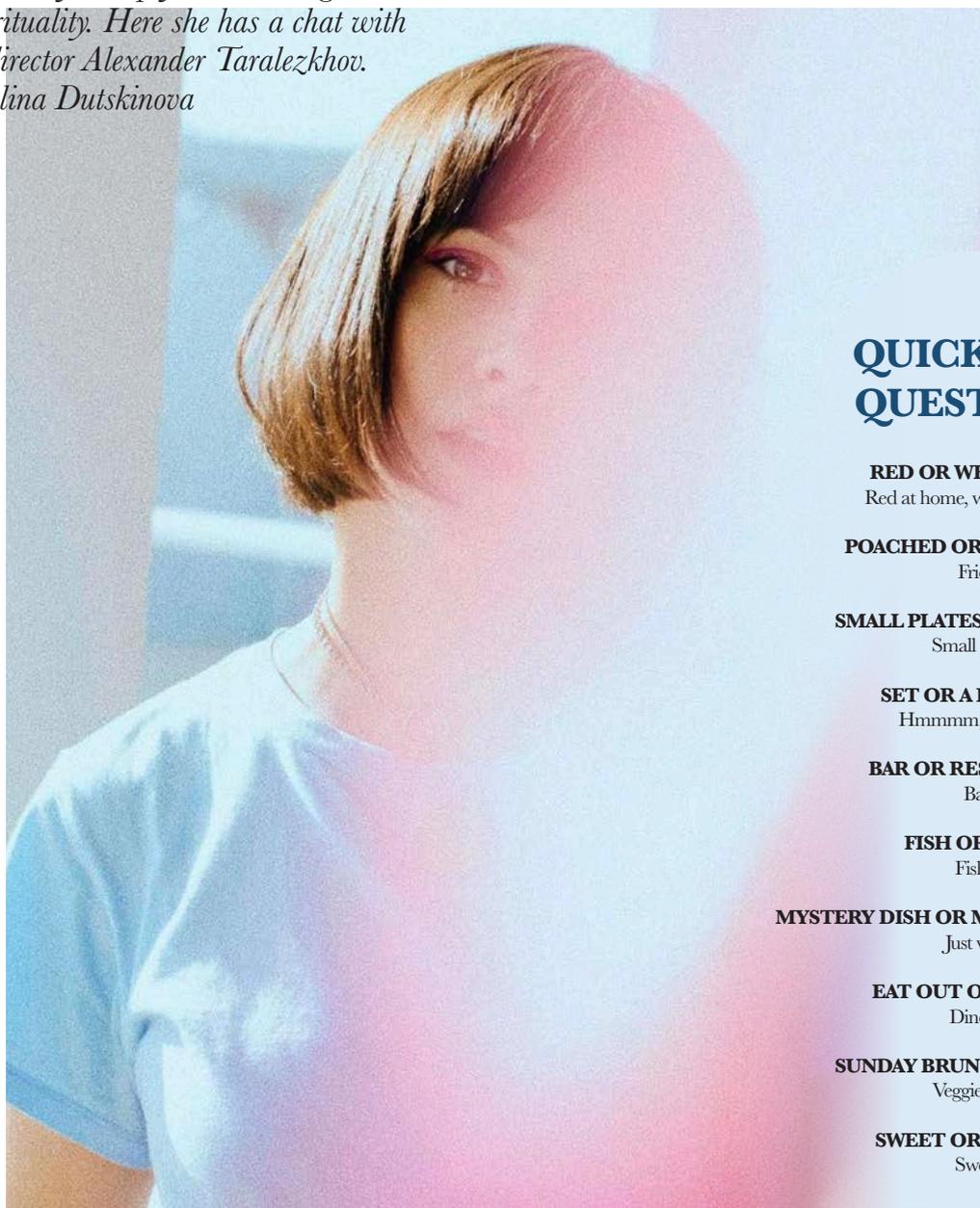
Ghost Corner's vineyards are situated in Elim, where high light intensity, cooling sea winds and lime-rich soils all combine to create a wholly challenging and unique terroir. The range is exceptional; powerfully concentrated and elegantly fruit driven. Winemaker David Nieuwoudt is no stranger to working in some of the most interesting and extreme corners of the country, also making South Africa's highest altitude wines in the Cederberg.



in collaboration with
CODE Hospitality

Getting creative

In this feature, we take a look behind the scenes and meet the individuals who shoot, style and illustrate the pages of this magazine. For this issue, we meet the cover illustrator Dessy Baeva. Her work is inspired by music, the female body and psyche, the Bulgarian mountains and spirituality. Here she has a chat with CODE's creative director Alexander Taralezhov. Photograph by Adelina Dutskinova



QUICK-FIRE QUESTIONS

RED OR WHITE WINE
Red at home, white when out

POACHED OR FRIED EGGS
Fried

SMALL PLATES OR COURSES
Small plates

SET OR A LA CARTE
Hmmm, a la carte

BAR OR RESTAURANT
Bar

FISH OR MEAT
Fish!!!

MYSTERY DISH OR MEAT AND TWO VEG
Just veg?

EAT OUT OR DINE IN
Dine in

SUNDAY BRUNCH OR ROAST
Veggie roast

SWEET OR SAVOURY
Sweet

DESSY BAEVA



AT: I find hospitality and the creative industries are particularly intertwined. Often creatives take on hospitality jobs to help their other pursuits. Interestingly I've noticed many come back to hospitality in one way or another later in their careers. Have you ever worked in hospitality yourself?

DB: Yes, and it was certainly the hardest I had to work in my life. I found it difficult as it's physically tiring and dealing with customers, especially in the food industry, is very challenging. The experience opened up my eyes a lot when it comes communicating with people and learning how to be flexible.

AT: Now I need to know where you've worked! (laughs)

DB: Cafes, pubs... Subway haha.

AT: Tell me more about you, we've worked on a few things together for CODE in the past but I don't know much from before your London time.

DB: The London time is the only time that matters, haha. Jokes aside, I do love living here. Before that I used to live in Bristol, where I tried the slow life but it didn't work out, and before that I used to live in Southampton where I studied illustration and where my UK journey began. I am sure where you live must define you in some way.

AT: Totally: I lived in London for 13 years myself and now I'm moving to the seaside. It makes all the difference and changes your sensibility. As you know, every year we dedicate our spring issue of the magazine to the women in the hospitality industry. I couldn't help but think of you when I needed someone to do this year's cover. The female figure seems to be central to the work you do. Tell me more about it.

