

SLOANE SQUARE

ART \ CULTURE \ FASHION \ FOOD

OCTOBER 2018

Introducing Iconic Images

THE NEW GALLERY OPENS WITH
A MICKY HOOGENDIJK EXHIBITION

Fitness focus

THE BEST BOUTIQUE
WORKOUT CLASSES
AROUND CHELSEA

MIISTA

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THIS BEAUTIFUL SPANISH
SHOE BRAND

Bread Ahead

A MORNING WELL
SPENT AT THE BAKERY'S
COOKERY SCHOOL

INDIAN OCEAN
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A woman with long, light-colored hair stands in a misty, grassy field. She is wearing a long, white, sleeveless lace dress with a deep V-neckline and long, white gloves. The background is a soft-focus landscape with rolling hills and trees under a hazy sky.

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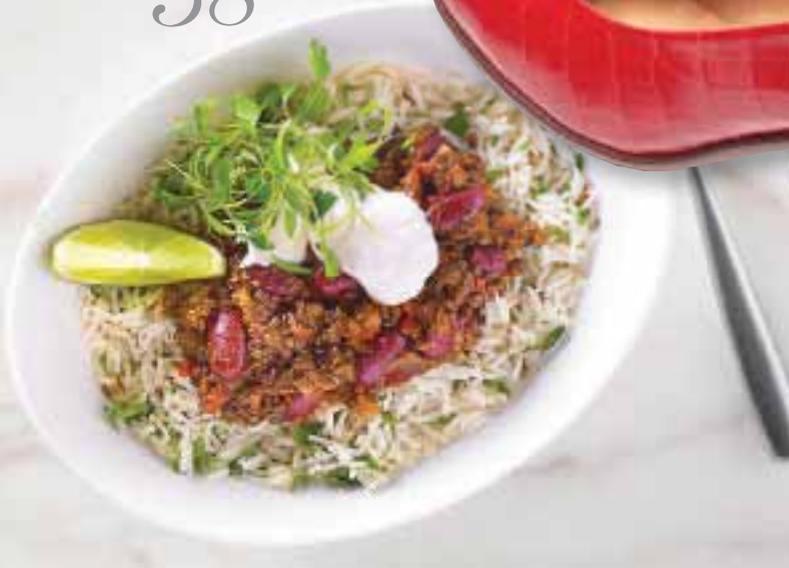
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Events diary

OCTOBER
& NOVEMBER



UNTIL JANUARY 2019 SHOPPING

Really Wild Clothing and Daniella Draper are launching a joint pop-up in Duke of York Square. Really Wild Clothing offers chic and timeless outdoor attire, perfect for transitional weather. From Daniella Draper, you can expect beautiful stacking jewellery, with the chance to create bespoke pieces, too.

38-39 Duke of York Square,
danielladraper.com,
reallywildclothing.co.uk



OCTOBER 4

FOOD THE LONDON RESTAURANT FESTIVAL

The festival returns for its 10th year this October, welcoming more than 50,000 people into over 400 restaurants across the capital. Pavilion Road will be holding a tasting tour along the charming street, starting at Hans' Bar & Grill. Enjoy tastings and talks at six artisan food makers, followed by a three-course menu at Granger & Co. or Wulf & Lamb. It's like a nine-course tasting menu – do come hungry!

Tickets £85, T: 020 7834 6013, londonrestaurantfestival.com

OCTOBER 17

FOOD EAT ART

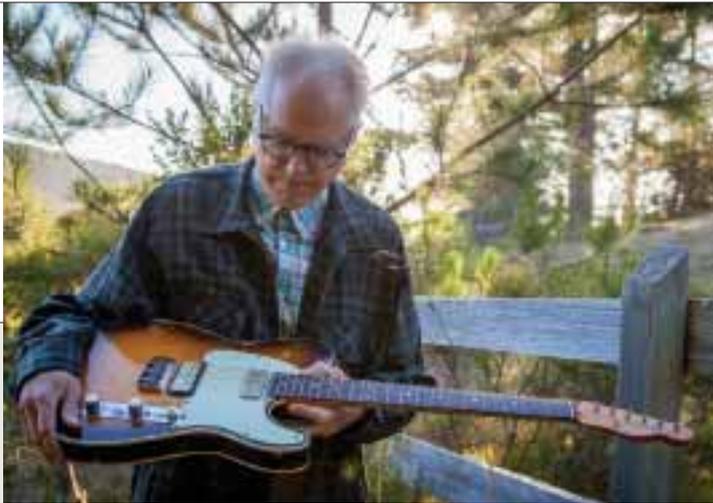
Brand new for this year's London Restaurant Festival is Eat Art, a special evening at the Saatchi Gallery and its restaurant Gallery Mess. Enjoy a private tour of the gallery with Rémy Martin cocktails, followed by an exclusive four-course dinner. It promises four artists, four exhibitions, four-courses and one unforgettable evening.

Tickets £85, Saatchi Gallery, Duke of York's HQ,
londonrestaurantfestival.com



Calendar

SLOANE SQUARE / OCTOBER 2018



Left: Bill Frisell
Below: Leyla McCalla

NOVEMBER 16–25

MUSIC JAZZ FESTIVAL

The EFG London Jazz Festival is London's biggest music festival, now in its 26th year. Cadogan Hall will be home to 12 exciting concerts – take a look at some of the highlights below.

Tickets from £15, as well as a lunchtime series of free shows on weekdays. Cadogan Hall, 5 Sloane Terrace. T: 020 7730 4500. Full listings at cadoganhall.com

NOVEMBER 16

TORD GUSTAVSEN TRIO

Pianist Tord Gustavsen's music has melody and groove, and resonates deeply. On November 16, he will be joined in performance by bassist Sigurd Hole and drummer Jarle Vespestad.

NOVEMBER 18

BILL FRISELL GUITAR IN THE SPACE AGE!

The clue is in the name, but Bill Frisell's Grammy-nominated *Guitar in the Space Age!* pays homage to the music he was inspired by as he was growing up.

NOVEMBER 21

JAMES TAYLOR QUARTET & ORCHESTRA SOUNDTRACK

FROM ELECTRIC BLACK

James Taylor is one of the great British Hammond organ players of his generation. This concert comes as a result of Audio Network commissioning James to record a cinematic album with an orchestra at Abbey Road. It promises to be fresh and exciting.

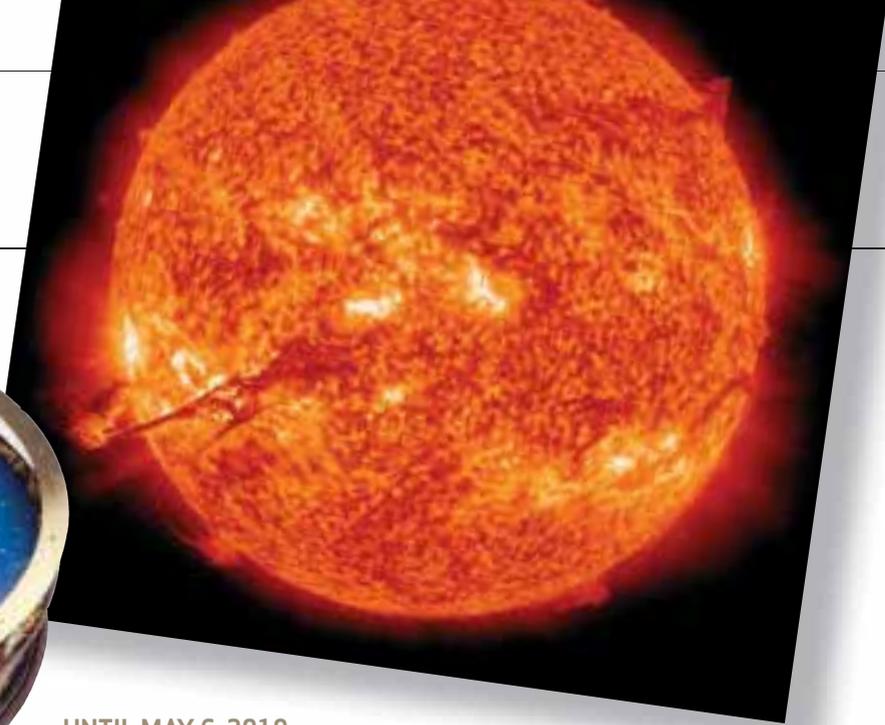
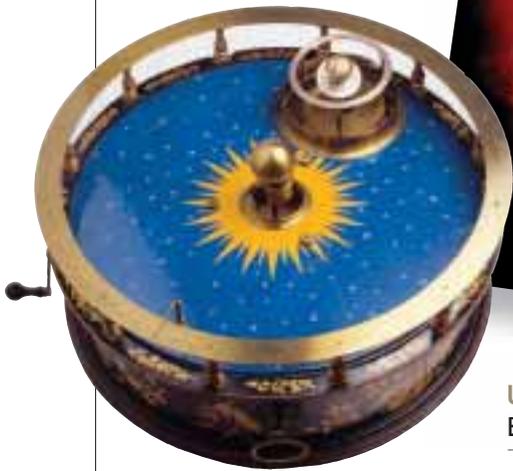


NOVEMBER 20

LEYLA MCCALLA & MÉLISSA LAVEAUX

This show celebrates two great singers: Leyla McCalla, who has spent time in New Orleans and explores the themes of social justice and a pan-African consciousness, alongside Mélissa Laveaux, who is inspired by legendary Haitian singer Martha Jean-Claude.





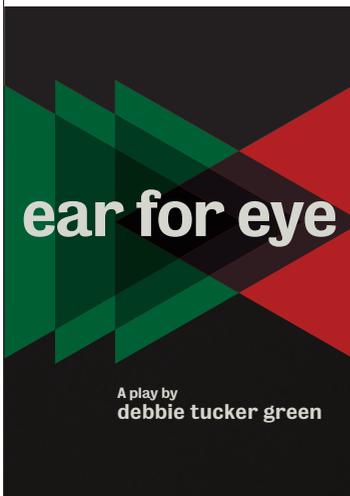
UNTIL MAY 6, 2019

EXHIBITION THE SUN: LIVING WITH OUR STAR

The Science Museum's new exhibition opens on October 6. It explores humanity's changing relationship with the sun, from using it as a calendar and worshipping it, to how it remains relevant in a digital world. The exhibition is digital, immersive and not to be missed.

Tickets from £15, Science Museum, 64 Exhibition Road.

