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MARCH / APRIL 2026

THE ART OF FASHION

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AT THE V&A

*Trailblazing
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Schiaparelli Haute Couture Fall Winter 2024 Look 26.

Photo © Giovanni Giannoni. Photo courtesy Patrimoine Schiaparelli, Paris

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Cadogan

10 Duke of York
Square, London
SW3 4LY
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Editor

Alice Cairns
020 7259 1058
alice@pubbiz.com

Deputy editor

Charlotte Pasha
charlotte@pubbiz.com

Writer

Sophia Charalambous

Subeditor

Kate White

Designer

Katie Stafford

Advertisements

Bridget Rodricks
020 7259 1059
bridget@pubbiz.com

Richard Taylor

020 7259 1051
richard@pubbiz.com

Publisher

Adrian Day
020 7259 1053
adrian@pubbiz.com



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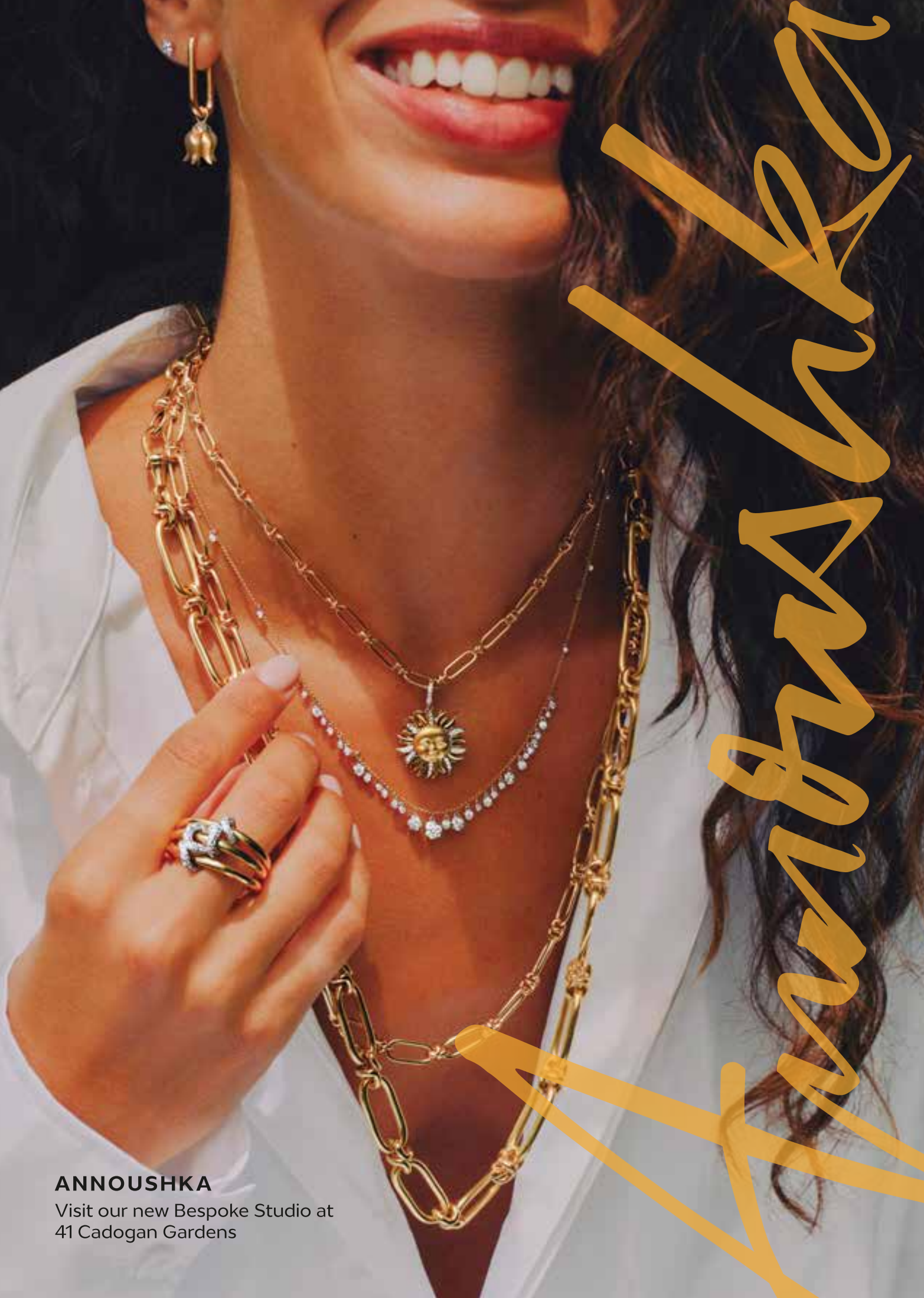
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41 Cadogan Gardens

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Calendar



IMAGE: WIKIMEDIA



MARCH 20 - APRIL 25

JOHN PROCTOR IS THE VILLAIN

Did you know that *The Crucible* made its London debut at the Royal Court 70 years ago? Now you can experience this feminist retelling, a smash-hit on Broadway, which relocates the action to an American high-school where girls talk pop music, swap secrets and launch witch-hunts of their own.

Royal Court Theatre, Sloane Square

MARCH 20

ROCK 'N' ROLL WALKING TOUR

Expert guide Adam Scott-Goulding will take you on a whirlwind tour of Chelsea's musical heritage. You'll walk in the footsteps of rock 'n' roll legends, visiting the hotels where the Beatles stayed, the boutiques where Jimi Hendrix shopped and the King's Road hangouts frequented by the Rolling Stones (*above*). The tour begins at Sloane Square station. To book, visit chelseaheritagequarter.co.uk

Events MARCH AND APRIL diary



IMAGE: ALAMY

MARCH 21

THE HERBS OF HAMNET

If you've read *Hamnet* or watched the tear-jerking film adaptation, this masterclass could be for you. Herbologist Maya Jayaweera Thomas will introduce you to some of the plants featured in *Hamnet*, delving into their symbolism and the roles they played in everyday Elizabethan life. You'll leave with the confidence to tell your mugwort from your valerian, and the tools to cultivate your own medicinal herb garden.

Chelsea Physic Garden, 66 Royal Hospital Road



APRIL 16 AND 21
ALL MY SONS

The latest in the National Theatre Live series, this critically acclaimed production of Arthur Miller's *All My Sons* will be shown at Everyman Chelsea. *Breaking Bad*'s Bryan Cranston stars as Joe, a patriarch who must reckon with the consequences of his wartime greed.
Everyman Chelsea,
279 King's Road

APRIL 22

AN EVENING WITH EDWARD CHISHOLM

Acclaimed author Edward Chisholm comes to Chelsea to discuss his latest book, *Murder in Paris '68*. Enter a world of glamour, corruption and crime as you discover the true story of how legendary French film star Alain Delon came under suspicion for the murder of his bodyguard.
Waterstones,
158 King's Road



MARCH 27

JENNY ECLAIR

Comedy at Cadogan Hall returns, headlined by standup star Jenny Eclair. An award-winning comedian, host of the *Older and Wiser* podcast and critically acclaimed author of seven books, there's seemingly nothing Jenny can't do. For one night only, she'll be at Cadogan Hall accompanied by a stellar bill of comedians including Rob Delaney, Amy Gledhill and Ahir Shah.

Cadogan Hall, 5
Sloane Terrace



Calendar / Chelsea in Bloom

THE SKY'S THE LIMIT
In search of inspiration for
this year's theme?

VISIT...
**The Space Gallery at the
Science Museum**
This newly opened gallery
is dedicated to all things
extraterrestrial, from a 3 billion-
year-old piece of moon rock to
the spacesuit worn by the first
British astronaut,
Helen Sharman.
Exhibition Road



WEAR...
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READ...

Orbital by Samantha Harvey
Winner of the 2024 Booker
prize, this slim novel follows
six astronauts as they orbit
the Earth for 24 hours. It's
full of poignant and profound
reflections on life, death, time
and climate change.
*£9.99, BookBar,
11 Chelsea Manor Street*



IMAGE: WIKIMEDIA

Calendar

APRIL 16-18

SALON PRIVE

Salon Prive returns to the grounds of the Royal Hospital for another year. It's a luxurious car showcase blended with an elegant garden party, with plenty of shopping and delicious food and drink

to enjoy. To whet your appetite, on April 11 a Salon Prive concours will arrive on Sloane Street, showcasing 20 beautiful vintage cars and celebrating automotive craftsmanship.

salonprivelondon.com;

The Royal Hospital, Royal Hospital Road



UNTIL APRIL 26

THE LONG NOW

Don't miss your chance to see The Long Now, Saatchi's 40th anniversary exhibition. It's a celebration of four decades of contemporary art, with pieces by iconic artists as well as new, up-and-coming voices. The show culminates with Richard Wilson's iconic 20:50, which sees a gallery flooded with recycled engine oil as a commentary on environmental uncertainty.

Saatchi Gallery, Duke of York Square

MARCH 23

DAVID SZALAY

Winner of the 2025 Booker Prize David Szalay will be in conversation at BookBar, where he'll discuss his prize-winning novel *Flesh*. He'll be talking to author and screenwriter Monica Heisey, analysing his writing process and opening up about the aftermath of winning the Booker.

BookBar, 11 Chelsea Manor Street

IMAGE: JONAS MATYASSY PHOTOGRAPHY



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Calend



Festival fever

CHELSEA ARTS FESTIVAL IS RETURNING FOR ANOTHER CREATIVE AND ECLECTIC YEAR

In 2025, Chelsea welcomed London's most exciting new arts and culture festival. A star-studded guest-list including Stephen Fry, Rupert Everett, Twiggy and Malala Yousafzai arrived in Chelsea as part of a world-class programme of cultural events, while classes, workshops and free outdoor performances filled the streets.



This September, Chelsea Arts Festival

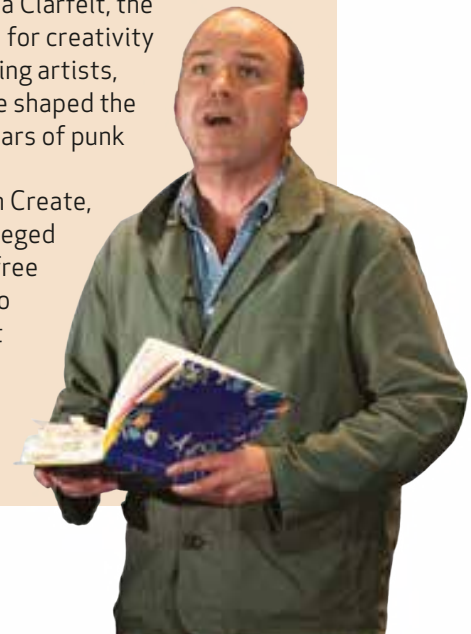
is returning for four days of culture and creativity. Venues like Cadogan

Hall, Saatchi Gallery and the Royal Court will host talks, debates and performances. The pubs, restaurants and shops of Chelsea will also buzz with exciting events, and Sloane Square, Duke of York Square and the King's Road will host free al fresco performances.

The festival's programme will honour the 50th anniversary of the punk movement, which originated on the King's Road. Tessa Clarfelt, the festival's curator, said: "Chelsea has long been a mecca for creativity and countercultural movements, repeatedly attracting artists, writers, musicians and cultural provocateurs who have shaped the spirit of their times. Where better to celebrate 50 years of punk than the place where it all began?"

This year's festival has a new charity partnership with Create, an organisation which enables underprivileged individuals and communities to access free arts events. To stay in-the-know and to be the first to hear about tickets, visit chelseaartsfestival.com.

Chelsea Arts Festival will return from September 17-20



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THREE... SUNDAY ROASTS

EASTER'S NOT JUST ABOUT CHOCOLATE - IT'S ALSO THE PERFECT TIME TO TUCK INTO A ROAST DINNER. HERE ARE THREE DELICIOUS OPTIONS...

THE TRAFALGAR

Chelsea's newest roast, with options including waygu beef, ale-braised thor hammer and a veggie wellington. A pianist will take requests and lead singalongs in the Havannah Room every Sunday.
224-226 King's Road



THE CADOGAN ARMS

Feeling indecisive? Select the Sunday sharer board, which comes with a selection of each of the different roast meats on offer, as well as all the trimmings.
298 King's Road



NO. FIFTY CHEYNE

An award winning Sunday roast, best enjoyed with the signature Bloody Mary, which features homemade spiced tomato juice, pickled jalapeno and green olives.
50 Cheyne Walk



APRIL 4 EASTER MARKET

Head to Duke of York Square for this year's Easter celebrations. Expect a special, Easter themed edition of the food market, with seasonal treats including delicious artisanal chocolate. Children will be able to take part in themed spring activities like crafts and face painting, and there will even a surprise visit from the Easter bunny himself!
Duke of York Square





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CHELSEA AND WESTMINSTER

HOSPITAL has opened a new valve clinic, designed to offer earlier diagnosis of heart disease. In its first year, the clinic is expected to help around 250 patients, reducing waiting times and providing early detection and timely treatment. Narayani Pai, Chief Cardiac Physiologist, said: "The new Valve Clinic allows us to detect and monitor heart valve disease earlier, supported by expert physiologists, ensuring patients receive the right care at the right time. It improves access, reduces delays, and supports better outcomes for our patients."

Chelsea and Westminster Hospital, 369 Fulham Road

IF YOU'RE HOSTING over Easter, L'Objet's new dinnerware collection is the perfect pick. Inspired by the Grand Tour taken by young aristocrats in the 18th and 19th centuries, it features jewel-like botanical illustrations and hand-applied 24 carat gold. *162A Sloane Street*



THE ROYAL HOSPITAL is introducing a new guided tour, allowing visitors to access the Wellington Hall Museum. This rarely seen part of the Royal Hospital houses remarkable artefacts including the sovereign's mace, the Queen's parade chair and a collection of regimental cap badges, objects which have an important role to play in the Royal Hospital's traditional ceremonies. The museum is usually reserved for the Chelsea Pensioners only, so this is a unique opportunity to explore behind the scenes. Each tour will be guided by a Pensioner, who will share their personal perspective on what the artefacts mean to them.

