

SPRING 2019

**LENS LEGEND**  
Sir Don McCullin's  
iconic images

**LET'S DANCE**  
Nancy Dell'Olio  
spins some tunes

**HOT PLATES**  
Training the top  
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# Victoria

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**MILLINERY  
MARVELS**  
Philip Treacy on  
designing for rock  
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# Spring

COVER: photo by Kurtiss Lloyd.  
kurtisslloyd.com

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◀ Diners at Spanish restaurant Ibérica can enjoy two celebratory menus in March, as the brand launches a showcase of the nation’s most interesting dishes to mark its 10-year anniversary.

Asturian month is a toast to Asturian food, wine and cider from the north-west region of Spain, with tailored bar and restaurant menus available that will include dishes such as hake in Asturian cider sauce.

It’s hot on the heels of an exclusive one-week pop-up, Casa Marcial. A 12-course tasting menu experience, it was developed by executive chef Nacho Manzano and named after his two-Michelin-starred restaurant in Spain.

*68 Victoria Street*



From a new art gallery to Hotpod Yoga to the launch of Nathan Outlaw’s seafood restaurant at The Goring, there’s plenty to enjoy in Victoria this spring

▲ Victoria Coach Station has been a familiar hub for travellers since 1934, but with its current location no longer seen as viable amid the surrounding area’s redevelopment, plans to close and relocate it are being discussed by transport bosses.

Used by more than 14 million passengers annually, the grade-II-listed Art Deco terminal itself cannot be demolished. But the move could free up 3.3 acres of land for redevelopment, which property experts estimate to be worth around £150 million.

Options currently mooted for the move include either a TfL-owned site near Royal Oak, or several mini stations throughout the capital.



▲ Georgian House’s general manager Adam Rowledge has been named Independent Hotelier of the Year.

Adam, who oversaw the recent £2 million refurbishment of the elegant Pimlico property, was praised for his passion and contribution to the industry at the Independent Hotel Show.

He said: “I’m honoured to win, especially as the shortlist was made up of so many amazing hoteliers. I’m blown away by all the support from the industry and couldn’t have done this without my team and Serena von der Heyde.”

A photograph of a woman with dark hair, seen from the side, holding the hand of a young child. The child is wearing a floral patterned top and has a small pink hair clip. The background is a soft-focus outdoor setting.

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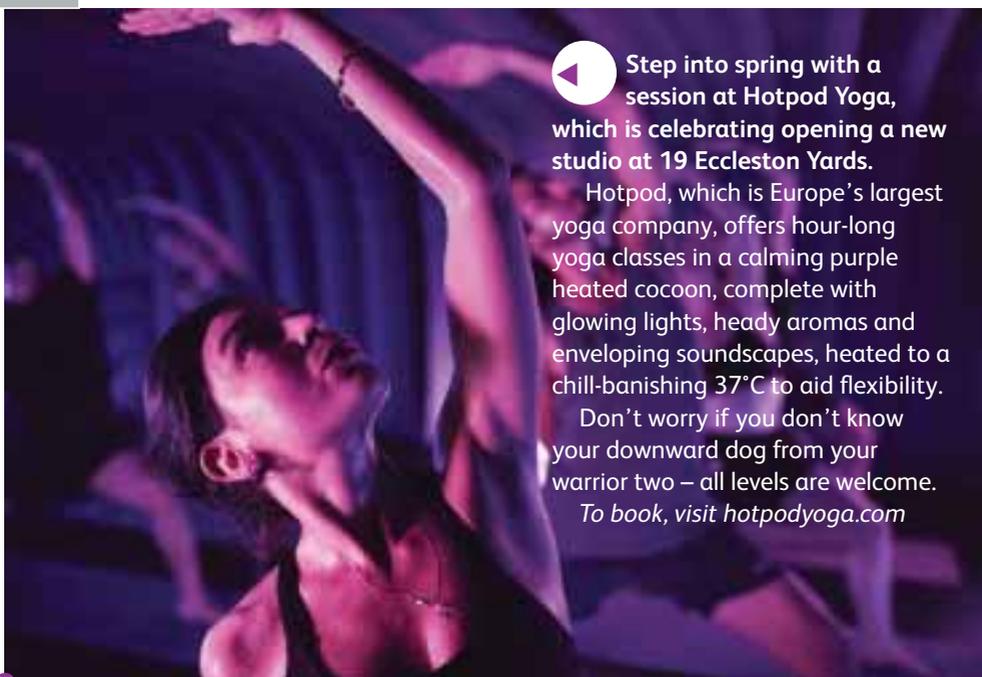
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◀ Step into spring with a session at Hotpod Yoga, which is celebrating opening a new studio at 19 Eccleston Yards.

Hotpod, which is Europe’s largest yoga company, offers hour-long yoga classes in a calming purple heated cocoon, complete with glowing lights, heady aromas and enveloping soundscapes, heated to a chill-banishing 37°C to aid flexibility.

Don’t worry if you don’t know your downward dog from your warrior two – all levels are welcome.

To book, visit [hotpodyoga.com](http://hotpodyoga.com)



◀ Exciting changes are afoot at The Goring, with Nathan Outlaw set to take the helm at the five-star hotel’s new seafood restaurant.

Famed for his championing of Cornish seafood, acclaimed chef Nathan will head up the hotel’s second, more casual restaurant.

“Some of the best seafood in the world comes from the pristine waters around Cornwall,” said CEO Jeremy Goring. “We’re looking forward to bringing this West Country treasure to London.”