T: 020 7942 4000, sciencemuseum.org.uk



**OCTOBER 25- NOVEMBER 24
THEATRE**

EARFOR EYE

New to the Royal Court is *ear for eye*, written and directed by debbie tucker green. It explores institutionalised racism and how little we as a society have really progressed. It promises to make for thought-provoking viewing.

Tickets from £12, Royal Court Theatre, Sloane Square. T: 020 7565 5000, royalcourttheatre.com

NOVEMBER 17

CHRISTMAS CHELSEA CHRISTMAS LIGHTS

Chelsea's festive Christmas lights will be illuminating the area on Saturday November 18, with the light switch-on at 5pm. The lights will be switched on by the winner of the Search for Santa's Secret Helper, who will also get to ride in Santa's sleigh. If you know a child who has been particularly helpful, kind or outstanding in the past year, nominate them for this honour by November 2. The winner will be notified on November 5.

For more information on the event or how to nominate, please visit inchelsea.co.uk



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OCTOBER 11

DESIGN DESIGN COLLECTIVE

The Design Collective is a new initiative set up by six design shops along the King's Road. With the aim of showcasing the best of design and interiors across a range of forms, it is holding its first event on October 11. Pop into any of the six showrooms – you can hop from one to another – to receive advice on wood care, vintage designs and, at Poliform, storage solutions and space planning.

Free, Poliform, 278 King's Road.

T: 020 7368 7600, poliformuk.com

**OCTOBER 2–
DECEMBER 30**

THEATRE THE

WIDER EARTH

Darwin drama

The Wider

Earth is

showing at the

Natural History

Museum, where

the Jerwood

Gallery

has been

transformed

for the first

time into

a 357-seat

theatre. The

Natural History

Museum houses many of the specimens Charles

Darwin collected on his expeditions, and with its

cast of seven and 30 hand-made puppets, *The*

Wider Earth brings these to life. The show explores

the story of Charles Darwin who, aged only 22,

set out on a daring five-year voyage on the

HMS Beagle.

Tickets from £19.50, Natural History Museum,

Cromwell Road. T: 0844 815 7141, thewiderearth.com



OCTOBER 13

MUSIC DAVID HELFGOTT

David Helfgott is an Australian pianist whose performances introduce fresh air into classical music. Performing music by Liszt, Chopin and Mussorgsky, this concert will move and inspire.

**Tickets from £25, Cadogan Hall,
5 Sloane Terrace. T: 020 7730 4500,
cadoganhall.com**



Calendar



**OCTOBER 6, OCTOBER 21,
OCTOBER 28**

MUSEUM NATIONAL ARMY MUSEUM

To mark the centenary of the end of the First World War, this event for all the family will allow you to make your very own poppy and add it to the National Army Museum's Remembrance Garden, learning about the significance of the poppy while getting crafty.

**Free to enter. National Army Museum,
Royal Hospital Road. T: 020 7730 0717,
timings available at nam.ac.uk**

OCTOBER 18, NOVEMBER 15

WELLNESS USHVANI SPA

Ushvani Spa has introduced a monthly Sleep Wellbeing workshop. It focuses on stress reduction and sleep improvement, providing guests with detailed knowledge and practical skills to enhance their sleep wellness. Classes will begin with breathing techniques and meditation, followed by a series of Ashtanga yoga poses.

**£35, Ushvani Spa,
1 Cadogan Square.
T: 020 7730 2888,
ushvani.com**



DECEMBER 1

SHOPPING CHRISTMAS SHOPPING EVENT

Live music, special offers from your favourite shops, in-store gifts and plenty of delicious mulled wine to fuel your retail therapy: it can only mean the return of the Chelsea Christmas Shopping Event. Foodies, fashionistas, children and absolutely everyone will enjoy the special experiences at stores across the area, and you can really get into the festive spirit with carol singers and complimentary horse-and-carriage rides, too. It's a great chance to celebrate the season and buy gifts for loved ones - and yourself, of course.

For further information see inchelsea.co.uk

OPEN SINCE 1841

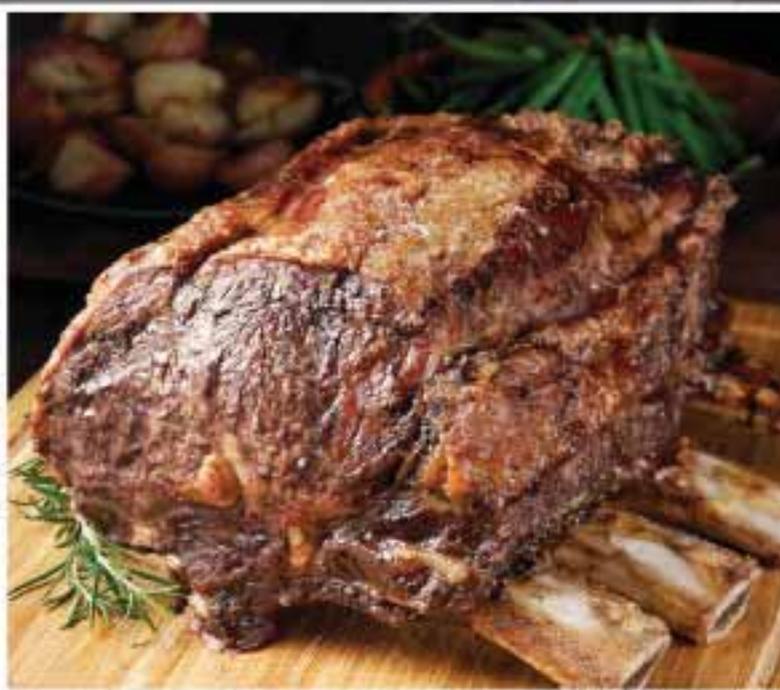
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A STAPLE IN THE VINTAGE FASHION SCENE, the Frock Me! Fair will return to Chelsea Old Town Hall this October and November after a short absence while the hall was refurbished.

From pricey vintage pieces created by major fashion houses, to retro garb and costume jewellery that won't break the bank, this event caters to vintage wearers, collectors and fashion enthusiasts in search of one-off finds.

Fairs will take place on Sunday, October 7, and Sunday, November 4, from 11am-17:30pm.

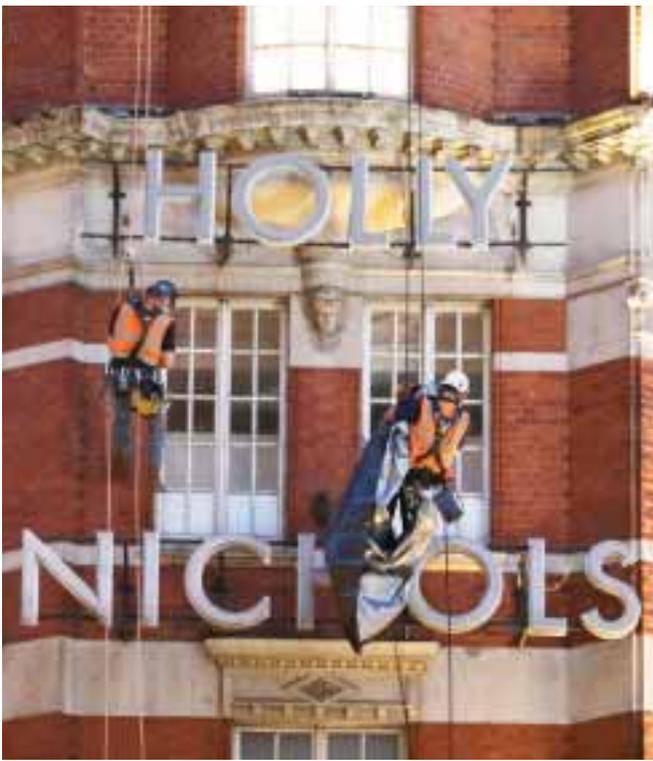


BESPOKE FURNITURE AND INTERIORS brand Timothy Oulton has opened its new flagship store in the historic Bluebird Garage.

The beautifully curated store had its official launch during the London Design Festival, and stand-out items include one of the world's largest collections of Louis Vuitton trunks, a giant fish tank housing a yellow submarine and Apollo, a custom-designed 'spaceship' first showcased at this year's Milan Design Week.

Bluebird will be offering various services as part of the experience, including room planning, assistance with customising items and advice from experts in hosting social events.





HARVEY NICHOLS has declared 2018 the “Year of the Woman” with a bold statement. The iconic Sloane Street department store became “Holly Nichols” for the month of September, with four floors dedicated to women’s fashion and beauty.

The famous sign was replaced with its new namesake, while quotes from famous women, from Coco Chanel to Melinda Gates, were spray-painted all over the pavements outside the store.

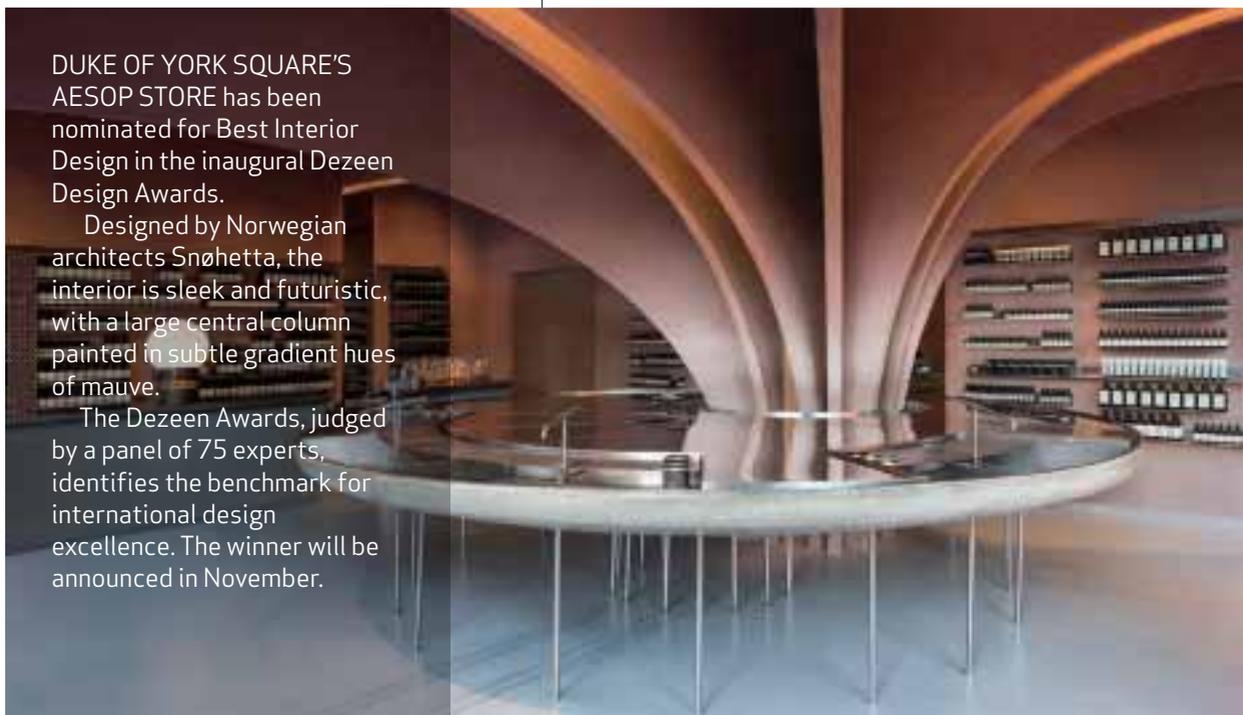
ECO-FRIENDLY DRY CLEANER Blanc has been at 85 Lower Sloane Street for a year, as of September 29. Offering a fantastic sustainable service, it stocks lovely products and has been a great addition to the area. Happy Birthday!



