

You're living in the world's culinary capital but there's so much choice, it's almost overwhelming. Well, we're here to help. Every month, the Foodism team selflessly scours the city for the hottest food and drink options. Tuck in!

# THE SELECTOR

## 1 Deeney's

115 Chancery Lane, WC2A 1PP

The Macbeth toastie from Deeney's is a killer sandwich (sorry), the kind we daydream about when we're hungry. Packed between two slices of granary bread is a hearty mound of Scottish flavour: haggis and cheddar (melted together to prevent any ingredient loss out the bottom), a smear of mustard, a layer of rocket and a sweet little treat with every bite in the form of caramelized onions.

@deeney; deeneys.com

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THE SELECTOR

# STREET SARNIE

## BEST OF THE REST

### 2 The Ribman

91-96 Brick Lane, E1 6HR

The Ribman has graced our TVs and our Twitter feeds these last few years, and who better to be representing the successes of London street food than founder Mark Gevaux himself. His super soft rib meat comes stuffed in doughy white bun, with a dribble of his scotch bonnet injected Holy Fuck sauce. When he's not tweeting about his beloved West Ham (#COYI) it's because he's prepping ribs at 3am.

@theribman; theribman.co.uk

### 3 Bell & Brisket

Various

Bringing fully loaded bagels to London's streets since 2010, these hefty excuses for a sandwich are generously heaped with salt beef brisket, tangy pickles and blow-torched cheese. If eating on the street isn't your game, Bell & Brisket has a few residencies lined up in 2015.

@brisketbel; thebrisket.wordpress.com

### 4 Le Swine

Various

Can the humble bacon butty ever be beaten? It's faced a bit of a sprucing thanks to Le Swine, but it's all good: crispy bacon is encased in a homemade milk and bacon bap, with onion butter, mushroom sauce and fried duck egg.

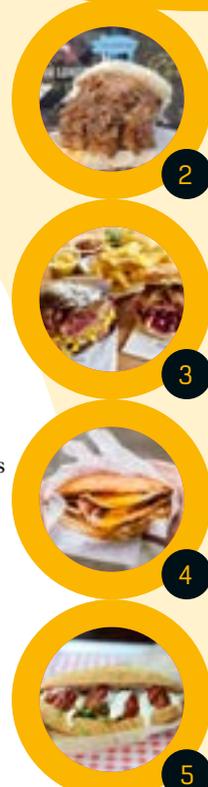
@le\_swine; leswine.co.uk

### 5 Capish

Various

For a taste of Italian-American cuisine on London's streets head for a 9" 'meatball hero'. The semolina sub roll is stuffed with marinara-drenched pork and beef meatballs with a blanket of provolone cheese. Carb-phobic? Ditch the bread for a serving of saucy balls.

@capishfood; facebook.com/capishfood



BEST OF THE REST

**2 Hawksmoor**

157a Commercial Street, London, E1 6BJ

Perhaps surprisingly, Monday nights in all the Hawksmoor restaurants are BYOB. At £5 corkage, it's an ideal way to save some cash on a dinner out - and more money will get you more meat. Also keep an eye out for themed BYOB nights, with no corkage.

020 7426 4850; [thehawksmoor.com](http://thehawksmoor.com)

**3 Bonnie Gull Seafood Shack**

21A Foley Street, Fitzrovia, W1W 6DS

The best time to visit this seafood restaurant is BYOB Sundays - it's wine only, but there's no corkage. The restaurant is all about seaside holiday nostalgia, though it's definitely a step up from rainy, windswept beaches in August, drinking tinnies on the pebbles and seagulls that steal your chips.

020 7436 0921; [bonniegull.com](http://bonniegull.com)

**4 Ariana II**

241 Kilburn High Road, NW6 7JN

This restaurant, which has a no-charge bring-your-own policy, is not only a Kilburn institution, but a New York one too - Ariana I first served up its slant on Afghan cuisine in Manhattan - but it's more Middle Eastern marvel than trendy NYC.