And as celebrated chef Shay Cooper heads on to pastures new after five years running the Michelin-starred Dining Room, the search is on to find another brilliant chef to take his place.

Taj 51 Buckingham Gate is bringing ancient Indian healing therapies to the capital with the launch of its Jiva spa.

Open to locals and hotel guests alike, the relaunched luxury spa presents a unique collaboration between Jiva Spa and British lifestyle brand Temple Spa.

It offers traditional Indian treatments alongside Temple’s contemporary Mediterranean wellness philosophy and results-driven products.

Visit [taj51buckinghamgate.co.uk](http://taj51buckinghamgate.co.uk)

▶ Britart lovers will find plenty to appreciate at a new art gallery, where both emerging and established British artists are championed.

LumiArts previously operated as an online-only gallery with links to art consultancy Luminaire Arts, providing painting, sculpture, photography and ceramics to high-profile interior designers, yacht designers and architects.

It now offers a wide array of collectable and investment art from its showroom and gallery at 7 Denbigh Street.



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Richard Knight, Battersea Remembered



**THEATRE OF FOOD**

Theatre-goers will sample dishes by award-winning chef Nigel Slater when the critically acclaimed stage adaptation of his bestselling memoir *Toast* transfers to The Other Palace.

The audience will be offered a taste of the dishes and flavours central to the story of his childhood, vividly recreating 1960s suburban England – from making the perfect sherry trifle to the playground politics of sweets.

Written by Henry Filloux-Bennett, *Toast* premiered in Salford last May and had a sold-out run at the Edinburgh Fringe Festival. It will open at the Palace Street theatre on April 4.

Nigel said: "I am absolutely delighted that *Toast* will transfer to The Other Palace. It's been wonderful to see my story so sensitively adapted and so creatively staged."

*Tickets cost £15-£65. Visit [theotherpalace.co.uk](http://theotherpalace.co.uk) or call 020 7087 7900*

# Spring events

With theatre, classical music and a major exhibition of art by Van Gogh all on the programme this spring, it's no wonder Victoria has become renowned as a cultural hub

**AND RELAX...**

**Feeling frazzled by work and life? A new two-day event, launched by the Victoria and Westminster BIDs, is aimed at helping you relax during your hectic day.**

The De-Stress Festival will provide a host of activities to promote wellbeing. Expect massage and meditation stations, as well as smoothie bikes that allow you to make your own fruity drink by cycling with a leader board and live cookery demonstrations in Cardinal Place.

*The festival will take place on March 13-14, with a full events programme set to be released nearer the time. [victoriabid.co.uk](http://victoriabid.co.uk)*



Clarinetist Michael Collins will perform with the London Mozart Players at St Peter's  
Photo © Benjamin Ealovega

**PEOPLE OF NOTE**

**Enjoy world-class chamber music from some of London's leading ensembles at the spring season of Eaton Square Concerts.**

Two of the city's top amateur choirs, the Holst Singers and Londinium, the prize-winning Kirkman Quartet from the Royal Academy of Music, celebrated violinist Fenella Humphreys, and a 70th birthday celebration for the London Mozart Players are all on the bill.

The outstanding acoustic and neo-classical surroundings of St Peter's Church, where performances take place, make it an ideal venue for concerts from both internationally renowned performers and rising stars.

*From March 21. Tickets via [eatonsquareconcerts.org.uk](http://eatonsquareconcerts.org.uk)*

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**VAN GOGH GOES ON SHOW AT TATE**

*Starry Night Over the Rhône*, *Shoes* and *Sunflowers* will be among the famous works on display as part of *Van Gogh and Britain*, a major new exhibition running from March 27-August 11 at Tate Britain.

Van Gogh lived in England as a young man for several years, during which time he fell in love with British culture and was inspired by the art he saw here.

Paintings by artists he admired and who influenced his work, including Constable and Millais, will be included, as well as artists inspired by Van Gogh, such as Francis Bacon, David Bomberg and the young Camden Town Group – illustrating how his vision set British artists on the road to modern art.

Admission £22. Book at [tate.org.uk](http://tate.org.uk)

ABOVE: Vincent van Gogh, *Starry Night Over the Rhône*, 1888  
Paris, Musée d'Orsay. Photo © RMN-Grand Palais (Musée d'Orsay)/Hervé Lewandowski



**CREATING A BUZZ**

Bees are vital to the wellbeing of the planet, but have you ever wanted to get up close and personal?

Well now's your chance, with a series of taster urban beekeeping workshops at the St Ermin's Hotel roof terrace bee colony, which is home to 350,000 Buckfast honey bees in six hives.

Beekeeping expert Camilla Goddard will lead seven two-hour, lunchtime workshops from April 20 until October. Participants will get hands-on experience of handling the bees, managing their hives and collecting raw honey.

Workshops are £40 with a honey cocktail or £50 with afternoon tea. Book via [sterminshotel.co.uk](http://sterminshotel.co.uk)

**STRIKING A CHORD**

With Brexit rarely out of the news, this year's theme for the London Festival of Baroque Music in May couldn't be more appropriate.