DUKE OF YORK SQUARE'S AESOP STORE has been nominated for Best Interior Design in the inaugural Dezeen Design Awards.

Designed by Norwegian architects Snøhetta, the interior is sleek and futuristic, with a large central column painted in subtle gradient hues of mauve.

The Dezeen Awards, judged by a panel of 75 experts, identifies the benchmark for international design excellence. The winner will be announced in November.





LUXURY DOG AND CAT SHOP Love My Human has opened at 308 King's Road. The boutique sells a range of high-quality designer pet brands, including See Scout Sleep, Max Bone, Cloud7 and Teddy Maximus, with products including stylish beds, leads, harnesses, toys, clothing and nutritious treats.

On the lower-ground floor is a spacious doggy grooming salon and a secure outdoor courtyard for pampered pooches to stretch their legs. Prices start at £35 for a wash and fluff.



BUILDING ON THE SUCCESS of the first Kensington & Chelsea Art Weekend in 2018, the team is now fundraising to develop a programme of public art and cultural events for the second edition of KCAW in Summer 2019.

The aim is to make 2019 brighter, bigger, better and more diverse, and they can only do this with your support.

Find out more at kensingtonandchelseaartweekend.com

PREPARE FOR A CHIC FRENCH TAKEOVER in London, as La Maison Rémy Martin private members' club returns with a permanent residency at Bibendum, in collaboration with two-Michelin-starred chef Claude Bosi. Rémy Martin's new bar, dedicated to Cognac Fine Champagne, will house events and masterclasses hosted by London's top movers and shakers, and the bar will also serve new cocktails alongside food pairings created by Bosi. The drinks menu, also available in the first-floor restaurant Claude Bosi at Bibendum, is excellent – do try the iconic Royal Sidecar, made with Rémy Martin 1738 Accord Royal and Cointreau.

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ON SEPTEMBER 1, the Chelsea Pensioners proudly led a military parade down the King's Road to commemorate the sacrifice made by Londoners throughout the First World War.

Members of the local community lined the streets to show their support and the parade was followed by a fun-filled afternoon of activities by youth organisations. The parade was particularly significant for the Pensioners as it marked the end of General Sir Redmond Watt's seven-year tenure as Governor of the Royal Hospital and was his final parade.

LOCAL RESIDENTS HAVE BEEN WORKING HARD to raise money for charity, with a fortnightly book sale in the beautiful surroundings of Fetter Lane Moravian Church.

Charity Books of Chelsea raises money for Mary's Meals, a charity that provides children from disadvantaged countries with school meals, helping to ensure they reach the classroom ready to learn. Meals are made using locally sourced ingredients and cooked by teachers, parents and volunteers.

Charity Books of Chelsea runs every first and third Thursday of the month at Moravian Close, 381 King's Road.

HUNDREDS ARE EXPECTED TO DESCEND on Duke of York Square for the sixth annual Glass Door Sleep Out on October 5, supported by Cadogan. More than 350 individuals have signed up to brave the elements in aid of London's homeless population. The charity is hoping to raise in excess of £200,000 to sustain and expand its network of church-based shelters. Last year, thanks mainly to the success of the Sleep Out and the funds it raised, Glass Door was able to shelter an average of 120 individuals a night, up from 35 just six years ago.

To donate or to sign up, head to glassdoor.org.uk.





Rely on maternity concierge services!

When you're expecting a baby, especially if it is your first one, things tend to be quite overwhelming and stressful. There is a lot to take care of and you need to be completely prepared for the moment when you become a mother. But how can you plan everything, when you're already tired, stressed, and possibly even nauseous? The answer is: you need to hire a maternity concierge!

A maternity concierge will take care of everything for you, so you can be relaxed during your pregnancy. Imagine having your own personal assistant, who is focused on organizing everything for the arrival of your baby. How does that feel? Great, isn't it? Well, that is what a maternity concierge does!

When you hire the services of a maternity concierge, you can benefit from help with shopping everything needed for your baby, getting everything assembled and ready for when your baby comes to this world. Besides, you'll get the necessary services, tailored to your specific needs.

Are you looking forward to a pregnancy photoshoot? Do you need a maternity nurse to help you take care of your baby, until you get used to your new life? Maternity concierge services are ready to help you with finding such professionals, as well.

Contact Babynizer now and you no longer need to worry about organizing the arrival of your baby, shopping for everything you need and assemble baby items, as Babynizer will take care of everything for you!



judy@babynizer.co.uk
07590209410
www.babynizer.co.uk

FORMER PARLIAMENTARY MINISTER Lord Peter Carrington passed away on July 9, aged 99. Born in Chelsea in 1919, Lord Carrington was the last surviving member of Churchill's 1950s government, in which he was Parliamentary Secretary to the Minister of Agriculture. He went on to become Secretary of State for Defence, and continued as a prominent figure in the Conservative Party until his resignation in 1982.



CARDS FOR GOOD CAUSES will be returning once again to Holy Trinity Church this autumn. The pop-up offers a wide range of Christmas card designs alongside seasonal gifts, decorations and advent calendars. Proceeds will support more than 60 national and local charities, including Save the Children, the British Red Cross, the RNLI and the National Autistic Society.

The Chelsea store is part of a wider scheme of more than 300 pop-ups across the country, and Holy Trinity Church has supported the initiative for over 25 years.



£1.6 MILLION IS TO BE INVESTED IN COMMUNITY PROGRAMMES across the borough as part of the ongoing aftermath of the Grenfell Tower Tragedy.

After a consultation with the public, the Kensington & Chelsea Foundation will invest in priority areas such as the under-25s, mental health, employment, skills and integration programmes for the elderly.

The money remains from the £7 million donated to the K & C Foundation's Grenfell Tower Fund, and will now be part of the Grenfell development fund Green Shoots. Susan Dolton, director of the foundation, says, "The emergency response phase is complete and the focus for us now is to work side by side with the people of North Kensington on their journey towards healing, hope and opportunity."

To read more about how the funds will be used, go to thekandcfoundation.com.

STUDENTS IN CHELSEA and across the wider borough celebrated excellent A-level exam results in August.

Kensington and Chelsea was well above the national average, with 40 per cent gaining A* and A grades (national average: 26 per cent) and 71 per cent A* to B (national average: 53 per cent). Welcoming the results, Councillor Emma Will, Kensington and Chelsea's Lead Member for Family, Children and Schools, said: "I want to pay tribute to the students for their hard work and the teachers for their first-class teaching and support."

A VARIETY OF EXCITING NEW retailers have been moving into Chelsea's illustrious streets, just in time for the Christmas shopping season...



Arthus forest flamingo swim shorts, Bluemint, £95

King's Road

Swimwear outfitters Vilebrequin will be making a move from 56 Fulham Road to 23 King's Road this October, and has recently announced a collaboration with the legendary band Queen, featuring some of their iconic album artwork.

Veteran footwear giants Superga will be adding a seventh London outpost at 57 King's Road this winter. Available in store will be Superga Artists, to personalise your purchase.

Bringing a dash of *la dolce vita* to Chelsea, Italian contemporary womenswear brand Twinset has opened its first UK boutique at 102 King's Road. The AW18 campaign features British models Georgia May Jagger and Suki Waterhouse, styled in the brand's signature bohemian aesthetic.

Duke of York Square

Men's lifestyle and swimwear brand Bluemint, known for its playful patterns and exceptional quality, has made 15 Duke of York Square its first UK home.

Masters of city-to-countryside chic Really Wild Clothing, whose items have been sported by the Duchess of Cambridge, have opened a store at number 39. Expect impeccable tailoring.

And independent brand MIISTA has brought beautiful handcrafted shoes all the way from East London (via Alicante) to number 41.

Influenced by the founder's childhood in rural Spain and by London street style, classic silhouettes and on-trend materials come together to make these Instagram-worthy shoes.



ELSEWHERE, RE-STORY has launched a drop-in clinic at Harvey Nichols for all your well-worn shoes and handbags. The service offers a facelift for your most beloved items, including reheeling, relining, colour restoration and fixing general wear and tear. They even offer complete custom refashioning. Standard cleaning and repair work takes just five to seven working days and costs start at £65. Pieces are returned to you at a convenient location, beautifully packaged – just like new.

A man with curly hair, wearing a light blue shirt and dark trousers, sits relaxed on a large, tufted brown leather sofa. The room is dimly lit, featuring a large, ornate crystal chandelier hanging from the ceiling. In the background, a long row of lit candles is set on a dark mantelpiece. The floor is decorated with a black and white zigzag pattern. Several large, round, wooden drums are arranged around the sofa. A silver tray with a red rose and a black hat sits on the sofa.

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**SEPTEMBER 14
–OCTOBER 10
MICKY HOOGENDIJK**

Iconic Images Gallery opened in September, occupying the site where Little Black Gallery sat. It is currently running an exhibition of artist Micky Hoogendijk's works, called *Through the Eyes of Others, I See Me*. Micky says, "my portraits are a study of the feminine; women's capacity for emotional depth and the masks behind which they present themselves to the world." The nude images capture a sense of creativity and freedom.