DB: Yeah, that can totally be me in the future when I get tired out the constant movement of the city. It makes me really happy that you thought of me. I guess I try to explore my own identity as a modern woman through my work and how that makes me connected to the energy of the universe at large.

My characters are embracing their divine feminine by becoming one with nature and everything that's living. Their power lies in creation, intuition, community, sensuality and collaboration.

AT: Our spring issue is obviously feminist and strives to inspire towards equal opportunities and treatment in the hospitality industry for everyone. In light of this, I wanted to ask you about a t-shirt that you designed which I believe happened to be surprisingly popular amongst men as well. It depicts a naked female body with hair let down and arms crossed. What do you think made it so desirable?

DB: When I first created the design there was absolutely no intention for it to become a symbol of feminism and equality. It was more of a spontaneous artistic decision that later on created its own path. I think the moment you release something to the public especially it being a product (like a t-shirt) it's no longer yours, now it belongs to the people. Looking at it now, I think both men and women saw wearing that t-shirt as an act of freedom with a big dose of rebellious spirit. It's out there! it's not vulgar, it's not shameful, it's art and it's natural.

AT: Do you think nowadays being a female illustrator comes with certain expectation of how you express yourself?

DB: Personally I haven't felt any pressure to be a certain type of illustrator. I feel a lot of pressure in the other aspects of my life, but not the illustration part. There are always gonna be trends regardless of whether you are male or female, some people might decide to follow them, others might prefer to carve their own path.

AT: We select the 100 Most Influential Women in Hospitality in this season and you've illustrated the cover for it. How do you feel about such lists and their role?

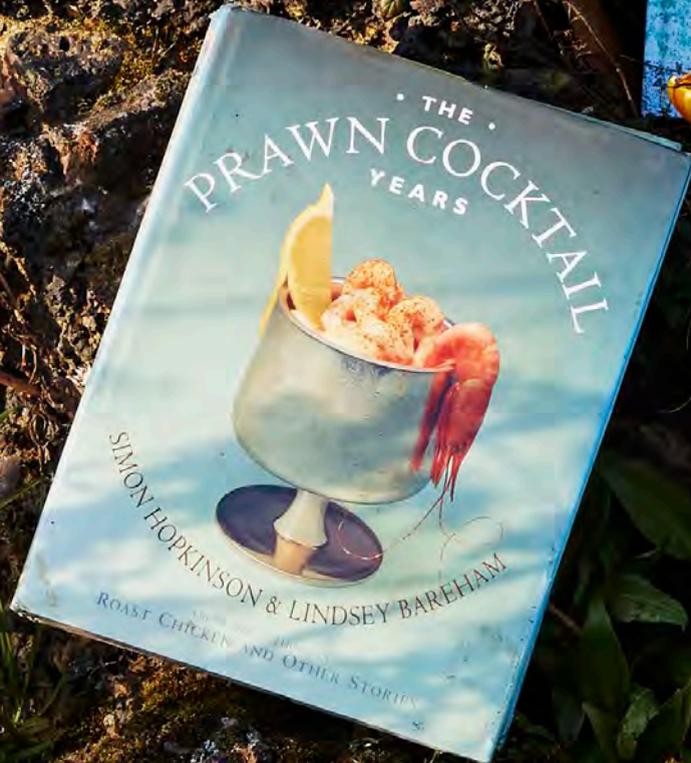
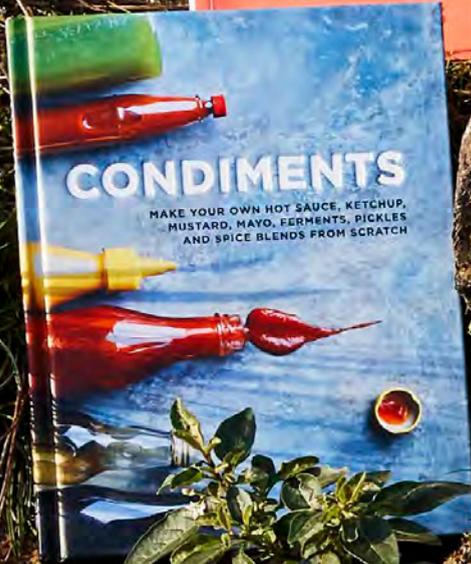
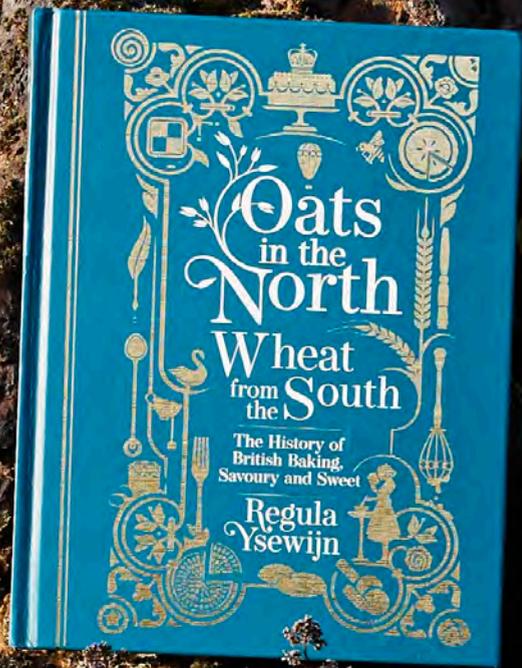
DB: I admire CODE for being so open on topics such equality and giving women the platform to be seen as professionals. The biggest part of feeling supported as a female is knowing you have a voice and being recognised for your hard work. We can't change the past, but we can definitely be active participants in building a present and future that's equal for everyone.

