

# Livingetc

THE HOMES MAGAZINE FOR MODERN LIVING

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RECALL: 04/10/2007





# London<sup>etc</sup>

THE PLACES TO EAT...

## THE BEST POSSIBLE TASTE

From slap-up gastro fare to grazing – there's something for everyone this month Words Jacky Parker

### NAPKET

342 Kings Road, Chelsea, SW3  
(020 7352 9832 [napket.com](http://napket.com))

This chic café is full-on glamour, decked out with dark wood floors, Louis Ghost chairs and Murano chandeliers. Founder Christophe Moro is passionate about food, and whether you pop in for breakfast, lunch or tea, everything has been freshly prepared using quality ingredients. Illy coffee and Mariage Frères teas are served alongside smoothies and fruit juices; there is even a cannabis iced tea. Maybe that's to make sure you don't leave without trying the homemade double-chocolate ice cream?

### PORTAL RESTAURANT AND BAR

88 St John Street, EC1 (020 7253 6950, [portalrestaurant.co.uk](http://portalrestaurant.co.uk))

In the heart of Clerkenwell is Portal, a new modern-European restaurant. The former paint shop has been brought to life by co-owner and architect Ken MacKay (designer of The Sanderson and St Martin's Lane). Delicate Moooi lampshades rub along seamlessly with the exposed brick walls and industrial chimneys, while the menu has strong Portuguese and French influences, with classics like roast suckling pig (for 12-14). There are also vegan and veggie dishes for the less carnivorous, and gluten-free for the food intolerant among us.

### THE ROSENDALE

65 Rosendale Road, West Dulwich, SE21  
(020 8670 0812, [therosendale.co.uk](http://therosendale.co.uk))

If you yearn for the good life, but are not ready to trade your maxi dresses for muddy wellies, a trip to The Rosendale in Dulwich could be just the job. Run by the team behind the popular Greyhound in Battersea, they use produce from their own organic garden. The kitchen produces bread, ice cream and butter in-house, alongside mouth-watering dishes like pork belly and cider pie and triple-chocolate mousse.



### SKYLON

Southbank Centre, Belvedere Road, SE1  
(020 7654 7800 [skylonrestaurant.co.uk](http://skylonrestaurant.co.uk))

On the third level of the Royal Festival Hall, Skylon's huge windows look out over the London skyline. Owned by D&D London (formerly Conran Restaurants), it has a sleek formal dining area and a grill. Expect the likes of butter poached lobster and caramelised shoulder of lamb from the formal menu, and steak sandwiches and sticky toffee pud from the grill – all helped along with a Sancerre or two under the setting sun.

### WILD HONEY

12 St George Street, London, W1  
(020 7758 9160)

Fans of Arbutus in Soho will be pleased to hear its sister has arrived. Wild Honey is a cosy affair, with oak panelling and deep red banquettes producing modestly priced, good food in a relaxed atmosphere. Head chef Colin Kelly has come over from Arbutus to impress customers with dishes of *gurnard provençal* and wild-honey ice cream with crushed honeycomb. Wines are available by 250ml carafe as well as by the bottle.

TOP Portal restaurant has an open-plan kitchen and a light and airy feel. ABOVE LEFT Admire the London skyline (and the food) at Skylon. ABOVE RIGHT Gastro delights at The Rosendale in Dulwich.