**Iconic Images Gallery,
13a Park Walk.**

FISHEYE OPEN BY MICKY HOOGENDIJK IMAGE COURTESY ICONIC IMAGES



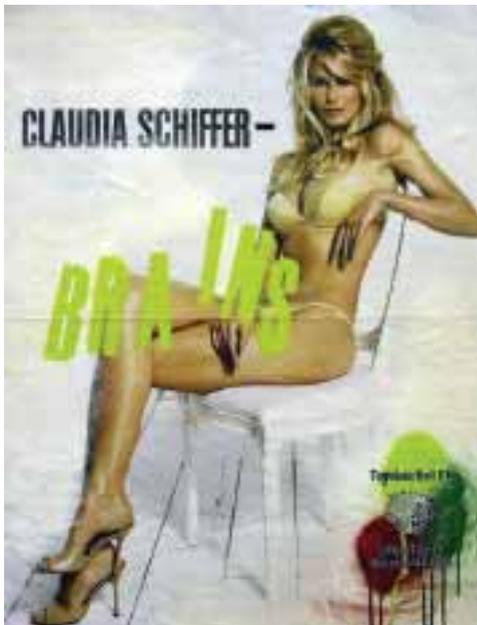
Art round-up

OCTOBER & NOVEMBER

Art / Round-up

SLOANE SQUARE / OCTOBER 2018

BELOW: UNTITLED (RAL 28) BY RICHARD BILLINGHAM, 1994 © RICHARD BILLINGHAM 1994
RIGHT: UNTITLED (BRAINS) BY SIMON BEDWELL, 2003 © SIMON BEDWELL 2003
IMAGES COURTESY OF THE SAATCHI GALLERY



THE SUNSHINE ROOM XVI BY HWANG SEONTAE, 2018

OCTOBER 3–NOVEMBER 4 HWANG SEONTAE

Pontone Gallery is holding an exhibition of Korean artist Hwang Seontae. His work takes the form of the 'light box', constructed from layers of glass and depicting contemporary interiors. Illuminations and shadows leave lots to the imagination, and there is a sense of imminent return or recent departure.

Pontone Gallery, 43 Cadogan Gardens.
T: 020 7730 8777, pontonegallery.com



SEPTEMBER 28–JANUARY 13, 2019 BLACK MIRROR: ART AS SOCIAL SATIRE

This autumn, don't miss the Saatchi Gallery show, Black Mirror: Art as Social Satire. It features the work of 26 global artists, including Turner Prize-nominee Richard Bingham, exploring art's role in social satire and the world we live in, from the stresses of modern day life to the political landscape. Mediums will span sculpture, photography and more. The show promises to be interactive and moving, with some artists offering up personal experiences or injecting a note of humour into their work.

**Saatchi Gallery, Duke of York's HQ,
King's Road, saatchigallery.com**

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KING'S ROAD, CHELSEA BY LOUISE DIGGLE



**OCTOBER 25-29
OPEN ART EXHIBITION**

Chelsea Art Society's 71st Annual Open Art Exhibition takes place this October. Held at the Chelsea Town Hall, you can expect an exciting and eclectic selection of paintings, prints and sculptures by established and emerging artists.

Between 500-600 works of art will be on show, selected from many applications. The standard is extremely high and it's a great place to browse and make some wonderful new discoveries.

**Chelsea Town Hall, King's Road. T: 020 7228 0233,
chelseaartsociety.org.uk**

**NOVEMBER 9-
JANUARY 15, 2019
RARE AND UNSEEN**

Terry O'Neill - Rare and Unseen is showing at Iconic Images Gallery later this year and into the next. The esteemed photographer has selected a range of images from his extensive archive of "vintage prints", exhibited exclusively at this new gallery, to coincide with the launch of the new *Rare and Unseen* book. Expect familiar faces.

**Iconic Images Gallery, 13a Park Walk,
iconicimages.net**



LIZA MINELLI & JUDY GARLAND AT THE LONDON PALLADIUM,
8 NOVEMBER 1964 BY TERRY O'NEILL © TERRY O'NEILL/ICONIC IMAGES



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UPCOMING EVENTS



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17th November
Christmas Lights Switch-On



5th October
Glass Door Sleep Out



24th/25th November
Chelsea Physic Garden Christmas Fair



10th October
Thanksgiving exclusive range launch



1st/2nd December
Chelsea Christmas Shopping Weekend



13th October
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2nd December
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HEADS

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COOKERY
SCHOOL ON
PAVILION ROAD

AS WHITE APRONS ARE DONNED UPSTAIRS in Bread Ahead's Pavilion Road bakery school, 10 eager students are briefed by teacher Frances Costelloe on what lies ahead for our three-hour pizza tutorial, where we will make, knead, shape, top and bake our own dough from scratch.

With *The Great British Bake Off* inspiring the nation, we are ready to rise to the challenge, and the class begins with the most important element – the dough. As recipe booklets are given to take home, nobody has to worry about taking notes on the day,

“NOBODY
GOES
HUNGRY
WHEN WE
TUCK IN AT
THE END”



and we learn tips and tricks including what a poolish is (if you don't know, no Hollywood handshake for you), the pros and cons of fresh versus instant yeast and why you should not flour a work surface before kneading.

Kneading proves tiring work, but a bakery assistant is on hand to help those who are flagging. With the pizza dough proving, the class also gets to make a second dough for breadsticks, and spare dough is later used to create garlic dough balls. Nobody goes hungry when we tuck in at the end.

Sadly, throwing and spinning the dough in the air to shape it is not encouraged, and instead we learn



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the tried-and-tested method of crimping the edges and turning the base around like a car's steering wheel. Results range from a perfect circle to a very acceptable oval and one or two non-conformist – but still delicious – shapes.

Tomato sauce, fresh basil, torn mozzarella (note to home pizza makers: do dry out your mozzarella first) and chilli flakes are all provided for the second most fun part – the topping.

While the pizzas cook for just seven or eight minutes, a well-earned break for tea, brownies and our own handmade breadsticks



is a chance to quiz Frances with foodie questions, take pictures or chat to fellow students.

We all taste our handiwork fresh from the oven, and take the leftover slices and dough balls home for supper in Bread Ahead cardboard boxes.

As we've made basic margheritas, those wanting a more elaborate topping can easily pop into nearby Natoora for some fresh peppers or mushrooms, Provenance for a salami or London Cheesemongers to make a super-cheesy quattro formaggi. The garlic dough balls taste even better after being crisped up in the oven again later that evening.

All the half-day classes at Bread Ahead cost £90 per person, and the whole-day Complete Sourdough Workshop costs £180. Private classes can also be arranged for corporate groups or for events like children's birthday parties.

*Bread Ahead, 249 Pavilion Road
To book visit breadahead.com*

MASTERCLASSES THIS MONTH ...

October 5

The New York Bagel and Pretzel Workshop;
Pizza Workshop

October 7

Introduction to Sourdough Baking Workshop

October 10

Complete Sourdough Workshop

October 12

Gluten-free Workshop

October 13

The New York Bagel and Pretzel Workshop;
Pizza Workshop

October 14

Introduction to Italian Baking Workshop

October 17

Introduction to Sourdough Baking Workshop

October 18

Introduction to French Baking Workshop;

Introduction to Italian Baking Workshop

October 19

The New York Bagel and Pretzel Workshop;
Pizza Workshop

October 20

Gluten-free Workshop

October 21

Introduction to Sourdough Baking Workshop

October 27

Pizza Workshop;

Introduction to Italian baking Workshop

October 31

The New York Bagel and Pretzel Workshop;
Pizza Workshop



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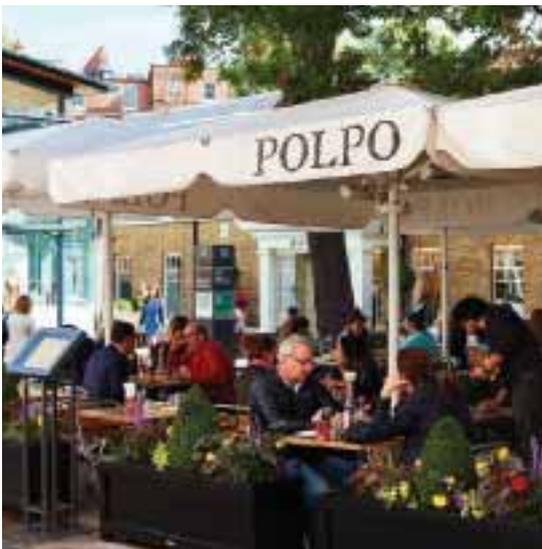
SALAD

COURGETTE, BASIL AND PARMESAN

“This is our twist on the classic Italian salad, and I love the light, fresh flavours, which – so simple individually – come together to create something far more complex and delicious.

We use Reynolds to source all of our fruit and veg. We love them for making an active effort to be involved in every stage of the food chain – from seed planting to restaurant. They work directly with farms and our zucchini comes from D Southall & Sons, who have been growing excellent courgettes for over 100 years in Worcestershire.

Italian cooking is known for its emphasis on allowing each ingredient to shine and this ethos is especially important in a pared-back dish like this one, where the ingredients come to the fore. We use finely sliced raw courgette, which retains a lovely bite and a more subtle flavour than when cooked. The dish is elevated by the saltiness of the parmesan and aromatic flavours of the basil.”



On a plate

POLPO CHEF JAMES BROWN TELLS CALLY SQUIRES ABOUT THREE OF HIS FAVOURITE DISHES

FISH

FRITTO MISTO

“The menu at Polpo is focused around sharing plates, which makes it so flexible – you could end up having a bite of *cicheti* (Venetian snacks), or mix and match some of our pizzette, meatballs and salads.

For this dish we adapted a recipe from Boccadoro, an osteria in the Cannaregio district of Venice, which is a favourite of ours.

Fritto misto translates to ‘mixed fry’, meaning we can be free to change the seafood used depending on seasonality. A classic combination that we use is coley, prawns, squid and zucchini, which brings a nice variety of texture and flavours to the plate.

We recently partnered with a company called Shoal because they have an excellent commitment to freshness and seasonality. They source each species direct from a single supplier, which provides us with a clear understanding of provenance and traceability. We only ever use sustainably sourced fish, and all our fish is prepared and packed at the landing port if it’s wild, or at the farm.

It’s one of my favourites from the menu, and something that we’ve had on there from the very beginning. The saltiness of the fish and lightness of the batter transport me back to the hustle and bustle of the bacaros near the docks in Venice, with a Negroni in hand, of course!”



