The City Scene

NO.7 | WINTER 2020

THE CITY SHOREDITCH OLD STREET



INTERVIEW

Architects BGY on their Wilson Street project



SOCIAL LIFE

Our guide to the best date spots in the City



ART IN THE CITY

The bigger picture of Shoreditch's street art

MEN'S GROOMING WINTER WARMING WHISKIES THE CITY'S BEST PIES

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Get into the spirit

The newbies

The new players that are changing the City's social scene.



Bar Douro

A contemporary take on Portuguese cuisine, this follow-up to the London Bridge original hits all the right notes. Small plates, or 'Pesticos', include smoked sausage croquettes, delicious salt cod fritters and seared Red Mullet – all perfect for sharing. If there's room, indulge in a pastel de nata or two to round off what'll be a proper feast.



Farmer J

Farmer J, known for bringing the taste of the countryside to the city, has opened a new site at Broadgate. Designed by Biasol, an award-winning interior design studio, the space takes cues from its King William Street sibling, with an abundance of vine plants and natural materials. A large, heated outdoor terrace means guests can dine al fresco throughout the year, while the menu offers all day grab-and-go options featuring their signature 'Fieldtrays'.

OKN1

A thumbs up from food-critiquing heavyweights such as The Guardian's Jay Rayner and The Times' Marina O'Loughlin is always a good sign. Seasoned professionals work alongside some of London's top trainee chefs at this achingly cool neighbourhood café to ensure every meal is prepared to utter perfection. Try deliciously poached Sunday brunch eggs, or a main course with a delightful Hoxton twist. If you're in a rush, simply pop in for their popular 2-for-1 cocktail happy hour and have a quick nose.



*Not combined with other OKN1 promos

N & COFFEE

Yolk

Back by popular demand following the enormous success of its shipping container pop up last year, Yolk has returned to Finsbury Avenue Square. Fans of this gourmet, stay-in or take-away breakfast specialist will be delighted to see its signature poached egg pots and ultimate sandwiches back on the menu.



Pasta Nostra

Twenty-something chefs Wilfred Mafham and Luca Cianticut their teeth on the lvy League of culinary institutions, with Michelin-starred Trinity, the heralded Bistro Union and the acclaimed Pastaficio headlining their CVs.

Joining forces now at Pasta Nostra, their focus turns to small plates and pasta alongside delicious, home-made Italian loaves and an Espresso bar. They also do a £10 takeaway deal comprising a pasta dish, house focaccia and a mixed leaf salad.



Three Uncles

This debut restaurant from childhood friends Pui Tsang (Uncle Sidney), Cheong Yew (Uncle Lim) and Mo Kwok (Uncle Mo) is inspired by the Sifu ('roasting masters') of Hong Kong's thronging streets.

The menu's main attraction is Siu Mei – Cantonese-style roasted pork belly, barbecued pork collar and roast duck with crisp, lacquered skin. Their closely guarded recipe follows a traditional 6-step technique (involving marinating and fan-drying), with the meats themselves undergoing 48 hours of preparation before even coming close to the oven.

Siu Mei remains one of the most popular dishes for everyday Hong Kongers, yet rarely seen outside of Chinatown here in London. Until now. With this new opening, the City can fly its own banner for this delicious cuisine.

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ALLIE BOOT by GRENSON

 A330S PENDANT LIGHT by SCP

£360
scp.co.uk

135-139 Curtain Road, EC2A 3BX

\$\frac{\frac{10 \text{ minutes' \text{ walk}}}{10 \text{ minutes' \text{ walk}}}}\$



TN-400BT BLUETOOTH TURNTABLE by GOODHOOD

 ALADDIN RAIN UMBRELLA by LONDON UNDERCOVER

Objects of desire





YAMAZAKI SINGLE MALT 18YR by AMATHUS

 MERINO WOOL CABLE KNIT HAT by SUNSPEL

 From a snug fit to a smooth taste, discover warmth in every sense. All just a short stroll from One Crown Place.





TIVOLI SCENT DIFFUSER by MONOLOGUE

 MEN'S BRONZE JACKET by A.P.C

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The big picture

A Bristolian may hold the mantle of Britain's undisputed street art master, but East London's mural makers are snapping at his heels. You need only wander a few minutes from the City to uncover scores of wall frescos - an organic outdoor exhibition showcasing London's artistic prowess. Every corner's a canvas in this part of town.





