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In detail

CHELSEA'S ARTISANS REVEAL THE STORIES BEHIND THEIR PRODUCE

Out in Africa

BEHIND THE SCENES AT INSPIRING CHILDREN'S CHARITY SENTEBALE

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Aussie restaurateur Bill Granger heads up our Food Special Page 58 Image: Acai Bowl, Berries & Granola oKristin Perers

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UNTIL SEPTEMBER 3

The team behind celebrated Notting Hill bakery Pearl & Groove have opened a pop-up café in King's Road shop Anthropologie. The hip bakery, which is based on Portobello Road, serves delicious gluten-free cakes and coffees. Anthropologie, 131–141 King's Road. T: 020 7349 3110, anthropologie.com

UNTIL SEPTEMBER 3

MUSIC: WE'RE GOING ON A BEAR HUNT Following a smash-hit West End season and international tour, this show will bring Michael Rosen's award-winning book *We're Going on a Bear Hunt* vividly (and noisily) to life in a funfilled adaptation set to a lively score. Tickets from £14.50 (most suitable for children aged three-plus), Cadogan Hall, 5 Sloane Terrace. T: 020 7730 4500, cadoganhall.com

UNTIL AUGUST 12 THEATRE: BODIES

Purchased from Russia, developed in India, delivered to the UK. A global transaction over nine months that offers a "lifetime of happiness" for all involved. Vivienne Franzmann's new play explores the human cost of surrogacy.

Tickets from £12 (age guide 14-plus), Royal Court Theatre, Sloane Square. T: 020 7565 5000, royalcourttheatre.com





Calendar

SLOANE SQUARE / AUGUST 2017

Below left: The parachute suit in which Valentina Tereshkova made 89 jumps, 1959 © Science Museum Below right: Moulded plywood chair designed by Grete Jalk, 1963 © Victoria and Albert Museum, London

UNTIL NOVEMBER 12 DESIGN: PLYWOOD: MATERIAL

OF THE MODERN WORLD

Light, strong and versatile, plywood has been used to build everything from skateboards to planes. This world-first exhibition explores how this often overlooked material has shaped the modern world and features groundbreaking pieces by Alvar Aalto, Marcel Breuer and Charles and Ray Eames.

Free, V&A, Cromwell Road. T: 0800 912 6961, vam.ac.uk



UNTIL SEPTEMBER 10 PHOTOGRAPHY: WILDLIFE PHOTOGRAPHER OF THE YEAR

It's the last chance to see some of the world's best wildlife photography from the prestigious annual competition. The 100 exceptional images on display range from close-up portraits to dramatic landscapes and reveal the incredible diversity of life on Earth.

Tickets from £10.50, Natural History Museum, Cromwell Road. T: 020 7942 5000, nhm.ac.uk



UNTIL SEPTEMBER 17

EXPLORATION: VALENTINA TERESHKOVA Valentina Tereshkova was just 26 when she became the first woman to go into space on June 16, 1963. Her mission was a major milestone in space exploration and she remains the only woman to have made a solo space flight. This exhibition explores her achievements and legacy with a display of artefacts, images and film. Free, Science Museum, Exhibition Road. T: 020 7942 4000, sciencemuseum.org.uk

Calendar



AUGUST 9

HISTORY: INDIA'S INDEPENDENCE

Artistic responses to India's journey to independence from British rule will be showcased during this special evening at the National Army Museum. Enjoy live performances, poetry recitals, pop-up stalls, oral histories, creative workshops and delicious Indian food, as well as guided tours of the museum's extensive Indian Army collection. From 6.30pm. **Free, National Army Museum, Royal Hospital Road. T: 020 7730 0717, nam.ac.uk**



AUGUST 15 WILDLIFE: WIGGLY

WILD SHOW AND GARDEN SAFARI Children aged 7–11 will meet a pygmy hedgehog, giant African land snails, a giant millipede and more at the Wiggly Wild Show in Chelsea Physic Garden. They will then explore the garden and discover the animals that live there, including pond creatures, insects and birds. 10.30am-2.30pm.

Tickets £13 (all children must be accompanied by a ticket-holding adult), Chelsea Physic Garden, 66 Royal Hospital Road. T: 020 7352 5646, chelseaphysicgarden.co.uk

SEPTEMBER 2

HISTORY: WOMEN SOLDIERS TOUR The Women's Army Auxiliary Corps was founded in 1917 and allowed women to join the army for the first time outside of nursing roles. Since then there have been a number of developments, culminating in last year's lifting of the ban on women in combat roles. Explore 100 years of women in the army on this 30-minute tour. From 2.30pm.

Free, National Army Museum, Royal Hospital Road.





Calendar



SEPTEMBER 2

MUSIC: SINATRA TO SOUL, THAT'S HOW WE ROLL Tom Fitzpatrick may be just 26 but his fresh interpretation of Ol'Blue Eyes belies his young years. He will perform with Chris Thomas – who combines the style and swagger of Sinatra with the energy of James Brown and Bruno Mars – and world-renowned drummer Vince Dunn. The evening is presented by Meridian 107FM Jazz. Doors open 7pm, show 8.30pm.

Tickets £20, The Pheasantry, 152 King's Road. T: 020 7351 5031, pizzaexpresslive.com



SEPTEMBER 3

FASHION: FROCK ME VINTAGE FASHION FAIR More than 50 dealers from the worlds of vintage fashion and textiles will offer clothes from the 1900s onwards, alongside vintage French linens, unique accessories and haberdashery. Vintage designer fashion will be on display from labels including Chanel, Lanvin, Pucci and Ossie Clark. From 11am–5.30pm.

Tickets £4, Chelsea Old Town Hall, King's Road. T: 020 7503 9171, frockmevintagefashion.com Left: Tom Fitzpatrick and Chris Thomas Below: Shuggie Otis

SEPTEMBER 5 MUSIC: SHUGGIE OTIS

Aged 15, Shuggie Otis was compared with musical legends Jimi Hendrix and BB King. The guitar prodigy cut sessions with Frank Zappa and Al Kooper while still a teenager and went on to make two expansive, genre-defying, deeply curious albums. He wrote the iconic 1971 track "Strawberry Letter 23", which was covered by The Brothers Johnson. Doors open at 7pm. **Tickets £28.13, Under the Bridge, 434 Fulham Road. T: 020 7957 8261, underthebridge.co.uk**









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SEPTEMBER 16–17

ARCHITECTURE: OPEN HOUSE LONDON Interesting and unusual properties in Chelsea and beyond will be opening their doors to the public for this year's Open House London weekend. They include various embassies, the Grade I and II-listed Royal Hospital Chelsea, the World's End estate and the Hidden House – a private family home that is invisible from the street.

Free. T: 020 7383 2131, openhouselondon.org.uk



SEPTEMBER 12-OCTOBER 21 **ART**: MOUNTAINS OF KONG

The Mountains of Kong appeared on British maps of West Africa from 1798 to the late 1880s, when they were finally declared to be non-existent. Artist Jim Naughten's new show will take the viewer back in time to a fabled place that may or may not have been real, in a comment on the mutability of history and our malleable relationship with the past. Free, Michael Hoppen Gallery, 3 Jubilee Place.