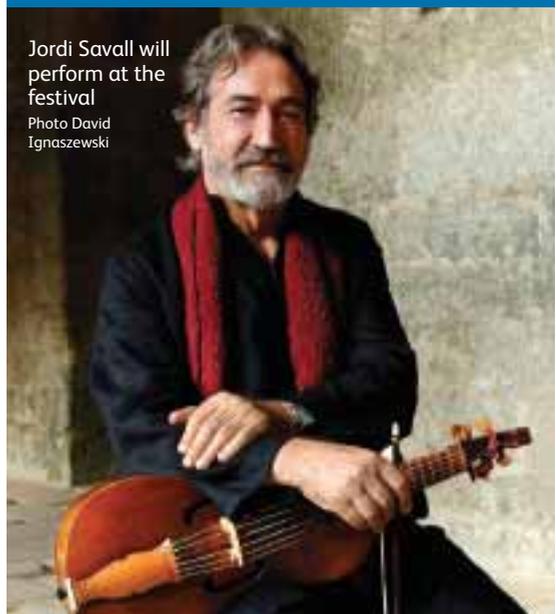
Thankfully, that's where the similarities stop, as this year's "crossing the border" theme will explore travel and discovery and their importance in the development of music of the Baroque period, rather than border controls.

The festival, which features 15 events in nine days from May 10, will explore musical styles that the 18th century traveller would have experienced on the Grand Tour. It will also follow explorers to the New World, with music from Spain, central and South America.

Concerts are held at St John's Smith Square, Westminster Abbey and Grosvenor Chapel. Tickets via [lfbm.org.uk](http://lfbm.org.uk) or 020 7222 1061

Jordi Savall will perform at the festival

Photo David Ignaszewski





# Drop in and raise your spirits

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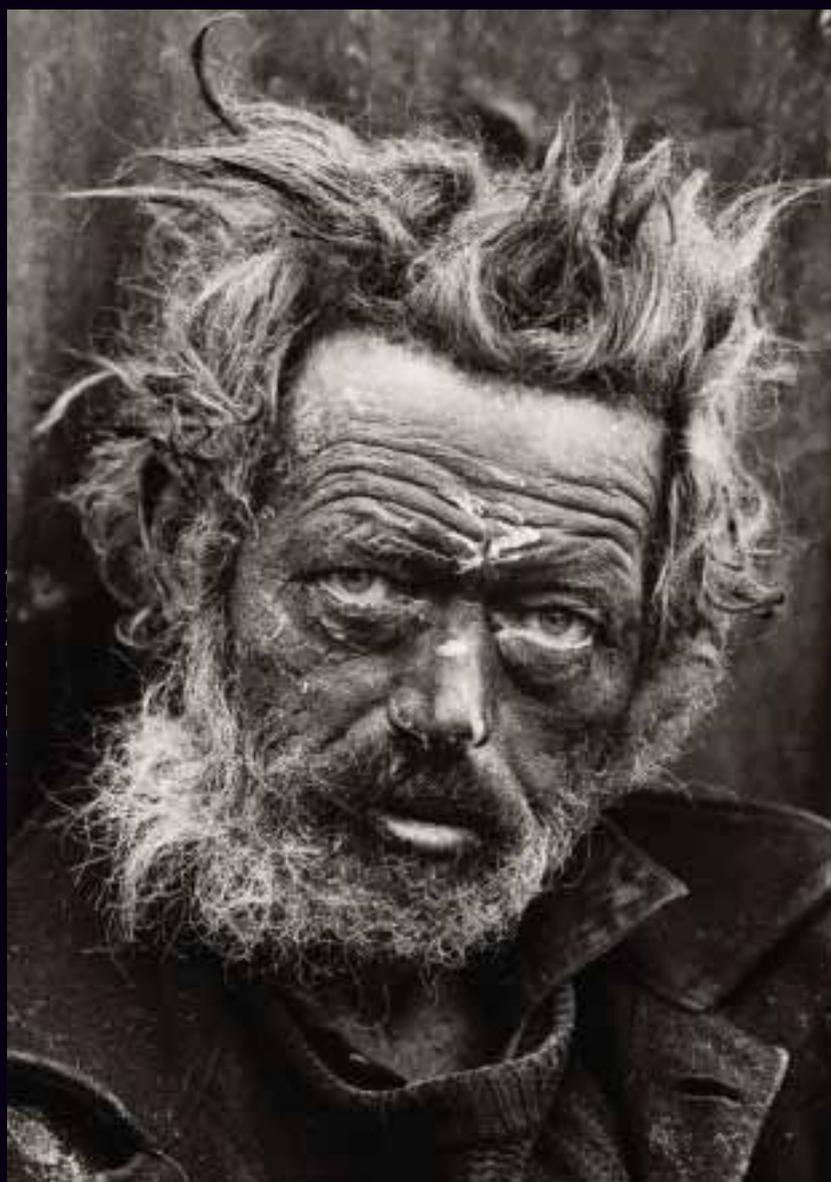
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# McCullin is the Don



Seminal images by celebrated British photojournalist Sir Don McCullin are on show at Tate Britain this spring – in an exhibition you won't want to miss

BY CORRIE BOND-FRENCH

TOP: *Protester, Cuban Missile Crisis, Whitehall, London, 1962*  
LEFT: *Homeless Irishman, Spitalfields, London, 1970*  
OPPOSITE TOP: *Near Checkpoint Charlie, Berlin, 1961*  
RIGHT: *Seaside pier on the south coast, Eastbourne, UK, 1970s*

**S**ir Don McCullin's work has taken him to some of the most dangerous places in the world, including conflicts in Vietnam and Biafra.

This spring the British photojournalist, now in his 80s and still out and about with his camera, is the subject of a show at Tate Britain, which is holding a retrospective of his extraordinary career. It will display more than 250 photographs from his global travels, alongside images of working-class life in the industrial north of England and London's East End, and landscapes of his native Somerset.