Can you own a street? If anyone can it's Ben Eine; and his street is Ebor Street. This bit of typographic titillation was designed to bring passers-by 'a little bit of happiness.' Another knockout from arguably the best letterform artist working right now.





On't Shoot – Bambi

This politically charged piece by London's most famous female street artist landed with a bang back in 2014. It shows the painter's unique ability to capture a moment and present it in a way that forces us to confront it.



Born to Paint - Zabou

The subject of this mural is Zabou's friend and fellow street artist, BK FOXX. A tribute to a like-minded can-in-hand crusader aiming to make our capital's cold, hard streets a little more warm and colourful. Beautiful.

A Couple Hold Hands in the Street - Stik

Six lines, two dots. All that's needed to convey incredibly powerful messages and evoke wonder and admiration in equal measure. From homelessness to internationally exhibited artist, Stik's unique style has won the hearts of thousands across the globe.

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Untitled – Thierry Noir

Theirry Noir's magnificently misshapen murals are found all over Shoreditch (and indeed LA, Berlin and Sydney). Vivid colour and bold, black outlines characterise what's become a worldwide phenomenon in the street art diaspora.



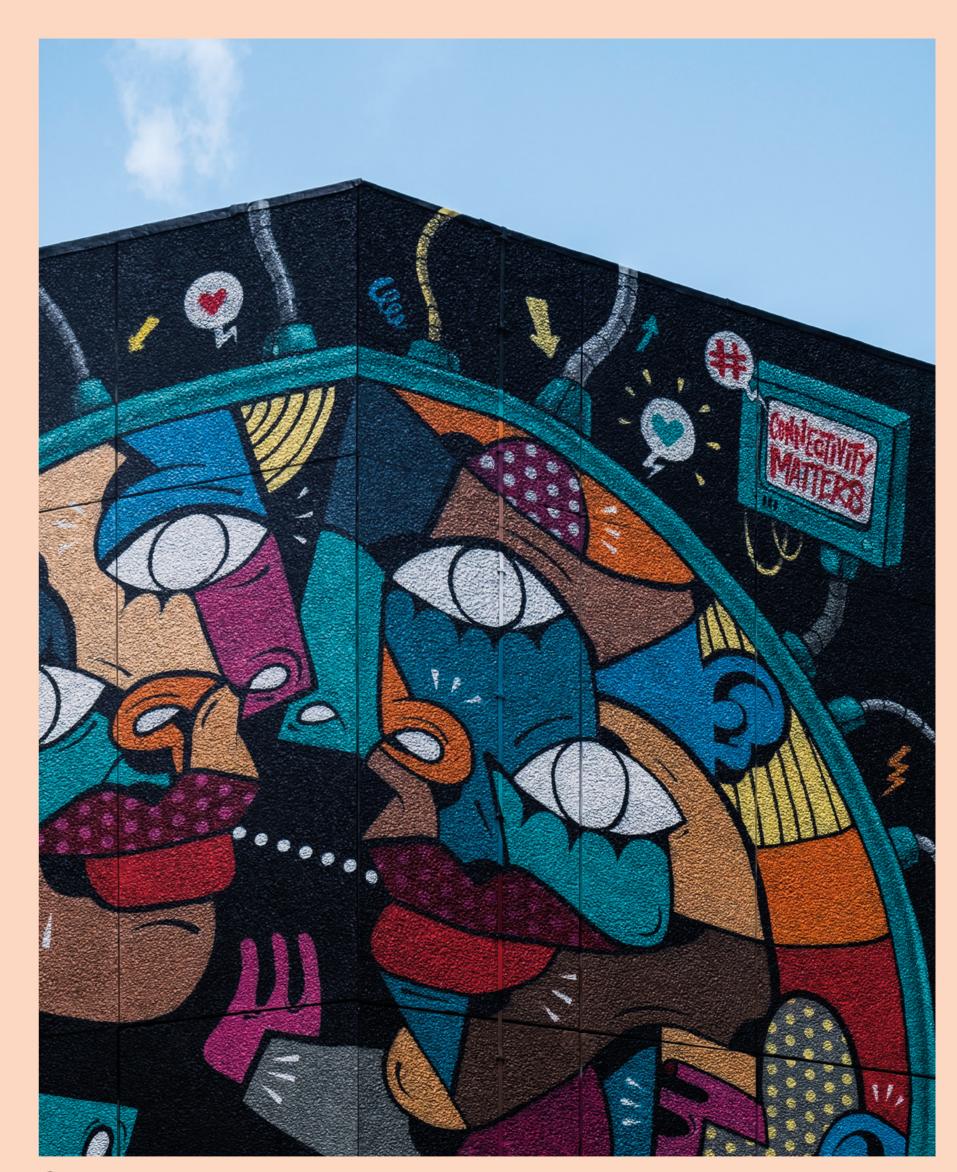
Smiling since 1999 – PEZ

El Pez ('The Fish') got his name tagging Barcelona's suburbs with wide-eyed, smiley fish motifs. It stuck. And now it's become his signature, as recognisable here on our streets as it was in España. Head to Sclater Street for this gem.