T: 020 7352 3649, michaelhoppengallery.com

MUSIC: UTE LEMPER: THE NINE SECRETS Hear Ute Lemper in concert with her latest musical creation - a song cycle based on renowned author Paulo Coelho's novel Manuscript Found in Accra. Six musicians will transport listeners on an inspirational journey through the Middle Eastern and Western landscapes of music and song. Tickets from £25, Cadogan Hall, 5 Sloane Terrace. T: 020 7730 4500, cadoganhall.com

Calendar



RULE THE WORLD THE CROWN RING

rollin

Reads

1 South Metter Direct W1-41 Cologge Genters, SW1 Harrads - Harvey Nichel - Liberty Selfridges, Mandatin Oriental, Hong Yang- Saks Fifth Avenue asociasi into Swiw ANNOUSHXACCAM



SEPTEMBER 20–23 DESIGN: 100% DESIGN

MASSIMO GARDONE

This award-winning show presents national and international exhibitors across five sections: interiors, workplace, kitchens and bathrooms, design and build and emerging brands. The commercial cornerstone of the London Design Festival, it is open to trade and the public and features talks and bespoke installations.

Tickets £15, Olympia London, Hammersmith Road. 100percentdesign.co.uk

SEPTEMBER 23

SPORT: LONDON MARATHON WALK Challenge yourself to the London Marathon Walk this September. The 26.2-mile route, which passes through Chelsea, will feature lots of fun-filled events along the way.

Entry £75. T: 01722 718444, discoveradventure.com





SEPTEMBER 29

CULTURE: MAGGIE'S CULTURE CRAWL A 10-mile culture crawl will pass through Chelsea and beyond, taking in the capital's top sites at night. Each walker is asked to raise a minimum of £150 for cancer charity Maggie's. Registration £40 (ticket only £120). T: 0300 123 1801, maggiescentres.org/culturecrawl

SEPTEMBER 30, 3PM

HOLY TRINITY CHURCH: ANIMAL BLESSING Holy Trinity Church is hosting an animal blessing on September 30. Everyone is



welcome to bring any kind of animal to the family-friendly event, continuing a tradition celebrated for the feast of St Francis of Assisi. Holy Trinity, Sloane Street. T: 020 773 07270



castardrigosolcom

News / August

SLOANE SQUARE / AUGUST 2017



Above: My Imaginary Friend by Niyayesh Yeganeh, eight years old, Houz Naghashi school, Tabriz, Iran Right: Lucifer (Matchsticks) by Cyan D'Anjou, 16 years old, The Westminster Schools, Atlanta, United States



is giving future artists the chance to shine with the Saatchi Gallery Art Prize for Schools. Over 24,000 young people from 66 countries submitted artworks for the competition, which offers £20,000 in prizes to schools and £4.000 to winning students. The winners included 17-yearold Adam Hall from Bolton School and a group of 9–11-year-olds from Samuel Marsden Collegiate School in New Zealand. Saatchi Gallery, Duke of York Square,

saatchigallery.com

News / August





WOUNDED SOLDIERS IN

rehabilitation who have been supported by horticultural therapy charity HighGround recently helped to create a healing eco-therapy garden for Miracle Gro at the RHS Chelsea Flower Show.

The team of current and former patients, volunteers and staff from HighGround spent three days creating the garden, led by horticultural therapist Carol Sales. She said, "Outside space should be seen as a tool to help mental and physical wellbeing; plants and gardening really do have healing powers."

The charity currently hosts the scheme at Headley Court, the military rehabilitation centre in Surrey. It is under threat, however, as the Ministry of Defence says it cannot fund the $\pounds 350,000$ needed for another three years, despite wanting the charity to continue treating troops at Stanford Hall – a new $\pounds 300$ million rehabilitation centre to open in Nottinghamshire on Headley Court's closure next year. THE KENSINGTON & CHELSEA FOUNDATION is looking to raise £175,000 in the next year to help local charity partners and to improve the lives of local young people through its Young Sparks campaign.

Young Sparks is the foundation's year-round project to

help local children by raising money and support for a network of charities and community groups, which are dedicated to investing in young people. Currently in the borough over 20 per cent of under-16s live in poverty.

You can get involved by donating directly to the campaign or to a preferred charity partner. Head to thekandcfoundation.com to find out more.



DETOX AND WEIGHT-LOSS DELIVERY SERVICE Nosh Detox now has a bricks-andmortar presence on the King's Road. Housed in the Chelsea Health Store, the Nosh Infusion Clinic encourages clients to use a range of healing services, from the clinic's signature IV infusions – administered through an IV vitamin drip – to anti-ageing and vitamin injections, created by CEO and founder of Nosh, Geeta Sidhu-Robb. **Chelsea Health Store, 400 King's Road**



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News / August



A PROPOSED new bridge connecting Chelsea Harbour and Imperial Wharf with Battersea is on its way to becoming a reality.

While conversations between Wandsworth and Hammersmith & Fulham councils, central government, the Mayor of London and TfL are still taking place, the Diamond Jubilee Bridge – a working title – by One World Design, has planning consent and work has begun on site. However, the project is still only 30–40 per cent funded, and a search for other funding streams continues. It is hoped a commercial partnership will be reached.



Left: The proposed One World design for the Diamond Jubilee Bridge Below: Tessa Packard fruit bat earrings, £14,000 Bottom: Faaris El-Saie

CONTEMPORARY FINE JEWELLERY BRAND TESSA PACKARD is set to launch a London showroom in October, on Ives Street.

The by-appointmentonly two-storey showroom will comprise a large, elegantly lit space evoking the sitting rooms of eclectic London townhouses, and will give clients the opportunity to meet Packard herself to discuss bespoke commissions, as well as housing the brand's collections. Design elements will highlight the jeweller's style aesthetics, with unique furnishings, taxidermy, a selection of artworks curated by the designer and rooms to be used for private events and dinners.

15A lves Street

A LOCAL SCHOOLBOY and promising fencer is one step closer to achieving his Olympic dream after winning the Under-10 Foil British Youth Championships.

Ten-year-old Faaris El-Saie, who attends Sussex House School in Cadogan Square and trains at ZFW Fencing Club with Team GB Olympic coach Ziemek Wajchiechowski, battled his way through a day of bouts to be awarded the coveted trophy. Faaris's older brother, Zayd – now 13 – won the U10 Epee British Youth Championships three years ago. Formerly a Sussex House student and now attending King's College Wimbledon, Zayd was selected for the U13 Foil England Squad before fracturing his arm in April.

Asked how it felt to be a British champion, Faaris said that "it took a lot of effort and hard work but it feels amazing.

"I would love to be in the Olympics one day."



Malcolm Liepke | New Works

1 September - 1 October 2017

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News / August

Left: Students from Garden House Girls' School



GARDEN HOUSE GIRLS' SCHOOL welcomes a new

headmistress with the appointment of Mrs Annie Lee.

Lee brings a wealth of experience to the school, which is tucked away on Turks Row; she was most recently head of the all-girls Highfield Prep School in Berkshire and All Hallows in Somerset.

Lee - who is qualified with BA Hons in Music from Exeter, studied her PGCE at Homerton College, Cambridge, and also has an MA (Ed) in Leading Innovation and Change in Education – succeeds Charlotte Faber, a Garden House old girl who taught at the school for over a decade, and spent the last three years there as head.

The school's inspiring teachers are clearly having an impact on the children – one enterprising sevenyear-old decided to raise funds for the Grenfell Tower victims, assisted by her classmates. Designing their own buckets, they collected money outside the school during drop-off the day after the fire. In the half-hour window, the girls collected $\pounds 3,413$.



THE LAUNCH OF THE FIRST JOURNAL of the Whistler Society recently took place at the Fine Art Society in Mayfair.

Founded in 2012, the Whistler Society promotes interest in the life, work and influence of the American painter and printmaker James McNeill Whistler, who came to London in 1859 and lived and worked in Tite Street and Cheyne Walk. Some of his most famous paintings took the river as their subject, including Nocturne: Blue and Silver – Chelsea (1871).