DESSERT

TIRAMISU POT

“I love this Italian classic – it’s sweet and indulgent and instantly reminds me of Venice. There’s a reason it’s one of the most popular desserts on our menu: it’s creamy with a strong hit of coffee and is the perfect pick-me-up at the end of a meal.

We use Marsala and dark rum for the booze hit, Savoiardi sponge fingers, mascarpone and good, strong espresso from Drury.

Often tiramisu is made in a large tray and then portioned into squares, like lasagna. We prefer to make them individually in 150ml Duralex tumblers. They refrigerate better and are somehow more fun to eat.”



POLPO,
81 DUKE OF YORK
SQUARE
POLPO.CO.UK

9 to 5



WULF & LAMB'S PLANT-BASED
FOOD TASTES DELICIOUS – WHILE
HELPING YOU GLOW, TOO

Phil Ryan and Rosanna von Zweigbergk

Co-founders of all-day eatery Wulf & Lamb

WE HAVE ALWAYS BEEN FOODIES. A few years ago we discovered plant-based cuisine, noticed there wasn't much choice in London and decided to open our own plant-based eatery. We wanted to eliminate any compromise between plant-based food and delicious comfort food.

PAVILION ROAD'S NEIGHBOURHOOD FEEL and proximity to Sloane Square make it the

ideal location for us. There is a great synergy between the neighbours on the road with a fantastic mix of shops and restaurants. It's just a great place to hang out. It has become a village hub for Chelsea.

WE HAVE A LOT OF LOCAL REGULARS as well as many people who make the journey, especially for our mac 'n' cheese. We are delighted to have been voted the "Most Loved Local

Restaurant" in Chelsea by *Time Out*, so we are very grateful to our clientele!

WE GO THROUGH PHASES WITH OUR FAVOURITE DISHES.

At the moment we are loving the Wulf Pie with pulled jackfruit, lentils and creamy mash. The Chilli 'non' Carne (pictured above) is also a steady favourite. And the warming soup of the day is a clear choice on rainy days.

WE HAVE MANY FAVOURITE PLACES IN CHELSEA. After a long day we love to relax with a treatment at our favourite spa, Ushvani. KXU and Heartcore are definitely our top spots for working out. During the summer we love to stroll around in Chelsea Physic Garden – it's a hidden gem.

THERE'S NO SUCH THING AS A TYPICAL DAY! We are always looking for new menu

ideas. We especially enjoy the food tastings. A lot of the time we just hang out at the restaurant and talk to our guests – it's the best way to get feedback and new ideas.

THE BEST BIT OF OUR JOB is meeting new people and catching up with our regulars. The worst is saying goodbye to amazing staff when they leave London or disappear off to university.

WE'RE INSPIRED BY SEASONAL INGREDIENTS and new, exciting edible plants that we haven't tasted before. The plant kingdom is very diverse, so we are never bored when it comes to exploring new dishes.

UP NEXT at Wulf & Lamb is – pizzas!

Wulf & Lamb,
243 Pavilion Road





KAHANI is a new restaurant helmed by chef patron Peter Joseph (who was previously at Tamarind, where he won

a Michelin star). Kahani, which means 'story' in Hindi, will showcase seasonal and sustainable British produce, blended with Indian specialities. The robata grill will come into a league of its own here; do try the smoked Malabar prawns with coconut and Keralan spices. The 90-cover restaurant sits opposite Cadogan Hall and has been designed by Kai Interiors, influenced by India's national bird, the peacock.

1 Wilbraham Place

HEAD TO MODERN

FRENCH choux patisserie Maître Choux for creamy treats in delicious flavours and vibrant colours, from citron meringue and bergamot éclair to raspberry and caramel choux. Don't miss the Instagrammable "flower tunnel" and a croquembouche choux tower in the window. It has seriously stellar credentials, too: Maître Choux is run by renowned three-Michelin starred chef, Joakim Prat.

59 King's Road



THE BOTANIST celebrates 10 years in Sloane Square this October. The restaurant, which had a recent interior design revamp from Russell Sage Studio, is one of our favourite all-day dining spots, offering a buzzy scene and delicious food, perfect for refuelling after a day out. We wish them a happy birthday!

7 Sloane Square



SLOANE SQUARE / OCTOBER 2018



JOE'S CAFÉ, inside shopping haven Joseph, has launched a new internationally inspired menu to coincide with its recent renovation. It's been curated by new head chef Anupam Som and has fresh, light options, including heritage beetroot and goat's cheese salad, alongside heartier fare such as Joe's risotto. It's the perfect shopping pitstop.

16 Sloane Street

PARTRIDGES' INITIATIVE STARTISANS

has helped several enterprising start-up artisans. One company that the famed grocery store has started working with recently is the gluten-free Let's Do Temaki, which produces nutritious, handcrafted vegan temaki rolls. Owner Faz says, "Trading at Partridges' Market is an incredible opportunity to showcase our temaki to a diverse range of customers who have a real passion for high-quality, healthy and exciting food." The Saturday Market in Duke of York Square, curated by Partridges, is a chance to help young brands, while finding tasty new goodies. Open-air Market every Saturday, 10am-4pm, Duke of York Square



Top tastes



HARRY'S DOLCE VITA has just launched the Canaletto Room, a private dining room with its own exclusive entrance via a golden door on Hans Road. The secret dining space is super-elegant and versatile, hosting up to 14 guests and created with a Dolce Vita theme: think oak panelling, brass-framed Venetian mirrors and glamorous Murano-glass wall lights. Whether it's for business or birthdays, this fabulous setting makes delicious pasta, fish and meat all the tastier. Be sure to look out for the Canaletto-style painting, which retracts into the wall and reveals a window into the kitchen.

27-31 Basil Street



DEPARTMENT STORE HARVEY NICHOLS has given a branding makeover to its extensive range of own-branded food and drink products. The new packaging is colourful, metallic and features bold patterns and prints – perfect Instagrammable foodie gifts, just in time for Christmas. And the treats are as delicious as ever – we want them all.
109–125 Knightsbridge

MATCHA AND BEYOND is launching on the King's Road. Created by nutritional therapist Olivia Nottin, Matcha and Beyond will offer matcha drinks and healthy treats, from matcha energy balls to green velvet cake. There are savoury breakfast and lunch options, too, and the café itself is a soothing haven of clean lines, soft furnishings and plants. The matcha, of which there will be two grades, has been sourced from the Uji region in the southern outskirts of Kyoto.
191 King's Road



CAFFÈ NERO EXPRESS

is new to Sloane Square, located within the Tube station on the left-hand side as you enter. The opening has created seven new jobs and the station's daily customers will benefit from a delicious cup of on-the-go coffee. The design and use of reclaimed wood features create a warm community environment.

Sloane Square station



Sloane Square's Caffè Nero will look similar to this one

STICKS 'N' SUSHI will be opening with a bang on the King's Road in October. It is due to be its largest site to date, accommodating 220 guests across three storeys. Designed by Copenhagen architects NORM, each floor will look and feel different, with the focal point being an open kitchen island with counter seating. The food is Tokyo meets Copenhagen – fresh sushi and yakitori in generous portions, with vegan and veggie dishes aplenty, beautifully presented. For private dinners, do consider the Kings Room, a 26-seat “restaurant-within-a-restaurant” private dining room with its own kitchen and cocktail bar. 113–115 King's Road



JAMES BLUNT'S pub and restaurant The Fox & Pheasant has re-opened in Chelsea after a year-long refurbishment, and has already become a firm favourite among local patrons. The dog-friendly gastropub has a beautiful, plant-filled conservatory dining room for cosy suppers, with a retractable roof for warmer afternoons.

Curated by chef Tony Bee, who trained under Gordon Ramsay, the menu is centred around British produce and sustainable, seasonal ingredients. The Fox & Pheasant, 1 Billing Road

BIG EASY King's Road has re-opened after a revamp. Its new look includes exposed steel and maroon leather, with a larger bar and some new menu options. But fear not, the great lobster and epic party vibe remain intact. 332–334 King's Road

REALLY WILD CLOTHING



new
SEASON
STYLE

EARTHY TONES AND COSY
FABRICS TO WRAP UP
IN THIS AUTUMN



ACNE STUDIOS
Check wool scarf,
£180,
Harvey Nichols



STACY CHAN
Veronica mocha
tote bag, £295,
Harvey Nichols

**THE WHITE
COMPANY**
Sheepskin coat,
£995,
4 Symons Street



TWINSET
Double-breasted
wool-blend jacket,
£337.98, and
palazzo trousers,
£160.82



EKRIA
Drip earrings,
£345,
45 Cheyne
Court

GUCCI
Leather ankle
boots with
Sylvie Web,
£715,
18 Sloane Street



CHLOÉ
Chunky bicolour
knit sweater,
£1,195,
152-153 Sloane
Street

SMYTHSON

Lacquered cotton and leather backpack, £850, 141-142 Sloane Street



RAG & BONE

Leather jacket, £1,150, 13-14 Sloane Square



MASSIMO DUTTI

MASSIMO DUTTI

Wool/cashmere blend coat, £229, 19-21 King's Road



BARENA

Roll-neck wool jumper, £270, Harvey Nichols

SLOWEAR

Calfskin boots, £530, 15 King's Road



PETER JONES

Cashmink check scarf, £26, Sloane Square



WHISTLES

Corduroy shirt, £99, 31 King's Road

A NEW SHOE SHOP IN DUKE OF YORK SQUARE IS OFFICIALLY A BIG DEAL. MIISTA, WHICH HAS JUST OPENED ITS DOORS, IS A SHOE BRAND LIKE NO OTHER. CHARLOTTE PASHA MEETS ITS FOUNDER, LAURA VILASENIN

SOLE FOOD

MIISTA – the second ‘i’ is simply playful, and the word ‘mista’ means ‘mixed’ in Spanish – is cool, there’s no doubt about it. An independent brand producing handmade shoes in Spain, its founder Laura Villasenin, a Spanish graduate of the London College of Fashion, is thrilled to be introducing it to Chelsea.

“We like the Square. We did a lot of research on the area and this feels like a community,” Laura tells me. “It feels cosy.



Left: Simone red croc leather mid heels.
Below: Nicole navy velvet mid-heels

“OUR CUSTOMER IS A CREATIVE, CONFIDENT WOMAN WHO CARES ABOUT BOTH STYLE AND AESTHETICS”



We intend to do in-store talks and events, and being rooted in the community is important. It goes with the ethos of the brand.”