Preaming Beauty – Jimmy C

This corner of Whitby Street hosts one of Jimmy's most eye-catching paintings. A rare talent, he's used his unique 'dotism' technique to curate a careful collision of colour, shape and texture. And at 12ft high it's impossible to miss.



© Connectivity Matters – Hunto & Mr Thoms

The only collab on our list, this staggering piece is just one section of the largest mural in the country - the result of the coming together of several stellar artists. Hunto and Mr Thoms' contrasting styles complement each other here, conveying both human and digital connectivity.

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Pride & groom

The dapper London gent has had a makeover. No longer the three-piece-wearing, bespectacled relic of yesteryear, today's City slicker effortlessly juggles hair, beard, body and mind to look and feel ready to take on the world. Here are the best places to get scrubbed up good and proper, all within minutes of One Crown Place.



Huckle the Barber

Huckle takes its music almost as seriously as its grooming, boasting a playlist 'everyone wants to get their hands on'. Free from the clutter of other 'over-the-top' outfits, distressed wooden floorboards and a no-nonsense approach make for a more mature environment. Grab a glass of single malt, sink into the high-backed leather chair and wait for inspiration to strike.



Ned's Barbershop

Just as the speakeasies of prohibition America were hidden underground, The Ned's subterranean bootlegging barbershop lies two floors beneath its grand 3,000sqft lobby. Fit for Al Capone himself, patrons are offered a whisky with every 'Full Groom' service - the best of the roaring 20's recreated for the 21st Century Gatsby.



Ruffians

Edinburgh born and bred, Ruffians first ventured south of the wall in 2013, bringing with it a laid-back, down-to-earth vibe and unrivalled male grooming expertise. This Shoreditch outpost occupies an old abattoir, but rest assured; any chopping, cutting and cleaving today takes place in far more refined surroundings. That said, an Aberdeen Angus taxidermy head protruding from the wall nods to the building's past life.



Banya No.1

The heyday of East London's Russian banyas may be long gone, but Banya No.1 is resurrecting this unique institution, reinventing it for modern tastes. One of the city's more unusual spa experiences, 'Parenie' involves a vigorous full-body message with bouquets of birch, oak and eucalyptus, followed by a dip into ice cold water to reinvigorate the body and mind. Though not for the faint hearted, authenticity and pure curiosity have made it popular with those seeking something a little different.



Murdock London

A proud Redchurch Street resident, this is
London's original Murdock. With 'inherent good
manners and artisanal values' at its core, welcome
to a contemporary take on the quintessentially
English grooming experience. Not only the place
to discover your new look for a new decade, it also
offers a range of gift sets – ideal birthday presents
for the other dapper gents in your life.

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INTERVIEW

Transforming 54 Wilson Street

Written by Claire Dowdy

"It might be an ugly duckling, but it could be a swan," says architect Paul White. He's talking about a neglected 1960s building on the corner of One Crown Place, currently home to the scheme's marketing suite.

As Founding Director of architecture firm BuckleyGrayYeoman, White leads the team tasked with transforming 54 Wilson Street into a 21st Century workplace for the capital's working community.

One Crown Place already includes plans for 140,000sqft of new office space in masterplanner KPF's two statuesque towers. On paper, 54 Wilson Street is a humbler project, but White spotted its potential.

"At the moment, it's the poor relation within the masterplan. But, because it's on such a prominent corner, it completes the jigsaw of the urban block [that makes up One Crown Place]."

The four-storey structure of dark tinted glazing stands next to the charming red-brick Wilson Street Chapel, built in the late 19th Century to serve the local Welsh Wesleyan Methodists, which, in turn, is next to the Grade II-listed Flying Horse pub.

White describes BuckleyGrayYeoman's approach: "We asked ourselves: What are the great things about no. 54 that time has forgotten?" This is a classic approach from the award-winning firm, which has honed a reputation for uncovering the essence of buildings and, in the process, ditching false ceilings and walls in favour of honest materials. stripping back some of the unnecessary layers inside.