The illustrated first journal comprises 84 pages of articles concerning

Whistler and his influence. The chief executive of the Royal Academy of Arts spoke at the event held at the Fine Art Society on June 13, which represented Whistler during his lifetime and staged numerous exhibitions of his work. whistlersociety.org

Art round-up August, september & october



SEPTEMBER 16–24 LONDON DESIGN FESTIVAL

The V&A is the official London Design Festival hub for the ninth year, with a collaboration that will see the iconic spaces of the museum host an extraordinary collection of specially commissioned installations and displays by the world's most exciting designers.

They will include a spectacular 25-metre fluid and freestanding 3D tapestry created by British designer Ross Lovegrove, who has drawn inspiration from the Devonshire hunting tapestries on display at the V&A.

Elsewhere in the museum, Palestinian architects Elias and Yousef Anastas will debut their installation *While We Wait*. Inspired by the scenic Cremisan Valley on the seam between Bethlehem and Jerusalem, the work explores the cultural claim of nature in Palestine.

V&A, Cromwell Road T: 020 7942 2000, vam.ac.uk

SEPTEMBER 13-OCTOBER 21 LUCAS FOGLIA: HUMAN NATURE

This exhibition by American photographer Lucas Foglia begins and ends with interpretations of paradise, moving through cities, forests, farms, deserts, ice fields and oceans. The images illuminate the human need to connect with nature and to the wilderness within ourselves.

Scientists are pictured as they work to quantify and understand our relationship with the natural world, measuring how we change nature and how spending time in wild spaces changes us.

Both factual and lyrical, the series is a celebration of the curious. Foglia's work is driven by a desire to understand the conflicting forces of modernity and nature, how we manipulate the earth to sap its resources, and how some seek to restore it.

Michael Hoppen Gallery, 3 Jubilee Place T: 020 7352 3649, michaelhoppengallery.com



Art / Round-up

SLOANE SQUARE / AUGUST 2017

LISTINGS



Laval is on display this summer. The exhibition charts her images g of sun-drenched, bleached-out lidos to darker, more abstracted 🛱 dystopian landscapes. Crane Kalman Gallery, 178 Brompton Road. T: 020 7584 7566. ି cranekalman.com

UNTIL AUGUST 27 JAMIL NAOSH: THE **ETERNAL FEMININE**

Jamil Nagsh's new portraits of beautiful young women are reminiscent of classic Mughal miniatures but enlarged. The works are modern yet aged, connecting them with the great art of the past. Pontone Gallery, 43 Cadogan Gardens, T: 020 7730 8777.

shineartists.com

SEPTEMBER 14-**OCTOBER 14 DESIGNERS BY** JEAN-MARIE PÉRIER

Celebrated French photographer Jean-Marie Périer's first exhibition in London will capture the glamour and elegance of the fashion industry and its icons.

Famous fashion designers who have posed for him include Yves Saint Laurent. Valentino, Karl Lagerfeld, Sonia Rykiel and Vivienne Westwood. The Little Black Gallery, 13A Park Walk. T: 020 7349 9332, thelittleblackgallery.com





SEPTEMBER 23-OCTOBER 14 ROSIE SANDERS: SECRET LETTERS

Rosie Sanders is one of the world's leading botanical artists. This exhibition features dramatic new paintings in watercolour and charcoal that challenge the boundaries of contemporary botanical art.

Jonathan Cooper, 20 Park Walk T: 020 7351 0410, jonathancooper.co.uk





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Fashion / News

SLOANE SQUARE / AUGUST 2017

ANNOUSHKA'S new Twist Bug bangles are the perfect addition to any nature lover's wardrobe. Crafted in 18ct gold, the bangles immortalise three of designer Annoushka Ducas's most beloved bugs: the bee, the butterfly and the dragonfly, all of which feature frequently across her existing designs. From £795 Annoushka, 41 Cadogan Gardens

ERMANNO SCERVINO'S autumn/

winter 2017/2018 campaign has us almost longing for chillier weather. The Florentine designer chose renowned photographer Peter Lindbergh to shoot Italian model Mariacarla Boscono on the banks of the Seine in Paris, wearing some stand-out pieces from the collection, including a herringbone coat, a navy tweed coat over a lace dress and a stunning cream suit and fur-lined jacket.

"The woman I imagined for this collection is strong and independent. She chooses to match mannish garments and heelless shoes with ultra-light dresses, creating a new expression of femininity," says Scervino. Ermanno Scervino, 198–199 Sloane Street Summer in the city

Fashion / News

PEOPLE TREE has collaborated with the Victoria and Albert Museum (V&A) to produce an eight-piece capsule collection celebrating the variety and beauty of pattern in the museum's rich archives.

Inspired by the 1930s, this limited-edition collection recalls the elegant outfits of the period with a contemporary twist. Key to the collection are romantic long and lean shapes with subtle ruffle details. The prints are based on dress fabrics originally produced by the Calico Printer's Association in Manchester, now held in the V&A's archive.

All the styles – which include a ruffle dress, ruffle back shirt, coat dress, wide-leg trousers, a ruffle back jumpsuit, smock dress, peplum top and maxi skirt – are made by India-based Creative Handicrafts, which helps low-income women in the slums of Mumbai achieve economic independence by training them and creating jobs.

Available in sizes 8–16 online at peopletree.co.uk and at the VSA Museum Shop.



BULGARI has introduced its new Serpenti Viper ring, a "dangerously beautiful" band ring collection. The new design is inspired by the feared but revered viper – a symbol of immortality, strength and seduction. The Serpenti Viper ring features full pavé diamonds or alternating demi-pavé diamonds and vibrant gemstones set in gold or white gold, in various colour options. From £1,940. Bulgari, 177–187 Sloane Street

HARVEY NICHOLS has revealed the

trends to be seen

in for any Chelsea gentleman this autumn and winter. 'Sports Lad' includes bomber jackets, zip-neck sweaters and logo tees. Gucci nailed it with this red-stripe black bomber, £1,965. 'Grunge' sees the return of lumberjack shirts, slouchy sweaters and lots of layers. Try Maison Martin Margiela black boots, £545, for size. 'Casualuxe' means elevated basics, so some soft grey Kent & Curwen trousers, £250, should do the trick. 'Sunshine State' is our favourite look. Try a yellow Folk sweater, £115. All from Harvey Nichols, 109–125 Knightsbridge

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Fashion / Trending

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Fashion / Men and Women



PAUL SMITH

HERMÈS Malo hat in weaved wicker and natural sable calfskin, £450, 1 Cadogan Place



HACKETT LONDON Knitted melange solid tie in blue, £65, 137–138 Sloane Street



FERRAGAMO Ferragamo Time watch, £1,390, 207 Sloane Street CLUB MONACO Johnny collar polo in heather grey, £158.78, 33 Sloane Square

60s

JIMMY CHOO Holden in soft vacchetta leather in ultra burgundy, £650, 32 Sloane Street

TAYLOR MORRIS Falcon wayfarer-style sunglasses, £160, Harvey Nichols, 109–125 Knightsbridge

CHANEL

Metal and glazed calfskin gold and black necklace, £750, 169 Sloane Street

> ANYA HINDMARCH Giant pixels mini cross-body, £795, 157–158 Sloane Street

> > GUCCI Gucci print oversized sweatshirt, £795, Browns Fashion, 160 Sloane Street

LINDA FARROW Round blinkers sunglasses in gold and gold snakeskin, £760, Harvey Nichols, 109–125 Knightsbridge

VES SAINT LAUREN

<u>80s</u>

PREEN BY THORNTON BREGAZZI

Sophie ruched velvet skirt midi, £430, Harvey Nichols, 109–125 Knightsbridge SALVATORE FERRAGAMO Gold and black platform heel, £665, 207 Sloane Street

Fashion / Kids

MONCLER Goustan nylon jacket, £285, 197 Sloane Street

GEOX Jr Android Boy lightup shoes, £45-£50, 33G King's Road

BONPOINT

DIOR Patent leather nano Lady Dior bag, £2,050, 31 Sloane Street

> DR MARTENS Junior Delaney Pebble boots in dark red, £60, 58 King's Road

CHLOÉ

Dungarees in red with drawstring waist and flap detail, £110, 152–153 Sloane Street






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Food / Special

SLOANE SQUARE / AUGUST 2017



"The Chelsea bun is an iconic bakery product,

CALLY SQUIRES SPEAKS TO BREAD AHEAD FOUNDER AND BAKER MATTHEW JONES and with our location in Chelsea it made sense to launch such an iconic baked good that was founded in the area.