*The Royal Hospital,
Royal Hospital Road*



CW+, THE CHARITY for Chelsea and Westminster Hospital, is inviting people to raise funds by taking part in a sponsored skydive from 10,000 feet. The daring dive will take place on March 22 at Hinton Airfield in Brackley, and could see participants reach speeds of up to 120 miles per hour. Money raised will go to support initiatives to provide patients with the highest quality care.

To sign up, visit cwplus.org.uk.

BOOKBAR IS A FINALIST for 'independent bookshop of the year' in the British Book Awards 2026. It has everything you'd want from an independent bookshop: knowledgeable staff, star-studded events and delicious coffee. In the evenings it doubles as a wine bar where you can attend book launches, singings, sing-alongs, and even literary speed dating!
BookBar, 11 Chelsea Manor Street



STUDENTS FROM FRANCIS HOLLAND SLOANE SQUARE recently performed A Midsummer

Night's Dream at the prestigious Shaftesbury Theatre. Headteacher Alexandra Haydon said: "The opportunity to perform in the West End is invaluable for our young actors and I am so grateful to everybody who made this possible." Francis Holland is known for its performing arts excellence, with alumni including Emerald Fennell, Emilia Fox and Sienna Miller.

Francis Holland Sloane Square, 39 Graham Terrace



CHELSEA HERITAGE QUARTER has asked art and floristry students from Capel Manor College to compete to design and install its Chelsea in Bloom display. Students have been challenged to dream up a bold and sustainable floral installation, reflecting this year's theme while also honouring the Quarter's unique heritage. The winning team will have a £7,500 budget to bring their vision to life.



THE GLOUCESTER PUB has a new landlord: filmmaker Guy Ritchie. The historic pub dates back to 1835, and was previously operated by Greene King. Cadogan say: "With the lease expiring, it was an opportunity to ensure that the only pub on Sloane Street was a great local, run by an exciting independent operator who would bring real character and a sense of community to Sloane Street." Guy Ritchie is no stranger to the world of pubs, with his notable ventures including the much-loved The Lore of the Land in Fitzrovia.

187 Sloane Street

THE DESIGN MUSEUM will be holding the world's first retrospective of the work of Japanese designer NIGO. Due to open on May 1, the exhibition will explore NIGO's seismic influence on streetwear and popular culture. Highlights include a replica of Nigo's teenage bedroom, and a life-size glass teahouse made especially for the exhibition.

*Design Museum,
224-238
Kensington
High Street*



ABOVE: LORE OF THE LAND - VIBRANT AND COMMUNITY-FOCUSED

IMAGE: ELLIOT JAMES KENNEDY

ANYA HINDMARCH AND THE ROYAL COURT have collaborated to create a limited-edition chocolate bar to celebrate the theatre's 70th anniversary.

The chocolate is traceable from bar to bean and is made by a family business in Sussex. All of the proceeds from sales will go to the Royal Court, supporting its mission to champion new playwrights from diverse backgrounds.

"I first met Anya last year, much to my delight," says the Royal Court's executive director, Will Young.

"We found ourselves chatting over one of her chic coffees, and talking about the mission of the Royal Court. As the best of neighbours, she immediately asked how she could help celebrate our birthday and amplify the vibrant creativity across Chelsea – and only a few weeks later came back with the offer of this typically unique birthday present in chocolate form.

"Working with Anya is a joy in so many ways, and mostly makes everyone at the Royal Court feel much



more trendy than we probably are! It's also a real testament to the strength of local friendships in an area filled with creative and cultural riches, from world-class contemporary theatre to pioneering fashion – and we'd love this partnership to spark more connections across the neighbourhood."

Anya says: "The Royal Court is a cherished neighbour. It's an amazing organisation that champions emerging and established playwrights. Venues like the Royal Court are vital to the London arts community.

I jumped at the chance to be able to support their work and celebrate their 70th anniversary year."

The chocolate is available to purchase for £8 from the Royal Court Theatre, open from noon until late.

Raising the bar

DISCOVER A TASTY COLLABORATION BETWEEN
TWO CHELSEA POWERHOUSES



IN 1956, *The Crucible* made its London debut at the Royal Court Theatre. Now, 70 years later, Arthur Miller's classic is pulled apart and reimagined in Kimberley Belflower's acclaimed play, *John Proctor is the Villain*, which transplants the meditations on witch-hunts, womanhood and righteous fury to a smalltown classroom in post-Me Too Georgia.

Donal Finn (*Hadestown*, *Young Sherlock*) plays Carter Smith, a charismatic English teacher who leads a feminist study group as they analyse *The Crucible*. He says: "I was lucky enough to see the original production in New York, and the thing that struck me was that there are so many incredible, shocking and surprising moments, and you could really feel the audience around you reacting. It sounds ridiculous, but everyone was just so invested in what was happening that it almost broke the wall between the actors and the audience."

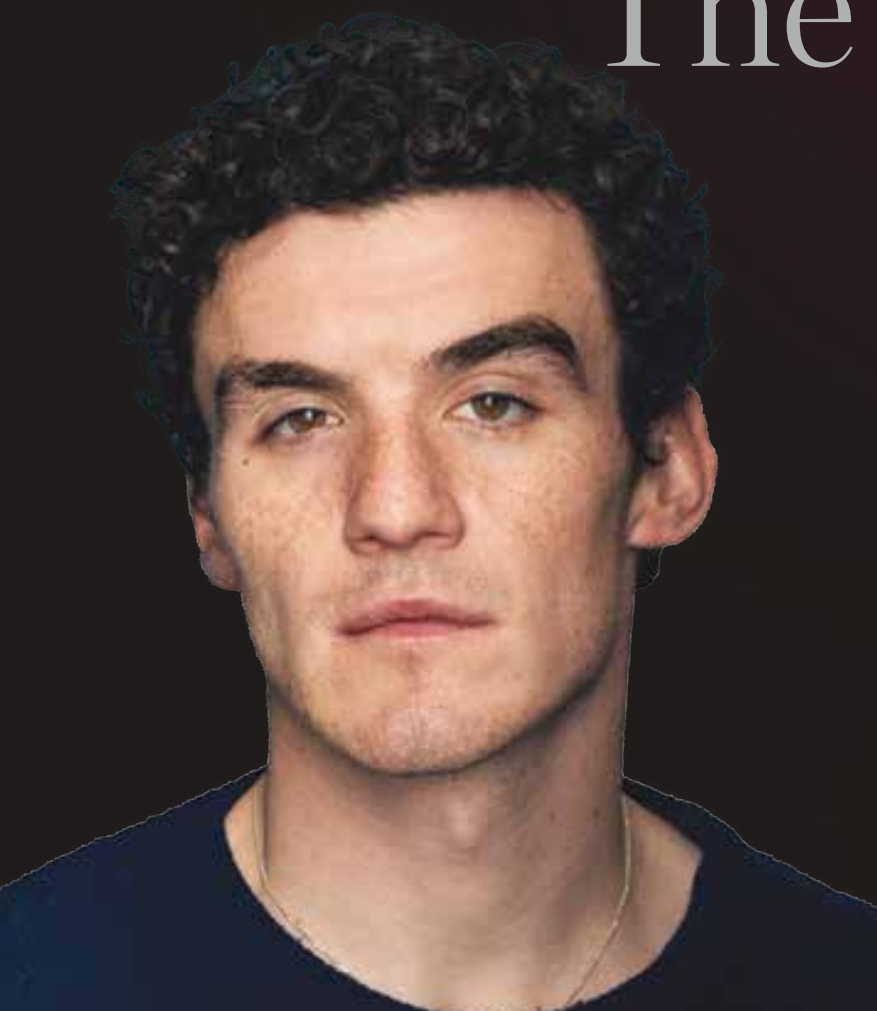
John Proctor is the Villain was a sell-out success

during its 2025 Broadway run, praised for its realistic and nuanced portrayal of its teenage characters. To ensure that the UK production is accessible to theatre-goers of all ages, The Royal Court has partnered with *Time Out* to offer 2,000 £25 tickets to under 35s, while £15 minute Monday rush tickets will be available throughout the run.

"I think part of what makes this play so brilliant is that it takes teenagers seriously" says cast-member Sadie Soverall (*Saltburn*, *The Gathering*). "The writing is so accurate, heartfelt and soul-filled, and I know that young people will feel seen in the play."

"As a teenager, you're often told what to believe," adds Molly McFadden, one of three cast members who will be making their professional stage debut with *John Proctor is the Villain*. "As you grow older you need to unlearn that in order to find your voice. This play looks at who gets to have a voice and who doesn't, and how much it

The *witching*

A close-up portrait of actor Donal Finn, looking directly at the camera with a neutral expression. He has dark, curly hair and is wearing a dark blue t-shirt.

JOHN PROCTOR IS THE VILLAIN WAS A SOLD-OUT SMASH-HIT ON BROADWAY, GARNERING SEVEN TONY AWARD NOMINATIONS AND GLOWING REVIEWS. NOW IT'S ARRIVING IN THE UK WITH A PRODUCTION AT THE ROYAL COURT, PART OF THE THEATRE'S 70TH ANNIVERSARY CELEBRATIONS...

WORDS: ALICE CAIRNS

Theatre / Royal Court

takes for you to sort of step over the boundaries in your way and speak out. It really makes you think about power, who has it and how people use it.”

So is *John Proctor is the Villain* a criticism of Arthur Miller’s stage classic?

“*The Crucible* was written in the 1950s” explains Sadie. “Inevitably, now, it resonates in a different way, even more so after the Me Too movement. It’s important to talk about that, which is what this play does in such a complex and nuanced way.”

“I absolutely love *The Crucible*” adds Donal. “It’s undoubtedly one of the best plays written in the 20th century, and has had a massive impact. *John Proctor is the Villain* is such a delicately handled response to it, reframing it in a way that is surprising and insightful. It asks questions about who has the floor, whose voices are being amplified.”

The play is one of the many highlights of the Royal

Court’s 70th anniversary season, a year-long programme which has been designed to celebrate everything that makes this theatre special, from its championing of new writing to its willingness to take risks.

“I can’t believe I get to work with this talented cast, and to make my professional debut at The Royal Court” says Molly. “It’s a venue that is so revered for its bold writing, its history and its politics, so to be on that stage is an absolute dream.”

“I think we’re all hugely excited by the parallels” adds Sadie. “To think that 70 years ago was the first London production of *The Crucible*, and now, on this anniversary, we’ll be doing this response. It feels like such an exciting moment, and we can’t wait to be part of it.”

John Proctor is the Villain is at The Royal Court from March 20 - April 25

hour



FROM LEFT:
DÓNAL FINN
SADIE
SOVERALL
IMAGE: KAYT
WEBSTER BROWN

MOLLY
MCFADDEN

APRIL 14

Animating Wes Anderson

This talk between puppet-maker Andy Gent and cinematographer Tristan Oliver explores the techniques of puppetry and stop-motion film-making. Both men have recently collaborated with Wes Anderson, and will shed light on his meticulous creative techniques in classic movies such as *Fantastic Mr Fox* and *Asteroid City*.
The Design Museum, 224-238 Kensington High Street



Japanese Woodblock Prints

This lavishly illustrated book from Taschen contains 200 exceptional Japanese prints from 1680 to 1938. This beautiful and diverse art form has been used to portray landscapes, snowy mountains, sumo wrestlers, ghosts, demons and even erotica. Whether you want to be titillated or terrified, this book has everything you need.
Taschen, 12 Duke of York Square

MARCH 12-15

Tri Design Festival

A new design festival is arriving in Chelsea. Coinciding with London Design Week, it will offer a programme of talks, exhibitions, workshops and installations in locations across the King's Road, Fulham Road and Knightsbridge. The inaugural theme will be Pantone's colour of the year, Cloud Dancer, so expect to see this dreamy shade of white reinterpreted through fashion, food, furnishings and more. Local participants include Peter Jones (above), Designers Guild, the White Company, Anine Bing, Poliform and Timothy Oulton.



tridesign.co.uk



IMAGE: THE DESIGN MUSEUM

APRIL 4 AND 5

Design your own Chelsea Pensioner tricorn hat

Looking for inspiration during the Easter holidays? This workshop at the Royal Hospital is the perfect activity for the whole family to enjoy. You'll learn how to make your own tricorn hat out of paper, inspired by the ceremonial headwear worn by the Chelsea Pensioners on special occasions. After decorating it with your choice of colours and accessories, you can wear it to explore the Royal Hospital and Soane Stable Yard.

The Royal Hospital, Royal Hospital Road



UNTIL MARCH 30

Gesture and Being

Explore the work of six graduates from the Royal College of Art and the Slade School of Fine Art. This is your chance to discover the next generation of artists, with work exploring gender, connection, domestic rituals and imagined utopias.

Saatchi Gallery, Duke of York Square

MARCH 20

Slow looking: Victorian art

In our busy world, we don't often have time for reflection. That's why the National Army Museum is offering a free "slow looking" tour, in which visitors are invited to practise a deliberate and contemplative approach to art. The tour will take in just three paintings from the Myth and Reality exhibition of Victorian art, encouraging participants to linger over these works with mindfulness and reflect on any emotions that arise.