A key example of this is The Buckley Building (named after BuckleyGrayYeoman co-founder Richard Buckley, who died in 2008, aged 44), on behalf of Derwent London. The architects avoided conventional lime stone floors and suspended ceilings, instead exposing how the building was made. "People said that was the future of office design," says White, "and it became an important springboard for us."

Set up by three friends in 1997 in East London, the practice is now 100-strong and operates from a suitably on-brand home: the industrial-chic Tea Building on Shoreditch High Street once occupied by the Lipton Tea factory - one of the area's first warehouse conversions.

Their philosophy has put them in the right place at the right time. From the meeting room window, White can gesture towards a number of the firm's projects, including Arnold House and Herbal House - redeveloped offices in Shoreditch and Clerkenwell respectively - plus new office buildings for The Goodsyard, which have just been submitted for planning approval.

The firm sees itself as occupying a position "the right side of unconventional" says White. This approach works well for this project, he believes, as "One Crown Place sits in middle ground, with one foot in Shoreditch and the other pointing towards the City. In fact, no. 54 is a hybrid, testament to the fact that we have a blurring of boundaries between these two parts of London."

However, there's a risk in trying to appeal to a wide range of people: "you can end up being quite bland and nondescript." BuckleyGrayYeoman is trying to avoid this by improving the existing façade and

"We're looking at a timber and steel construction for the upper floors to give the space a sense of quality and warmth."

At 54 Wilson Street, White and his team are creating flexible workspace across the 3,500sqft floors, while replacing windows on three sides of the building. "We've taken out the ancillary elements like raised floors and suspended ceilings to give as much space as possible," he explains. As for materials, "we're taking it back to its internal frame." That means concrete columns, which work from a sustainability point of view "because we're not demolishing something to rebuild it".

White also points to a new extension, set back and standing on columns so that it appears to float, "to give a more appropriate connection to the chapel and pub". The materials here will complement the approach taken downstairs. "We're looking at a timber and steel construction for the upper floors to give the space a sense of quality and warmth," he adds.

In keeping with a healthy lifestyle, the windows open (no hermetically sealed rooms here), there are cycle spaces along with showers and lockers in the basement, and an existing wall that hid the staircase is coming down. "We find that if you can design the stair to be seen, then people are likely to use it more than the lift."

All good news for the eventual occupants. Along with the sense of wellbeing, the location, the nature of the design and the relatively small floor sizes, 54 Wilson Street is likely to appeal to tech start-ups. A fitting complement to everything else on offer at One Crown Place.





"One Crown Place sits in middle ground, with one foot in Shoreditch and the other pointing towards the City. In fact, no. 54 is a hybrid, testament to the fact that we have a blurring of boundaries between these two parts of London."

PAUL WHITE, FOUNDING DIRECTOR, BUCKLEY GREY YEOMAN

The architectural design and images referred to in this article have been submitted to the London Borough of Hackney for approval

Easy as...

Pie. A beloved East End staple dating back centuries. But what's the secret behind the most authentic meat-and-mash-based masterpiece? Here are a handful of crust-crimping pie houses that clearly know the answer.



F Cooke

Bob Cooke, owner of this East London institution, has been put to work preparing pie, mash and jellied eels since the age of five. In an era when some menus read more like an appendix of a Tolstoy novel, the listing on the wall of this fourth generation-owned eatery has just seven choices. Their reputation ensures a healthy level of footfall so, for the time being anyway, there's no need to expand on such a well-practised repertoire.



E Pellicci

A London pie and mash shop with a bit of Mediterranean 'passione', this family-run establishment has a pasta menu and Portuguese pasteis de natas cooling on the side while Full-English breakfasts come thick and fast out of the kitchen. A real cross-pollination of Anglo-Italian comfort food, it sticks to its traditional values like the jam in its roly polys and, despite the winds of change howling up and down the streets outside, it's still standing firm.



Blacklock

With its green liquor served in silver gravy boats (rather than simply slathered over the rest of the plate's contents), it's instantly clear this isn't your salt-of-the-earth kind of pie and mash place. But that doesn't stop it from making it into the pantheon of pie and mash perfection. Not afraid to use bone marrow as a key ingredient, its specialities certainly don't taste like anything else, falling comfortably into the category of 'proper grub' without the greasy aftertaste. 10's across the board.