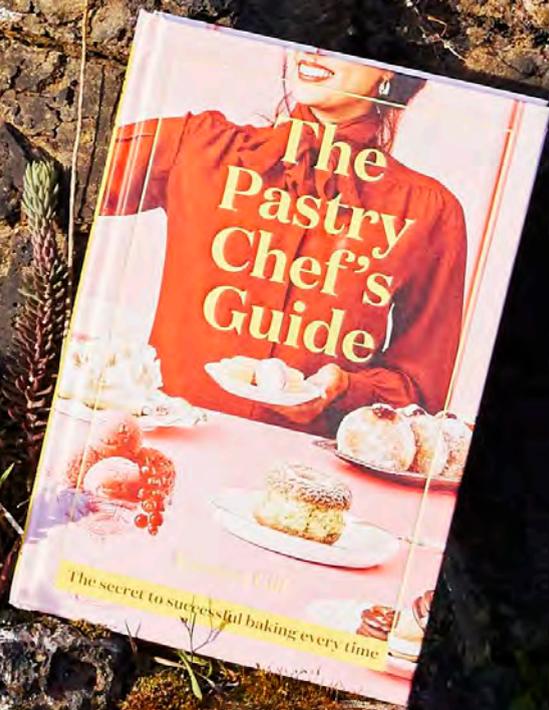
AT: What's next for you?

DB: Now... keep your eyes open for an exhibition at the end of April. In London!!! I will be collaborating with another female illustrator and a great friend, Rozalina Burkova. Really stoked about it!

AT: ...who is also another CODE cover illustrator.

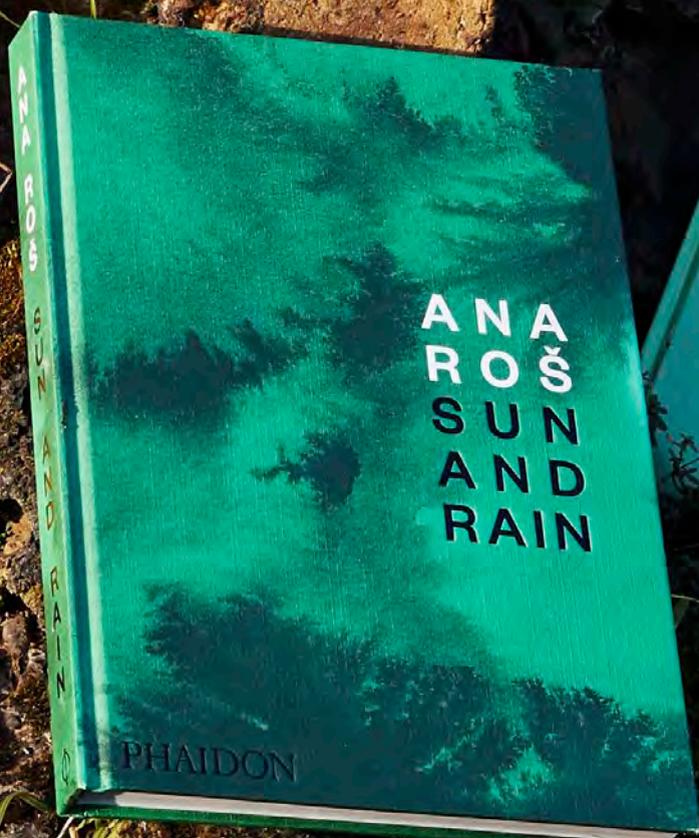






On the shelf

The new books this season go beyond rustling up main dishes and show plenty of inspiration for everything from ketchup to kombucha, with a healthy amount of personality too.
Photograph by Harriet Clare



1. THE IRISH COOKBOOK

by *Jp McMahon*

Showing us that Irish food is about more than just the humble spud, chef Jp McMahon delves deep into the food culture and history of the island: from the arrival of Neolithic communities to the English invasion, no stone goes unturned. McMahon showcases recipes for Irish classics like lamb baked in hay, griddle scones and seafood and seaweed chowder, but – rest assured, potato fans – you won't be disappointed: potato breads and potato scones are given their fair share of the lime-light, too.

£35, Phaidon

2. ARAN

by *Flora Shedden*

Aran, or 'bread', is a beautiful little book from Flora Shedden and includes recipes and stories from her eponymous bakery in the heart of Scotland. With stunning photography and conversational style essays about the people that inspire Shedden's creations, delve into these sweet and savoury recipes and allow yourself to be transported to Scotland, enjoying breakfast, elevenses, high tea and after dinner treats along the way.

£22, Hardie Grant Books

3. THE PASTRY CHEF'S GUIDE

by *Ravneet Gill*

'For the love of God, don't use strawberries in December.' We like the tone of pastry chef and industry mover and shaker Ravneet Gill. Her book, subtitled 'the secret to successful baking every time', is written in a calm and helpful manner too, although novices might find the lack of photography a bit angst-making. There are glossy centrefolds of sexy pastisserie, but the rest of the technique info is backed up with the occasional illustration. However it promises great results for everything from ice creams to steamed puddings.

£18.99, Pavilion

4. THE NEW CITY OF LONDON COOKBOOK

by *Peter Gladwin*

If you need a recipe for a herb and flora jelly mat or you're looking to add powders, pearls and purees to your repertoire, this updated version of the City of London Cookbook might spark your interest. But even if catering for high society isn't on the to-do list, this compendium of recipes and recollections is an insight into the lavish state banquets of the Square Mile. Alongside recipes for 3am quail eggs benedict there are intriguing anecdotes about the Archbishop and Queen Mother and details on the Prime Minister's signature dinner-party dish.