Tate curator Aicha Mehrez, who has been working on the exhibition with Sir Don, concedes that the experience has been an emotive one. "Understanding Don's personal journey has been really interesting," she says.

"He's so concerned about making sure that the work is shown in the correct way and ensuring that the subjects of his work are given the respect they deserve. He has stories about each individual character; even though it's so long ago he still, at 84, remembers people's names."

And Sir Don is keen to ensure that his pictures are seen and that they provoke. "I think it's a big deal for him to be showing at Tate because of the number of people this is going to be seen by, as his work was originally disseminated in magazines," Aicha says.



"The *Sunday Times* and *Observer* magazines were so forward thinking in their attitudes towards photojournalism.

"That attitude towards conflict photography doesn't really exist in the same way now, so it's really interesting to trace that journey through all of these different conflicts and the way in which they could be seen by the world and more people, which he kind of spearheaded."

As a retrospective, the conflict photography is tempered by images of social change in Britain and also of landscapes. Sir Don has said that he doesn't give people "an easy ride".

Aicha concurs: "It's very harrowing to spend long periods of time looking at this kind of work and there are certain theories about conflict photography to do with empathy fatigue, but that's not my experience at all.

"The way Don connects with the subject to really convey that sense of empathy that he has with the subjects is really emotive, it's outstanding. It's extraordinary to be able to see the way in which he's able to do that.

"It's been a real pleasure and an honour to get to know Don – he's such a peaceable man, so warm and open and so seriously committed to the things he's worked on.

"We have tried to convey some of that spirit in the show through some carefully selected quotes, so each section of the exhibition will have a quote on the wall which suggests the thinking behind the image.

"It's a fresh presentation of his work across the full scope of his life, over 60 years, so there's a lot to see."

*Until May 6 at Tate Britain. Tickets £18*



# Sustainable

WOMEN

## Jaeger

Ideal for any garden party or work event, this sustainable linen suit (blazer, £165, trousers, £110) will look smart with either a pair of heels or sandals.

**HOUSE OF FRASER,  
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## Monsoon

Wooden clutch bags, which are both stylish and made from a natural material, will be everywhere this season so make sure you don't miss out on this Warwick wooden slatted bag, £45.

**17 CARDINAL PLACE**



## Hobbs

For a shirt that will keep you cool during long office hours, it has to be Susanna, £89, made from linen – the original sustainable material.

**3 CATHEDRAL WALK**

## M&S

A pair of espadrilles, £19.50, with natural straw upper soles, are a warm weather essential, and in this vibrant shade of bright orange, they're an even brighter way to kick off the summer season.

**CARDINAL PLACE**



# style

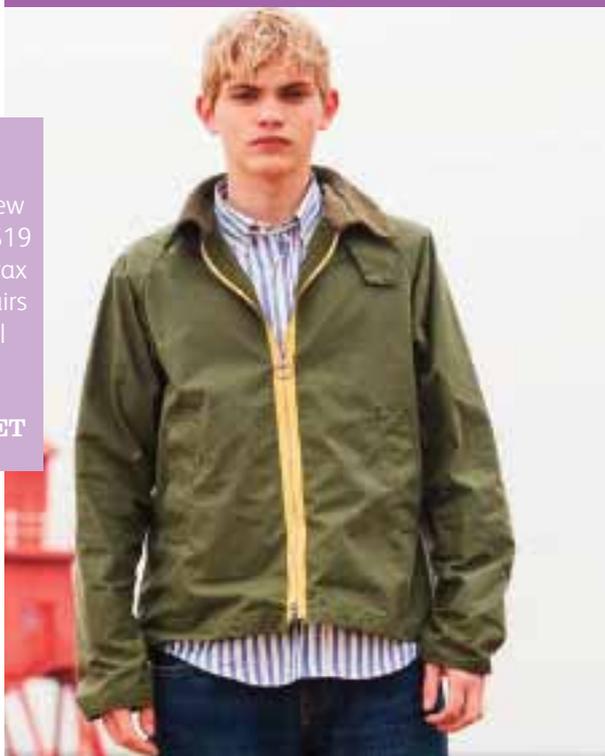
These buys are not only bang on trend – their sustainable credentials give them the feel-good factor too

BY SOPHIA CHARALAMBOUS

## Barbour

Long-lasting jackets are few and far between, but a SS19 Barbour Beacon Munro wax jacket, £159, with its repairs and reproofing service will set you up for life.

**HOUSE OF FRASER,  
101 VICTORIA STREET**



MEN

## Ted Baker

Swap your wool for a pair of sustainable Denmark linen trousers in pink, £99, now the weather has warmed up.

**HOUSE OF FRASER,  
101 VICTORIA STREET**



## Clarks

These Trace Sand sandals, £69, are made using leather that is tanned in facilities rated gold by the Leather Working Group (LWG), which promotes sustainable uses of energy, water and waste.

**149 VICTORIA STREET**



## Adidas

Made from 100 per cent recycled polyester, every one of these ZNE zip-through hoodies, £75, is saving resources and decreasing emissions.

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# The master of millinery

Rock stars and royalty can't get enough of Philip Treacy's creations. The secret? He says it's all about making hats sexy

BY CORRIE BOND-FRENCH



**F**rom kaleidoscopes of butterflies and festoons of feathers to structured simplicity to playful exuberance to understated chic, Philip Treacy's mastery of millinery has continued to delight for the best part of three decades; his phenomenal success pinning Elizabeth Street firmly on haute couture's map.