National Army Museum, Royal Hospital Road



EVERY SATURDAY AND SUNDAY
Free-flow painting at Art Play

Let your creativity run wild with this session at Art Play. There's no teacher and no lesson plan – just you, your canvas and a bright studio full of paintings to inspire you. You'll be provided with all the equipment you need, including an apron and paints, and you can enjoy a range of drinks, snacks and pizzas from the bar. All levels of experience are welcome.
Art Play, 19 Chelsea Manor Street

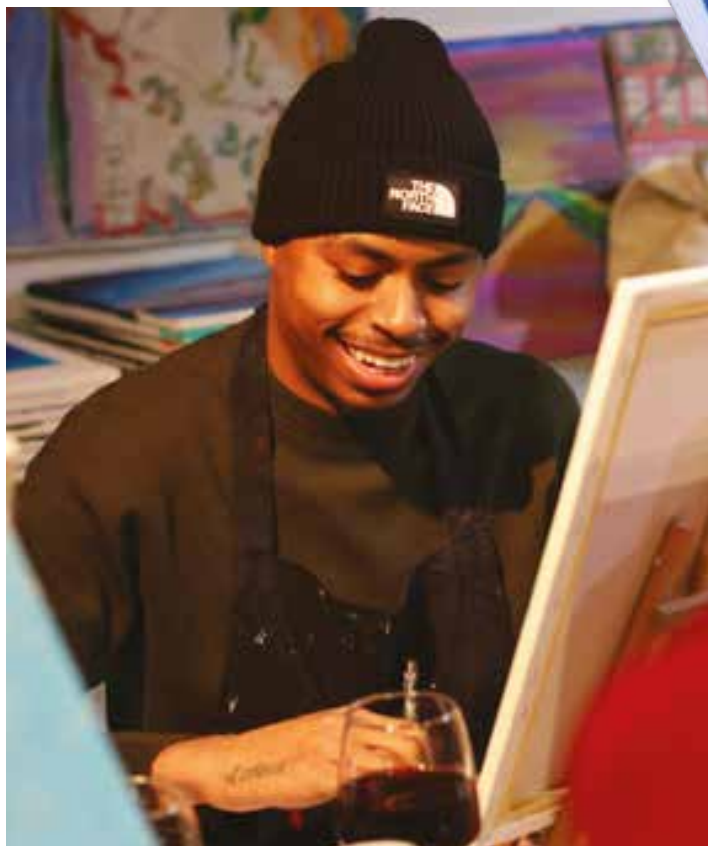


IMAGE: WIKIMEDIA



APRIL 19
Cyanotype printmaking

Discover the art of cyanotype printmaking, inspired by the work of early photographers and Victorian botanists. This unique printing process will leave you with bold, deep blue prints of plants, perfect for hanging on your wall or transforming into greeting cards. The workshop is suitable for complete beginners.
*Chelsea Physic Garden,
66 Royal Hospital
Road*

APRIL 26
Chelsea Art Market

Independent artists and makers will be coming to Chelsea for this colourful market, created by Open ArtSpaces. You'll be able to meet the creatives, discuss the inspiration behind each piece and perhaps add a few unique works to your collection. There will also be fun creative workshops to take part in while live music plays.
Duke of York Square, dukeofyorksquare.com



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Food / News



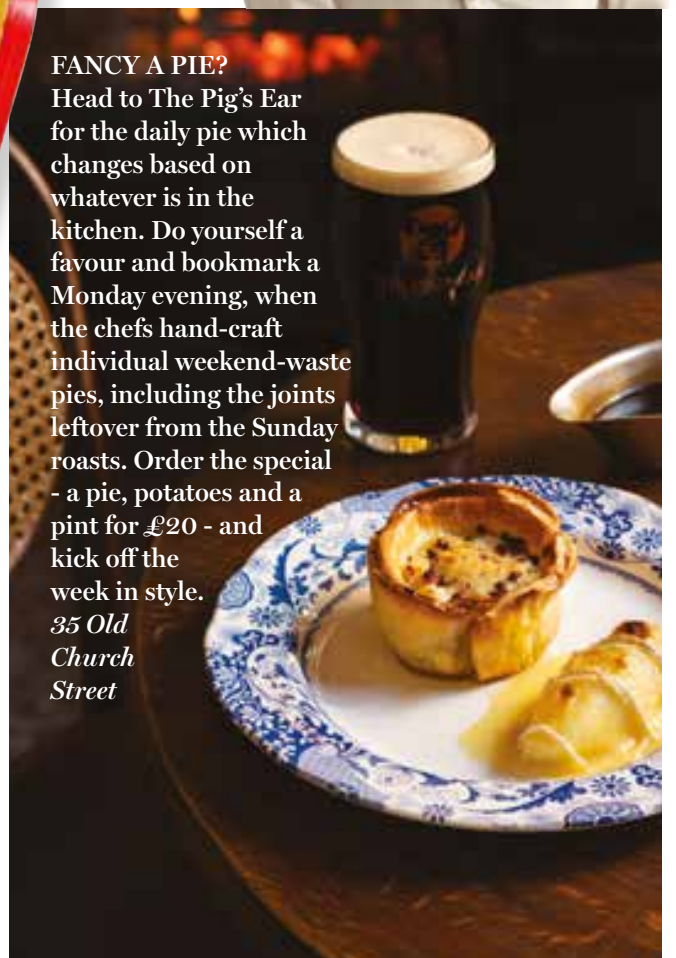
CELEBRATE THE ARRIVAL of spring with Anya's Wishing Tea at the Anya Cafe (9 Pont Street). Sandwiches are followed by cakes, including the green man nettle cake, the caterpillar tart made with frosted berries and a freshly hatched meringue chick. The carved wooden stand adorned with characters from folk tradition is pretty special, as is the new Pont Street Wishing Tree: write a wish or intention on a ribbon and tie it to a branch of Anya's tree. Who knows what magic will unfold? £50pp, minimum two people. Book at anyahindmarch.com.

NEW EXECUTIVE CHEF Michael Turner is firmly installed at The Cadogan, a Belmond hotel, bringing Michelin-starred experience to the hotel. With a big refurb of the restaurant, lounge and bar being unveiled in April, as well as a new name, menu and concept for the restaurant – word on the street is “British bistro” – it’s exciting times ahead. With a focus on fine seasonal produce, we expect the sourdough crumpets with chicken and duck liver parfait will be a hero dish.

75 Sloane Street



FANCY A PIE?
Head to The Pig's Ear for the daily pie which changes based on whatever is in the kitchen. Do yourself a favour and bookmark a Monday evening, when the chefs hand-craft individual weekend-waste pies, including the joints leftover from the Sunday roasts. Order the special - a pie, potatoes and a pint for £20 - and kick off the week in style.
35 Old Church Street





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OPENING SOON

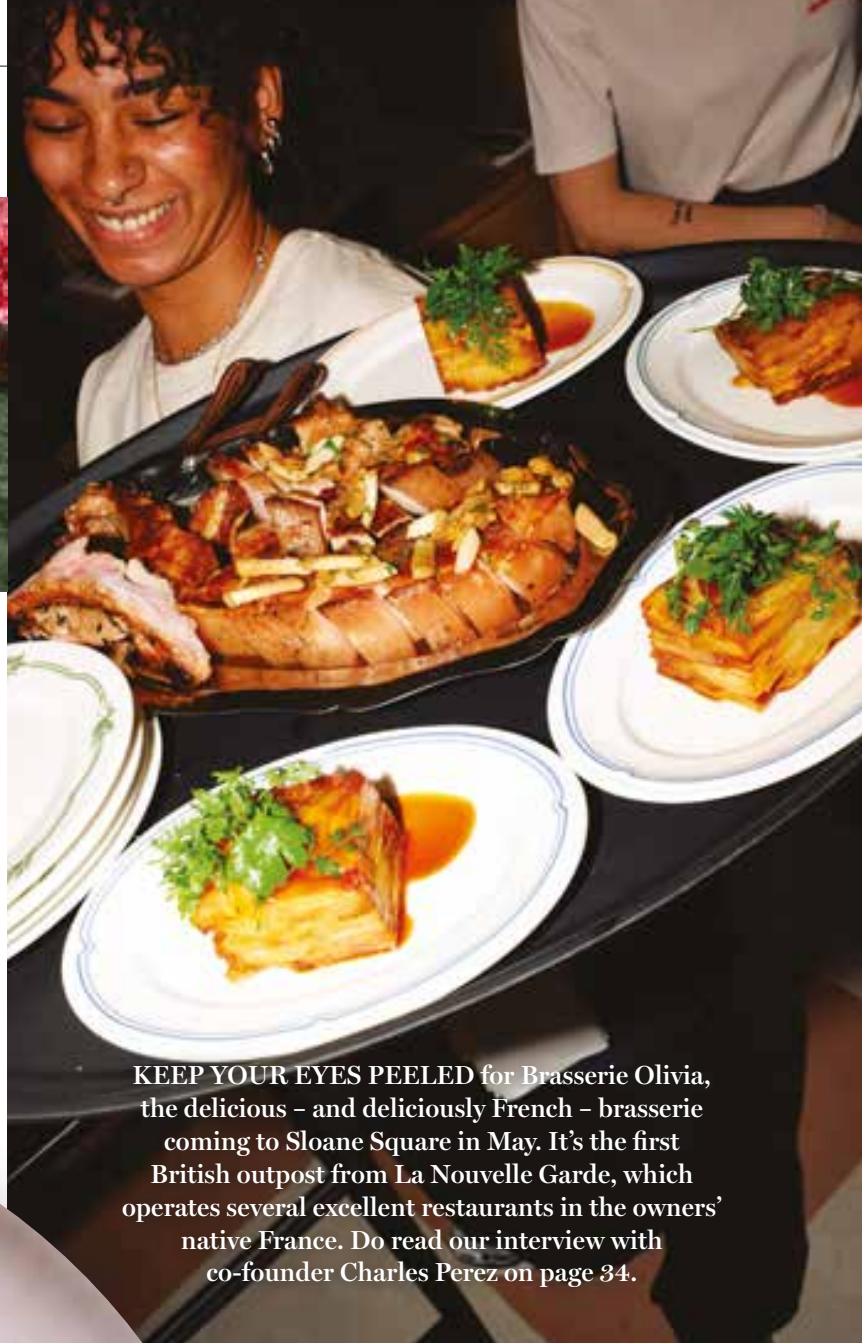
Angel · Canary Wharf · Liverpool St
Monument · Notting Hill · St James's

Food / News



THE FUJI GRILL has a fresh look and new menu. It centres around tapasu, a tapas-style way of eating that blends traditional Japanese cuisine with the social spirit of small plates and sharing dishes. Essentially, it's delicious and fun – perfect for a date night or dinner with friends. Do try the A5 wagyu with umeboshi dressing and yellowtail usuzukuri, and the yuzu miso black cod. Presentation is beautiful, too.

*Beaverbrook Town House,
115-116 Sloane Street*



KEEP YOUR EYES PEELED for Brasserie Olivia, the delicious – and deliciously French – brasserie coming to Sloane Square in May. It's the first British outpost from La Nouvelle Garde, which operates several excellent restaurants in the owners' native France. Do read our interview with co-founder Charles Perez on page 34.



REFINED INDIAN RESTAURANT Kutir is launching a seafood expedition menu. Enjoy a delicious amuse-bouche and five tasty courses, with the likes of soft-shell crab, lobster and sea bass, alongside traditional sides of dal, steamed rice and breads. Save room for dessert, too. £75 per person.
10 Lincoln Street

HAN'S

BAR & GRILL

Fresh flavours, new delights

DISCOVER OUR NEW MENU



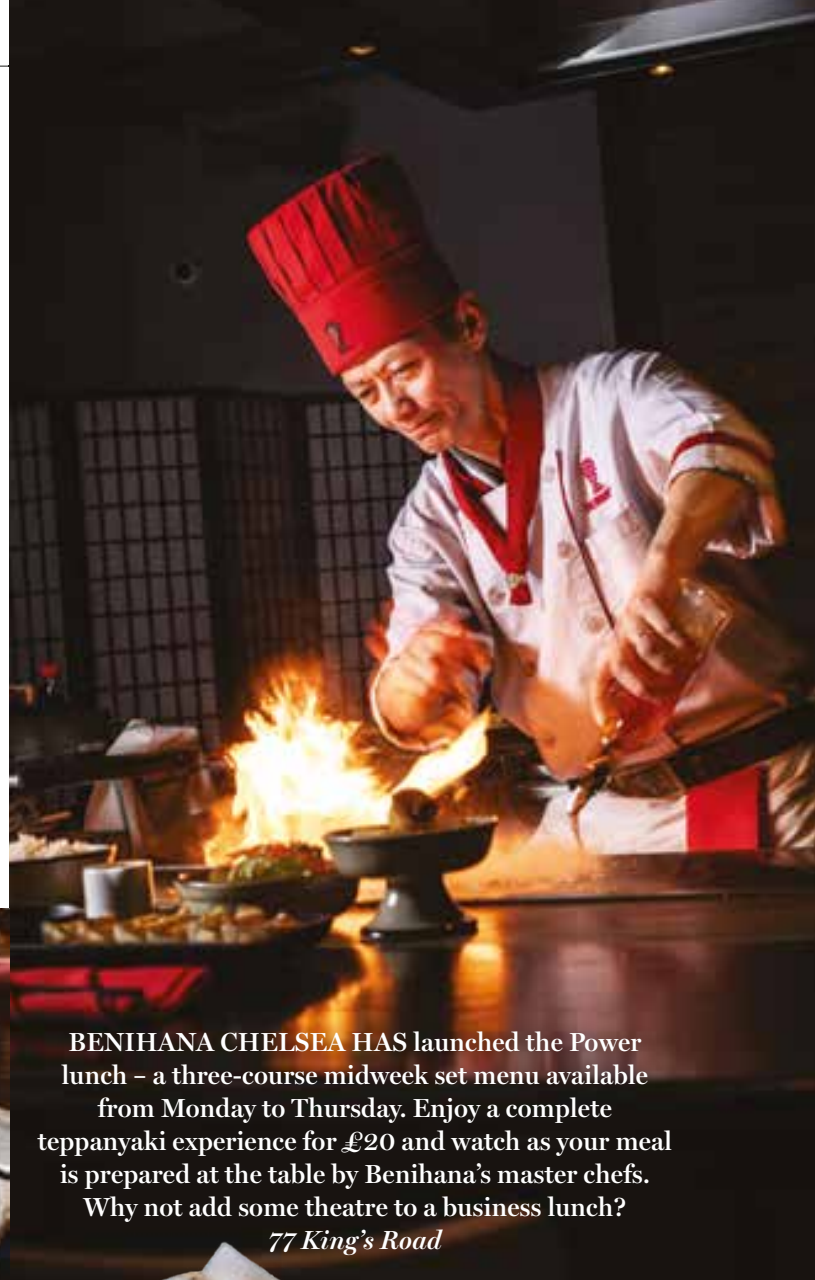
164 Pavilion Road, Chelsea



Food / News

THE TRAFALGAR has a brand-new menu. Enjoy pub classics like fish and chips and cheeseburgers alongside more refined options such as chateaubriand, scallops and pan-fried hake. Leave room for pudding, with options like sticky toffee pudding, apple and blackberry crumble and a rather delicious cheese selection.