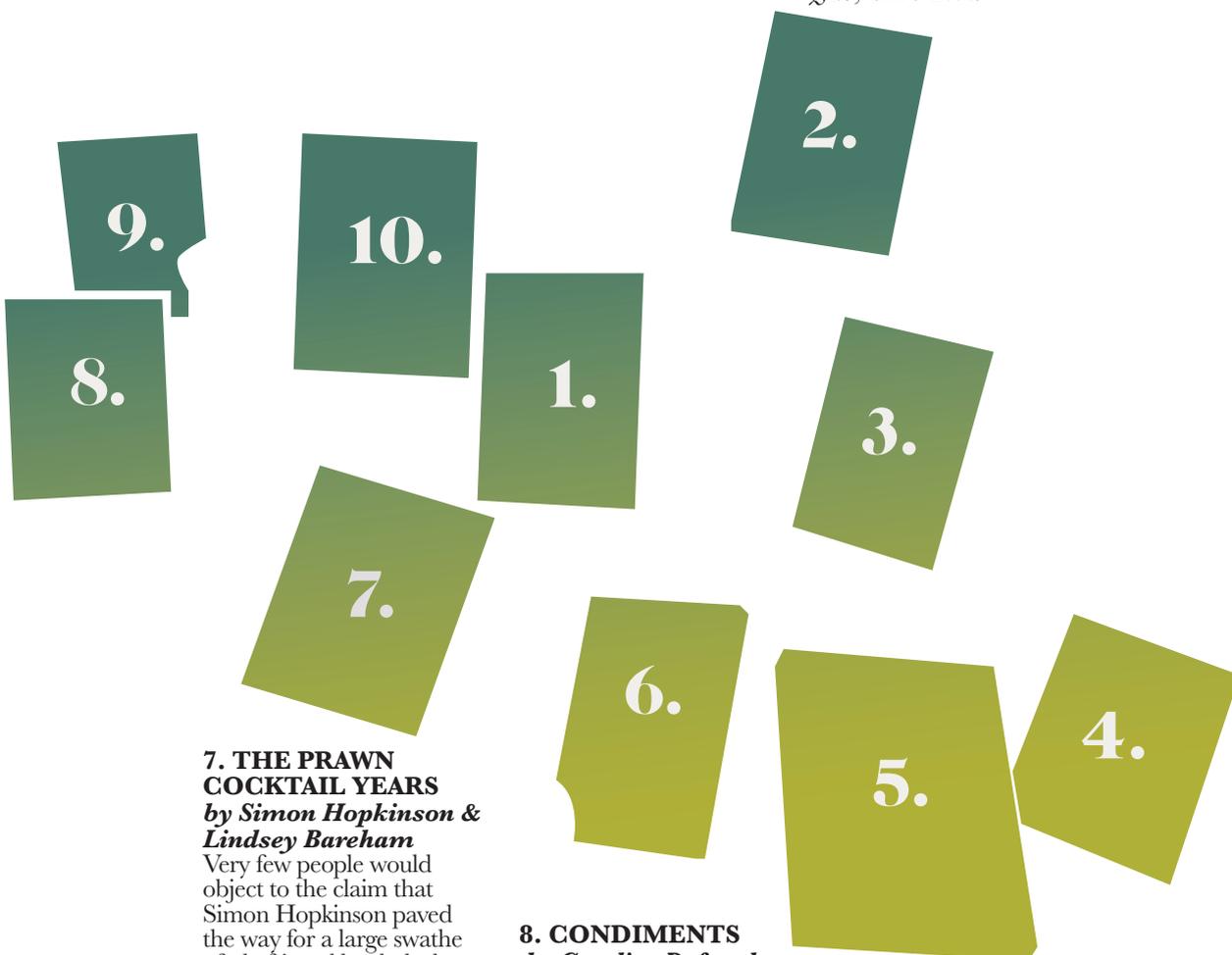
£25, GMC Books

5. SUN AND RAIN

by *Ana Ros*

One for the completists, this elegant tome is a collection of intricate recipes and thoughtful diary-style pieces by Ana Ros, the Slovenian chef voted 'Best Female Chef' by the World's 50 Best organisation in 2017 and the subject of 'Chef's Table'. The dishes are as high falutin' as you'd imagine, but her warmth when she writes about her children jumps off the page too. Eastern European influences her dishes – expect beeswax, deer black pudding and green juniper to appear multiple times.

£39.95, Phaidon



6. EATING FOR PEOPLE, PLEASURE & PLANET

by *Tom Hunt*

Tom is one of hospitality's most enthusiastic characters and has been a real proponent of sustainable eating for years, before many others. His latest book is partly a detailed backdrop on all things to do with growing, cooking and eating mindfully, and part a collection of enticing recipes. If you want to cut down on food waste without sacrificing versatility – and entertain on a regular basis – you'll find plenty to inspire you.

£26, Kyle

7. THE PRAWN COCKTAIL YEARS

by *Simon Hopkinson & Lindsey Bareham*

Very few people would object to the claim that Simon Hopkinson paved the way for a large swathe of chefs' cookbook deals. Roast Chicken and Other Stories was nothing short of seminal and will have instructed and guided wholesome honest cooking in kitchens far and wide since its publication. Published in 1997, The Prawn Cocktail Years is deserving of similar praise. Classic dishes from chicken chasseur to mulligatawny are, of course, a nostalgic highlight, but it's the insights into the building blocks of our industry as we know it today that make yet another of Hoppy's books a must for any "gourmand". The Tratt-era chapter makes for fascinating reading in light of the capital's current thirst for pasta and all things Italian.

£20, Macmillan

8. CONDIMENTS

by *Caroline Dalgard Widner*

You might live by the motto 'Heinz or nothing', but perhaps it's time to consider whether making your own condiments is a more rewarding, sustainable and healthier option. This book is a fool-proof guide to making your own hot sauce, ketchup, mustard, mayo and more from scratch - and Widner promises it will help take your weeknight dinner to the next level. Alongside kitchen staples such as traditional mayonnaise, more bold options such as mushroom soy sauce and Sichuan chilli oil are also included, alongside recipes for suggested dishes to pair the condiments with.

£12.99, Murdoch Books

9. KOMBUCHA & CO

by *Felicity Evans*

A few years ago, it would have been hard to imagine that Kombucha would feature on the drink's menu at restaurants and bars across the country, but its popularity has soared. With people keener than ever to give their gut health the boost it needs, Evan's book is a bible of all things fermented. As the name suggests, there is more than just kombucha – expect recipes for kefir milkshakes, jams with an extra kick and ginger beer. And don't worry, the book is definitely beginner-friendly, with tips about the how and why of fermentation.

£12.99, Murdoch Books

10. OATS IN THE NORTH, WHEAT FROM THE SOUTH

by *Regula Ysewijn*

Whilst many of us have grown up amongst the comforts of our apple crumbles, Eccles cakes and picnic pies, it takes an outsider's perspective to shine a light on the charming idiosyncrasies of British baking. Belgian author and photographer (not to mention judge on the Flemish version of The Great British Bake Off) Regula Ysewijn gives us fresh eyes on the hyper-regional landscape of our baking culture, through 100 beautifully shot recipes.

£25, Murdoch Books

Something to chew on

James Lewis, the marketing director of Gauthier restaurant in Soho, has worked with the chef patron Alexis Gauthier for more than 10 years. They have been a leading force in showcasing what vegan fine dining can mean. Here, in response to criticism of the restaurants and fast-food outlets using plant-based products, he fires off an impassioned defence of 'vegan meat'

In 1987, Rupert Murdoch's News International bought a tiny newspaper called Today.

Today was by many accounts a terrible newspaper, but it was interesting because it did something nobody believed possible, it pioneered computer photo-typesetting, a process which enabled full colour photographs to be printed as standard in daily newspapers.