Now a household name and with an OBE to boot after dressing the heads of celebrities and royalty, Philip initially set up shop, or studio, here when *Tatler* fashion editor, the late Isabella Blow, took him under her wing after he graduated from the Royal College of Art. With unwavering belief in Philip, she introduced him to designers and championed his talent. It was all a far cry from his childhood in Galway, where his creative streak was evident from an early age.

"As a child I always liked making things like puppets, toys, Christmas decorations, stuff like that. And when I was six Mrs McDonough, a neighbour, taught me how to sew," he says.

"I studied fashion first. I didn't have any heroes in the way of designers and I didn't really care too much about them. When I came to college in London I found that many of the students were a little jaded, but not me, because the city was all new to me.

"At that time I had no idea I would become a milliner, I just liked fashion and style. I was always influenced by beauty. At home in Ireland

we were taught about the beauty of nature. We had lots of chickens, pheasants and geese, so the prime ingredient of the hats I make are feathers because I know them very well. I now appreciate the profound effect my childhood had on me."

It's clear that millinery remains a labour of love. "People always ask me if I'd have preferred to live in a more 'hat' era, such as the 20s or 40s, but I think it is much more exciting to work today. I use contemporary influences, be it sculpture, or art, or whatever is going on in the world today."

From the moment Isabella Blow first set eyes on his hats in 1990, Philip's world changed, and he has one particular standout memory.

"I was summoned to Paris to meet Karl Lagerfeld, chief designer at Chanel. I was 23 and I'd just left school, I didn't know whether to call him Mr Lagerfeld or whatever. I was totally intimidated, but Issie was exactly herself. She just walked into the house of Chanel and said, 'We'd like some tea please.'

"I went on to design hats for Lagerfeld at Chanel for 10 years. The first hat I designed was the twisted birdcage, photographed by Patrick Demarchelier and worn on the cover of *British Vogue* by Linda Evangelista."

Since her death in 2007, Philip remains deeply loyal to Isabella and cherishes his memories of her. "Isabella had something common to all of us, but unusual in fashion – a big heart. Her

dilemma was that she worked in the fashion business, but was more interested in the fashion than the business.

“She lived for the art and drama of fashion. She would attend a show with 600 people all sitting there dressed in black, all serious, and there she’d be with a lobster hat on her head and a Nell Gwynn-inspired gown. She would be the only one to woohoo and clap. She didn’t care!

“I was so inspired by how she wore my hats. She wore them like she was not wearing them – like they happened to be there.

“She was never a snob. She believed in talent – no matter where you came from. I’m a baker’s son. Alexander McQueen [was] a cab driver’s son. She gave me my first commission while [I was] still a student at the Royal College of Art.

“I remember someone said to Isabella, ‘Why is this student making your wedding hat when you could have anyone in the world make it?’ She didn’t give a f\*\*\* what they thought. Her focus was creativity – I fell in love with her at that moment. When you were in her focus – and this includes Alexander McQueen, Stella Tennant and Sophie Dahl, who she also discovered – it was like being in the middle of a love affair.

“Everybody loved Issie, but she didn’t always love herself. She did have ovarian cancer and she suffered with depression – it was all too much for her.

“Isabella was the first extraordinary, interesting person I met when I moved here from Ireland. In 20 years I have met all my heroes and nobody in my honest true estimation has surpassed her. She was incredible.

“I thought there must be others like her, but there wasn’t. Everyone was boring in comparison to her. I will miss her laugh, her passion and her humanity. I went to my studio today and Isabella is everywhere. In every hat I made, every corner I turn, she is there. I will always miss her.”



**“Isabella had something common to all of us, but unusual in fashion – a big heart”**

His global clientele includes Beyoncé and Lady Gaga, but Philip has also designed for the high street. “I don’t believe in elitism in fashion,” he says. “Fashion is for everybody to enjoy and it’s everybody’s right to look great. I try to make hats affordable to every demographic.”

So how does he view his creations? “My assistant who looks after my shop tells me she sells a dream. She sells people things they do not really need, but they have to have. We all need beautiful things that make us feel good and give us pleasure.

“Hat-making has been around since the beginning of time; it’s part of every culture. I haven’t invented the hat; I have just sort of made them sexy.”

### 69 Elizabeth Street



Philip Treacy with Isabella Blow at his hat show at the Design Museum, London, 2002. PHOTO: Richard Young/REX

# SELLING IN A POST-BREXIT WORLD

It may be hard to believe, but eventually the march of time will produce certainty of the terms (if any) on which we are going to leave the EU. Most commentators agree that the last six to nine months have seen sellers and buyers, especially overseas buyers with their additional currency risk, sitting on their hands, waiting for that clarity which many believe will be a catalyst for a stronger market in the spring and summer. There may even be early signs already; for example, a £2 million Pimlico house which was under offer to a wavering buyer was remarketed, found two buyers in a weekend and is now proceeding at nearly 5% above the previous price.

So if you plan to sell in the improved market which we hope is round the corner, what can you do to be ahead of the game? 'Plenty', says Hema Anand, Head of Residential Property at BDB Pitmans. 'Sellers can help achieve a swift sale by having everything ready so that a full legal package can be emailed to the buyer's solicitors the moment a deal is agreed.' John Stephenson, Head of Enfranchisement at BDB Pitmans, agreed: 'With flats this preparation is even more important, as there is information to be obtained from managing agents which can slow the process; if that can be obtained ahead of a sale, a lot of time can be saved. Sellers should also check that all ground rent and service charges are paid up to date, and that if the landlord's consent is required for the sale, what references or other information on the buyer will be needed, so that the agents can be getting this as soon as the price is agreed. And if there are any issues with the property, forewarned is forearmed!'