We introduced a few batches of buns in June and the reaction was sensational. We'll launch them

properly at the start of August, and they'll be available exclusively at Pavilion Road.

A Chelsea bun is the quintessentially English baked bun, made famous at the legendary 18th-century Bun House near Sloane Square, where queues were always out of control. Fans then included Hanoverian royalty, and the likes of Lewis Carroll and Charles Dickens were said to have waxed lyrical about them.

Our buns are made on site and they are the traditional sticky buns. The ingredients we use are English flour, English butter, raisins from Turkey, spice and demerara sugar. We use our usual suppliers for all these products, but English flour and butter are key. They're made with enriched dough that is laced with currants, sugar and spices and proved for 24 hours. The full recipe will be available in our new cook book, which is coming out in August.

We won't be holding any masterclasses that focus solely on the Chelsea bun, but they will feature in some of our existing classes, such as the English baking class."

Chelsea buns cost £2.50 from Bread Ahead, 249 Pavilion Road



"Our Reines Claudes are grown by Marc on the hills

of Montauban, in the Midi-Pyrénées. The chalky clay soil, warm days and cool nights in the area provide the ideal environment for orchard fruits to thrive. With their characteristic golden hue, these plums are grown so

NATOORA'S JENNIFER GILBERT DISCUSSES ONE OF AUGUST'S TOP FRUITS WITH SOPHIA CHARALAMBOUS that their natural sugars concentrate in the flesh. Using nets to protect the plums from birds, he picks his Reines Claudes only when they are perfectly ripe. The last week of the fruit's ripening on the tree is absolutely critical; even if he risks losing his crop to rain, Marc allows his fruit to fully ripen on the tree so that each Reine Claude Dorée is full of flavour. It's a very old variety and the grower waits to pick the Dorée until the fruit is fully ripe. They are great eaten raw or with yoghurt and mint or baked in a tart."

Reine Claude Dorée plums cost approx. £16/kg from Natoora, 245 Pavilion Road



"At the moment we are 'in season' for goat's milk cheese.

Although you can produce it all year round, a lot of producers choose to stick with the natural cycle. In spring when animals are potentially moved from being indoors to fresh grass, it is reflected directly in the character and quality of the cheese. They are often very milky, sweet and zingy. So

it's a great time of year to be eating them, and as a result we tend to get quite a few in. We might go from having three or four of the soft variety from producers who make all year round, to seven or eight in the summer months.

Of these three, the Hay-on-Wye is made to be eaten as a young cheese – we're talking two or three weeks. It's has a very loose, open texture and characteristics typical of a spring/summer cheese – so bright, milky and lactic-y. It has a vegetable ash rind which doesn't impart too much flavour, it's there more to control the acidity. It's definitely a cheese that I might choose to introduce people to the goat's milk realm.

Sinodun Hill is a new producer out in Oxfordshire with very small-scale production. Again there is not too much maturation – it is quite accessible and has a wonderful open texture.

As a result of being thin the Innes Brick has a firm centre, but is still creamy. It has a similar rind to the Sinodun Hill, but because it's thinner and flatter the

LONDON CHEESEMONGER'S JARED WYBROW TALKS TO CALLY SQUIRES ABOUT BRITISH GOAT'S MILK CHEESE

> culture on the rind breaks down the cheese inside in a different way, which gives this very wrinkly texture on the outside. Underneath it has an almost liquid breakdown – if you left it long enough the whole cheese would be like that. The point of perfection is where the flavour and the texture are both singing.

All three are unpasteurised. I think that in general people are looking for food that is less processed and seem to be enjoying this almost romantic variation you get in these unpasturised products. And when it [unpasturised cheese] is peaking, in my opinion not much can touch it – you don't want to go back!"

Sinodun Hill (£5.50 per half), Innes Brick (£5.30 per half) and Hay-on-Wye (£5.05 each) raw goat's milk cheeses are all available from London Cheesemongers, 251 Pavilion Road



"We dry-age all our beef,

PROVENANCE BUTCHER OLLIE HARLEY CHEWS THE FAT WITH CALLY SQUIRES which is a process that breaks down the natural fibres and makes it more tender whilst enhancing the flavour. We generally do a minimum of 28 days dry-aging, but for this cut we take it up to anywhere between 45 to 55 days. The longer you leave it, the stronger it will get in flavour.

Rib-eye is generally a cut where you'll find a lot of marbling. It's a working muscle so there is a lot of intermuscular fat which keeps it tender and juicy when you cook it. Cuts like fillet are soft, but they don't have the marbling and therefore as much flavour.

The nice thing about rib-eye is that you can roast the whole rib, or slice it into individual steaks for a barbeque. You can even pan-fry them if they're not so thick - so they're very versatile in that way.

The rib-eye is a very soft, tender cut, but is also full of flavour. It comes from the forequarter. We do whole animal butchering here at Provenance, which not a lot of butchers do. Sides of beef come in on a Tuesday and a Thursday, and we take them downstairs and hang them in the fridge. Then we break down the whole animal itself as and when we need it. In a typical week we might sell two or three whole fore ribs, but sometimes more.

Our beef comes from Taste Tradition, a farm run by third generation famer Charles Ashbridge in North Yorkshire. He has all his own animals on the farm, so there is complete traceability of where everything comes from.

We know everything about the animals like their ages and what they are fed. All the cows spend two summers out on open pasture, which is very lush. The Hereford cows are grass-fed, which gives it a more natural taste and intensity than grain-fed animals.

We don't normally supply restaurants but we do supply steaks to Bill Granger, who has just opened down the road."

Dry-aged rib of beef, £32.99 per kilo from Provenance, 247 Pavilion Road



Urban.

HUGO CAMPBELL-DAVYS TELLS CALLY SQUIRES ABOUT WHERE TO EAT AND BE SEEN IN CHELSEA

SITTING DOWN TO CHAT with entrepreneur and foodie expert Hugo Campbell-Davys, it's hard refute his moniker of "best connected-man in London", as described by the Evening Standard. Sitting on a pavement table one sunny Wednesday afternoon we are interrupted probably ten times by passing well-wishers, friends and Urbanologie members stopping to shoot the breeze.

As a man whose job – informing members of the latest food and drink happenings in the hottest places – is to network and has 5,000 friends on Facebook, is the constant social pow-wowing work or pleasure? "Networking and being proactive about the mindset to go out and do business is essential, but I also enjoy it and like meeting new people. It's quite hard because the boundaries are so blurred between friends and who you do business with" he concedes.