The colour pictures were eye-catching, modern, a vision of the future. But they were not very good quality. The colours often blurred over the edges and detail was lost.

They were broadly mocked by the media, which in turn meant they were mocked by the public.

It even warranted its own 'Spitting Image' sketch on TV, where they purposely misaligned the colours to make fun of the fledgling technology. 'It'll never catch on!' 'Better stay the old way!' 'Nothing wrong with black & white' etc etc was heard all round.

Well, Rupert Murdoch may be many things, but he certainly isn't stupid. He invested in the technology early, tested it, ironed out the problems and pretty soon he had rolled it out across all his titles with complete success. Colour newspapers are ubiquitous now, and all the naysayers look a bit silly.

So what was driving this revolt? In my opinion it is a very simple human emotion: the fear of the unknown.

Recently, there has been huge investment in food companies producing 'fake meat' substitutes, which correspond to increasing awareness of environmental issues, animal welfare and people's changing

lifestyle choices.

Burgers seem to be leading the wave, with a handful of companies producing more and more convincing patties. I've tried as many as I can, and I'll be the first to admit probably 85% are pretty dire. But 15% are really, staggeringly sometimes, good. The Honest burger 'plant' for example is currently in my opinion the best in the UK, a really convincing burger which I've had repeatedly.

My attitude is this - if this is what they can do after four or five years trying, imagine what we can do in 10-20 years? Yet every food critic or writer I've read appears to guffaw at it, farmers whine about the death of the countryside as we know it, and below-the-line comments and social media is full of steak-boasting NRA style posts declaring 'you'll have to rip that T-bone out of my cold dead hand'.

A mixture of sneering disdain for anything which upsets the applecart, and the same 'harrumphing' but-slightly-frightened tone of voice you might hear from a jazz aficionado music critic in the 1970s reviewing the first Kraftwerk concert.

It's the gammon Brexiteers of the food world. Only the 'bloody immigrants' are not foreign people, but new food technology.

The same harrowed cries are becoming familiar. 'But it's all processed junk!' Well unless you're some kind of arse-clinching natural food bore, we all eat processed junk every day. Biscuit, chocolate bar, sausage, anyone? Any high street burger is processed junk. It's cheap, tasty and fun which is why people buy

it. Now vegans will buy it too.

'It's all a conspiracy by big business!' Really? Well colour me shocked at this revelation. Because meat and dairy wouldn't dream of being involved with 'big business'.

And then the slightly bonkers counter-evidence is trotted out. 'But if you don't eat meat, all the cows and pigs will be wiped out'. Erm, this might come as a shock but they were going to be killed anyway.

The worst however has to be the patronising middle-class recipe advice no vegan ever asked for: 'Why not eat a piece of charred broccoli with chili, tahini and fresh lime?' Because nobody goes to McDonald's for a small plates sharing concept cheffy wankfest, that's why.

Just like colour newspapers in the 1980s, companies like Beyond Meat, Impossible, Linda McCartney, Cauldron etc are trying to make something completely new. And just like colour newspapers in the 1980s, it's being sneered at by the old guard. Well, give it 20 years and who knows, it might just be the norm.

The world is getting itself together for a change. I say give it a chance, Boomers.



On sparkling form



Champagne Ayala's cellar master Caroline Latrive admits her career path may have previously seemed unusual for a woman. Yet with her determination and passion, combined with the fact oenology runs in the family, Latrive is a success story paving the way for women in the industry. Harriet Prior and Chloë Hamilton sat down to discuss her route into the industry, the recently launched Le Blanc de Blanc 2013 and the decision to sponsor the 2019 female chef of the year awards

You told us that your career path may seem unusual for a woman. How did you become interested in the industry?

My family has always been established in Champagne, and my father worked in the industry. He was a passionate and devoted man and gave me some direction, but I wanted to express myself differently. I was young and known as my father's daughter, so in this traditional industry sometimes it was difficult. I think my father taught me patience, but I didn't want to be his carbon copy, I want to take my own route and leave my mark on the wine world.

Champagne is part of my heritage. I first tasted it when I was very young - it's a tradition in the region to put a drop of Champagne on the baby's lips when they are born. I even have a picture of me as a small child with my nose in the glass. When I turned 15 I was curious to learn more, and that was around the time I was supposed to decide what I wanted to do in the future.

I studied biochemistry after my bachelor's degree and undertook as many internships as possible in different Champagne houses to be confident I'd made the right career choice.

And evidently you did! Would you say the house style has evolved under your reign as chef de cave?

I think we have a drier style, and we have a more precise expression of the chardonnay. We are about freshness, elegance, purity and precision- these are the key words for the expression of chardonnay at Champagne Ayala.

Is there anything you've changed your mindset on?

Initially, I didn't think it was necessary for me to be present in the market and exchange with people about the wines, but now I think it is so important to do that and to explain more face-to-face about the philosophy and specificities of Champagne Ayala, and to share our passion. It's important to see how people feel about the Champagne and to understand their experiences.

Could you tell us about your recently launched Le Blanc De Blanc 2013?

I am a lover of chardonnay, and I wanted to improve more with Le Blanc de Blanc 2013. This is a vintage, made from grapes sourced exclusively from the Côte de Blancs, where the best chardonnay grapes with a lot of potential to make great Champagnes are grown.



With this wine, I wanted a good balance and silky finish - It's a very elegant evolution. It's my favourite because it's chardonnay, chardonnay, chardonnay!

You sponsored the Ayala/ SquareMeal Female Chef of the Year Awards in 2019. Why did you want to be involved?

The event seemed like a natural fit for Champagne Ayala and we are proud to support the awards. I can imagine that in a male-dominated industry, like in Champagne, sometimes it can be difficult to find your path. There are so many links between their job and mine: a lot of patience is needed, and you need to be curious and willing to experiment - it's a blending process and about finding a marriage with different ingredients.

Part of the prize for the winner (Skye Gynell) is to go out with some of the team to Champagne Ayala to feel the experience - it's the perfect moment to exchange and share, so it was natural to support this event. These types of events give women the inspiration and courage to carry on in the industry.

Do you have any advice for women starting out in the industry?

Dedication. Do everything with conviction and always strive for the best. Today there are quite a few female winemakers, it has changed a lot in a short period of time. When I did my diploma, there were only five women and 20 men, whereas now it is much more balanced. I think women have become more confident and curious - there has been a change in mindset.