200 King's Road



BENIHANA CHELSEA HAS launched the Power lunch – a three-course midweek set menu available from Monday to Thursday. Enjoy a complete teppanyaki experience for £20 and watch as your meal is prepared at the table by Benihana's master chefs. Why not add some theatre to a business lunch?

77 King's Road

SECRET SANDWICH SHOP has opened at Harvey Nichols, and it's not your average lunchtime sarnie. Taking inspiration from Japanese multi-layered wanpaku sandwiches, Secret Sandwich Shop's "sandos" are made from shokupan fluffy milk-loaf and are packed with colourful, seasonal produce. Expect signature sarnies such as The Hungry Dane, made with pastrami, ham, salami and Swiss cheese, and the McLovin' – Coca Cola bacon, sausage patty and fried egg – alongside monthly specials.

109-125 Knightsbridge



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FRENCH FLAIR

GOOD NEWS FOR GOURMANDS: BRASSERIE OLIVIA, A NEW FRENCH RESTAURANT, IS DUE TO OPEN AT 1 SLOANE SQUARE IN MAY. CO-FOUNDER CHARLES PEREZ TELLS US MORE

WORDS: CHARLOTTE PASHA

Food / Brasserie Olivia

YOU MAY HAVE NOTICED a certain buzz in Sloane Square. It could be from Martino's, the fabulous Italian eatery from Martin Kuczumski, but at the moment, everyone's eyes are turned to the hoarding at 1 Sloane Square, announcing the imminent arrival of Brasserie Olivia.

It's generating a lot of excitement, and that's because foodies in the know are rightly excited that the Nouvelle Garde group, the force behind beloved restaurants like Brasserie Des Pres and Brasserie Bellanger in France, is turning its attention to the UK, right here in Chelsea.

Charles Perez and La Nouvelle Garde co-founder Victor Dubillor are extremely happy to be here. "We were looking in London for ages and we saw around 100 sites," Charles says. "The site chose us, we fell in love with it. We spent a lot of time in the area talking to people who live and work there and we got to feel the vibe and identity of the whole place."

As for the name, it's an ode to his half French, half British wife, Olivia. "Olivia is my wife and I am in love! She's the reason we moved to London, we have a little baby, the reason we are able to create here. She made it all possible."

Brasserie Olivia is reviving the traditional French brasserie, for a contemporary, fun audience, from a team who loathe pretension and genuinely love French cuisine. Francophiles can look to the team's popular restaurants across France, like Brasserie Martin in Paris or Brasserie



"FRENCH FOOD HAS A REPUTATION THAT IT IS TOO MEATY, TOO SAUCY, FATTENING. THAT'S SOMETHING WE'RE TRYING TO CHANGE"

Campion in Lille for a sense of what to expect, but the London site will be unique. "We've been doing this in France for more than six years but each time we do a restaurant, it's from scratch," Charles says.

The menu will be largely seasonal, and will change almost every week, Charles says. "Maybe thirty or forty per cent of the dishes are year-round, classics like steak frites or leek vinaigrette because they don't rely on seasonal produce. The rest depends on the season, the chef, what people like." As for his favourite? "I really like the poulet rôti: you take out the bones before cooking it so it makes a really, really crispy, thin skin. The chicken sauce reduction that we do is amazing and goes with it perfectly. So I can't wait to see that in Chelsea on Sundays."

Produce is sourced largely locally, "apart from what you can

get only get in a certain region of France, like the butter, wine or cheese."

Décor comes from London-based studio B3 Designers. Expect a large open kitchen, a big bar at the entrance, several different areas and some elements of traditional brasserie design. It will feel buzzy and exciting but intimate and warm - in other words, the perfect restaurant. Charles absolutely knows how to create a cool vibe, and there's no doubt he will do so here.

As for who the customer will be, Charles hopes it is a restaurant for everyone, enticing people in with "good value for money, using the best produce we can find." He goes on, "We would like all types of people to come - locals from Chelsea, people who work here, tourists, we would love young people to be able to afford to come. Young, old, friends, couples - that would be great."

I ask Charles what he wishes more English people knew about French food. "French food has a reputation that it is too meaty, too saucy, fattening. That's something we're trying to change; French food can be lots of different things. It can be light, veggie, fish-heavy."

Charles has been spending lots of time in the area checking out the foodie offerings, and is thrilled to be in such good company. "Chelsea Grill was great, I love Ottolenghi, and I want to try Bottarga." He's a big fan of Colbert - also French, and right next door. "The vibe is great at Colbert. Colbert is Colbert, we are different and I am happy they are doing well. I never see other restaurants as a competition. There's a lot of types of French restaurants."

This one is sure to have a fresh energy along with excellent food. We can't wait to try it.



All Change

How would you describe the new restaurant concept?

Willett's is a modern British bistro centred on provenance, open fire cooking and seasonality – relaxed yet refined, polished without feeling intimidating. It's a space equally suited to a morning crumpet and coffee, a long lunch or a celebratory dinner.

It's ingredient-led and produce-driven, championing exceptional suppliers from across the UK. The focus is on redefining British classics, taking dishes people know and love and elevating them through technique, sourcing and attention to detail.

The restaurant is generous and warm, full of proper hospitality, and I want every guest to feel as though they are in my home.

What are your favourite dishes on the new menu?

The sourdough crumpets are something we're having real fun

with. Toppings range from duck liver parfait to the finest Dorset crab, and even hen of the woods mushroom with truffle. They are nostalgic but executed with intent.

The hand chopped ex-dairy beef with mushroom ketchup, pickles and crisps is rooted firmly in British tradition and elevated through careful ageing, seasoning and balance.

Then there's my take on a classic fish and chips, done properly. Everyone thinks they have had great fish and chips, but I can promise you this one might change your mind. Beautiful line caught fish, a crisp, light batter and proper chips. It is familiar, but dialled up. No gimmicks – just doing it better than you expect.

Finally, my granny's sherry trifle. I have fond memories of Sundays with her: a proper roast for lunch and, for pudding, the most decadent trifle. Half the bottle of sherry would be drunk

by her while she was cooking, and the other half would go into the trifle!

It's completely unapologetic – proper custard, generous sherry and seasonal fruit. It is comfort, memory and technique in one bowl.

How does the new concept nod to the building's history and Chelsea in general?

Willett's is named in tribute to the father and son who built two of the townhouses that now house the hotel and new restaurant. It was important to acknowledge that heritage and remain true to the neighbourhood's roots.

The Cadogan has long been a meeting place for artists, writers and society and we want the restaurant to recapture that spirit.

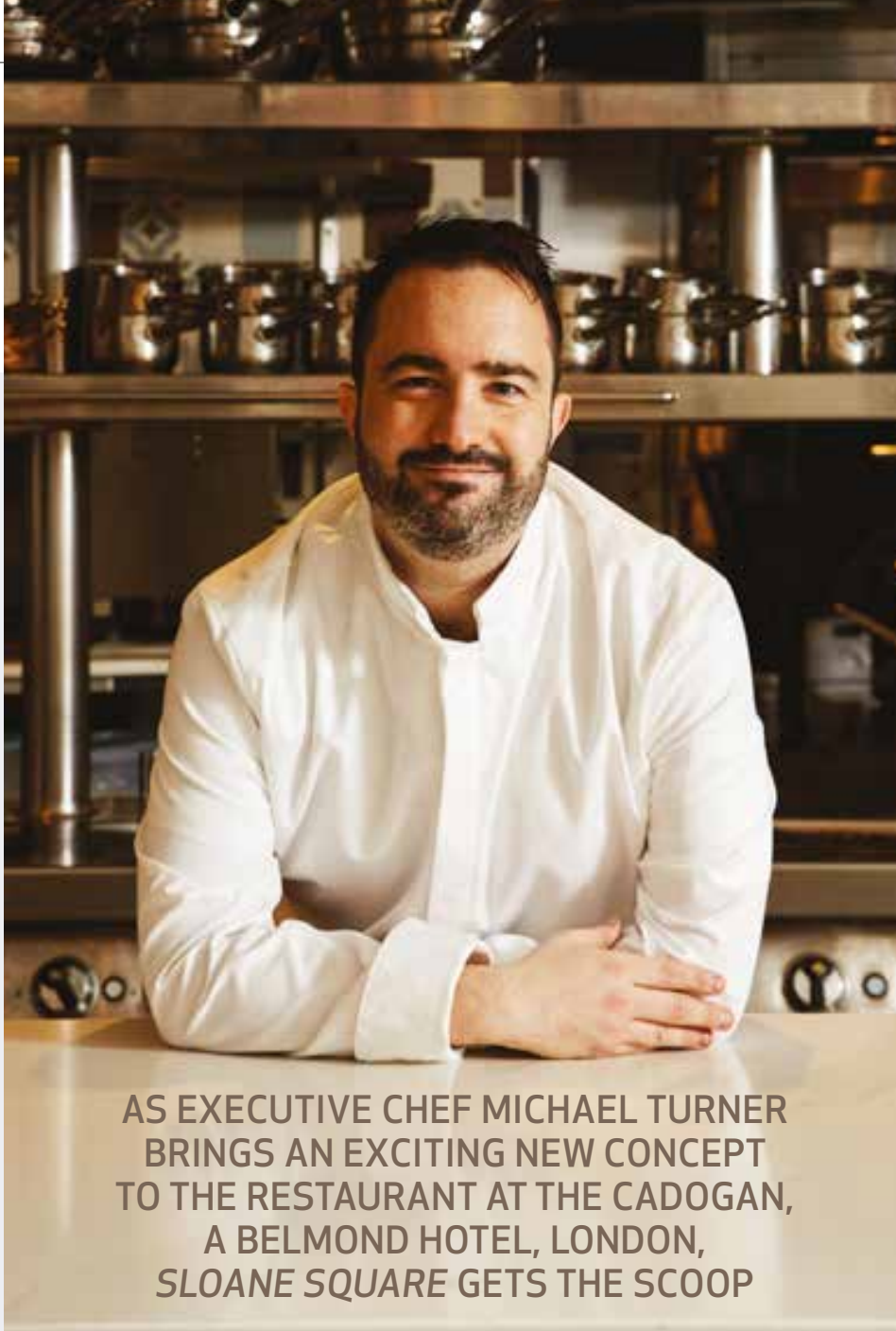
The cooking mirrors that philosophy. It respects traditional British technique while interpreting it through a contemporary lens, much

What are some of your favourite ingredients to work with this season?

The first signs of elderflower are always one of the most exciting parts of the season for me. Every year without fail, I go elderflower picking with my daughter, Holly, and we turn it into all sorts – floral elderflower infused honey, cordials and vinegars. It's become a ritual for us that marks the start of spring!

For me, spring is about keeping things simple: lighter sauces, more herbs and clean flavours. When the produce is this good, you do not need to overwork it.

At this time of year, I particularly love working with Wye Valley asparagus, wild garlic, morel mushrooms, day boat fish, hand-dived Orkney scallops, Jersey Royals and spring lamb.



**AS EXECUTIVE CHEF MICHAEL TURNER
BRINGS AN EXCITING NEW CONCEPT
TO THE RESTAURANT AT THE CADOGAN,
A BELMOND HOTEL, LONDON,
SLOANE SQUARE GETS THE SCOOP**

like Chelsea itself – historic, yet constantly evolving. We champion British producers with heritage and strong provenance, reinforcing that sense of continuity.

The atmosphere is timeless rather than trend driven, understated, confident and rooted in place. Ultimately, it is about stewardship – honouring the building's past while redefining British dining for today's neighbourhood.

What are you most excited for about your new role?

Re-establishing The Cadogan and

the new British bistro, Willett's, as a true culinary address in the neighbourhood, is incredibly important to me.

It feels like a real personal milestone, bringing together 17 years of experience working in some of London's leading restaurants and channelling that into a clear, confident vision for this next chapter.

I'm also excited to be working with some of the finest British suppliers, relationships I have built over nearly two decades in London, which allows us to cook with integrity and consistency.

Having a team alongside me

who have worked with me previously is invaluable. They understand my food, my standards and the level of detail required. That shared language and trust will help drive the restaurant forward from day one.

Nurturing future talent brings me immense pride. Having completed an apprenticeship myself, creating structured development pathways is something I will be launching at The Cadogan. I am proud to be investing in young chefs and giving them the same opportunities I was fortunate to have.

For me, this is about redefining British classics in a

setting that truly deserves them. The Cadogan has always been part of Chelsea's story and our ambition for Willett's is to create a restaurant that feels timeless, generous and proudly British – one that becomes part of the neighbourhood's everyday rhythm once again.

Willett's is set to open its doors on the 2nd of April 2026.

Follow the journey @willettslondon or sign up to their newsletter using the QR code for their launch offer.