020 3490 6709; [ariana2restaurant.co.uk](http://ariana2restaurant.co.uk)

**5 Tayyabs**

83-89 Fieldgate Street, Whitechapel, E1 1JU

Tayyabs is the don of all bring your own curry houses. With no fee for corkage and reasonably-priced north Indian food, it's a pretty cheap evening out. Go now, get the fiery lamb chops and leave happy.

020 7247 6400;

[tayyabs.co.uk](http://tayyabs.co.uk)



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THE SELECTOR

B.Y.O.B.

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**1 BYOC**

28 Bedfordbury, Covent Garden, WC2N 4BJ

Here's a riddle: you'll leave this bar drunk, but it doesn't sell alcohol. OK, the clue is in the title - BYOC stands for Bring Your Own Cocktails - but this speakeasy is a lot less amateur than it sounds: you provide £20 and a bottle of spirit, and for two hours skilled bartenders will prepare tailored cocktails in front of you from the bar's antique drinks trolley, which contains an assortment of syrups, fruits, spices, herbs, salts and bitters. It's a novel way to use up any spirits you may have lying around, or the special occasion you were waiting for to drink that small-batch rum you were keeping. And, even better, a few tricks of the trade might brush off in the process.

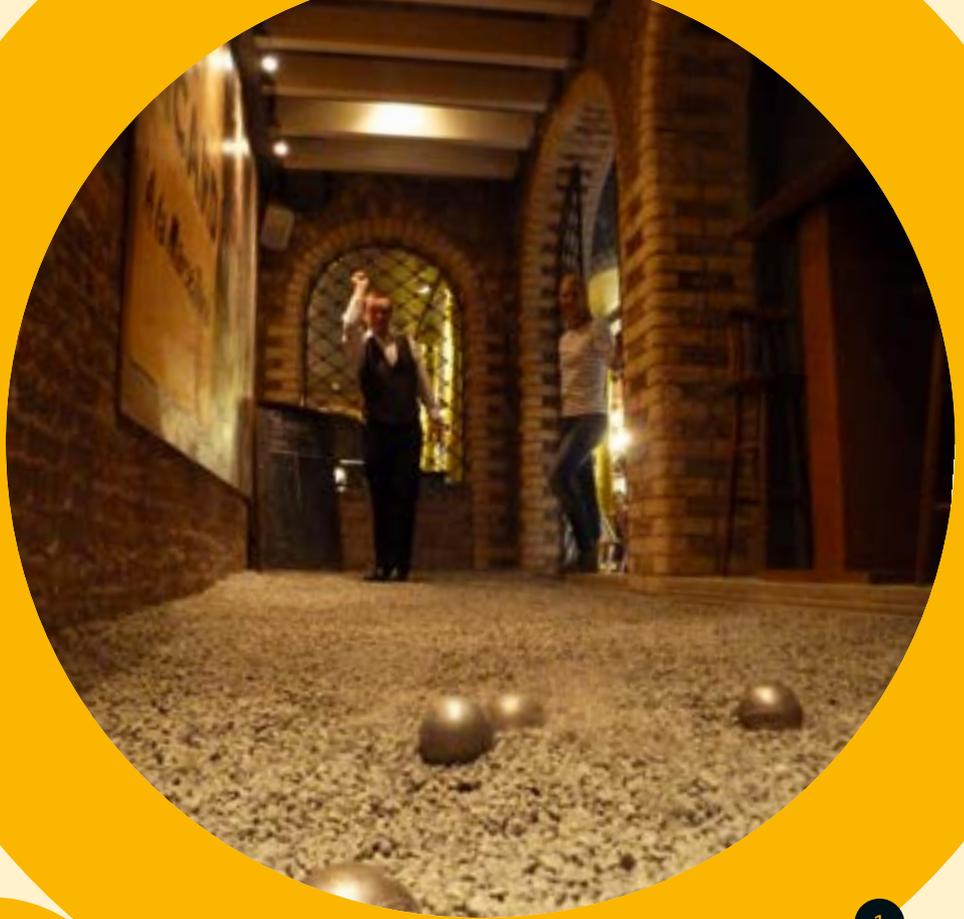
0203 441 2424; [byoc.co.uk](http://byoc.co.uk)