Having been single for "quite some time" he now seems smitten with a girlfriend who he actually met through Urbanologie.

To summarise what the company does is difficult as it is constantly evolving.



Left: Ivy Garden Chelsea, top: Bill Granger's new restaurant on Pavilion Road, right: Hugo Campbell-Davys at the South Kensington Club and one of at Bill Granger's dishes

Urbanolgoie started as a private newsletter that Campbell, now 38, compiled and sent out to contacts while still working full-time in PR. "It was a way for me to engage my contacts and keep them in the loop, and get the right information to the right people."

The invite-only newsletter was well received, but he was doing the content before going to work, and then going out and networking in the evening after a fulltime day job. With some initial funding through friends and family, the website and Android/IOS app was launched and Urbanologie as it is now known was born.

The site currently covers London, New York, Los Angeles, Miami, Dubai, Paris, Ibiza, Mykonos and Montenegro, but Campbell-Davys has his sights set on expanding into Monaco, Hong Kong and Tel-Aviv. "We are very keen to grow as quickly as possible – our [now 14,000] members tell us where they want to go."

For a yearly £100 subscription fee those members get curated daily content, a weekly newsletter, exclusive offers and invitations to loads of events. "We take amazing pleasure in being able to tell people about things before anyone else does. It's hard work, but more and more we are getting the scoops through our members."

The Chelsea resident, who has lived in the area for five years, naturally has his finger on the pulse of what is happening on the foodie scene in SW3. "Cadogan are doing so many interesting things. The Pavilion Road development with all the artisan shops, Granger's, April's café and Hix is rumoured to be going in too. I like



Food / Business

SLOANE SQUARE / AUGUST 2017

what Hugh [Seaborn, Cadogan's CEO] has done, creating that village feel.

As a local resident he treats "iconic" Bluebird as his unofficial office and even started his new venture Workologie there, although has plans to expand the concept into a network of places for remote workers to base themselves during the daytime. "A lot of the co-working spaces tend to be quite expensive. With Workolgie it's $\pounds 10$ per day and the first coffee is on the house."

The idea initially started to be a benefit for Urbanologie members but "ended up being a workspace for us too." The Urbanologie team in London is small, with Campbell-Davys editing most of the London content himself. However abroad the company employs "a network of professional journalists" to provide local content.

Besides Pavilion Road and Bluebird, he rates the Ivy Chelsea Garden – "it's extraordinary what they've done there" – and says the recent pop-up Wedgewood afternoon tea at Peter Jones was "cute."

"We actually did an article on Chelsea becoming one of the new foodie destinations – Philip Howard at Elystan Place, Claude Bosi at Bibendum and Tom Kerridge [coming later this year to the Jumeirah Carlton Tower] – it's extraordinary."

He declines to stereotype his

HE RATES THE IVY CHELSEA GARDEN – "IT'S EXTRAORDINARY WHAT THEY'VE DONE THERE"



membership, but will say: "I guess it is people who are time-starved, but have an appetite for knowledge and good restaurants, and discovering new places." Which doesn't sound like a bad club to join at all. *urbanologie.com*







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Food / News



IZLINDA BAHAROM,

executive chef of Zheng in Oxford, has opened her first London restaurant on Sydney Street in Chelsea.

Zheng blends Malaysian, Chinese and Indian influences to create inspired fusion dishes like crispy cereal king prawns and fried boneless chicken with dried chillies, cashew nuts and Szechuan pepper.

Baharom uses many family recipes from her grandmother in the restaurant. Zheng, 4 Sydney Street



Another exciting addition to the foodie district that is Pavilion Road is vegan restaurant Wulf & Lamb, which is set to open in September. The creators behind the new plant-based venue told *Sloane Square* that "customers should expect indulgent comfort food to eat in, plus a healthy, delicious selection of wraps and salads for on-the-go."

Wulf & Lamb, 243 Pavilion Road

SLOANE SQUARE / AUGUST 2017

THE CADOGAN CAFÉ, which is set to open in late 2018, has already won the Hotels and Hospitality prize at the New London Architecture Awards. The accolade is for the best new and proposed projects that enhance London's leisure offer for tourists, business people and Londoners.

The state-of-the-art café, due to be built in Duke of York Square, combines modern design with its heritage surroundings, and was designed by Nex Architecture.

The exciting new opening in the square will feautre an innovative glass façade, which can descend into the basement during sunny weather. The café will also have a circular roof terrace overlooking the "running track", which was famously the training ground used by Roger Bannister when he was training for his fourminute-mile record. cadogan.co.uk

Food / News





TOM'S KITCHEN has launched its summer menus, with a host of fresh, seasonal ingredients to try. There's an emphasis on light, summery dishes, with plenty of veggie and gluten-free options.

The vegetarian board, with avocado, courgette dukka, heritage tomato salad and more, is a perfect sharing starter for two, but one of our favourites is the roast



fillet of sea bream with braised chicory and Cornish trout with parsley and lettuce sauce.

For dessert, guests will now be able to enjoy a stunning raspberry millefeuille with raspberry sorbet or an indulgent peach melba sundae. Tom's Kitchen Chelsea, 27 Cale Street

Watch the sun set over Sloane Street with a cocktail in hand at the Jumeirah Carlton Tower's pop-up sundowner bar. The ninth-floor club room is now open daily from 4–10pm with a special drinks and tapas offering.

Cocktails include classics alongside the likes of Le Fizz – Grey Goose vodka with St Germain elderflower liqueur, lime juice and soda – and the Sloely But Surely, made with Sipsmith sloe gin, vanilla, lime and champagne.

On the bar snack menu are Loch Fyne salmon, avocado and feta tacos and Ragstone goat's cheese croquettes with orange blossom honey and beetroot. **The Jumeirah Carlton Tower, 1 Cadogan Place**



Italian neighbourhood restaurant

Stecca has opened on Hollywood Road, led by chef Stefano Stecca, who has previously cooked at Zafferano, Baglioni and Toto.

The vibe is simple, traditional Italian food in an intimate atmosphere with amazing ingredients, and there's also a hidden courtyard garden at the back for warmer days.

Expect burrata stracciatella with red prawns and black truffle, tuna carpaccio with hazelnuts and artichoke chips, linguine with sweet chilli and lobster sauce and tagliatelle with wild forest mushrooms.

Stecca, 14 Hollywood Road



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El Pirata – the critics' choice for authentic Spanish dining celebrates its 20th anniversary

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"Surprisingly good prices for such a posh area, make this noisy and busy tapas bar, nat far from Hyde Park Comer, an ever handy stand by "Harden's

"Wonderful Spanish staff, a buzzy atmosphere and arguably the best topas in London, combine to make this tucked-away Mayfair hourt the eatery of choice far many local workers."

All the favourites are there - meatballs, kidneys in sherry, deep-fried squid, peella and tortilla - all cooked to order to ensure the results are never less than excellent."

Square Meal

And Nobu Matsuhisa – the owner of the global iconic restaurant group, Nobu, says: "El Pirata in London's Mayfair is my favourite restaurant; it's casual, simple and I find topos so interesting".

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Practical doesn't have to mean boring. Chelsea's homeware stores have everything you need to kit out your kitchen with style as well as substance. Here's our 10 best finds



PETER JONES Tom Dixon stone pestle and mortar in white and gold, £131.75, Sloane Square SKANDIUM Georg Jensen Alfredo tall pepper grinder, £100, 245–249 Brompton Road





ANTHROPOLOGIE Russet measuring cups, £24, 131–141 King's Road

Food / Kitchenware









Greycoat Street, Westminster SW1

Immaculate two bedroom apartment in Greycoat House

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Food / Spotlight

SLOANE SQUARE / AUGUST 2017

CALLY SQUIRES MEETS ABIGAIL SCHEUER, FOUNDER OF LE CHOUX, AT THE DUKE OF YORK SQUARE FINE FOOD MARKET

Le Choux

WHEN DID YOU START LE CHOUX?