Are you still learning after so long in the industry?

Life is an incredible journey and you can keep learning constantly. I'm so inquisitive and I want to keep questioning everything



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The drinks report: beer



Want to know which beer you should be drinking? Look no further than crazily successful restaurateur Scott Collins, founder and MD of MEATliquor. When he's not quality controlling what he sells, he's selflessly researching what's new and interesting in his own time... Over to you, Scott, for the canned heat

STIEGL GOLDBRÄU

This has got to be one of my favourite lagers around. It's full bodied, soft and smooth (it's made with Alpine Spring Water don't you know) with a nice hoppy finish. Super balanced. The label looks great and they also make the awesome Grapefruit Radler too. Being a classical music lover, I find it reassuring that Mozart was all over it back in the day. True story.



BROOKLYN BEL AIR SOUR

I don't know what I like more, the beer or the name. Everything that Brooklyn does is cool, Garrett Oliver is the Don. I'm a big sour beer fan but not always sessionable but this one you can have four or five pints (not when operating heavy machinery). It's light, tart, dry yet fruity. But it's not made with fruit!? How do they do that? Lactobacillus, that's how. Google it.

TINY REBEL CALI

I loved this beer when it first came out, it was a bit more 'West Coast'. Over the years, they've modernised it. Now, it's pretty hazy but it still reminds me of all those high bitterness West Coast IPAs (Ninkasi's Total Domination IPA from Eugene in Oregon is a favourite). Lots of juice, pine, mango, grapefruit and tropical goodness. Just like their Clwb Tropicana, another great beer from the Tiny Rebels.



NORTHERN MONK NORTHERN STAR MOCHA PORTER

These guys are on fire at the moment. Since we opened ML in Leeds I've admired their work. I like a dark beer at this time of year (the odd one in ten). I've been known to drink the odd coffee too so for me, this is a banger. It's brewed with the coffee from Northern Star Coffee Roasters in Leeds. It's rich, smooth and full bodied, just like me.

MIKKELLER EVERGREEN

What can I say about Mikkeller that hasn't already been said? They're the dudes of the beer world; they do, and everyone follows. This Evergreen is a Hazy Session IPA and it kicks ass. I'm all about drinkability at the moment and this does the job every time. Hazy, juicy and smashable.



CAMDEN HELLS IN HIBERNATION LAGER

"Beer is the best damn drink in the world". Well, that's what Jack Nicholson said, but he was wrong, it's lager and that's why I have two of them on the list. I know it's not 'cool' to like Camden anymore since they were bought by the Amazon of beer world but I couldn't give a shit. Everything they brew is still tasty and this takes lager to another level. It reminds me of being sat in a log cabin laying on a bed of pine and spruce. Ouch.

Some of these beers are available from MEATliquor.com some of the time and euroboozer.co.uk where all the of beers are available.

To infinity... and beyond

Think the Caribbean is saturated with fancy hotels? Think again. The small but perfectly formed island of Grenada is home to a new place, Silversands, which marries a warm welcome with elegant luxury and a majorly Instagrammable pool. Adam Hyman checks in

It's the hot air that slaps you in the face when you step off the plane that awakens your senses to the fact you've arrived in the Caribbean. It's like walking into a sauna... or descending to the Central Line.

Let's face it, if you're London based and you want some sun in the winter months, you're looking at a long-haul flight. The Canary Islands don't really deliver, plus they still lack the hospitality so many now crave (the time is ripe for someone to make one of the islands a real destination with a cosy boutique hotel and some decent restaurants). And Dubai – despite the guaranteed winter sun – isn't really for me. There's always Asia, but my annual January work trip to New York always means I look to the Caribbean for some winter sun.

For the past few years, Mexico has been the destination of choice, with visits to Hotel Esencia and the Rosewood Mayakoba. But to start the new decade, I fancied a change of scenery and had heard a lot about a new hotel called Silversands that had opened on the tiny island of Grenada.

Despite it only being a four-hour flight from New York and a 10-hour flight from London (and only four hours' time difference), it's still tricky to fly to Grenada directly. From London, it means a quick pit stop on the island of St. Lucia – and although there are direct flights from JFK, they're expensive, so we ended up flying via Barbados to make the airfare a lot more affordable.

The beauty of Caribbean airports is that they're basically a small shed, so as soon as we're through passport control at Maurice Bishop International Airport, we're outside in the warm Caribbean sun, where our Silversands driver greets us in one of their two Teslas.

A few years ago, an S-Class Mercedes, a 7-series BMW or a chunky American SUV would have likely been the car of choice of a 5-star hotel, but the Tesla is a subtle nod to the hotel's commitment to sustainability (despite having to fly someone in from Miami to have it serviced). Silversands is only a short drive from the airport – all of

about 15 minutes – but guests need not worry about any noise from planes. As the Tesla sweeps down into the entrance to Silversands, we're greeted with a modern exterior of the hotel that has Egyptian art carefully placed around – a reference to the owner's Egyptian heritage.

Like most new hotels located by the sea, Silversands has its lobby perched above a vast pool (the longest in the Caribbean) with views that stretch out to the sea. Even architects keep in mind what's good for the 'gram these days.



Every room at the 43-bedroom hotel overlooks the Grand Anse Beach, but the real jewel in the crown of Silversands is its five four-bedroom beachfront villas. Each villa has a central living space with a dining room, lounge and large kitchen (if you fancy cooking for yourself one night or hiring a private chef) with the four bedrooms located off the main space in their own individual buildings.

Each villa has its own pool bigger than most hotel pools – and the beauty of the villas is that they are located on the beach front, so you can put down your glass of Whispering Angel next to the sun lounger and walk all of a few yards to cool off in the Caribbean sea. You could see families being very happy here or groups for a birthday

celebration or even an extremely civilised stag or hen do.

But what really stood out for me with these villas is that you don't feel like you're in a hotel. Don't get me wrong – I love hotels but you feel so beautifully isolated here, despite having 24/7 access to room service. This is so often what you crave from a beach holiday, especially after a busy week in Manhattan. You could go for a whole week without having to see anybody if that's what you wanted – no need to change out of your Aspesi trunks or care about the state of your hair. A rather underrated holiday bonus.