## 1 Baranis

115 Chancery Lane, WC2A 1PP

Need a holiday? Baranis can't guarantee sun, but it can get a stiff pastis into your hand and take you to the South of France. Sort of. The Provence-themed hideaway in the vaulted cellar of an old Chancery Lane auction house is about as close as you can get to a Gallic summer in London – it's full of little nooks, mismatching chairs and the waitresses wear breton stripes. Once you've unwound with some Provençal charcuterie, have a bash at some pétanque (a form of boules) in the bar's indoor court – the only one in the UK. The aim is to throw the metal balls as close as possible to a wooden 'cochonnet' (piglet, or jack). It may sound sedate, but games can get surprisingly competitive after a few drinks.

020 7242 8373; [baranis.co.uk](http://baranis.co.uk)



THE SELECTOR

# BARS WITH GAMES

## BEST OF THE REST

### 2 Mark's Bar

66-70 Brewer Street, W1F 9UP

The biggest reason to visit Mark's Bar is the historical British-inspired cocktail menu. But along with expert mixology and generous lashings of old-school charm, there's a traditional bar billiards table here too.

020 7292 3518; [marksbar.co.uk](http://marksbar.co.uk)

### 3 Bounce

121 Holborn, EC1N 2TD

The undisputed home of boozy ping pong games, Bounce is located on the site where

ping pong was first invented at the beginning of the 20th century. It's also got the London 2012 Olympic final table, which you can play on at no extra cost. Tasty pizzas are served in the restaurant, but watch out for hazards – aka stray ping pong balls in your pint.

020 3657 6525; [bouncepingpong.com](http://bouncepingpong.com)

### 4 The Four Quarters

187 Rye Lane, Peckham, SE15 4TP

*Super Mario* tournaments, *Super Smash Bros* Sundays and Pinball competitions are all on the events listings at this hipster-geek pub in

Peckham, which serves craft beers and pub food. It's a cafe in the daytime, too, so you can hang out all afternoon playing the retro arcade games (yes, they've got Pac-Man).

020 3754 7622; [fourquartersbar.co.uk](http://fourquartersbar.co.uk)

### 5 The Earl Derby

155 Kilburn High Road, London, NW6 7HU

This is a pub for slow Sundays. Expect real ales and tasty pub food at this spruced-up Victorian boozer, complete with taxidermy – plus board games, crafts and Lego.

0207 625 2618; [theearlderbykilburn.co.uk](http://theearlderbykilburn.co.uk)

BEST OF THE REST

**2 Carioca**

25-27 Market Row, SW9 8LB

Carioca's new brunch menu brings the best of Brazilian breakfast to London. Expect black bean stews, cake (Brazilians love cake for breakfast), or for something lighter, there's acai berry granola. The menu's available until 4pm, allowing for one hell of a lie in. 020 7095 9052; @CariocaBrixton

**3 Q Grill**

29-33 Chalk Farm Road, NW1 8AJ

Q Grill may be better known for serving up soul food, but its brunch menu, brought in at the end of last year, is already regarded

among the best in London, with BBQ slants on breakfast classics (the sausage and egg buttie is a great way to bust a hangover) and dangerously, unlimited Bloody Marys (which are a great way to usher in the next one). 020 7267 2678; q-grill.co.uk