I started the business in March last year. My mum is French and I was born in Paris, so we were introduced to the world of fine patisseries at a young age. Growing up in London, I missed the cakes and pastries that can be found in France, so I made it my mission to train as a pastry chef in Paris and bring my knowledge back to London.

WHAT KIND OF CHOUX DO YOU MAKE?

We mainly specialise in small round choux (in French called '*chou* à la crème') in a variety of different flavours. Often I will add in new pastries, such as éclairs or 'Paris Brest', which is a choux pastry wheel filled with decadent hazelnut mousseline cream.

WHAT MAKES YOUR CHOUX SPECIAL?

All of our choux are baked the Parisian way, with a crumble topping, which gives a delicately sweet and crunchy texture. I use only the best ingredients like good-quality chocolate, locally sourced cream and milk and fresh fruit. I never use any gelatine, unnatural colourings or preservatives, meaning our choux are always fresh and vegetarian-friendly.

WHAT ARE THE FILLINGS MADE FROM?

Our fillings are mainly *crémeux*, which is made of milk, cream, sugar, eggs and butter – all the good stuff!

FAVOURITE FLAVOUR?

My favourite is hazelnut praline but the most popular at the market is salted caramel and Madagascan vanilla.

WHERE ARE THE CHOUX BUNS MADE?

We bake everything in our commercial kitchen in West London, and they are made fresh each morning.

HOW LONG HAVE YOU BEEN AT THE MARKET?

I've been trading at Duke of York Square market since last September. Chelsea is a very friendly area. The people are interested in fine produce and discovering new things. It's also very child-friendly, which is great for us, as kids love choux!

The Duke of York Square Fine Food Market, curated by Partridges, is every Saturday at Duke of York Square, King's Road, 10am–4pm

Food / Profile

SLOANE SQUARE / AUGUST 2017

Bill Granger

GRANGER & CO. FIRST BROUGHT ITS HEALTHY AUSTRALIAN FLAVOUR TO LONDON IN 2011. WITH ITS NEW FLAGSHIP RESTAURANT NOW OPEN IN CHELSEA, CALLY SQUIRES WENT TO MEET THE MAN BEHIND IT ALL

EVEN BEFORE IT OPENS, THERE IS A

BUZZ surrounding the opening of Granger & Co. in Chelsea. When I meet with restaurateur and founder Bill Granger, I can easily imagine the vibe of the finished article, as colourful dishes are plated up for a waiting photographer and coffeedrinking staff in training mode fill the downstairs tables.

Although Granger and Co.'s first site was in Notting Hill, "I've always loved Chelsea," declares Granger. "A lot of our customers came there from Chelsea and a week wouldn't go by where people wouldn't say, "When are you opening in Chelsea?"" Finally that time has come, and it has been several years in the making. "We were looking for a long time, and then Cadogan had this great masterplan for the whole area, turning it back into a local street for their local residents. Pavilion Road is fantastic now with Natoora, Bread Ahead, a great cheese shop, a great wine shop and Provenance the butchers who supply our meat. We are using Bread Ahead for our bread, too, which makes it a local community, which was Cadogan's vision."

Granger could not emphasise more how much he sees the place as a local restaurant. "Eighty per cent of our

Right: Bill Granger in the new Pavilion Road restaurant





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Food / Profile



customers are regulars who come a few times a week and we become part of their neighbourhood, which is what appealed to me. I always like locations that are residential, and Pavilion Road felt like a very local street."

He was also drawn to the street because of the environment. "Of course, being Australian, having outdoor space, greenery and big windows is a bonus, too. That connection to nature is great." And the neighbours, "Vegan café Wulf & Lamb is opening, which is nice, as it's great to have a couple of restaurants together."

A bonus, but not a surprise, given Granger and Co.'s healthy reputation, is that he is also excited by the arrival of KXU gym opposite. "People can come

I ALWAYS LIKE LOCATIONS THAT ARE RESIDENTIAL, AND PAVILION ROAD FELT LIKE A VERY LOCAL STREET

down here and do an exercise class and then get a juice."

Once Granger found the perfect site, it was on to the interior design. "I'm obsessive about all the details. It's quite an unusual space because it's triangular and split over two levels. So I had to think how best to create moods, and I really wanted to create cosy rooms, and for it to feel like a townhouse."

The finished product doesn't disappoint. "I wanted everywhere to be different so Above: Lovage, roast summer beans and wlanuts, and crab and kohlrabi salad with tarragon and lemon zest

PETRINA TINSLEY

Food / Profile



I CREATE THE FOOD I WANT TO EAT ... EVERYTHING IN THE RESTAURANT COMES FROM COOKING AT HOME

people could find their own favourite spot. The private dining room is a quieter corner and is tucked away, for when you want something more intimate. Downstairs I see as lively and bustling, and upstairs a bit more peaceful, like a classic sitting room."

Above: Ricotta hotcakes, banana and honeycomb butter Like his own working dynamic [Granger has been working with his wife for 16 years], the designers who worked on the restaurant are a Sydney-based husband-and-wife team called Meacham and Nockles, who Granger describes as



"long-time collaborators".

Despite obsessing over the design details, however, Granger insists they "just create a space" and it is the customers who "really create a restaurant and give it its identity".

He's built it in style – pale pink marble and Terrazzo leather – a dream come true for the Instagram generation, which Granger welcomes. "What I love about Instagram is that you can keep in contact and reach out to people you don't know very well and make relationships. And it's great that everyone is so interested in food."

He and the team were even conscious of online posting when buying for the 120-cover restaurant. "When we were looking at tables we were thinking about how they would shoot. We had our plates printed with colour, as you've got to make it fun for people if they're into shooting – you have to give them props."

How does he describe his career? "I love working as a creative director, so working really closely with the designers and chefs here. I'm not a fully trained chef, but I create the food I want to eat. I come at it from a customer's point of view, and I see myself as a well-meaning amateur. Everything in the restaurant comes from cooking at home."

The vibe of the menu seems to be



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Food / Profile



healthy but hearty, although Granger points out that there is balance, and treats are allowed, too. "Here you can get a coffee, nice glass of wine and a cocktail but also a simple chia pot, and the chopped salad at lunch is my favourite. You get a big bowl of vegetables with lean protein like salmon, chicken or halloumi and it's fuel. We definitely have an Australian attitude, which is freshness and lots of flavour."

Granger cites his miso brown rice porridge with fresh mango and coconut yoghurt as another favourite. However, diehard fans of his will be pleased to know that there are a few new dishes coming that are going to be exclusive to Pavilion Road. "A beautiful burani, which is an Iranian dish with lovage and fresh vegetables. A few things that are a bit different – we're having fun!"

Granger and his family have lived in London for eight years now. "The thing I miss most about Australia is probably swimming in the ocean every day, and family. But London is an amazing city, the people are wonderful and it's great for walking. It's a great mixing pot – you can never be bored in London."

He thinks Australia used to be ahead on the foodie front, but now London has caught up. "Twenty years ago, it wasn't one of the great restaurant cities, but



WE DEFINITELY HAVE AN AUSTRALIAN ATTITUDE, WHICH IS FRESHNESS AND LOTS OF FLAVOUR

now people come here and straightaway think about where they're going to eat. Restaurants and food are very much part of life in London now."