10



DAYLESFORD ORGANIC

A hand-painted mallard duck filled with solid blue eggs, made from sustainably sourced Belgian chocolate.
£45, 76-82 Sloane Avenue



EMMA BRIDGEWATER

Up your Easter tablescaping game with a plate designed specially for hot cross buns.
£26, available from Peter Jones, Sloane Square

Easter treats

Chocolate eggs and spring-themed gifts

BY ALICE CAIRNS

DIPTYQUE

Craving something more sophisticated than chocolate, but just as sweet? Olene is a spring scent bursting with wisteria, jasmine and honeysuckle.

£145, 161 Sloane Street



WAITROSE

The viral egg returns for another year. Crack open the creamy blonde chocolate shell to reveal a second egg full of crunchy pistachio nibs.

£17, 196 King's Road



LÄDERACH

An Easter chick in smooth milk and creamy white chocolate, filled with hazelnut gianduja.

£5.50, 27 King's Road



Top 10 / Easter



JEROBOAMS

What's the best wine to pair with Easter eggs? This fruity merlot should harmonise with the sweetness of milk chocolate.
£51, 336 King's Road



LAVENDER GREEN FLOWERS

The hyacinth bouquet is perfect for spring – choose between deep blue or pale pink blooms.
£45-£110, 239 King's Road



JELLYCAT

This super-soft bear is dressed in his springtime best, with a daffodil hat.
£50, available from Trotters, 34 King's Road



ROCOCO CHOCOLATES

An extra-thick dark chocolate egg with a delicate sprinkle of sea salt, crammed with ganache truffles.
£49, available from Peter Jones, Sloane Square



BIRLEY BAKERY

This 1.9kg egg is a true showstopper, crafted from milk and dark chocolate.
£290, 28-30 Cale Street



Heart and sole

FISH SPECIALIST THE SEA, THE SEA HAS BEEN MAKING A SPLASH IN CHELSEA SINCE 2019. NOW IT IS MOVING TO A BIGGER, BETTER LOCATION

WORDS: ALICE CAIRNS



Food / The Sea, The Sea

THE SEA, THE SEA IS THE PLACE TO GO if you take your seafood seriously. Opened by Alex Hunter in 2019, it's a fishmonger and food bar serving hand-dived, line-caught and boat-netted British seafood. You won't find chips and mushy peas here

– instead, in-the-know foodies dine on exquisite small plates such as dry-aged kingfish with sesame milk or Cornish mussels with Sunsweet melon.

"Over the last seven years, we've got used to doing a lot with a small space," says Alex. "All we have are an induction hob and a blowtorch, so we can't fry, grill or roast any of our food. We have to close at 4pm and convert the retail space into a secret bar before reopening."

Not for much longer. This spring, The Sea, The Sea will move across Pavilion Road to a space that's five times the size of the current one, and spread over two floors. Alex says it will "allow us to continue to do everything we already do, but also to add some elements that we've been desperately missing".

There will be a dining room with a terrace, a raw bar will serve up fresh oysters and a seaweed counter will invite guests to sample new varieties.

"One of the things we're most excited about is to bring back our ready-to-eat lunch boxes," says Alex. "We did a lot of that sort of thing during the pandemic, but we had to stop afterwards because we just didn't have the counter space for it. We'll have things like sashimi boxes, lobster rolls and seaweed salads, and we'll also have oven-ready meals that you can finish in 10 or 15 minutes at home; things like fish in a marinade that you just stick in the oven. It'll be healthy, fresh, light-touch stuff – a great way to eat fresh seafood with minimal prep."

Everything is sourced with attention to freshness, seasonality and sustainability. "We try not to be overly worthy, and if someone asks for something, we'll



generally get it for them," Alex says. "At the same time, we do try to educate people along the way. We are making a real effort to move our customers away from salmon and towards more sustainable fish such as trout.

"We've found a new trout supplier in Scotland with excellent sustainability credentials, and the trout they have is very similar to salmon at a great price point. We produce a guide every month listing what fish are most in season, and we always try to source fish that are beyond breeding age."

Offering affordable fish is another passion of Alex's. "The price of fish has gone up a lot, and the most popular species of fish have become very expensive, almost to the point where they're untenable for a large part of the restaurant industry. We're going to be focusing on introducing a lot of unsung heroes to the fish game, species that people perhaps haven't cooked with so much but are delicious and amazing value.

"Things like skate wing and gurnard are really affordable, they're not endangered and they're caught with low-impact methods so they're not having a damaging impact on the seabed and the environment.

If they're well sourced and cooked, they're as delicious as a piece of turbot or brill.

The expansion of The Sea The Sea is part of the ongoing evolution of Pavilion Road into a foodie destination with an eclectic village feel. Hugh Seaborn, chief executive of Cadogan, says: "The Sea, The Sea was one of the very first businesses to open when we transformed Pavilion Road from a picturesque backstreet mews to a 'village heart' for Chelsea 10 years ago.

Their success here is not just testament to their artisanal skill and creativity, but the fact that they put community first and really contribute to the wider neighbourhood. We are delighted to see their success reflected in this larger bistro and fish shop, which will undoubtedly contribute further to Pavilion Road's energy and buzz and become an even firmer local favourite."

The Sea, The Sea will open at 243 Pavilion Road



Promotion / Restaurants galore

JOSEPHINE BISTRO

Those seeking an excellent, traditional French meal should head to Josephine Bistro. With tables close together to create an intimate, authentic feel, food is rich yet simple.

Here, calves' liver is perfectly cooked and the rotisserie chicken for two is a real feast. The potato section of the menu is a highlight, from pommes duchesse and the perfect fries to pomme vapeur and Gratin Dauphinois. Claude and Lucy Bosi know French food, and at Josephine Bistro, the focus is on dishes from Lyon, Claude's home town, and excellent wines from the Rhone valley.

315 Fulham Road



The Sloane Stanley Estate is located on the west side of the King's Road starting at the Chelsea Fire Station and is a sophisticated shopping destination, a historic culturally-rich area and the birthplace of 20th century fashion and punk movements. The Estate offers a vibrant mix of high-end boutiques, independent shops, flagship stores, alongside contemporary dining and a design hub which continues its legacy of style and creativity.

This area of the King's Road and Fulham Road brings together the very best of Chelsea and prides itself as being a quintessential Chelsea neighbourhood.

Home to national and international brands, it is an edgy, buzzy and a fashionable place to wander. You will find a mix of fashion, design, home, and wellness stores and at night the area becomes a vibrant eating and drinking spot where you are spoilt for choice with eclectic bars, local community pubs, and contemporary dining for every taste. The Estate's restaurants are highly regarded – and highly delicious. Here is a selection of a few.



**SLOANE
STANLEY**

[instagram.com/sloanestanleychelsea/](https://www.instagram.com/sloanestanleychelsea/)



ALLEY CATS PIZZA

For the coolest pizza in town, head to Alley Cats (342 King's Road). It's a fun, relaxed vibe with exposed brick décor and The Sopranos projected onto the walls, but the pizza is the real draw.

Thin crust, the perfect 14" size and a sensational vodka sauce pizza – what more could you want? Puritans can try the excellent Margarita, while those walking on the wild side can opt for the jalapeno and honey, Ortiz Bonito del Norte tuna or pulled pineapple salsa toppings – and more. The white base pizza with taleggio and mushrooms is our personal favourite. unisex.

342 King's Road



CHELSEA GRILL

Next up is Chelsea Grill, a new venture from Wild Group which focuses on three elements: fire, smoke and top-quality ingredients. Chef Anton Vasilyev sources the best cuts from the UK and Europe, butchered and aged in-house, alongside day-boat fish and seafood grilled to perfection. Of course, the wine list perfectly complements the dishes, with



bold reds for the meat and crisp whites for the fish.

Even the seasonal vegetables make a statement; ash-cooked overnight. Save room for the cherry pie: all pastry is made in-house.

300 King's Road



BLUEBIRD

Not for nothing is Bluebird a classic Chelsea favourite, as much as destination for tourists as locals who have been coming here since it opened in 1997, when the Bluebird Motor Company garage was converted into a restaurant. Now with smart, invitingly airy interiors within the sensational Grade II listed building, the menu is full of fresh, all day fare with something for everyone. Highlights include the Bluebird cheese & bacon burger, Côte de Boeuf for two, and at the weekend, an indulgent truffled croque monsieur with gruyère, honey roasted ham and fresh truffle. The restaurant is hosting cookery school sessions on 25 March, 1 April, 22 April and 29 April, and come summer, the courtyard is where you'll want find us.

350 King's Road

LUCIO

Lucio is a family-run fine dining Italian restaurant, run by Lucio Altana of San Lorenzo fame and his sons, Dario and Mirka. The seasonal menu changes on a monthly basis, but you can expect traditional Italian fare such as homemade pappardelle with hare ragu, linguine alle Vongole and grilled seabass. All the dishes are beautifully presented and the fixed price lunch menu offers excellent value for money.

257-259 Fulham Road



Fashion / News

ROGER VIVIER for spring/summer draws directly from the luxury label's archives to reinterpret the leopard, zebra and giraffe motifs developed in the 1960s. The Atelier Animalier Pièce Unique collection comprises 11 Efflorescence jewel bags, elevated through embroidery, feathers, metal applications, crystals, semi-precious stones and hand-painted surfaces. An evening accessory to covet. £POA. 188 Sloane Street



EBERJEY'S COMFORTABLE loungewear has become our weekend-at-home staple. Try the new recycled bouclé matching sets or the super-soft Gisele PJs, which now come in shades of burgundy and lead. From £140, Harvey Nichols. 109-125 Knightsbridge

KEEP YOUR EYES PEELED for an exciting new arrival on Sloane Street. Super-chic Parisian brand Ami Paris is due to open its newest store, serving up cool but comfy everyday staples for men and women. Think laid-back tailoring, slouchy knits and chunky sneakers. Sloane Street

ZIMMERMANN has opened a boutique on Sloane Street. The Australian brand is known for its sophisticated, feminine designs, including romantic floral dresses, floaty silhouettes and boho accessories. Co-founder and creative director Nicky Zimmermann says: "It's incredibly exciting to be opening our Sloane Street boutique – I love being in London and have so many great mates here!"

Zimmermann, 162b Sloane Street



NOW YOU LIVE is a new clothing brand, created in the English countryside and designed for how people really live today. It takes you beyond the gym, from activewear and on-the-go layers to knitwear, relaxed tailoring and accessories. Colours are inspired by nature and the sneaker is your do-it-all everyday shoe: it is built on a Vibram sole for dependable grip and stability. From £65, Harvey Nichols.

109-125 Knightsbridge

PENELOPE CHILVERS' new clothing collection has the same principle as her shoe brand: buy less and buy better. The brand continues to champion sustainability, using biodegradable fabrics and leftover materials. Come April, you can snap up the Beautiful Island of Somewhere collection, from £80, inspired by Greek holidays and the Aegean Sea. It's cotton maxi-dresses and beautiful kaftans galore.
328 King's Road



REFORMATION'S LATEST bridal collection has just launched. Featuring signature tailoring and conscious materials, it offers an ethical option for the entire bridal party. The Bree two-piece is perfect for modern brides who like a short hemline, and the pale blue Royann dress has us longing for spring.
From £348.
11 King's Road

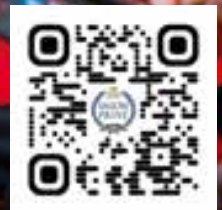


BRUNELLO CUCINELLI'S current outerwear is particularly excellent, with double-breasted coats in luxe materials with metal buttons. Textures elevate the whole collection: seemingly plain fabrics reveal three-dimensional weaves while shearing and suede evoke a sense of adventure. Prices start from around £150.
22 Sloane Street





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GATINEAU
PARIS

THE GAUMONT is Chelsea's newest cultural hub, with a host of new openings from food and drink to fashion.

Mango has recently opened its doors, offering contemporary, sleekly tailored fashion for men, women and children. Meanwhile, Janie & Jack has joined forces with Hatch to open a dual-concept store. Janie & Jack is an American brand known for its high quality childrenswear, which is designed to be long-lasting enough to become an heirloom. Hatch is a maternity brand offering an elevated wardrobe for expecting mothers, as well as its cult-favourite belly oil. Together, the brands have created a shop filled with essentials for young families. Little ones will love the jelly bean fountain!

The Gaumont, 196-222 King's Road



MADELEINE THOMPSON'S resort 2026 collection is made from deliciously luxurious cashmere. Think cosy sets, oversized cardigans and a chic muted colour palette of caramel, coffee and burgundy. From £345 at Trilogy. 31 Duke of York Square

LEISURELY PURSUITS, Oliver Brown's spring/summer collection, is inspired by Cecil Beaton's imaginative use of flowers. Linen leads the collection, in which a light palette of straw, blush, cream and sage is grounded by darker tones of navy, maroon and berry. The pale-blue linen suit is the height of British summer chic. From £35. 75 Lower Sloane Street



JANIE & JACK, LEFT, MANGO, BELOW



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Whimsical wonders

THE V&A IS HOLDING BRITAIN'S FIRST EXHIBITION DEDICATED TO THE PIONEERING FASHION DESIGNER ELSA SCHIAPARELLI. CURATOR SONNET STANFILL TELLS US MORE

AT FIRST GLANCE, it may look like any other figure-hugging black dress. But look more closely and you'll see that the delicate pads of raised embroidery create the outline of a skeleton: a ribcage, a pelvis, the sharp notches of a spine.

"The skeleton dress is one of my favourite pieces in the show," says Sonnet Stanfill, curator of the Elsa Schiaparelli exhibition at the V&A. "It's a really incredible, very surrealist statement – macabre, almost disturbing, but at the same time, rather witty."

Throughout her career, Schiaparelli delighted in subverting expectations. Her designs are anything but ordinary: her gloves have fingernails, her hats look like shoes and her gowns are embellished with everything from lobsters to torn flesh. This exhibition – the first of its kind in the UK – explores the way that Schiaparelli's designs blur the boundaries between fashion and art.

"There are around 400 objects in the show, of which around 100 are garments, and 50 are works of art, painting, sculpture and photography," explains Sonnet. "That gives you a sense of the importance that art plays in this exhibition."