Even though I'd have happily stayed cocooned in our little compound, we did venture up to the main part of the hotel each morning to hit the gym and then have a leisurely breakfast before heading back to the villa to lie in the sun. The hotel has two restaurants – Asiatique and the Grenadian Grill – giving residents a choice. If you're there for a week, there's also a handful of places to visit further down the beach for lunch and dinner – we're big fans of the Coconut Beach restaurant next door to the hotel, an ideal lunch spot for some fresh fish and a few Caribbean beers that sets you back about £20 for two.

If you're up for visiting a Caribbean island that isn't as well known as the likes of Barbados or Antigua, Grenada now has a world-class offering to put it on the map.

Adam Hyman was a guest of Silversands. silversandsgrenada.com





**Q&A with
GM Narelle McDougall**

Why the move to the Caribbean after working in Asia for so long?

I came to see the property in May last year and fell in love with the resort and with Grenada. The Grenadian people are genuine, have a great sense of humour and naturalness which attracted me to make such a big change.

Why Silversands Grenada?

The owner has created one of the most elegant and unassumingly stylish resorts I have had the chance to work in - so different from anything else in the Caribbean at this level of luxury - and I am thrilled to have this opportunity to see his vision come to fruition.

Do you think it will attract more hotels and restaurants to the island?

Silversands has been quite ground-breaking for Grenada and our owner has expansion plans on the island over the next five years. On top of this, there are other resorts being developed which will add to the awareness and to tourism appeal in general.

What's the biggest challenge of a small Caribbean island?

Airlift to Grenada is a big challenge, one that the government, tourism bodies and the hotel industry are all working together to change. We also still have some way to go to put Grenada at the front of travellers' minds when looking for a Caribbean destination.

Do you think a female GM makes for a cosier hotel?

I feel women are generally more open minded and willing to get stuck in and do the work alongside the team, not just asking to get it done but will actually be hands-on too. I read an article that said women tend to be more creative and will think about interpersonal and emotional factors when making decisions.

Where are you next travelling to?

Actually, I have a delicious treat in store, almost work related. I am travelling to New York this afternoon to attend Fe Noel's debut runway show at fashion week for the Fall 2020 season. Fe has Grenadian roots and we have just announced a collaboration with her to design our new team uniforms. Our resort boutique is also the only place on the island you can buy her clothes.

24 hours in... Tokyo

CODE's editor Lisa Markwell recently spent a weekend in Japan's capital with Hisato Hamada, the co-founder of the famous Wagyumafia restaurants. Here's what she found...

8am



Sleep in the store

Ginza is a great district to make your base and if, like me, you love the Muji aesthetic and quality, check in to the Muji Hotel, which marries ancient paving stones and cutting-edge technology. Narrow but elegant rooms make a for a great night's sleep and breakfast at the Diner has all the classics to start your day right. First stop, into the flagship Muji store in the same building.

6F, 3-3-5, Ginza, Chuo-ku, Tokyo

1pm



Standing room only

It's worth paying for a mediocre Starbucks coffee at the branch in Shibuya – its first-floor counters are the perfect vantage point for the world-famous crossing, where thousands of people whizz across in every direction at once. But after you've 'grammed it, head down the road to the standing sushi bar Uogashi Nihon-ichi where everything is fresh, delicious and prepared with care, as per.

25-6 Udagawacho, Shibuya 150-0042, Tokyo Prefecture

11am



Coffee break

Still at Kappabashi, the best place for a really good coffee (hey, sometime you want something better than the vending machine variety) is Sensing Touch of Earth, a café with an décor that ranges from brutalist exposed concrete to stylish mid-century wooden furniture.

3-1-12, Matsugaya, Taito-ku, Tokyo

10am



Shop like a chef

Yes it's a tourist attraction, but the Kappabashi (Kitchen Town) area has plenty of brilliant chef supplies and food-related ephemera if you know where to look. Hamada took us to a superb store, Kamaasa, which has a plethora of knives, tools, kitchenware and more, including dozens of different whetstones, limited-edition hand-hammered pans and perfect knots of brush with which to clean them. Across the road, the more kitsch but equally high quality plastic food Ganso Sample is where to get *those* replica dishes, or just an oozy egg fridge magnet...

Ganso Sample, 3-7-6 Nishi Asakusa, Taito-ku, Tokyo

Kamaasa, 2-24-1 Matsugaya, Taito-ku, Tokyo, 111-0036

6pm



Time for reflection

The whole area around Tokyu Plaza Omotesando Harajuku is a great shopping scene – from the madness of two-foot-long crisps on a stick to vintage Commes des Garçons stores to the brilliant bits and bobs at the Asoko store, but it's worth entering the plaza itself for its stunning entrance. Shoppers glide up escalators into a cavernous 'kaleidoscope' space, all covered with mirrors at different angles. Watch where the youngsters pose for your inevitable picture; they've worked out the best angles.

Asoko harajuku, 6 Chome-27-8 Jingumae, Shibuya City, Tokyo 150-0001

Tokyu Plaza Omotesando Harajuku, 4-30-3, Jingumae, Shibuya-ku, Tokyo

8pm



Click and collect deluxe

The Wagyumafia brand is world-famous for its raucous vibe and the stunning quality (and price) of its beef-focused menus. Most restaurants are member-only (David Beckham, Ed Sheeran, Jack Whitehall and Marcus Mumford are recent guests), but its newest incarnation, Yakinikumafia, is about to change all that. It's a steely beauty - an all-standing space in the building where Godzilla was filmed. Guests order by touch-screen on arrival, then get their own grills fired up and fresh, less expensive cuts of wagyu beef delivered to cook (along with spectacular side dishes). Best slaked with in-house beer brand Do Not Disturb.

Yakinikumafia; wagyumafia.com

7am



The wake-up call

Since it moved to its sparkling new HQ, it's no longer permitted for visitors to enter the fabled Toyosu fish market but it's still worth heading down to the industrial location, because breakfast at Daiwa Sushi at the fish market is unmissable. There's something really special about the very freshest uni, tuna, squid and much more being placed in front of you by the family of sushi masters who run this place, and miso soup takes care of any early-morning chills.

Daiwa Sushi, 6 Chome-3-2 Toyosu, Koto City, Tokyo 135-0061

10am



Delicious contemplation

Tokyo has quite a few shrines but there is something breathtaking about the entrance to the Meiji Jingu complex with its towering wooden gate and 100,000+ trees – and everything inside is similarly entrancing, from the children dressed up in traditional costume for weekend outings with their parents to the wooden prayers hung on boards. The avenue of painted sake barrels respectfully donated is repaid with the respect visitors show by washing their hands in a traditional font. Don't miss the snacks too – rice sponges painted with a soy caramel, or the classic okonomiyaki (cabbage omelette).