Founded in 2011, MIISTA pairs sophisticated, classic styles with unusual twists, working predominantly with top-quality Spanish and Italian leather. Its customer, Laura tells me, is a “creative, confident woman who cares about both style and aesthetics.” The brand has evolved over the years, so while brogues and flats used to be its key selling points, now it is best known for its boots in a range of colours and the brand’s iconic woven technique.

Each collection (MIISTA releases four per year) is inspired by something different. Its AW18 collection, called Rue Charlot after the name of its Paris showroom, was inspired by 19th-century French paintings. What can we expect? “Everything is very wearable. Because the shoes are designed to go with everything, we can experiment with colour,” Laura tells me. Look out for bottle greens, bold reds and embossed leather designed to look like snakeskin and croc. Laura’s personal favourite is a soon-to-be-released stretch suede boot in mid-length, “like a sock”. Details throughout the collection are key, be it a tassel or an oversized buckle.

The process of making the shoes is

extensive, and Laura regularly flies back and forth to the factory in Spain. Each shoe is handmade. “We create a pattern, order the leather, cut it out in flat. Then we stitch it to make it 3D, use stiffeners on the leather, sole and heel it...” Yet despite this unbelievable craftsmanship – the stitching is exquisite – the price point of the brand remains at entry-level luxury, around the £250 mark. “We really believe that quality should be accessible to everyone. We want more people to be able to wear good shoes, and to see the difference between this and a pair of shoes that costs £30.”

Producing four collections a year is no mean feat, so I ask Laura what inspires her. Turns out, it’s a bit of everything. “I love going to art galleries, visiting photography exhibitions and shopping for vintage pieces.” And of course travel – whether Laura is in South Korea, Japan or the US,



“WE REALLY BELIEVE THAT QUALITY SHOULD BE ACCESSIBLE TO EVERYONE”



Top: Lorelle toasted-cord boots.
Above: Coraline navy croc leather flats.
Below: Scarlett purple metallic mid-heels



she’s constantly on the lookout. Perhaps this breadth of inspiration explains the range of customer. “We know our core consumer is aged 35–45, but we also have much younger shoppers, as well as women in their sixties and seventies,” Laura says.

As for what’s next: “I always saw MIISTA as a lifestyle brand, it just takes time to evolve,” Laura tells me. So next year, MIISTA will be producing accessories – mainly handbags – in time for summer, and also a clothing range, due to be released for AW19. If it’s anything like the shoes, expect quality, clean lines and an interesting touch or two, to elevate each piece above the predictable.

With so much to look forward to, it’s a busy time for the brand. “It’s great to be in Chelsea,” Laura concludes. “There’s a really loyal customer base and lots of footfall in Duke of York Square. We’re still an independent company that has grown organically. It’s exciting.”

MIISTA, 41 Duke of York Square

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ANNOUSHKA'S NEW SEEDS COLLECTION HITS THE RIGHT AUTUMNAL NOTE. ANNOUSHKA DUCAS TELLS CHARLOTTE PASHA WHAT INSPIRED IT

SHINE ON



WHEN IT COMES TO WEARABLE, PRETTY JEWELLERY, Annoushka, the eponymous brand from Annoushka Ducas MBE, is in a league of its own. Offering delicate, sparkling pieces that effortlessly transition from day to night, her boutique is a destination in Chelsea.

The brand is launching a new Seeds Collection, full of meaning, colour, tone and texture. "I'm definitely a superstitious person – I say things like 'knock on wood' all the time and talismanic jewellery has always been important to me," Annoushka says. "Jewellery was all about talismans originally – people would wear bits of bone or teeth as protective forces, and that really resonates with me. I see jewellery as having a meaning and a personal value, rather than being all about 'look at me'."

The collection depicts five of Annoushka's favourite seeds – olive, acorn, pea pod, sycamore and conker – as 18ct gold charms. Designed to be subtle rather than ostentatious, they are tactile, too: the tsavorite garnets on the conkers are set upside down, for a perfectly jagged feel that is in stark contrast to the smooth conker inside. Similarly, gold is used in both matte and polished formats to add texture, sitting alongside deliberately clashing, vibrant-coloured gemstones such as smoky quartz, pearl, ebony and diamond.



Left: 18ct Rose Gold and
Diamond Mythology
Acorn Charm, £6,500
Top right: Annoushka
Ducas MBE
Right: 18ct Gold Mythology
Seeds Charm Bracelet, £9,095

Each charm has its own private meaning, offering something unique to the wearer. “Jewellery is so much about narrative, memory and emotion,” Annoushka says. Take the acorn, Annoushka’s favourite seed: for some it’s a symbol of power, growth and youthfulness; for others it is linked to luck, while others still may associate it with the serenity of the outdoors.

As its name suggests, the Seeds Collection has been inspired by nature. “I’ve been really influenced by my garden, which is such a major part of my life,” Annoushka says. “When I get home I walk around the garden with my three dogs – it’s such a tranquil place, away from the noise and franticness of the digital world.” As for why the collection is launching now, it’s got that new, autumnal air: seeds are evocative of changing seasons and new beginnings. “The seeds are symbolic of such a lovely time,” Annoushka says. “It’s all about possibility.”

All the pieces are tactile and move well, two things that are important to Annoushka. “I really care about all the senses when it comes to jewellery – how does it sit? How does it make you feel?” These sensations can be harnessed by all – Annoushka doesn’t design for a specific age group. “Our clients are women across the board who know what they want, are well travelled and informed.”

Annoushka’s Chelsea location attracts a local crowd, many of whom are repeat customers. “I live 10 minutes away from the shop and it’s just a brilliant place for us to be,” Annoushka says. “I love wandering around the new shops on Pavilion Road.” In fact, Annoushka’s masters are made in Chelsea, while chains may

come from India, settings can be done in the Far East, and so on.

“Jewellery is absolutely for every woman. It’s a personal adornment and the same piece can wear so differently on each person – just like scent,” Annoushka says. She releases one or two collections each year, but “I have a lot of ideas, and I’m impatient,” Annoushka smiles. We can’t wait to see what’s next – but for now, we want all the Seeds.

*Seeds Collection launches October 10,
from £895. Annoushka, 41 Cadogan Gardens*



Above: 18ct Gold Mythology Seeds Charm Necklace, £19,300
Left: 18ct Yellow Gold, Ebony and Diamond Mythology Conker Charm, £3,500



“OUR CLIENTS ARE
WOMEN WHO KNOW
WHAT THEY WANT, ARE
WELL TRAVELLED AND
INFORMED”



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THE SLOANE CLUB
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“Chelsea is the perfect place for Tateossian. The majority of our bracelets are made by hand, just a short journey from our Sloane Square store”

ROBERT TATEOSSIAN
TALKS CHARLOTTE PASHA
THROUGH THE CREATION
OF A TATEOSSIAN PIECE –
A LENGTHY, FASCINATING
PROCESS THAT HAPPENS
RIGHT HERE IN LONDON





“All our pieces are rhodium-plated, which gives the jewellery a nice lustre and prevents tarnishing”

“The pieces are created in the design department. Once a sketch is approved, we make a wax model, and if it’s a cufflink, we decide what type of stone we are going to use and will contact lapidaries around the world to cut a stone to fit the shape of the cufflink we have developed. The pieces can be intricate and complicated, so development can range from six months to a year.

Some of our pieces are cast, whereas others are stamped out of silver. After casting, a cufflink goes through different procedures, including polishing, plating, assembly and the setting of the stone, with the final stage being hallmarking. All our pieces are rhodium-plated, which gives the jewellery a nice lustre and prevents tarnishing.

The majority of our bracelets are made by hand in Imperial Wharf, just a short journey up the road from our Sloane Square store.

All our pieces are unisex and we work with a very large range of colours for our leather bracelets. We source semi-precious and precious stones in a myriad of colours, which we use for bracelets, cufflinks, rings and necklaces. Men tend to be safer and opt for black, blue and brown, with stones such as onyx, sodalite and tiger eye proving most popular. Our female customers frequently like to go for more sparkle, which can range from classic diamonds to lighter-coloured semi-precious stones such as turquoise and rose quartz.

Chelsea is the perfect place for Tateossian. I love taking a walk down the King’s Road to look at the ever-changing landscape of shops and little restaurants, bars and cafés. I have lived here for over 30 years. It’s such a beautiful part of London.”

Tateossian, 55 Sloane Square



**HANDS
ACROSS
THE
BOROUGH**



HANDS UP FOR COMMUNITY

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

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20%

*of Londoners say they
have no close family or
friends to rely on when
they have a problem*

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10

of the best



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CASSANDRA GOAD
Bespoke facsimile
engraved gold pendant,
POA,
147 Sloane Street



1



2

PETER JONES
Merci Maman
personalised sterling
silver men's infinity
bracelet, £39,
Sloane Square



3

SMYTHSON
Mara 2019 Soho diary
with pocket in Cobalt on
printed calf leather, £175,
personalisation
£6.95 per letter,
141-142 Sloane Street

Monograms / Top 10

SLOANE SQUARE / OCTOBER 2018



ANNOUSHKA
18ct yellow gold and diamond
Mythology alphabet bracelet,
£550, 41 Cadogan Gardens



HARVEY NICHOLS
Charles Ellner
Champagne Brut and
Rose Champagne, £78,
109-125 Knightsbridge



YVES DELORME
Pillow case, £79,
personalisation options
in store, 1 Ellis Street



TATEOSSIAN
Lucky Me silver cufflinks,
£295, 55 Sloane Square



OLIVIA VON HALLE
Nika eyemask, £75, from
£15 per letter for glitter
vinyl monogramming,
190 Pavilion Road



BOUTIQUE 1
Brooke Gregson
alphabet 14-karat gold
diamond necklace,
£1,000,
127-128 Sloane Street