**BDB PITMANS**

By Hema Anand and John Stephenson

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FIND US ON  



# Tozi's time

Under the guidance of chef Maurilio Molteni, Tozi has developed a cult local following. He tells Reyhaan Day about his journey from Lake Como to Victoria



**W**hen Maurilio Molteni was a boy, observing the matriarchs in his family cooking traditional, beautiful Italian dishes, he knew he wanted to be a chef.

His mother laughed when he told her his ambition. Then, she cried. “She knew that it was a very hard job; it’s hard work and a hard life. While everyone is out enjoying themselves, you’re putting in the hours. But right now, I think she’s very happy!”

Maurilio has come a long way from Lake Como to an increasingly bustling Victoria. Starting in the kitchen at 15, by age 18 the aspiring chef moved from Italy to Switzerland, then to Paris and Amsterdam for a year and a half. He then spent six months cooking in New York kitchens – an experience he describes as “unbelievable”.

“In terms of learning, in terms of seeing, in terms of ingredients, restaurants and chefs... everything was there. But it was tough – this was the 90s; really tough chefs. The culture was different.”

At the turn of the century, Maurilio made the move to London, aged 28. He worked for Harvey

Nichols for five years; of this time, he says: “I learnt English, which was important for me to be in charge; I fell in love with the city and met my future wife... I started to think that this is the city for me.”

Soon, he had taken the next step in his career, heading up the kitchen at Neal Street restaurant under the guidance of Antonio Carluccio. “I had been working with British chefs for five years. I started to miss my roots, my food. When I worked with Antonio, I embraced my love and passion for Italian food again.”

Next he was offered the chance to open the kitchen at Shoreditch House – where he remained for half a decade. “It was a massive place – three floors, three kitchens. I had 35 chefs working under me. I was really scared at the beginning – I had never done something like that in my life. That experience helped me to be more self-confident.

“For the first three years, it was the best club in London. We even threw a party for Madonna! It was amazing – but in the end, I was missing my food.”

Maurilio was offered the opportunity to open Tozi on

Gillingham Street. “It was a challenge, because five years ago, Victoria was completely different. There was just us, A Wong and a few others.”

The restaurant has become a local institution thanks to Maurilio’s unpretentious, seasonal cicchetti plates that embrace culinary traditions from across his home country – offering a taste of true Italian life. But it’s also thanks to his honest approach to cooking, which he learnt even as a young boy. “I try to respect tradition,” he says. “I still remember the dishes my grandmother and mother were making and try to respect the flavours and combinations as well.”

The chef says that when he and his team first launched Tozi, they had doubts about its success. “At first, we were worried; it’s a big restaurant, how were we going to fill it? It wasn’t busy straightaway, but it’s grown every year.

“We started when there was nothing and we’ve slowly built our reputation,” he says, surveying his kingdom. “Now people come from all over London. It’s amazing.”

**8 Gillingham Street**



#### **CHEF MAURILIO'S FAVOURITE SPRINGTIME INGREDIENT**

**“I’m in love with asparagus. At Tozi, we do a salad with quail eggs and fresh asparagus with truffle. People love it. We also do a beautiful asparagus risotto and a taglierini with asparagus and truffle. You need to cook asparagus so it has some bite; in Italy, they always overcook vegetables. I always used to fight with my mother about it!”**

### SMOKED BRISKET NAAN

**Where:** Flank

**The deal:** A 16-hour smoked beef brisket served with sweet dill pickles, salad, fiery chilli sauce and Kewpie garlic mayo (a mayo popular in Japan, made with rice vinegar). Served in a buttered Afghan naan, this is anything but dainty, yet worth every finger-licking morsel.

**The damage:** £11



Photos: Maria Nekhmanovich

# Market eats

Since opening at the end of last year, Market Halls in Victoria has been a major hit. But with three floors, 11 kitchens and countless options to choose from, where do you possibly start? Jonathan Whiley picks out the must-try dishes

### MUTTON CANAI

**Where:** Gopal's Corner

**The deal:** Expect to queue, but good things come to those who wait. The second opening from cult Malaysian restaurant Roti King in Euston, this is one of the busiest kitchens. Watch Indian flatbreads being made in front of you and tuck into anything and everything. The mutton is particularly moreish.

**The damage:** £7.95

### PAPPARDELLE WITH LONGHORN SHIN RAGU

**Where:** Nonna Tonda

**The deal:** Fresh pasta par excellence. Expect silky slivers served with a rich beef ragu with plenty of parmesan. Padella in Borough Market remains the king of fresh pasta, but this princely offering is vying for the crown.

**The damage:** £10



### TO DRINK:

**Market Helles** is their own brew lager and a solid favourite. For those summer nights, a Victoria spritz – made with St-Germain elderflower and crème de peche – is perfect.

### DON'T MISS:

**Breakfast** is now served throughout the week. Try a breakfast naan or burger from Flank or an acai bowl from Squirrel.

191 Victoria Street

# René Caovilla

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Caovilla's artisans never simply turn the designs into reality, they apply their artistry to them. Every stone is cleverly, secretively fixed, every brush stroke is like a bow being drawn across violin strings, melding energy with the knowledge that it takes passion to produce beauty.

Innovation and new technologies have become the cornerstone of the ongoing evolution of Caovilla artisanality at the Fiesso d'Artico atelier. Here the manual artistry of embroidery happily coexists with leading-edge quality control, to guarantee that each pair of Caovilla shoes is a triumph of beauty and comfort that take an average of 48 hours to craft.