As is Granger himself – he doesn't even have plans for another book at the moment. "I'm just focusing on the restaurant, as Chelsea is our biggest one. It's our London flagship!"

Granger and Co. is open now at 237 Pavilion Road.

Above left: (clockwise from bottom left) A shochu spritz, gin and tonic and aperol sunrise

PETRINA TINSLEY

SENTEBALE CHIEF EXECUTIVE CATHY FERRIER. AS TOLD TO CALLY SQUIRES

OLD KHAKI

SINCE 199

-

People / Local hero

SLOANE SQUARE / AUGUST 2017



"Sentebale was started in 2006 by Prince Harry and Prince Seeiso of Lesotho, to help orphans and vulnerable children. It came about as a result of a trip that Harry made in 2004, where he stayed in the country for a couple of months up in the mountains with Prince Seeiso. He was particularly struck by the situation of the children there. Lesotho has

the second-highest HIV infection rate in the world, and as a result of the epidemic about one in three children are orphans.

In the last 11 years the charity has been working with a number of different programmes right across the country – they range from secondary school bursaries and night school bursaries for herd boys to

support for community groups who are caring for orphans and our flagship programme, which provides psychosocial support for children living with HIV. We recently started working in Botswana and we have a plan to be in five sub-Saharan African countries by 2020. Back in 2013 we decided we needed our own facilities, so fundraised to build a children's camp. It opened at the end of 2015 and allows us to cater for four times as many children as we had previously. It's a state-of-the-art kids' camp that is built on a sacred piece of land at the foot of Thaba-Bosiu mountain, which is a very important cultural

area for Lesotho people.

I joined in 2012 after getting a call from our chairman, Philip Green. At the time I was fundraising director at Oxfam, and Philip rang to see if I would give him advice on finding a chief executive. After chatting for an hour I was talking about all the things we could do with the charity to improve

things! After that I had an interview with Prince Harry and an interview with Prince Seeiso. It was a very surreal day – I'd never met any princes and that day I met two.

Prior to working in the charity sector, I had a 25-year career in commerce in various international organisations.

"YOU FEEL LIKE YOU'VE MADE A DIFFERENCE"

People / Local hero

I think it is helpful to have that sort of background. Certainly when I went to Oxfam I used those transferable skills, but it did mean I had to adapt some of my leadership skills to fit in – charities are significantly less hierarchical than commerce, and much more about soft power.

Moving from Oxfam to Sentebale was very different, too. Oxfam is a huge operational machine and Sentebale was small, but more dynamic. In terms of the work we were doing in Lesotho, it meant you could respond to specific needs more flexibly.

At Oxfam there were over 650,000 individual donors, as well as trusts, corporates and institutions. Whereas at Sentebale we have a very close relationship with a few very important people who are close to the charity – so it's different from that point of view, too.

My days can be so different. I spent this morning talking to Prince Harry about an advocacy piece of work and then spent an hour looking at budgets, but I could be reporting to the board or talking to our chairman. In Lesotho I can be out in the field talking to young people or I could be in Singapore at a big fundraiser. There always something is different and interesting to do.

The highs of the job are the variety and getting the opportunity to go and see the programme firsthand.





Sentebale was started in 2006 by Prince Harry and Prince Seeiso of Lesotho

Meeting children who we've worked with tends to give you a real boost. You feel like you've made a difference to someone's life.

Lows can be the workload. There are times when we all have an awful lot to do and it can get stressful, but we're a very close team so we support each other pretty well through those times.

The charity started out at Clarence House and moved to Sloane Street four years ago. We've had two gardens at the Chelsea Flower Show. Our 2015 garden Hope and Vulnerability, which was based around the design for the children's centre in Lesotho, won the People's Choice award.

Local people or businesses can support our events in the area like our Christmas carol service or take part in events like the London marathon. We had eight runners this year running for Sentebale. If people are interested in jumping on the Sentebale bandwagon then we want to chat to them and find out ways they could support us that would work for them, too."

Sentebale is based at 136 Sloane Street. sentebale.org





HANDS UP FOR COMMUNITY

The Kensington & Chelsea Foundation's HANDS ACROSS THE BOROUGH campaign combats local isolation and loneliness.

Find out more at thekandcfoundation.com or call 020 7229 5499





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Social / People

Fans

ns of the fete

PAVILION ROAD AND DUKE OF YORK SQUARE

Chelsea's first summer fete took place across Duke of York Square and Pavilion Road on July 1. The family-friendly festival, organised by Cadogan, had garden games, face painting for little ones, live music programmed by Cadogan Hall, a BBQ and pop-up drink stalls from artisanal shops on Pavilion Road.

A tombola raffle with prizes kindly donated by the area's local stores, hotels and restaurants – including hampers, spa treatments and bespoke beauty gifts – helped to raise a total of $\pounds 636$ for the Royal Hospital Chelsea and the Kensington & Chelsea Foundation. In Duke of York Square the Chelsea Pensioners also ran a pottery stall, which raised funds for the Royal Hospital.

> Guests and performers enjoying the Chelsea Summer Fete 2017



Social / People

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6

ANNIVERSARY PARTY

BONPOINT, 15 SLOANE STREET

Bonpoint celebrated the 30th anniversary of its popular Eau de Bonpoint fragrance by inviting parents and children to the Sloane Street flagship for a fabulous Saturday of floral crown-making and face painting. For parents there were relaxing hand massages and handengraving for those who picked up a bottle of the limited-edition scent.
SUMMER PARTY

THE IVY GARDEN. 195-197 KING'S ROAD The Ivy Garden's annual summer bash saw the restaurant's glorious garden open for the warmer months in style. Sloane Square spotted Lottie Moss, Charlie Gilkes, Hugo Campbell-Davys, Alice Naylor-Leyland, Olivia Grant, Amber Le Bon, Miranda Richardson and Jeremy Irvine among the guests lounging on outdoor sofas and enjoying the icecream cart, barbecue and live music.

ANNIVERSARY PARTY

OLIVER PEOPLES, 151 SLOANE STREET

Eyewear brand Oliver Peoples hosted an intimate party at the Sloane Street boutique to mark the 30th anniversary of the company. Fat Tony DJ'd for guests including Andrew Cooper, Ben Nordberg, Rosanna Falconer, Henry Conway, Harriet Rose, Rick Edwards, Rowan Lewis, Alistair Guy, Camilla Morton and Christian Vit.





Left: Rosanna Falconer Above: Barbara Bediova and Alistair Guy Right: Geo India Rushby and Ella Walsh





Social / People

Guests and winning bartender Pearson Chase from The Cocktail Service at the Partridges Chelsea Flower Gin cocktail competition

COCKTAIL COMPETITION

PARTRIDGES, DUKE OF YORK SQUARE

To celebrate the launch of Partridges' Chelsea Flower Gin, the Royal Warrant-holding grocer invited local bartenders to enter a Chelsea Flower Gin cocktail competition. Bars and restaurants were invited to submit recipes inspired by the King's Road's floral heritage and the Chelsea Flower Show.





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Beauty / News

Come and Relax

IN OUR

SLOANE SQUARE / AUGUST 2017

NEOM Organics is taking its promise to inspire people to live naturally healthy lives to the next level. Its Wellbeing Schools, aimed at relieving stress, aiding sleep, boosting energy or lifting your mood, have launched at all three Neom stores, including the latest King's Road addition. The school includes a complimentary 30-minute consultation with the store's Neomologists, where you will take the unique scent discovery test to find your underlying wellbeing needs and be guided through the small steps that can make a big difference to your wellbeing.