"There's a wonderful quote by Gabrielle Chanel, who described Schiaparelli as 'that Italian artist who's making clothes'. Elsa Schiaparelli worked very closely with the leading artists of her time, including Jean Cocteau and Salvador Dalí. Her collaborations showcase her limitless imagination around what a dress or a garment could be."

Schiaparelli's fashion career was born out of personal disaster. After an unhappy marriage, she found herself alone in Paris, a single mother in need of an independent income. Despite having no formal training, in 1927 she launched



Of all stripes

STRIPE & STARE HAS BUILT A CULT FOLLOWING OVER THE LAST DECADE AND NOW THE COMFORT-LED UNDERWEAR HAS LANDED BACK WHERE IT ALL BEGAN ON THE KING'S ROAD. CO-FOUNDER KATIE LOPES TELLS US MORE.

BY SOPHIA CHARALAMBOUS

STRIPE AND STARE was built on the simple yet radical idea that women deserve underwear that feels as good as it looks. Co-founder Katie Lopes spent the noughties as a buyer for a store on the King's Road, struggling to find everyday underwear that was both comfortable and stylish. In 2017, she teamed up with Nicola Piercy to create a brand that would meet that need; now, it has opened up its very own King's Road store.

Not simply content with pleasing women with their comfortable designs, Stripe & Stare is dedicated to helping others and the planet.

"Philanthropy for us isn't an add-on - it's baked in," says Katie. "From choosing sustainable fibres, to being a B Corp, to supporting women-led initiatives and charities, we wanted to prove that a commercial business can still be values-led.

"The ambition was to build a brand that women feel good wearing and good supporting."

Stripe and Stare underwear is made from Tencel, a soft, sustainable material made in



Austria from Beechwood trees.

"I looked at everything from organic cotton to bamboo but felt that Tencel ticked every box" says Katie. "It's the softest, the most kind to have against your skin and also made in the least harmful way to the planet."

Kind to the planet as well as to people, it was incredibly important that this was a brand designed by women for women.

The reason, Katie, says, is women know how underwear should feel at the end of a long day, and where and how underwear can irritate.

Katie adds: "Designing underwear isn't about aesthetics alone, it's about empathy. When women lead that process, the result is fundamentally different."

This, Katie believes, is part of the cultural

shift in how women see their bodies, leaning into self-care.

"We had the Me Too movement when more women shifted towards dressing for themselves rather than uncomfortable underwires and laces, followed by Covid where there was a massive shift to comfort none of us have been willing to give up," Katie adds.

"Women realised they were spending most of their lives in underwear and sleepwear, yet compromising every day.

"There's also been a move away from dressing for the outside world and more towards dressing for yourself; underwear and loungewear sit right at the heart of that and when those layers feel good, everything else follows."





**BRUNELLO
CUCINELLI**

Maxi trousers, £1,570,
striped poplin shirt,
£1,200, linen sweater,
£1,200
157-161 Sloane Street

*ACADEMIC
CHIC*

**BOOKWORMS REJOICE:
THE LIBRARY LOOK
IS BACK FOR SPRING/
SUMMER 26**

Fashion / Trending



PENELOPE CHILVERS

Portobello blouse in white and blue, £179
328 King's Road



HAYLEY MENZIES

Sundance waistcoat in red, £250
40 Duke of York Square



FERRAGAMO

Optical glasses, £275
207 Sloane Street



ANYA HINDMARCH

Anya Brands yellow Stabulo pouch in natural raffia, £295
157-158 Sloane Street



LINDA FARROW

Micky opticals in ash, £500
Auerbach & Steele,
123 King's Road

ROGER VIVIER

Belle Vivier slingback pumps with violet patent leather, £830
188 Sloane Street



TOAST

Provencal paisley-print bandana, £45
205 King's Road





SIRPLUS

Golden Ember Tides
Fair Isle lambswool
vest, £150
178a King's Road



BLOOBLOOM

The Voyager, from £99
33g King's Road



N PEAL

Silk cashmere neckerchief
in denim blue birdseye,
£95
159 Sloane Street



SUNSPEL

Linen shirt,
£195
*73 Duke of
York Square*



NOKWOL

Haven-M suede loafers, £159
13 King's Road



KITON

Pure linen
cardigan, £2,120
49 Sloane Street



SMYTHSON

Large forest green
laptop case in
Panama, £595
141-142 Sloane Street

Fashion / Trending



IL PORTICCIOLO

Roberta shirt,
£50
253 King's Road



BONPOINT

Bonpoint x Guest in Residence Liberté mixed cardigan with contrasting embroidery in sand cashmere, £440
6f Sloane Street

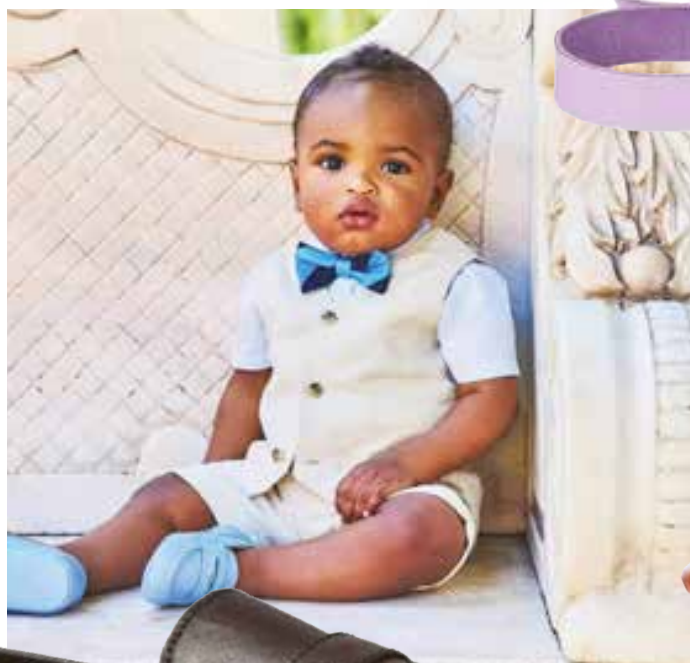


CAMBRIDGE SATCHEL

Leather Binocular bag in Glinda lavender, £215
Peter Jones, Sloane Square

JANIE AND JACK

The Well Suited baby set, £60
196-222 King's Road



IZIPIZI

#D Spicy Clove, £30
53 King's Road



TROTTERS

Brown Hampton Classics Hugo loafer, from £62
34 King's Road

KONGES SLØJD
Frankie pants, £60
Milk Kids, 89 Lower Sloane Street



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Laser Hair Removal

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Prohilo
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198-200 Earls Court Road, SW5 9QF

 Earls Court



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MARCH 2026

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and works of art

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VILLAMICO IN SARDEGNA

HOTELCAPOORSO.COM

COMFORT ZONE

CINTA IS A SUSTAINABLE LUXURY KNITWEAR BRAND WITH A SHOWROOM IN SLOANE SQUARE. FOUNDER AMY STURGIS EXPLAINS HOW SHE CREATES PIECES THAT STAND THE TEST OF TIME

WORDS: SOPHIA CHARALAMBOUS

WHEN IT COMES TO FASHION, there isn't much that Amy Sturgis doesn't know.

The founder of Cinta, Amy has built her career as a fashion consultant, working on brands such as Pop & Suki and Fabrizio Viti.

She started Cinta after spotting a gap in the market for luxury knitwear that was well-priced.

"There were pieces that were luxurious but inaccessible, and others that were affordable but

didn't stand the test of time," she says.

"Having spent years building and scaling other fashion brands, I felt I had the experience, knowledge and global insight to do it properly. I understood product development, brand positioning and, most importantly, what women actually want to wear."

The results say it all: Cinta has caught the attention of celebrities such as the singers Ella Eyre and Olivia Dean.

When looking for a place to open her store, Sloane Square was the obvious choice. Amy says she wanted somewhere with heritage, elegance and timeless style, and that is what she found in SW1W.

It was important for Amy to have a physical space to showcase the collections and build community. "It wasn't about launching another label; it was about creating pieces that become part of a woman's life," she says. "Sloane Square is

not only beautiful, it carries a sense of history and refinement that mirrors the Cinta woman.

"The area attracts women who appreciate quality, craftsmanship and timeless design and it's inspiring to be surrounded by that energy daily. There's also a strong sense of community, which is important to me. Cinta is about connection, confidence and shared values."

Sustainability is at the core of Cinta – these are items that are made to last. Amy explains: "We work in small runs and considered seasonal drops to avoid overproduction, and we partner with women-run factories that share our values around quality and responsible manufacturing. We operate with a no-waste mindset, producing consciously and listening closely to our community. Cinta is about creating with intention, designing for you, rather than contributing to disposable fashion culture."

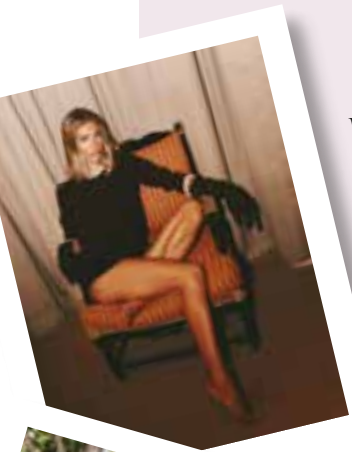
Designs are inspired by adventure, vintage heirlooms, whimsical femininity and spiritual journeys.

"I'm inspired by women who travel, who collect stories, who treasure pieces passed down through generations," Amy says.

"There's something magical about garments that feel like they carry history – I try to bring that sentiment into every collection.

"At the same time, practicality is key. I design with real life in mind, but ultimately, we aim to create fun, enduring staples that celebrate women of all ages, pieces that make you feel grounded and empowered."

To make an appointment at the Cinta showroom at Blandel Bridge House, Sloane Square, visit cinta-the-label.co.uk





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chelseaheritagequarter.co.uk



CADOGAN

Proud Partner of the Chelsea Heritage Quarter





OKA

These beautiful hand-painted plates are perfect for mums who love hosting.

£60, 155-167 Fulham Road

L'OBJET

A Mediterranean spritz evoking olive trees, with notes of sandalwood, cedar, violet leaf and moss.

£200, 162a Sloane Street



TRUE BLUE

MOYSES STEVENS

This bold bouquet showcases blue delphiniums and hydrangeas, set off by delicate greenery and peach roses.

£119 for large bunch, 188 Pavilion Road



THE FOLD

This super-flattering jacket is made of pure Italian wool.

£395, 28 Cadogan Place



LALAGE BEAUMONT

A royal blue handbag in sumptuous leather.

£875, 58 Beauchamp Place



ANABELA CHAN

These glamorous heart earrings have impressive eco credentials: they're made from recycled soda cans and fruit and vegetable waste.

£1,020, 35b Sloane Street



KIKI MCDONOUGH

Celebrate your bond with your mum with this beautiful double flower ring in blue topaz.

£1,900, 12 Symons Street

Make mother's day

MOTHER'S DAY GIFTS IN BOLD SPRING SHADES

NEW FORMS

Joni Mitchell's masterpiece touches on motherhood, as well as love, longing and travel.

£34.99, 9 Chelsea Manor Street



Gift guide / Mother's Day



PIGLET IN BED

Soft cotton pyjamas in a beautiful botanical print.
£99, available from Peter Jones, Sloane Square



PAPERSMITHS

Whatever you do, don't forget the card!
£4.95, 170 Pavilion Road



BLANK STREET

Give the gift of a one-on-one catch-up over a matcha with a Blank Street gift card.
Choose your amount,
67 King's Road

DESIGNERS GUILD

This striped cushion will brighten up any interior for the coming season.
267-277 King's Road



V&A

A limited-edition woodcut print of a V&A gallery – look closely and you can spot iconic pieces from the museum's collection.
£295, Cromwell Road



ANYA HINDMARCH

A cactus cross-body bag – ideal for mums who like their fashion with a sense of humour.
£590, The Anya Village, Pont Street

GO GREEN



CASSANDRA GOAD

A showstopping pendant featuring baguette-cut green sapphires.
£7,960, 147 Sloane Street

Gift guide / Mother's Day

H&M

A soft spring jumper in palest ballerina pink.
£59.99, 72 King's Road

SMYTHSON

If mum has a holiday planned, this leather luggage tag is a perfect pick.
£100, 141-142 Sloane Street