Even the iconic Caovilla shoe box itself displays perfection - in majestic red decorated with golden motifs, as luxurious as to the content inside.

Caovilla has designed shoes that have become emblems of modern femininity, most notably the Rita (1934), founder Edoardo's first shoe and named in honour of his wife, and the CLEO Snake sandal designed by René Fernando in 1968 which, over the decades, has become a genuine cult item. CLEO was shown at the MoMa in New York in 1975 - a real modern art icon.

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# The top chefs of tomorrow

Founded by industry titans including Auguste Escoffier, the Vincent Rooms in Westminster offers fine dining at a fraction of the price

BY ALEX BRIAND





**M**y first indication that this is no normal college comes on entering the lift. Peppered among the names of recognisable higher-education facilities – staff room, lecture theatre, student centre – are the food lab, chocolate lab and wine appreciation room. The university I went to was not equipped with a wine cellar in the basement.

This is the hospitality arm of Westminster Kingsway College, founded in 1910 by a group of philanthropists, experts and titans of the global hospitality world including César Ritz and fine-dining godfather Auguste Escoffier. The founders' aim was to train the first generation of home-grown British chefs, waiters and front-of-house

staff. The college has since taught generations of world-class cooks, with alumni including Jamie Oliver and Antony Worrall Thompson.

In its ground floor restaurants, known as the Vincent Rooms, students prepare lunch and dinner for a fraction of fine-dining prices. Every weekday during term time, classic bistro fare is served in the 200-seater Brasserie, along with a seven-course tasting menu in the Escoffier Room.

The Escoffier's menu changes weekly and on the day I visit includes a smoked mackerel and potato terrine, which I see being prepared in the kitchen by third-year Rachel, 18. It comes with a beetroot gel, applied to the plate with a brush in a single broad stroke, as well as tiny puffs of potato coated in tomato and balsamic vinegar powder, and delicately sliced petals of pickled golden beetroot. It's amazing to think that the teenagers stepping serenely around me are charged with not only these plates' meticulous construction, but also their conception.

I talk to operations manager Ian Wild about the origins of the course over lunch in the Brasserie. It was founded after the luxury boom around the turn of the 20th century, when there was no structure in the UK to teach hospitality at that level. There was a concern that international ties could not be relied upon to provide the immaculately mannered staff to populate new institutions such as The Ritz and The Savoy.

Most of the students who now study here enrol straight from school at the age of 16 for a three-year chef's diploma. They work in brigades – the system of kitchen hierarchy from chef and sous-chef down the ranks, devised by Escoffier.

Ian says it gives them a sense of purpose. "It's interesting watching the students arrive, kicking the skirting boards. But the discipline of a brigade is very character-forming. Within a few weeks, they work as a team."

Crucially, the majority of students' three years here is spent on the basics – it's only in their third year that they are encouraged to be creative. My tour takes in the food lab, where the most avant-garde of this experimentation happens.

The room looks not dissimilar to a university chemistry lab. A long glass cabinet runs the length of one wall, loaded with test tubes, beakers and scale models of cells and molecules, as well as row upon row of tubs marked malic acid, maltodextrin, sodium citrate and xylitol. This is where molecular gastronomy is taught by Dr Rachel Edwards, who consults for restaurants including Heston Blumenthal's The Fat Duck.

Also on our tour is a lecture hall. Again, it's very familiar-looking save for one crucial difference:

a seven-foot-high steel apparatus stands at the front, by the lectern, for hanging a carcass. In this room, a lecturer will teach butchery to an audience of around 35 eager students.

Our final stop is the single door on the college's top floor – the archive, filled with books from throughout its 108 years. The theoretical side of the course makes up a significant portion of students' time here. These are written, perhaps on a particular chef's career and techniques, or on suggested menus for a hypothetical Victorian banquet.

All the classics of food writing live here with household names, in addition to volumes running the gamut of the craft: *Canapés and Frivolities*, *Breadcraft*, *World of Salads*, and the slightly worrying *Cooking People*. I decide it's time to head on.

As operations manager, it's under Ian's remit to source the occasionally more outré ingredients the third years may want to experiment with – specific strains of algae, chemicals and recently agar, three drops of which can turn cold liquid into a caviar-like sphere.

But again, they have to learn to walk before they can run, and that idea is perhaps the most pervasive from Escoffier's legacy.

The course has barely changed in the school's 100-year history. After all, good cooking is good cooking, and to experience it at its most classic (or, in the Escoffier Room, at its most nascently creative), there may be no better place in the capital than the Vincent Rooms.

**76 Vincent Square**



## Famous alumni

### JAMIE OLIVER

The “Naked Chef” has become one of the industry's most recognisable names. A TV star, he has used his considerable profile to campaign on a number of issues including better school meals.

### ANTONY WORRALL THOMPSON

Best known for his appearances on BBC flagship cookery show *Ready Steady Cook*.

### AINSLEY HARRIOTT

The flamboyant chef became a household name with appearances on *Ready Steady Cook*. He became the show's presenter and made an appearance on *Strictly Come Dancing* in 2015.

### MARK FROYDENLUND

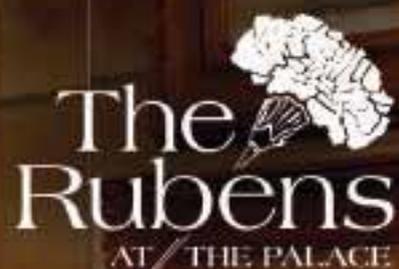
Joint patron – alongside wife Shauna – of Marcus Wareing's flagship Michelin-starred restaurant, Marcus, at The Berkeley hotel in Belgravia.