Grab a book

Neom also has an exclusive offer for *Sloane Square* magazine readers: instead of the usual boozy lunch with the girls, why not book in for an afternoon or night of wellbeing at Neom, who will host the Scent Schools and offer a glass of fizz or fresh juice and nibbles – and each person who books in will receive a complimentary full-size Neom Face, Body and Hair Oil. There are 10 classes available and readers can book individually or in groups of up to three. Call 020 7352 3111 or pop into the store at *186A King's Road*.



ANEL WI CH

Hot list NEW BEAUTY PRODUCTS

PENHALIGON'S Portraits fragrances smell as beautiful as they look on your dressing table. The aristocracy-themed collection, packaged in bespoke boxes that feature illustrations by Krisjana Williams, pays tribute to the English spirit of the establishment, entwined with a little humour. Our pick for women is husband-hunter Yasmine, and for men it's Roaring Radcliff, who plays poker with appealing elegance. £178 Penhaligon's, 132 King's Road

Beauty / News



AUSTRALIAN SKINCARE BRAND Aesop is opening in Duke of York Square. Designed by Norwegian architect Snøhetta, the 1,163 sq ft new store includes skin, hair and body care products, as well as fragrance and homeware, and is the brand's largest UK store.

"Chelsea has been on our wish list for several years," says Thomas Buisson, general manager of Aesop Europe.

New products we love include the Aromatique Room Sprays, promising two or three sprays to last three hours. *Aesop, 22-24 Duke of York Square*



NABEEL PERFUMES has launched a collection of seven scents inspired by the Spirit of Dubai. Each perfume encapsulates one outstanding aspect of the city. Our pick is Dubai Bahar, with deep notes of patchouli and amber. £275 The Spirit of Dubai, 36 Hans Crescent



importance of having a healthy gut is becoming more appreciated, with an estimated one-third of people in the UK suffering from irritable bowel syndrome. Step forward OptiBac Probiotics: capsules filled with 50 billion live micro-organisms, providing a dramatic boost to the 'good' bacteria in your digestive system. Take one a day. £35.99 for 30 capsules. *Revital, 83 King's Road*



EVE LOM'S balm cleanser has achieved almost legendary status since its arrival, and now the brand has launched a new gel version. Massaged into wet skin, the cleanser gently transforms into a milky balm that leaves skin soothed and blissfully soft. Skinloving ingredients include moisturising shea butter and nourishing grapeseed oil, plus clove, eucalyptus, and hops and chamomile oil. $\pounds45$ Space NK, 27 Duke of York Square

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City skin

AS A RESULT of toxic particles from city smog entering our epidermis, our skin loses its elasticity and becomes dehydrated and inflamed. Beauty brands have wised up to this growing problem, and now offer products specifically designed to protect your skin from city fumes. Here is our pick of the best cleansers and moisturisers that will rescue your skin from a day in the smoke.

AENEA

Self-dubbed the "Anti-Pollution Guardian", this cream, \pounds 150, is built to stimulate the skin's natural defence system, providing a biological barrier against UV rays and a defence against pollution by protecting the DNA of our skin cells.

Harrods, 87-135 Brompton Road

MAULI

We often forget about the levels of pollution we absorb through our skin. Mauli's Himalayan Healing Salts, £42, are particularly special as the pink salts contain 84 of the 92 trace minerals found in the body to rebalance our pH levels and remove toxins.

Space NK, 307 King's Road

MURAD

City Skin Detox Moisturiser, $\pounds 65$, applied at night, works to detoxify the skin from pollutants and toxins that have accumulated throughout the day. Its antioxidant properties derive from Marrubium plant stem cells, which neutralise pollutants. *Peter Jones, Sloane Square*

WITH AIR POLLUTION ON THE RISE, IT'S NOT JUST OUR LUNGS THAT SUFFER. WE ROUND UP THE BEST PRODUCTS TO PROTECT YOUR SKIN

OMOROVICZA

Omorovicza uses Hungarian thermal water – ancient healing water – to completely transform skin. In their stunning treatment room at Liberty, the Deep Cleansing and Pore Refining Facial (60 minutes for $\pounds 85$) uses Omoressence, $\pounds 75$, a water that guards the skin from environmental stresses.

Harvey Nichols, 109–125 Knightsbridge

RÉVIVE

One of the most potent anti-oxidant creams around, and ideal for ageing skin, Defensif Renewal Serum, £150, works as a shield against free-radical damage using a bio-renewal protein, which promotes skin-cell renewal. It protects against visible signs of premature ageing and stops the draining of collagen.

Harvey Nichols, 109–125 Knightsbridge

SHISEIDO

The new Future Solution LX, Total Protective Cream, 50ml, £260, with SPF 20, contains the advanced anti-ageing ingredient SkingenecellEnmei, which allows our longevity gene, sirtuin 1, to be more resistant to oxidative stress. The skin is defended against all daytime aggressors – UV rays, dryness, oxidation and pollutants. *Peter Jones, Sloane Square*

SARAH CHAPMAN

Sarah Chapman's Morning Facial, £49, delivers intense and long-lasting skin plumping hydration, giving you that much-needed glow first thing, but also includes collagen-boosting ingredients and Vitamin A to protect against environmental toxins, as well as UVB. *Sarah Chapman Skinesis, 259 Pavilion Road*

Beauty / Wellbeing

SLOANE SQUARE / AUGUST 2017



My Chelsea / Annoushka Ducas

SLOANE SQUARE / AUGUST 2017



ANNOUSHKA DUCAS JEWELLERY DESIGNER

With two international jewellery brands to her name, the founder and creative talent behind Links of London and Annoushka reveals the spots around her Chelsea home that inspire her designs.

WHY DID YOU SET UP SHOP IN CHELSEA?

My Cadogan Gardens studio was the first shop I opened and I am very proud of it. I have always loved the area and its colourful history; its long-standing connection to art, music and fashion draws an interesting crowd of people.

WHAT ARE YOUR FAVOURITE BOUTIQUES IN CHELSEA?

Pavilion Road is a hidden treasure when it comes to shopping: its wonderful independent food and drink shops give it a very villagey feel. Olivia von Halle is my go-to designer for her beautiful silk pyjamas, while florist Moyses Stevens is a joy for any flower lover. Artisan du Chocolat on Lower Sloane Street is a guilty pleasure of mine while Green & Stone on the King's Road is fantastic for lovely paper and art supplies. Walking in there is like stepping back in time.



Clockwise from left: Annoushka Ducas; Royal Court Theatre; Olivia von Halle; Annoushka Mythology gold globe amulet, £6,500

FAVOURITE RESTAURANT?

You can't get much better than Hunan on the Pimlico Road, which is just around the corner from my house – the food is absolutely delicious and there is a real joy in not having to order.



BEST SPOTS TO HANG OUT?

The downstairs bar at the Royal Court is a fun place to have a drink before and after a night at the theatre, which I love. The Ivy Chelsea has the most divine garden and is great for people-watching during the summer.

WHERE DO YOU GET YOUR INSPIRATION FOR YOUR DESIGNS?

Nature has always been a particular influence in my work. I am truly fanatical about flowers and the Chelsea Physic Garden is one of my favourite spots - a peaceful area away from the hustle and bustle of the busy King's Road. My Russian heritage constantly influences my designs and has been the genesis for my forthcoming collection Touch Wood, launching in September.

DO YOU HAVE A FAVOURITE PIECE?

I wear my Mythology globe amulet almost every day – the design was inspired by a spinning globe that I had in my nursery as a child and it is very meaningful to me.

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LONDON | MONACO





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