Shepherdess Cafe

Up and down the City Road, in and out the... Shepherdess. This unassuming cafe (pronounced 'kaf' of course) sits just a few minutes up the road from Old Street Station. A proud local favourite, it's been the star of several films, including Notes on a Scandal (2006), and subsequent notoriety has seen it welcome the likes of Barry 'from Eastenders', All Saints and Jamie Oliver through its doors.



G Kelly

G Kelly is an unsung hero of Bethnal Green Road, just a few hundred metres up from the tube station. Established in 1939, its story is potted with the challenges of wartime rationing and economic strife. Overcoming each and every hurdle and then some, they continue to prepare jellied eels, pies and 'liquor' (a kind of parsley sauce) with the same age-old recipe. Regulars sit on hard wooden benches at thick marble tables with dark veins running through them like blue cheese, surrounded by bone-white tiling. It doesn't get more East End than this.

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Make it a date

With a chill in the air and long-winter nights ahead, Cupid is no doubt busy stringing his bow. Make sure his arrows meet the mark of your sweetheart. Here's a selection of hand-picked date places to have them in stitches, savouring every flavour, or getting a little hot under the collar. And with One Crown Place a short stroll from each, perhaps it wouldn't be impudent to suggest a nightcap afterwards...



Hot and steamy @ The Barbican Conservatory

Home to over 2,000 species of plants, this glass-encased tropical rainforest is a chance to play Tarzan and Jane in the heart of the City. A steaming, leafy paradise teeming with life, it's also a popular wedding venue; though maybe keep this to yourself until you're sure you've met



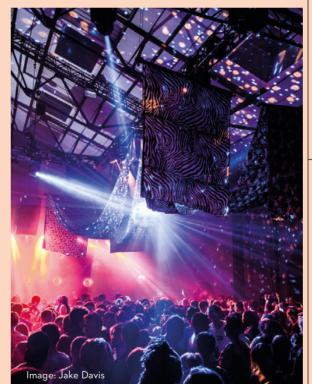
The culture vulture date @ The Jealous Gallery

Royal gallery. The Tate. White Cube Gallery. All brilliant, but chances are any date worth their cultured salt could navigate them blindfolded and leave you wishing you hadn't been so predictable. Instead, head to Curtain Road for the one-of-a-kind Jealous Gallery. Actually, make that galleries. Two spaces showcasing rotating monthly exhibitions – everything from abstraction in the digital age to the art of the miniature.



Just for laughs @ City Comedy Club

Worried you won't make them laugh? Enlist the help of some of London's finest stand ups at this intimate comedy club on Rivington Street. A healthy back and forth between comedian and audience makes for an electric atmosphere. And, if you're really lucky, you might even be roped into the act by a particularly brazen comedian. Just try not to sit in the front row if it's a first date – you don't want them finding out something embarrassing before they've even gotten to know you...



For the musically minded @ Village Underground

Despite oodles of art, creativity and just about everything else, Village Underground is a music venue first and foremost. 'Gig', 'night', 'set'; whatever you call it, every couple has a founding music myth, and though the whole 'food of love' saying sounds antiquated these days, many would still argue the best way to a beloved's heart is through their ears.



Food lovers' paradise @ Bob Bob Cité

High up in the Cheesegrater, Bob Bob pulls out all the stops to prove why London is one of the most romantic cities on the planet. Walk through its doors and the whole place gleams back at you in welcome – mirrors, crystal chandeliers and bulbs dazzle you almost as much as the food. Look for the 'presser pour champagne' buttons on every table and don't forget to order the oysters. Life's too short to hesitate...

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Get your hands dirty @ Sozai Cooking School

So, they love sushi. Excellent. That gives you a good place to start. But rather than reserving a table, why not surprise them with a sushi-making masterclass? Show off your slicing, shredding and sieving prowess while washing it all down with a few glasses of sake. If that's not quite your cup of matcha, you can always opt for the Ramen or Gyoza class instead.