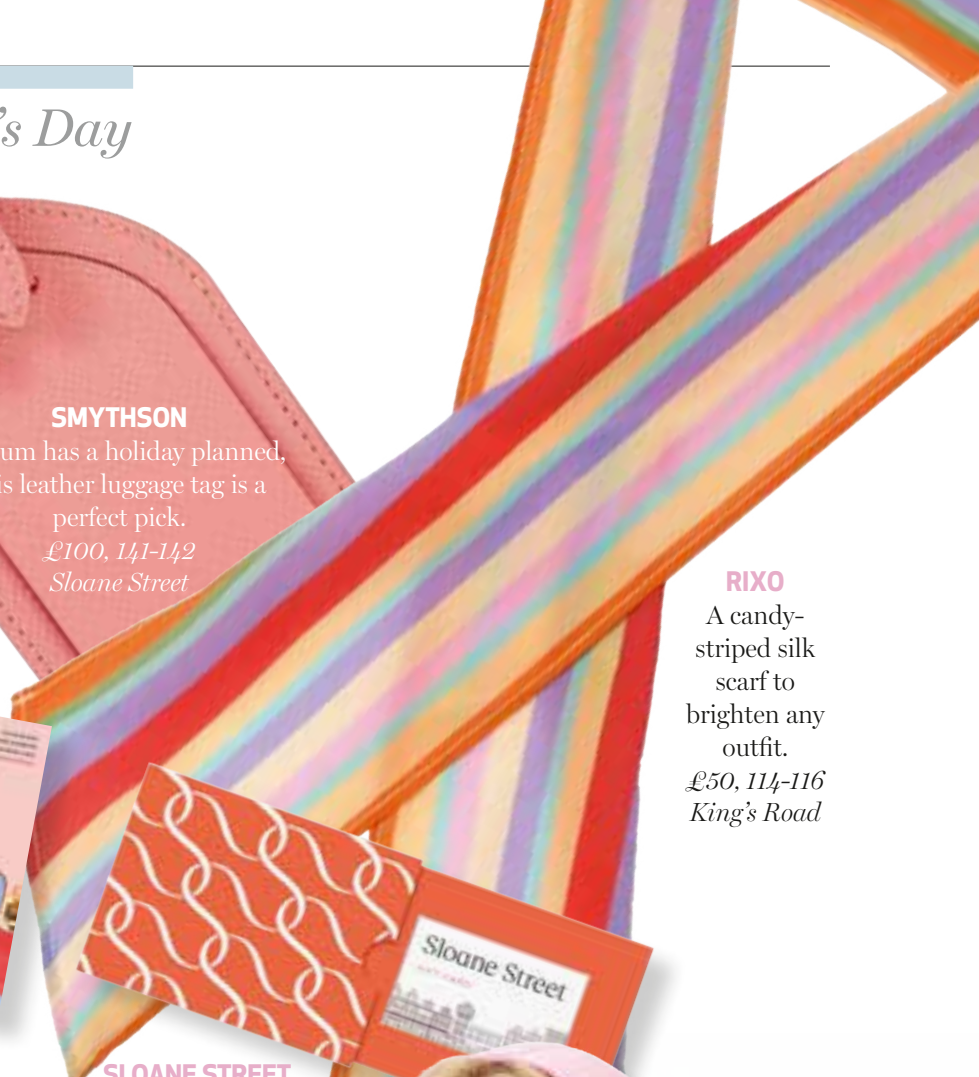
BOOKBAR

A soul-soothing book about marriage, family, good food and motherhood.
£10.99, 11 Chelsea Manor Street



RIXO

A candy-striped silk scarf to brighten any outfit.
£50, 114-116 King's Road

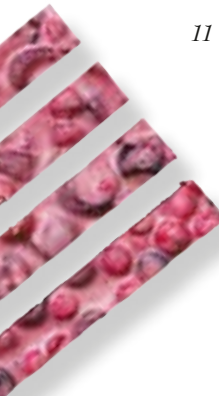


SLOANE STREET

Treat mum to a gift card from London's hottest luxury shopping destination.
sloanestreet.co.uk

BIRLEY BAKERY

Creamy white chocolate with mixed berries for a scrummy sweet treat.
£2.80 per stick, 28-30 Cale Street



BRORA

An ultra-cosy cashmere hooded snood.
£329, 6 Symons Street

PINK PERFECTION

BIRKENSTOCK

Everyone's favourite slip-on Boston clog, in an uplifting shade of pink.
£140, 68 King's Road



DIPTYQUE

This extra-large candle has a burn time of 90 hours, and smells of freshly cut roses.
£179, 161 Sloane Street





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Pickfords Gold sets a higher standard for both domestic and international moving in and around the heart of London, offering a comprehensive range of services to ensure a seamless transition to your new home.

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Gift guide / Mother's Day

THE WHITE COMPANY

Four pure linen napkins, for dreamy tablescapes.
£55, 4 Symons Street



REFORMATION

Made with 100 per cent recycled materials, this gold bracelet is delicately textured.
£298, 11 King's Road



MELLOW YELLOW

TOAST
A hand-stitched pouch made by artisans in West Bengal.
£28, 205 King's Road



HAYLEY MENZIES

This cosy tie-die sweatshirt means mum can relax in style.
£120, 40 Duke of York Square



ROCOCO CHOCOLATES

Creamy milk chocolate with crunchy nuggets of honeycomb.
£8, 321 King's Road



OTTOLENGHI

A cookbook classic, full of quick and delicious recipes made with pantry staples.
£30, 261 Pavilion Road



ARKET

A half-moon suede bag, perfect for adding a splash of colour.
£189, 196-222 King's Road



IT'S FINE TO READ ONLINE



We know that these days you might not be in the area every day – or you may just visit us occasionally – but you still want to keep up-to-date with what's happening locally

So why not sign up to receive the digital edition of Sloane Square and we'll send you the latest edition as it is published

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Trail blazers

TO CELEBRATE INTERNATIONAL WOMEN'S DAY, WE ASK FIVE FEMALE ENTREPRENEURS IN CHELSEA ABOUT CHALLENGES, MENTORING AND WHAT THE DAY MEANS TO THEM

WORDS: CHARLOTTE PASHA

DAME ANYA HINDMARCH, CEO OF ANYA HINDMARCH, 15-17 PONT STREET

ON WHAT SHE HAS LEARNT...

"Trust your gut. When I first started, I quickly learned that entrepreneurship isn't just about having a great idea. It's about execution, resilience and having a deep understanding of your customers. It's important to stay connected to your values, have a clear vision and to take risks."

ON ADVICE TO WOMEN LOOKING TO BUILD A CAREER...

"I am a firm believer that things come of things. If you drop a pebble in a puddle of water, you will get ripples. If you throw energy at things, you will get energy back. Keep moving, keep talking, keep dreaming. It all

puts out energy that will come back to you. Action creates opportunity."

ON FINDING BALANCE...

"Creating the time to do the things that feed me creatively - art galleries, museums, seeing friends, travel."

ON BEING AT HOME ON PONT STREET...

"The Village has grown to become a small parade of six shops clustered around The Anya Cafe. We are doing something that feels special and it is a place where I can pour all of my creative energy. I am very proud of what it is becoming."





ORLAGH MCCLOSKEY IS CO-FOUNDER AND CREATIVE DIRECTOR OF RIXO, 114-116 KING'S ROAD

ON LESSONS LEARNED...

“When Henrietta and I started, we were driven by instinct and creative energy, but over time I've realised that building a business is really about consistency, problem-solving, and learning to stay calm through uncertainty. You have to trust your gut even when there's external pressure to pivot. I've also learned the importance of building the right team. Surrounding yourself with passionate people who are smarter than you in their areas makes all the difference.”

ON WORKING WITH CO-FOUNDER HENRIETTA...

“We've always had a huge amount of respect for each other, and we communicate constantly. We're also honest -if we disagree,

we talk it through openly and quickly but ultimately, we both want what's best for RIXO. Having grown the business together from the very beginning means there's a deep level of trust. We both care about the same end goal, which makes it much easier to navigate decisions together.”

ON POPULAR MISCONCEPTIONS...

“People think running your own business is glamorous or that you have complete freedom. The reality is that you carry the responsibility for everything—your team, your customers, your partners, you never really switch off. It can be incredibly rewarding, but it's also relentless. Most of the work happens behind the scenes, and it's often the difficult moments that shape you the most.”



CHRISSY RYAN IS THE FOUNDER OF BOOKBAR, 11 CHELSEA MANOR STREET

ON ADVICE TO OTHER WOMEN...

I think the biggest piece of advice I give is “don't be the thing that stands in your way”. There will be plenty of hurdles to overcome, but your own self-doubt shouldn't be one of them. Don't be afraid to make a mistake, and don't beat yourself up when you do – learn from it and move on with more wisdom and experience than you had before. All these things are things I have to tell myself daily.

ON UPCOMING BOOKS FOR SPRING...

There are so many great books coming out in May.

Three of my favourites are Douglas Stuart's latest, *John of John*, the story of a father and son on the Scottish isle of Harris – he is unmatched in his ability to write the most empathetic characters. Then I loved two novels about building a creative life in a large city like London: *I Want You to Be Happy* by Jem Calder and *Frida Slattery As Herself* by Ana Kinsella, which I think fans of *Normal People* need to read.

ON WHY CHELSEA IS THE RIGHT PLACE FOR BOOKBAR...

The King's Road has a long-established cultural history and is a vibrant area of west



London that connects lots of people locally and from surrounding neighbourhoods. I knew that our mission to bring people together through books would flourish in such a community.



LYNNE SANDERS, COSMETIC SCIENTIST AND FOUNDER OF COSMETICS À LA CARTE, 192 PAVILION ROAD

ON RUNNING A FEMALE-FOUNDED BUSINESS...

I was very proud of my co-founder and me putting together seed capital on our own in 1973 without needing any men. That was some achievement at a time when women couldn't even get a mortgage without a male guarantor. Early on, when I applied for an overdraft for the business, I was dismissed and told: "Go and ask your father." Thankfully the world has moved on.

More recently, I'm proud of being a company run by women

for women, enjoying a directly responsive connection to our customers. I feel we have led the way in offering an approach to makeup that is more about self-worth than for the male gaze, which it was when we started.

ON NEW LAUNCHES...

I'm excited for our Cosmetics à la Carte Calm Cream and also for the arrival of Plump & Prime, our lip filler and primer in a new, even better formulation. It's an essential for every lipstick-wearer but particularly useful for cracked or flaky lips or if you have fine lines around the mouth. It creates a clean, flawless lip line – no bleeding or feathering – by smoothing, filling and conditioning, then locking in your colour. We also have a seamless contour stick coming this summer.

ON WHAT INTERNATIONAL WOMEN'S DAY MEANS TO HER...

It is a reminder that our privileges as women in the UK to plan our lives and make free choices have been hard won, over 100-plus years, and are not yet available to everyone around the world.





POLLY MCMASTER IS THE FOUNDER OF WOMENSWEAR BRAND THE FOLD, 28 CADOGAN PLACE

ON WHY THE FOLD EXISTS...

To support a group of amazing women I felt were overlooked in retail and fashion, who wanted stylish, put-together clothes to wear to work that they would love and feel confident in. Women were breaking through glass ceilings and achieving amazing things, but the fashion side of work was falling behind. When you look back, it was all frumpy, manly suits. The Fold is for clothes that make you feel confident, especially on days when you have interviews or presentations – when it really matters.

ON MENTORING...

I'm involved with Buy Women Built, an amazing network of female-founded businesses, and I also do an entrepreneurship class at London Business School. Smart Works is our partner charity, which is about coaching and dressing women for job interviews and bringing them out of unemployment. And we were the formalwear partner for Manchester City Women's Football Club. Those players are getting the message out there and there's a new generation of girls coming up who are thinking differently.

ON WHAT INTERNATIONAL WOMEN'S DAY MEANS TO HER...

International Women's Day is about marking a line in the sand. When you look at the bigger picture, some of the progress is actually a bit glacial. There's a gender pay gap, women leaving the workplace too soon and a brain drain out of amazing careers. Why are there still so few female entrepreneurs? You have to have those milestone moments to reflect because otherwise I think we would lose our way in the bigger picture of progress.

ON WHY CHELSEA IS THE PLACE TO BE...

It has charm and elegance. There's exciting retail and hospitality – it's a real destination.



BEACON OF HOPE

A NEW INITIATIVE HELPS
RESIDENTS TO TACKLE
POVERTY



Can a partnership of local charities help move residents out of poverty and on to brighter futures?

In the heart of the World's End Estate, at the western edge of the King's Road, four local organisations believe the answer is yes.

From April 2026, a new initiative known as The Beacon Partnership will open its doors at Chelsea Youth Club, offering practical, compassionate and joined-up support to residents facing complex challenges. Behind the partnership are four community-rooted organisations each bringing specialist expertise to tackle poverty from multiple angles.

A HIDDEN REALITY IN THE ROYAL BOROUGH

Chelsea is often associated with affluence – but the residents of the Worlds End Estate located in the Chelsea Riverside Ward face significant socio-economic challenges. One third of households on the estate are registered on the council's Low Income Family Tracker, indicating they are known to be living in poverty.

For many residents, challenges rarely come one at a time. Debt, insecure housing, unemployment, poor mental health and limited digital access often overlap, making it difficult to find a clear path forward.

A GUIDING LIGHT IN THE COMMUNITY

The Beacon Partnership aims to serve as exactly that - a guiding light.

Operating two days a week as an open, accessible drop-in service from Chelsea Youth Club in the centre of the estate, the partnership will provide holistic advice, support and care to around 250 households each year. The goal is to help residents build financial resilience, improve mental wellbeing and move sustainably out of poverty.

Instead of sending residents from service to service, The Beacon Partnership brings expertise together under one roof:

- Nucleus Legal Centre will provide specialist advice on debt, benefits and housing.
- Family Friends will offer family support, parent befriending and mentoring.
- Ubuntu Pledge will deliver digital skills training, life skills development, employability support and coaching.
- The K+C Foundation providing fundraising support

The partnership hopes to tackle not just the symptoms of poverty but its root causes.

GET INVOLVED

The Beacon Partnership will launch in April 2026 and is actively welcoming volunteers and supporters.

To find out more about the project, explore volunteering opportunities or make a donation, contact: team@thekandcfoundation.com

To find out more or to make a donation, please visit thekandcfoundation.com

Kensington
+ Chelsea
Foundation

A better life together



CADOGAN

Principal Supporter



HORSE POWER

CHINESE NEW YEAR CELEBRATIONS

Chelsea ushered in the Year of the Horse with a colourful celebration on Duke of York Square. The food market served up traditional Chinese fare beneath a canopy of red lanterns, while lion and dragon dancers provided lively entertainment and children enjoyed complimentary face painting.



Beauty / News

WORLD SLEEP DAY FALLS on March 13, so let this be your reminder to prioritise a restorative night of sleep. No electronic devices an hour before bed, a cool, dark room and gentle exercise in the day are all helpful tools.



WELLNESS AND LONGEVITY clinic HVN really is a one-stop shop. From acupuncture to facials and hyperbaric oxygen therapy to vitamin IV drips, there's a bespoke approach to everything and you'll leave feeling like the best version of you. The space is incredibly soothing and the therapists are excellent.
57-63 Knightsbridge



AFTER MORE THAN TWO and a half decades at the forefront of skin health, Debbie Thomas has launched a skincare collection, Cellis. We love the Overnight A Complex (£195), containing the powerful antioxidant astaxanthin: it evens out skin texture while you sleep. The microfibre cloths for cleansing (£18) feel luxurious and gentle, while the Everyday C Complex (£225) is perfect for plumping and brightening.