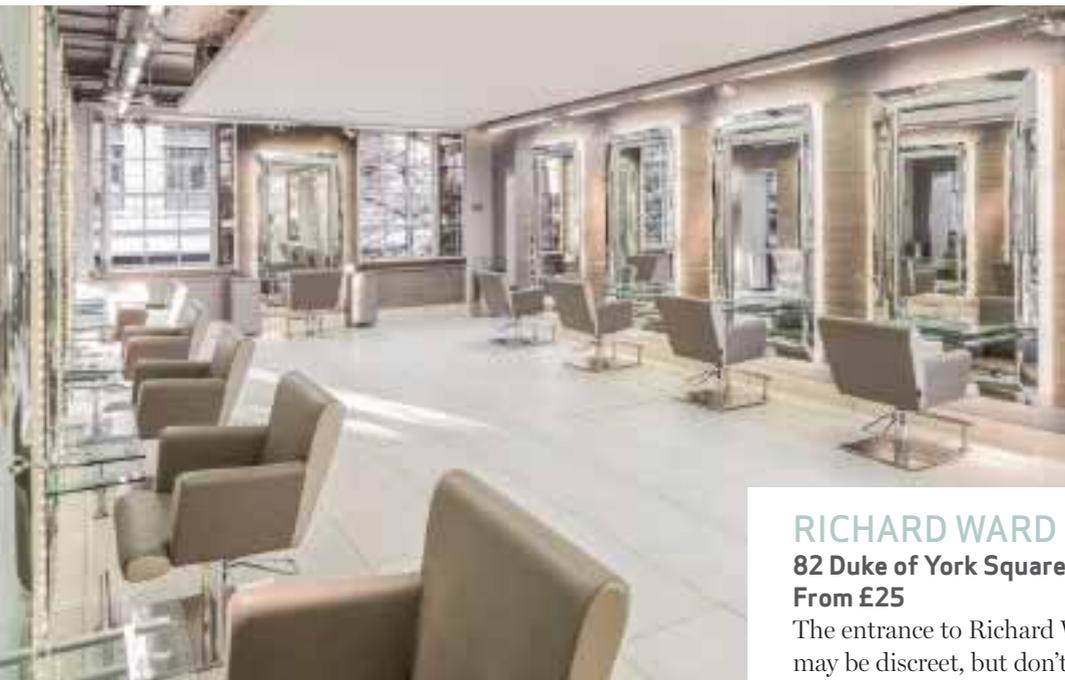


TOM DAVIES
Frames from £295, bespoke
service an additional £200,
54 Sloane Square



Swish swish

WHEN IT COMES TO GROOMING, SLOANE SQUARE HAS YOU COVERED, ESPECIALLY FOR THE PERFECT BLOW-DRY: BOUNCY, LONG-LASTING AND LEAVING YOU WEEKEND-READY. CHARLOTTE PASHA AND CALLY SQUIRES TEST OUT OUR PICK OF THE BEST



RICHARD WARD

82 Duke of York Square
From £25

The entrance to Richard Ward in Duke of York Square may be discreet, but don't be fooled: behind it lies a vast and sprawling hair haven, with a shop, dedicated colour room and a spa.

Even the hair wash here is a treat, with a head massage and a massage chair.

Artistic director Cristiano, who's been with Richard for 21 years, knows hair, and blow-dry technique, inside out. He gets wonderful, swishy volume into my otherwise flat hair, the result of separating my locks into small sections, blow-drying with a round brush and pinning them up before securing with hairspray.

When brushed through, it's the ultimate bouncy Kate Middleton-esque Chelsea blow-dry that Richard Ward is so known for. **CP**

DUCK & DRY

335-337 King's Road
From £35

Duck & Dry re-opened in September with a fresh new interior, complete with floral hanging baskets and marble tables. The blow-dry bar is owned by local resident Yulia Rorstrom, and is known exclusively for its express blow-dries and updos for those in need of speedy styling.

The experience starts with a wash with the brand's own haircare range, which is available to buy in store. The Duck & Dry range includes a lightweight shampoo and conditioner, volume spray, hairspray and texture spray – all made in Somerset.

Then, clients can choose from a menu of set looks (£35), from the smooth and bouncy Classic Duck to big and bouncy High Tide Waves. A similar updo menu costs £45 and includes the Perfect Fishtail and Sassy Bun. However, for those ducking into the salon in a hurry, dry styling is available from £30.

For a little more pampering, a treatment mask, gloss or even trim can be added, and for friends prepping for a night out, the party can start early with a glass of prosecco. **CS**





HARI'S HAIRDRESSERS

233 King's Road

From £30

The King's Road branch of local hairdressing chain Hari's, named after the owner and famous colourist, opened in 2010. While offering a full range of services, including styling, colour, treatments and mani-pedis, it also has a specific blow-dry bar, as well as a feather and braid bar.

From August the salon has been using vegan brand Rahua's hydration range on clients' hair during blow-dries, which is paraben-, sulphate-, gluten- and cruelty-free.

Blow-dry looks are bespoke, as discussed with your stylist, rather than from a treatment menu – so it helps to know what look you want and to be able to articulate it. Perfect for those who already know exactly how they like their blowout to look.

As an add-on to any blow-dry, clients can choose a treatment mask (from £25) from Rahua, Kérastase or Philip Kingsley. Hari's blow-dries feel indulgent anyway, as each wash includes a divinely relaxing scalp massage. **CS**





Ivan at Salon Sloane. Images: Marc Bates

SALON SLOANE

186 Pavilion Road
From £35

Salon Sloane is legendary. Many a celebrity has walked through these hallowed doors, and for good reason.

Ask for Ivan: he's brilliant company and amazing at creating curls that look done but not too done, using a combination of rollers and tongs to get beach-esque waves year-round. He also talks me through various products and offers up some tricks of the trade. And better still, my blow-dry lasted for a good three days.

Pro tip: if you need to trim split ends but don't want to lose length, Ivan's your man. His Invisible Cut should ensure you'll never again stare aghast at your tresses on the floor. **CP**





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www.caraffini.co.uk

Changing seasons

NEW ARRIVALS FOR AUTUMN

LOCALS WILL BE FAMILIAR with Lisa Franklin's facials and will be pleased to know that her Pro-Effect line is newly stocked at Harvey Nichols. Bring serious results home with the biotechnologically advanced skincare line that starts at £25. It works to cleanse and condition the skin and protect it from pollution. The range is also vegan and sustainable.
Harvey Nichols, 109-125 Knightsbridge



WHEN JO MALONE LONDON launches a new scent, it is always a big deal, and its latest release, Honeysuckle & Davana, is good news all round. Available as a cologne and candle, from £45, it contains rose, moss, davana and honeysuckle, and smells exactly like a summer's day in the Cotswolds. Spritz away.
Jo Malone London, 150 Sloane Street



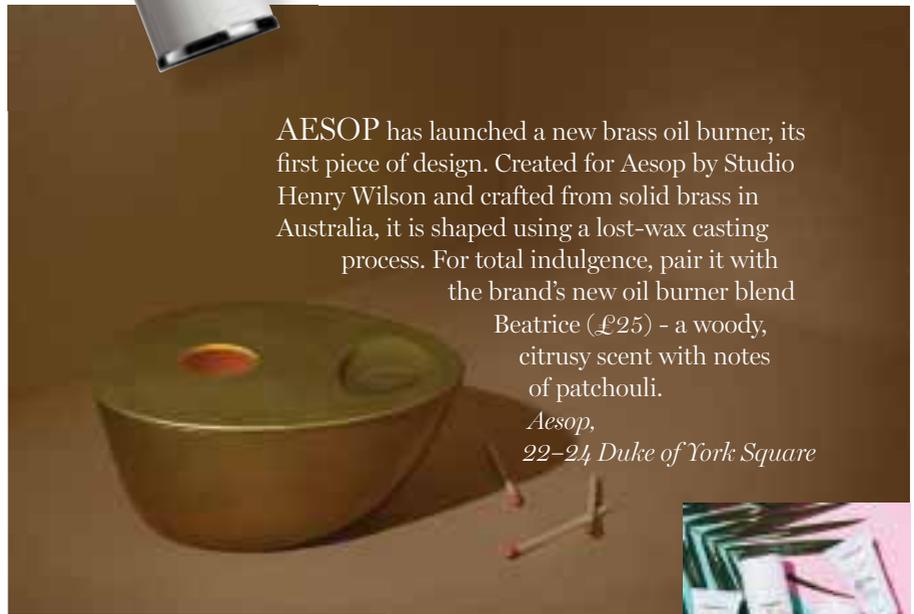
GABRIELA PEACOCK'S on-the-go lifestyle supplements are easy to use and really make a difference. Before committing to a month's supply, you can now purchase a handy three-day pack to see if it suits you. Try Slim Me, Energise Me or Calm Me, depending on your needs, and feel free to mix it up depending on the season, your travel schedule and more.
Harvey Nichols, 109-125 Knightsbridge



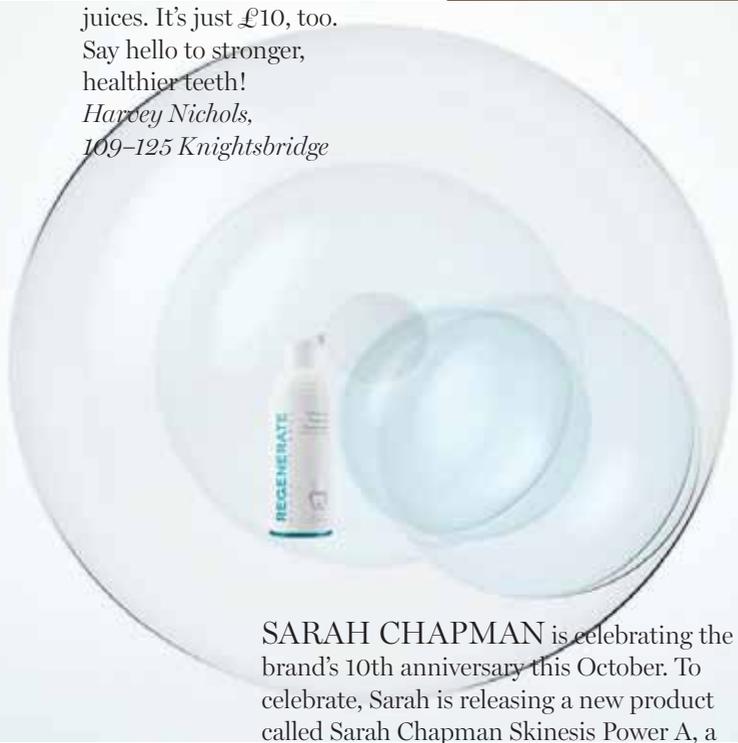
THIS NEW anti-ageing eye serum from RéVive is one to invest in. At £220, it's pricey, but worth it. Inspired by science-led research into skin relaxing, Intensité Complete is designed to soften the appearance of lines and give skin a more youthful appearance.
Space NK, 27 Duke of York Square

REGENERATE

Enamel Science™ has launched the Advanced Foaming Mouthwash, just in time for the brand to be stocked at Harvey Nichols. Foam technology helps to restore tooth enamel after acid attacks caused by triggers such as fizzy drinks and fruit juices. It's just £10, too. Say hello to stronger, healthier teeth!
*Harvey Nichols,
109-125 Knightsbridge*