**4 Verden**

181 Clarence Road, E5 8EE

Bloody Marys are a brunch essential, but at Verden so is 'breakfast wine.' It comes alongside a menu of avocado on toast, and chorizo, poached egg and potatoes, plus there's a healthy children's menu for any sprogs. It's dark and moody-looking inside,

but the small outdoor space will make this place an even hotter ticket come summer. 020 8986 4723; verdene5.com

**5 House of Ho**

55-59 Old Compton Street, W1D 6HW

If you're the type to hover around the buffet table snaffling sausage rolls, you might like the prospect of Rock 'n' Roll Brunch at House of Ho. There are two menus to choose from (£29 and £36) including lychee bellinis, endless wine and champagne and Vietnamese-inspired food. Even better your hefty meal is accompanied by a live band. 020 7287 0770; houseofho.co.uk

THE SELECTOR

BRUNCH  
BUNCH



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**1 Bad Egg**

City Point, 1 Ropemaker Street, EC2Y 9AW

Don't come here expecting a menu of eggs poached, fried and scrambled - despite the name, that's not what Neil Rankin's latest venture is about. Located in the heart of the city near Moorgate, you might expect it to be an evening venue (the cocktails help), but the breakfast menu (fried chicken baps, tacos) is epic. After 11am the options switch to hashes with Malaysian and Korean influences, and the Bad Egg burger with a njuda cheese fondu. Who needs granola anyway? 020 3006 6222; badegg.london

BEST OF THE REST

**2** 69 Colebrooke Row

69 Colebrooke Row, N1 8AA

The don of experimental cocktail joints (a.k.a. the Bar With No Name), 69 Colebrooke Row is 100-proof class - muddled, shaken up and distilled into a martini glass. Flavour blends include gin, sherry and woodland bitters; and cognac, chamomile syrup and frankincense. 07540 528 593; [69colebrookerow.com](http://69colebrookerow.com)

**3** The Shrub & Shutter

336 Coldharbour Lane, SW9 8QH

Local! Seasonal! Thanks, gentrification, for bringing Brixton a jaunty cocktail bar in the shape of the Shrub & Shutter, where cocktails come with a tasty morsel of, say, venison (the Deerhunter) or fennel (the signature Shrub & Shutter cocktail) on the side. 0207 326 0643; [theshrubandshutter.com](http://theshrubandshutter.com)

**4** Peg + Patriot

Patriot Square, E2 9NF

According to the folks here, Death on the Stairs tastes a lot like stripped Aperol, gooseberry, fennel pollen and sparkling wine. If they're right, then push us off the top step right now. Other serves include the Marmite Martini, and Pho Money Pho Problems, made with Viet spiced vodka and pak choi. Crumbs. 020 7871 0460; [pegandpatriot.com](http://pegandpatriot.com)

**5** The Cocktail Trading Co.

22 Great Marlborough Street, W1F 7HU

Each cocktail here has a concept, and most of them are madly designed too, with wellington boots, owls and gravestones all featuring. Try the Corpse Reviver, with absinthe, honey wine and Egyptian embalming gin. 020 7427 6097; [thecocktailtradingco.com](http://thecocktailtradingco.com)



THE SELECTOR

# MAGICAL MIXOLOGY

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NEWSLETTER



**1** Communion Bar

29-33 Camberwell Church Street, SE5 8TR

If it wasn't made obvious by the bar full of Catholic imagery, the cocktail list at Communion Bar was intended by resident mixologist Robert Krajewski to be divisive. That's why he's included Special Brew in the Grass Arena, inspired by the John Healy book about alcoholism and homelessness, along with Buckfast tonic wine, cranberry syrup and fiery chilli whisky. For something less controversial, get baptised with the Sit Down, a pleasantly warming sloe gin, citrus and chestnut honey blend. The Nurse Pinoy is made in honour of Filipino nurses at the nearby King's College Hospital, with rum, lemon and Calamansi juice. Wash away any booze-related sins with the communion wine and wafer that comes on every table. 020 7703 5984; [communionbar.com](http://communionbar.com)