*Debbie Thomas,
25 Walton Street*



JO MALONE LONDON has added seven wellness products to its bath and body collection, inspired by the Roman baths. Visitors to the baths moved through a series of rooms, from the tepidarium to the caldarium and the frigidarium. The new products reflect the rituals these rooms inspired and contain a blend of oils or ingredients that were symbolic to the Romans. We particularly like the Enrich Body Balm, £64, and Restore Body Treatment Scrub, £50.

17 King's Road



THE SLOANE CLUB HAS had a beautiful revamp and not only are the interiors and food excellent, but wellness is now a real focus, with a holistic approach. Try the exercise classes by the Louisa Drake Method, along with meditation and stretch sessions, and awaken your senses with the infrared sauna and shock shower. The gym has swanky Technogym equipment and the changing rooms are so beautiful as to be worth lingering in. Be sure to allow time for a treatment: the 90-minute Sloane Club Signature Treatment (£195) includes a foot cleanse, back exfoliation and therapeutic jade stone back, neck and shoulder massage and an express facial.

52 Lower Sloane Street

GET THE PARTY STARTED early with Backstage's fabulous group packages. Perfect for pre-party prep, they allow multiple hair and beauty treatments to take place at once. All include a blow-dry and makeup, but we say go for the Bespoke Glam experience (£130 per person, 2.5 hours, minimum six guests), which has full hair and makeup, a manicure, treats, sparkling wine and an interactive makeup masterclass.

335-337 King's Road





MEN, DO TAKE NOTE of the new grooming products from Bamford. The shave cream (£18) is formulated with shea butter to hydrate and nourish the skin, while the hair wax (£18) offers long-lasting hold and is gently fragranced with the signature Edition 1 blend: vetiver, bergamot and cassis. There's also an SPF (£35) – enriched with blue-light stem-cell technology, it helps protect against digital and environmental stressors.

104 Draycott Avenue

LISA FRANKLIN'S BEAUTY approach for the year? Less is more – think fewer, higher-quality products – and a focus on preventative and early intervention, with treatments such as radiofrequency and microneedling being used earlier to prevent signs of ageing. The new in-salon treatment to try is the 90-minute Radiance Renewal facial, blending a full cleanse and extraction with advanced skin tightening.
251 Brompton Road



FOR A NEW, excellent cleanser, try Elemis Pro-Collagen Hydrating Cleansing Mousse. The cream-to-silky mousse cleanser feels like a cloud, sweeps away impurities and improves hydration. £48.

Peter Jones



World Class Prostate Care in London

Prostate cancer is one of the most common cancers in men over 50, but when it's found early, it's highly treatable. At Cleveland Clinic London, our Rapid Prostate Diagnostic Clinic offers one of the UK's most advanced and comprehensive private pathways for prostate cancer diagnosis.



We provide fast access to expert consultants, advanced imaging and diagnostic testing, all in a single visit. If you are aged 50-80 with a raised PSA level, or over 40 with a family history of prostate or breast cancer, you may be eligible for our specialised private prostate cancer screening clinic.

To check your eligibility and book your appointment, scan or call us on +44 20 3423 7440, or email us at prostateclinic@ccf.org.



For Every Care in the World



TRICHOLOGIST
RICARDO VILA
NOVA,
HARRODS

ELENA LAVAGNI,
CO-OWNER OF
NEVILLE HAIR
AND BEAUTY,
5 PONT STREET



EMMA GRAHAM,
CO-FOUNDER OF
SISTERS SALON,
14 CULFORD
GARDENS

BELLE CANNAN,
FOUNDER OF
SALON SLOANE,
186 PAVILION
ROAD



NICK CHANDLER,
SENIOR
TECHNICIAN AT
MICHAELJOHN,
4 ELLIS STREET



HAIR *on the Square*

IF YOU WANT TO KNOW HOW TO IMPROVE HAIR CONDITION, TACKLE POSTPARTUM HAIR LOSS OR GET ON TOP OF MENOPAUSAL HAIR THINNING, YOU HAVE COME TO THE RIGHT PLACE. WE ASK CHELSEA'S TOP HAIRCARE EXPERTS YOUR BURNING QUESTIONS

WORDS: ALICE CAIRNS

Q: I'VE LOST SO MUCH HAIR SINCE HAVING A BABY. WHAT CAN I DO ABOUT IT?

"After birth, hormone levels drop rapidly and the body responds to childbirth as a physiological stress, pushing many follicles into the shedding phase at the same time," says Ricardo. He stresses that while hair loss is noticeable and often dramatic, "it is completely normal". And hormones aren't the only factor: "Common postpartum issues such as iron or vitamin D deficiency, reduced calorie intake and sleep deprivation can also worsen hair shedding." So what can be done? Ricardo says an appointment with a trichologist should be your first port of call. "I recommend early PRP treatments within the

first three months postpartum to reduce shedding and protect hair density," he says. "If hair loss or texture changes persist beyond the expected recovery period, I advise a hair DNA scan to guide targeted treatment and support regrowth. There's a plethora of regenerative treatments that we can use, like growth factors or biosomes or PRP."

Q: IS GOOD HAIR GENETIC AND WHAT ARE THE BEST SALON TREATMENTS TO HELP?

"There is definitely a genetic connection, of course. But there are things nowadays that make a real difference: a good diet, the right supplements and in-salon treatments," says Nick. The latter, he says, are important, as well as



being luxurious and relaxing. “We do keratin blow-dries and Olaplex treatments, K18, which is great for hair that has been damaged through heat and style, and Leonor Greyl, which is a more natural, holistic approach.”

Q: HOW CAN I STOP MY BLONDE HAIR LOOKING BRASSY IN BETWEEN COLOUR APPOINTMENTS?

The solution, Belle says, is Hair Rituel by Sisley’s Blonde Beautifying Haircare Mask for Blonde, White & Grey Hair, £90. Don’t be put off by the alarming purple colour: it works to “hydrate, nourish and repair the hair”, says Belle.

Q: HELP! IS MY HAIR AFFECTED BY MENOPAUSE?

Ricardo sees women at all stages of life. “Alterations in hydration and pH levels can affect the hair shaft’s structure, leading to brittleness and, in some cases, reduced growth or density,” he says. “In certain situations, the introduction of growth-inducing treatments such as microneedling or biosomes may be beneficial. Menopause can also influence the metabolism, which may result in changes to hair texture. The first and most important step is to re-evaluate the products you are using, because they may no longer be suitable for your hair’s current needs. If the changes feel significant or sudden, it may be time to seek guidance from a hair specialist or medical professional.”

Continued on page 80

RICARDO VILA NOVA DETOX LOTION

Elena agrees. “Hormonal changes affect sebum production, circulation to the scalp and the hair growth cycle, which can lead to finer strands and increased shedding,” she says. The solution to these issues, she adds, isn’t harsh treatments, but a reset: gentle cleansing, regular scalp care, targeted hydration through the mid-lengths and ends, and avoiding stress on the hair. Consistency and patience are key.

Q: HOW OFTEN SHOULD WE REALLY BE COMING IN TO THE SALON FOR A CUT, AND HOW CAN WE BEST MAINTAIN IT AT HOME?

“Most hair types benefit from a trim every six to eight weeks,” Emma says. “Think of trims as preventative maintenance rather than damage control. Small, regular cuts stop split ends travelling up the hair shaft, which means hair grows stronger, shinier and holds its shape beautifully.

“What you do at home is what truly preserves shine, strength and overall condition. Investing in a high-quality shampoo and conditioner suited to your hair type is essential – we recommend Kevin Murphy.”

She adds: “Apply a heat protectant before blow-

drying or styling, and avoid excessive temperatures. Use a quality brush and start from the ends, working upwards to prevent unnecessary pulling and breakage. Avoid brushing when hair is soaking wet unless using a detangling brush – we have developed our own Sisters hairbrush. For most people, washing hair two to three times a week is ideal, supplemented with dry shampoo if needed, and silk or satin pillowcases, or loosely tying hair back at night, to reduce friction and help to prevent breakage and frizz.”

Q: I'M BORED OF MY HAIR! WHAT'S THE QUICKEST WAY TO FRESHEN IT UP?

“Consider extensions for instant impact – even a small amount of well-placed extensions can add fullness, length or face-framing pieces for a subtle but noticeable

upgrade,” Emma says. Or, she says, refresh your colour tone: “A gloss, toner or subtle brightness around the face can completely transform dull or flat colour in under an hour.” Even easier is to switch up your parting: “A deep side part or softer middle part can make your hair feel brand new.”

Q: WHAT IS THE NEXT BIG HAIR TREND FOR THIS YEAR?

According to Belle, we will see “a jaw-length blunt bob, or any length bob between the jaw and collar bone. It may often have a slight curl or wave, but the outline will always be blunt to create a great swing. If your hair is longer, soft layers can frame the face while keeping the outline blunt and strong, for a less beachy look.”

And Elena says we will be going back to basics: “I’m seeing a clear move back to fundamentals – healthy scalp, fewer but better products and consistent routines rather than trend-led overuse.

Clients are more aware that hair quality is built over time.

There’s also more focus on lightweight formulations, minimal fragrance and products that support the scalp barrier.”



INSET: KAMA AYURVEDA SCALP BRUSH, £75, HARRODS





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My Chelsea / Cassandra Goad

WHAT DO YOU LOVE ABOUT CHELSEA?

My favourite thing about Chelsea is its walkability, made even more special by the beautiful gardens tucked away throughout the neighbourhood that bring colour and inspiration to every walk.

WHAT IS YOUR FAVOURITE...

... place for a meal?

I love At Sloane (1 Sloane Gardens), or Hunan (51 Pimlico Road) for a special occasion!

... place to grab a drink?

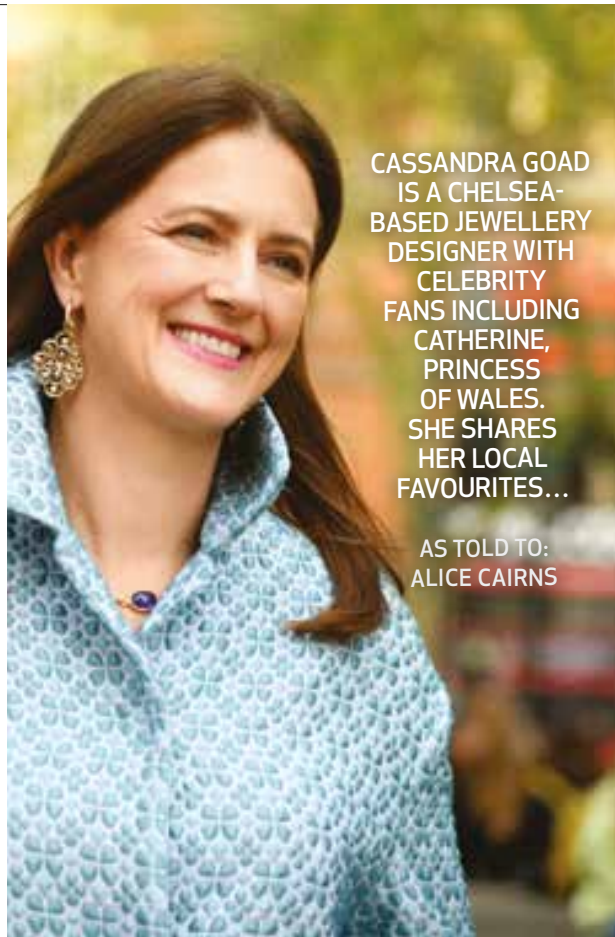
I try to skip coffee, but I must admit I am a bit addicted to the juices at Joe and the Juice (138 King's Road).

... shop?

Ochre lighting (22-24 Pimlico Road) for lights that bring a room together or for a dose of beautiful inspiration.

... hidden gem in the area?

Chelsea Old Church (64 Cheyne Walk) is a



CASSANDRA GOAD IS A CHELSEA-BASED JEWELLERY DESIGNER WITH CELEBRITY FANS INCLUDING CATHERINE, PRINCESS OF WALES. SHE SHARES HER LOCAL FAVOURITES...

AS TOLD TO:
ALICE CAIRNS



THIS INTERNATIONAL WOMEN'S DAY, DO YOU HAVE ANY ADVICE FOR WOMEN HOPING TO START THEIR OWN BUSINESS?

Focus on what you can control, not what you can't. Keep it simple. Don't be afraid to take risks or start again and always remember to say thank you!

AFTER RECENTLY CELEBRATING YOUR 40TH ANNIVERSARY, WHAT'S NEXT FOR CASSANDRA GOAD?

During the spring and summer, I am hosting a series of conversations with luminaries connected to Greece to celebrate my Greco collection, and of course planning my next adventure...

*Cassandra Goad,
147 Sloane Street*

beautiful spot whether you are religious or not, full of incredible history and always adorned with the most stunning flowers.

ANY JEWELLERY TRENDS THAT WE SHOULD KEEP AN EYE OUT FOR?

I am noticing a rise

in bespoke jewellery and the reinvention of heirlooms. There is a renewed appreciation for sentimentality, with more people choosing to engrave, personalise and rework jewellery so it holds deeper personal significance and tells a story.



THIS IMAGE:
OCHRE
LIGHTING
RIGHT: AT
SLOANE





BOURNE STREET BELGRAVIA SW1

£2,750,000 FREEHOLD | 1,150 SQ FT (EXCL. GARAGE 107 SQ FT)



Charming three bedroom terraced house with period character, flexible living spaces, a private south-west courtyard garden and a detached garage in the sought-after Bourne Street/Ormonde Place development.



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OYSTER PERPETUAL DATEJUST 41

WATCHES OF
SWITZERLAND
KNIGHTSBRIDGE