AESOP has launched a new brass oil burner, its first piece of design. Created for Aesop by Studio Henry Wilson and crafted from solid brass in Australia, it is shaped using a lost-wax casting process. For total indulgence, pair it with the brand's new oil burner blend Beatrice (£25) - a woody, citrusy scent with notes of patchouli.
*Aesop,
22-24 Duke of York Square*



SARAH CHAPMAN is celebrating the brand's 10th anniversary this October. To celebrate, Sarah is releasing a new product called Sarah Chapman Skinesis Power A, a 10-day system (£145) containing potent levels of vitamin A and hyaluronic acid. It's designed to minimise imperfections and rejuvenate the complexion, leaving you glowing.
*Sarah Chapman Skinesis Clinic,
259 Pavilion Road*

COOL

AUSSIE BRAND Dr Roebuck's (from £12) is now available at Space NK. With clean beauty at the fore (the brand was inspired by the ingredients used by the co-founders' parents to treat their eczema as children), products contain nutrient-rich Australian ingredients such as Kakadu Plum, Caviar Lime and Inca Inchi Oil. The cleanser is our go-to for insanely soft skin.
Space NK, 27 Duke of York Square



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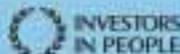
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Fitness / Workout classes

SLOANE SQUARE / OCTOBER 2018



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KXU

This sprawling luxury wellness hub offers everything from spinning to boxing and barre all under one roof. The classes are tough, but the trainers are brilliant. Its two newest classes are Battle (a team challenge class that includes dynamic strength, static holds and cardio) and Nok Out KICK, which focuses on kickboxing. You'll work up a serious sweat, which is all the better for enjoying one of the hydrating (and super-delicious) post-workout smoothies. KXU is the one if you get bored easily and like to mix it up.
241 Pavilion Road

JUMEIRAH CARLTON TOWER

Instructed by sought-after personal trainer Laura Marin, a former ballerina in the Spanish Royal Ballet, this Pilates reformer class promotes strength, flexibility and balance. The workout is dynamic and intense, with exercises made tougher thanks to resistance that is applied from springs and bands. It's great for posture and back stiffness, or for anyone looking to tone up and generally increase their fitness.

1 Cadogan Place





USHVANI

Yoga classes at the tranquil Ushvani cater for all levels and yoga styles. Try the Shri Vivek yoga class – it's a traditional concept that integrates all the techniques of yoga to restore physical, mental and spiritual wellbeing. Or, try Vinyasa sessions – these combine Asanas (poses) and Pranyamas (breathing) to reduce mental fatigue, quiet the mind and strengthen the body. Plus, you could treat yourself to a post-class treatment, too.

1 Cadogan Gardens



Fitness / Workout classes



VITA PILATES

This is a high-energy, super-sculpting workout that focuses on endurance, strength and fat burning. Decide whether the Totally Fit, Dynamic or Sculpt class is for you, where moves blend Pilates with cardio and functional training. Sessions are performed both on Pilates reformers and on the floor using the barre and props.

Try a small group class or one-on-one personal training if you want total focus on you.

1 Ives Street



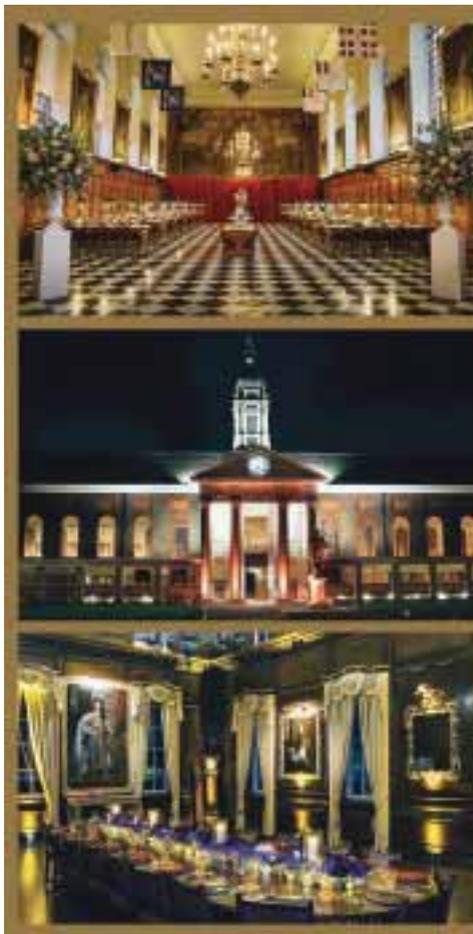


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PLEASE HELP THE
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Helen Mann is 87 years old. For the past six years, she has volunteered with the Royal British Legion, cycling to Sloane Square and selling poppies outside Peter Jones to commemorate those who gave up their lives in war. This year marks the centenary of the end of the First World War, making Helen's role particularly poignant.

"My favourite place to sell is outside the main front door into Peter Jones. I sell alone, and it's impossible to count how many poppies I sell a day – I count my progress more by the weight of the tin than the number of poppies left."

Helen sells for around four hours per day, every day, during the poppy appeal, and there's no fixed price for a poppy. "I welcome all donations and I'm happy to receive as much as people care to, and can, give. I'm often surprised at how

ROYAL BRITISH LEGION
VOLUNTEER HELEN
MANN ON WHY IT IS SO
IMPORTANT TO SELL
– AND BUY – POPPIES FOR
REMEMBRANCE

Never *forget*

generous the public is," she says, finding that young people and teenagers often donate, too.

"The best time to collect is from 11am to around lunchtime. Weekends are also a good time when everyone's out shopping," Helen says. During London Poppy Day, when there are poppy collectors at all London Underground stations, there's a great atmosphere, she says, and often the Chelsea Pensioners will join Helen and collect all along the King's Road.

If there's a message Helen wants to impart, it's "not to forget the sacrifice of those who served in the Forces. This includes those from the First and Second World Wars, as well as those who served in more recent conflicts."

The Royal British Legion is the nation's biggest Armed Forces charity, providing care and support to all members of the British Armed Forces, past and present, and their families.

To find out more please visit britishlegion.org.uk or call 0808 802 8080



Social / People

SLOANE SQUARE / OCTOBER 2018



Rachel Harrison,
Rose McGowan
and Hannah Cary

THE PALM ROSÉ PARTY: BLUEBIRD

350 KING'S ROAD

Cult rosé Whispering Angel launched sister brand The Palm at Bluebird, where the restaurant and courtyard will currently be the only bar in London to serve the new Palm Vin de Provence drink. Pink flamingos and surfboards decorated the King's Road courtyard to celebrate the launch, and a DJ played while guests enjoyed an oyster bar and canapés.



Above: DJ Ella
Right: Victoria
Robinson and
Samantha Charles
try the oysters



Lucknam Park

FIVE-STAR INDULGENCE

Located near the historic city of Bath, Lucknam Park is a magnificent Palladian mansion dating from 1720. Maintained as a family home until 1988, it then opened its doors as one of the UK's top country house hotels. Set in 500 acres of listed parkland and beautiful gardens, Lucknam Park has been lovingly restored to the elegance and style of the past era. The distinguished hotel boasts 42 individually styled rooms and suites, Michelin star dining in Restaurant Hywel Jones, casual all day dining in The Brasserie, an award-winning spa, equestrian centre with 35 horses, cookery school, family play facility and a three bedroom country cottage. Lucknam Park is truly one of England's finest hotels, providing 5-star luxury at every turn. To book, please call 01225 742 777 or visit www.lucknampark.co.uk



Social / People



Cate Archer and Doug the Pug Therapy Dog



Teddy of Teddy Maximus



Anna Webb and Mr Binks

STORE LAUNCH: LOVE MY HUMAN

308 KING'S ROAD

Famous hounds and their doting owners gathered to celebrate the launch of luxury boutique and grooming salon Love My Human. Humans enjoyed prosecco and canapés, while four-legged friends were treated to organic biscuits and liver treats, washed down with chicken-flavoured Slurps drinks. Stylish Chelsea pups tried on tweed harnesses, knitted pullovers and fetching leather collars, to name but a few of the doggy outerwear options on offer.



May Wong and Miss Darcey



Julia Stadler and Julian Tabet and Mila the London Fox



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PROPRIUM
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My Chelsea / Adam McGinlay

SLOANE SQUARE / OCTOBER 2018



ADAM MCGINLAY
GENERAL MANAGER, CADOGAN HALL

WHAT IS CADOGAN HALL'S HISTORY?

This space used to be a church. It was bought by Cadogan in 2000, and became a music hall in 2004. When we started, we had 10–15 concerts a year. Now, 250,000 people come to 340 performances each year.

WHAT'S COMING UP?

We operate across three key strands: classical, choral and contemporary. Our big classical offering this year is the Zurich International Orchestra Series – 13 concerts performed by 10 global orchestras, including the winner of the BBC Musician of the Year in 2016, Sheku Kanneh-Mason, and the Japan Philharmonic. For the Choral at

warm and intimate – no matter where you sit, you feel connected to the artist and the whole room. I'm also really proud of our volunteer programme. We have more than 120 locals who volunteer their evenings to be stewards, and they're real friends of Cadogan Hall. They guide people to their seats and love the music. We're always looking for more, too!

WHERE ELSE DO YOU LIKE TO SPEND TIME?

I love going to eat at the Chelsea Physic Garden

Images © Alex MacNaughton

with my wife, or taking in the latest offering at the Royal Court. I also visit the Saatchi Gallery and the National Army Museum.

HOW DOES CADOGAN HALL FIT IN WITH THE WIDER AREA?

There has been terrific support locally. Chelsea has always been steeped in arts and culture, right back to the days of Oscar Wilde and Hans Sloane, and the locals have always been so invested in landscaping the cultural scene. Cadogan Hall forms part of that, alongside theatre, retail, fine dining and more. Today, 26 per cent of our regulars are local residents. We work closely with restaurants like Granger & Co., Wulf & Lamb, Colbert and The Botanist on partnered deals, so people can really experience the area. It's a destination.

*Cadogan Hall,
5 Sloane Terrace*



Cadogan programme, we have Voices New Zealand and the Tallis Scholars playing an unusual repertoire from Rachmaninov. For contemporary, there's the EFG Jazz Festival.

WHAT IS SPECIAL ABOUT THE HALL?

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