Meiji Jingu, 1-1 Yoyogikamizonocho, Shibuya City, Tokyo 151-8557

11pm



For the after-party

Everyone from chefs to schoolchildren appreciate the pure joy of the 7-Eleven stores everywhere. But it's if you're after late-night munchies and drinks that it really comes into its own. The cans of Suntory Highballs (in two strengths) are whisky sodas done right, perfect with the classic 7-Eleven egg sandos – which from this egg-sandwich connoisseur, are pretty brilliant. Then there's the Michelin-recommended pot noodles (yes, they're that good) and Haagen-Dazs ice-cream sandwiches too.

7-Eleven everywhere in Tokyo



Instagrab

What's feeding the news feeds this season? It's only to be expected when you build a drinks cabinet like something out of Game of Thrones that the Insta-crowd are going to respond, and so it is with Tom Aiken's Muse. Meanwhile the Dominique Ansel pudding pour could be eligible for the short-film Oscar, while the arrival of beautiful raddicchio coincided with Valentines Day. It's love...



A classic revisited

We work in an industry in thrall to the new, so sometimes old-school places get neglected. Loyd Grossman celebrates the great-grandfather of the capital's vogueish fish restaurants, Wiltons

1742 was no 1066... by which I mean that the historical events of the year are not particularly memorable. Britain was embroiled in the rather pointless War of Jenkin's Ear with Spain, Spencer Compton (who he?) became Prime Minister, Handel's Messiah had its first performance.

Of more long lasting significance, George William Wilton began peddling oysters. Moving from London's Haymarket to Ryder Street,

And to their credit, they have a three-course lunch at £43, which compares favourably to most West End prices. What you get for your bucks is a couple of hours luxuriating in a fluffy duvet of luxury and tradition and jolly nice food.

In keeping with its oysterman's DNA of simplicity and super-high quality, the raw materials are worthy of a centrefold in Fishmonger's Monthly: the crab is sparkling, the



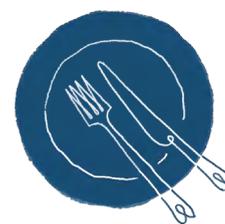
from there to Bury Street and now settled in Jermyn Street, Wilton's business endured and flourished. Along with the nearby clubs - Whites', Brooks's and Boodles - it is the natural habitat of all whose lungs are accustomed to the rarified air of Saint James's as well as more ordinary civilians not intimidated by its elegantly low-key entrance and legendarily terrifying prices.

I say 'legendarily', because many who write about the joint do make a song and dance about how expensive it all is. Indeed £60 for a Dover sole is no joke, but ain't it all relative? The prices of even the most slapdash London restaurants are shocking and there are many places in the St James's/Mayfair 'hood that will land you with a bigger than Wilton's bill without even coming close to delivering a Wilton's grade experience.

oysters are sea-water tangy, the smoked eel is the best you can get.

The cooking long ago transcended what is dismissively called 'nursery food' and is better described as flawlessly executed classics. It inches towards the contemporary a little more each time: even the oldest of the Old Guard are no longer shocked by a micro-herb garnish.

Importantly the kitchen and front of house buzz with professionalism and consistency. The nappery is generous, the cutlery is heavy enough, the upholstery is plush, the staff are omnipresent but not hovering. It is a restaurant designed very much for its customers - a delightful and prized institution at a time when so many restaurants seem to be created instead for the benefit of their chefs, architects or investors. I don't go as often as I'd like to, but I have been going there since 1975.



Wiltons,
55 Jermyn St,
St. James's,
London SW1Y 6LX

Stracciatella soup

*What do you eat when you get home after service?
Alex Hely-Hutchinson of Stoney Street by 26 Grains shares her recipe*

Alex Hely-Hutchinson founded the popular 26 Grains in 2014, and added a new opening, Stoney Street, last autumn. The latter, named for its location in Borough Market, has quickly become a neighbourhood favourite – with fresh cakes and pastries on the counter, great coffee and a menu that ranges from breakfasts full of goodness to more indulgent suppers, all overseen by head chef Henrietta Inman.



Serves 2-3

1litre Chicken stock
10 saffron strands (optional)
3 large handfuls of spinach, roughly chopped
3 eggs, beaten
Salt
Pepper
Parmesan
Parsley, chopped

Method

1. Start by adding the saffron to your stock and warming it in a medium sized pot to a simmer.

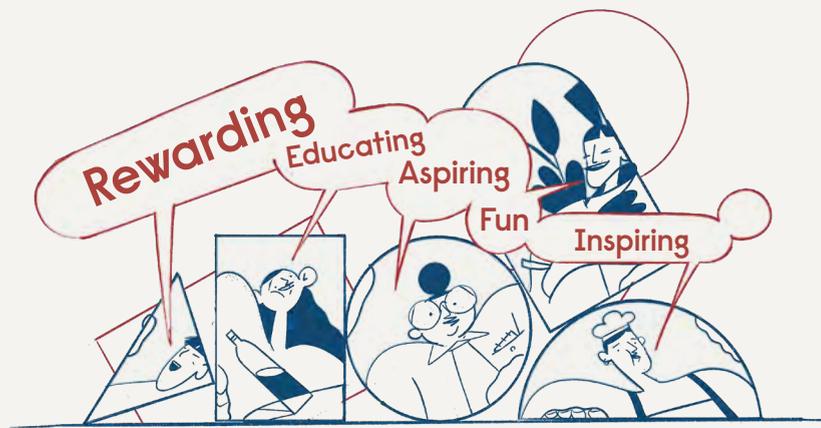
2. Add the spinach and cook for a further minute, careful not to overcook it.

3. Take the pot off the heat. Using a spoon, create a whirlpool and then start to pour in the beaten eggs with a steady stream. Don't be tempted to spin the soup again after adding the eggs or it will just break up the strands of them.

4. Leave the soup for 30 seconds. Split between bowls evenly and season with some flaked sea salt and black pepper. Often I'll add a little parmesan and parsley to this at the end too.

*Stoney Street
2-3 Stoney Street
Borough Market
London SE1 9AA
26grains.com*





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