Only one cocktail (yeah, right) @ Mrs Foggs

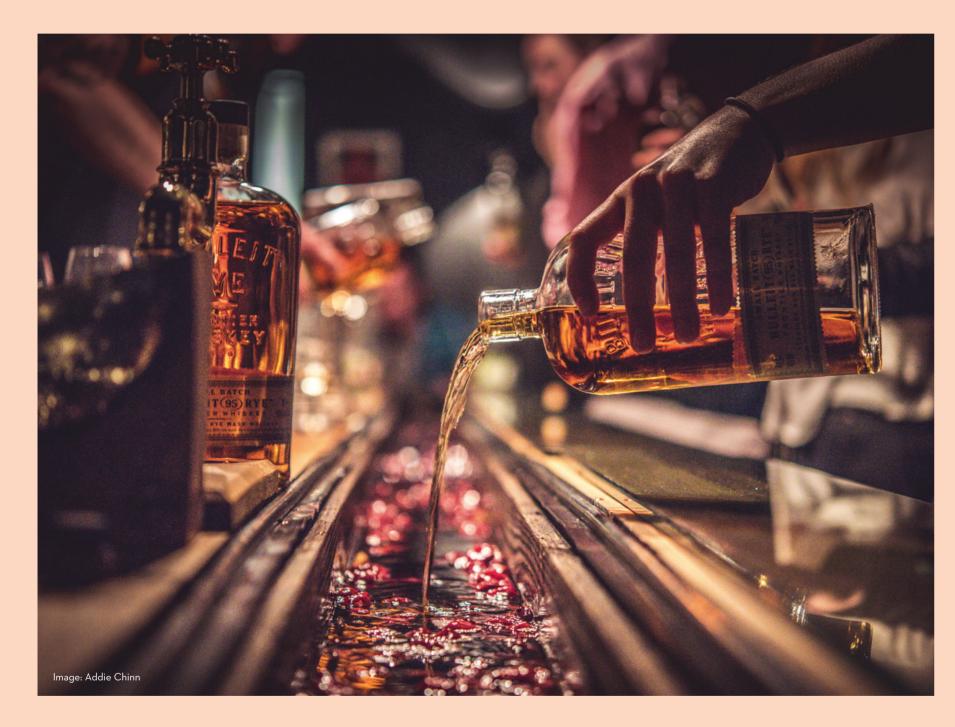
All the glitz and glamour of a subcontinental steamer without having to get to the ocean.

Head below, to Broadgate Circle's hidden depths, for high-rolling cocktails in a dinghy and G&Ts in the enGINe room. If you really want to impress, book a distilling or mixology experience for you and your date – a sure-fire way to find out if there's chemistry.

Get into the spirit

Neat? With ice? A dash of water to open up the flavour? However you like yours, it's time to embark on a journey through the Highlands, across the world, and even back in time on the hunt for the smoothest single malt – all without having to stray beyond the City fringe.

Here's a handful of spirited bars to help you on your way.



Black Rock

Taking a dash of inspiration from the traditional 'izakaya', a casual Japanese tavern, this hallowed temple for whisky lovers has recently turned into more of a cathedral; London's first ever whisky hotel. Try one of their tasting experiences (which take place in the aptly named Blending Room), before heading back to the bar to choose from almost 50 different whiskies.



Bull in a China Shop

Scotland and Japan are the world's undisputed titans of whisky distilling. Inspired by the fierce reputations of both nations, this curiously named destination bar-restaurant hosts over 30 of their rarest single malts. Since opening its doors to London's whisky buffs in 2017, it quickly became both a local favourite and number one on any visitor's Shoreditch checklist. Don't forget to grab something to eat while you're there – their menu's an eclectic mix including tempura, honey-glazed duck breast and even vegan haggis.



Milroy's of Spitalfields

This latest contender to East London's malted crown can only be described as a whisky emporium. And it comes with good pedigree: Milroy's is the city's oldest whisky merchant, first setting out its Soho stall in 1964. With this incursion eastwards comes a more modern incarnation preserving the unmistakeable character of tradition, but blended with something sleeker and more refined. Stocking over a thousand whiskies, scotch enthusiasts will think they've died and gone to heaven. Indeed, sitting here, you can't help but feel you're tasting the Angel's Share.



The Bootlegger

Welcome to a world of braces, bow-ties and blends, a stone's throw from Leadenhall Market. The perfect underground hideaway to escape the bite of those cold, dark winter nights, prepare to lose yourself in a different world. Swing away to live jazz, nod along to some delta blues and dance the Charleston into the wee hours – a 1920's America time capsule beneath the cobbled streets of ye olde London.



Moonshine Minnie's

Squirreled away beneath the Blues Kitchen, this little low-lit speakeasy is a real goldmine for whisky aficionados. With gilded trimmings, stained-glass windows, and golden bottles glowing behind the bar, it feels like something of a shrine designed to entice those who gather here into a world of elaborate, whisky-driven cocktails and Rhythm & Blues. Don't fight it. Settle in, order wisely, and let the night slowly slip away...

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