### SELIN KIAZIM

A winner of BBC series *The Great British Menu*, she is the owner of modern Turkish restaurant Oklava in Shoreditch.

“It's interesting watching the students arrive, kicking the skirting boards. Within a few weeks they work as a team”





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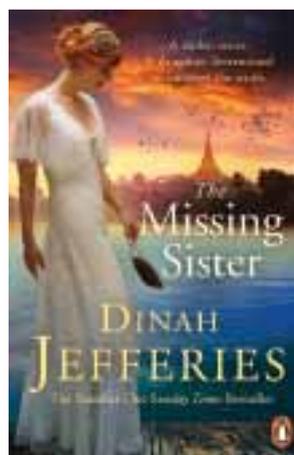
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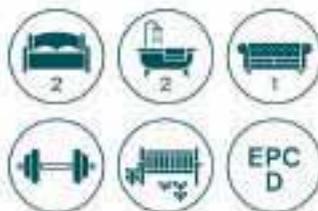


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When Betty and Michael Hawksley opened Les Senteurs, they knew they were on to something good.

Thirty-five years later the shop has become a landmark, with people flocking from all corners of the globe to witness the wonders first-hand.

Stocking around 40 niche brands, including many exclusive scents, Les Senteurs moved from Ebury Street to 71 Elizabeth Street in 1999, at a time when very little was known about niche fragrance.

“People were so suspicious of niche perfumery back then. They’d say, ‘I haven’t seen it advertised, or at duty free, I don’t see why I should buy it,’” says James Craven, fragrance archivist for Les Senteurs.

“Today people are more knowledgeable and demanding in a good way. They know their stuff, they want quality, detail and explanation, because niche perfumery has become a hot, fashionable subject.

“Another massive change, largely due to Frederic Malle, is perfumistas know so much about the perfumers themselves. I remember when everyone thought Chanel was made by Mrs Chanel herself and all celebrities made their own scents.”

There is an olfactory comfort to Les Senteurs – familiar yet enticingly different – a lot like scent memories. “I got the ground floor of my grandfather’s house on a staircase the other day and that’s 60 years ago – so strong and so sudden,” says James.

It is a space that encourages exploration and thanks to the internet and social media, it seems I’m not the only one who thinks so. James says people come from all over, including Australia, Canada, Russia, America, China and Japan.

“We’ve had a family from Seoul tell us they’d come straight from the airport because they couldn’t wait – they had all their suitcases with them. It’s a great accolade,” he says.

“With fragrance, people can’t quite define it in their own minds, what they’re expecting. It could be anything so the imagination is limitless.”

Co-founder Michael passed away in 2015, but



# Smell of success

With dozens of niche fragrances and exclusive scents to choose from, Les Senteurs on Elizabeth Street is a perfume-lover’s paradise

BY SOPHIA CHARALAMBOUS

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#DestinationVP



James Craven with Daniela Biletschi and Lily Boothroyd, who also work at Les Senteurs

his wife Betty, who lives locally, attributes her French heritage as the inspiration behind the shop. Perfumeries, a frequent sight in France, are still not so common within English culture.

James says: “The British are bad with smells, I think partially because of the climate, and despite our reputation as a gardening nation most people are very ignorant of plants; they know a rose and a violet and after that it’s just a flower smell.

“In the past it’s not been the thing to be too demonstrative, and smell leads you to be very demonstrative because it has a terribly powerful emotional effect on you.

“I think religion as well – incense was high church and we’re Protestant – all these things in the past have led us to be a little bit shy.”

We look over a few niche fragrances, some so popular they’ve almost become their own category of “commercial niche”, such as Maison Francis Kurkdjian Baccarat Rouge, Creed Aventus or legendary scents like Caron Tabac Blonde.

The industry appears to be evolving at such a rate that is exciting for companies like Les Senteurs.

“You see new molecules being invented all

the time and new ways of expressing natural ingredients are constantly changing,” says James.

“The paradox is as perfumery science gets more sophisticated, it becomes more feasible to be using naturals to their fullest extent, especially for the vegan world, which I don’t think is a flash in the pan.”

It shouldn’t come as a surprise that world affairs are intrinsically linked to fragrance.

“Politically and economically everything seems to be a horrible, dirty morass and out of this people are trying to better themselves, improve their health, recycle,” says James.

He cites soft fruit, “à la nature” rather than canned or crystallised as being the next trend in scent, in keeping with the natural theme. Tobacco and liquor scents, which once were popular, are suddenly no longer desirable.

But whatever the current trends or the individual’s taste, the Les Senteurs team pride themselves on being able to find every customer the right fragrance. As James says: “I would modestly say that everyone who comes here is satisfied.”

**71 Elizabeth Street**

## James’s top perfume picks for spring

### Tauer

**Carillon Pour un Ange (2010)**

**£130 for 50ml**

This scent is inspired by a bouquet of lily of the valley, jasmine and ylang ylang of almost animalic intensity.

### Les Eaux Primordiales

**Champ D’Influence (2015)**

**£155 for 100ml**

Lemon, lavender, geranium and vetiver warm deliciously on a base of oud, patchouli, musks and amber.

### Creed

**Spring Flower (1996)**

**£200 for 100ml**

Originally made for Audrey Hepburn, this fresh floral fragrance contains peach, melon, apple, jasmine, rose, musk and ambergris.



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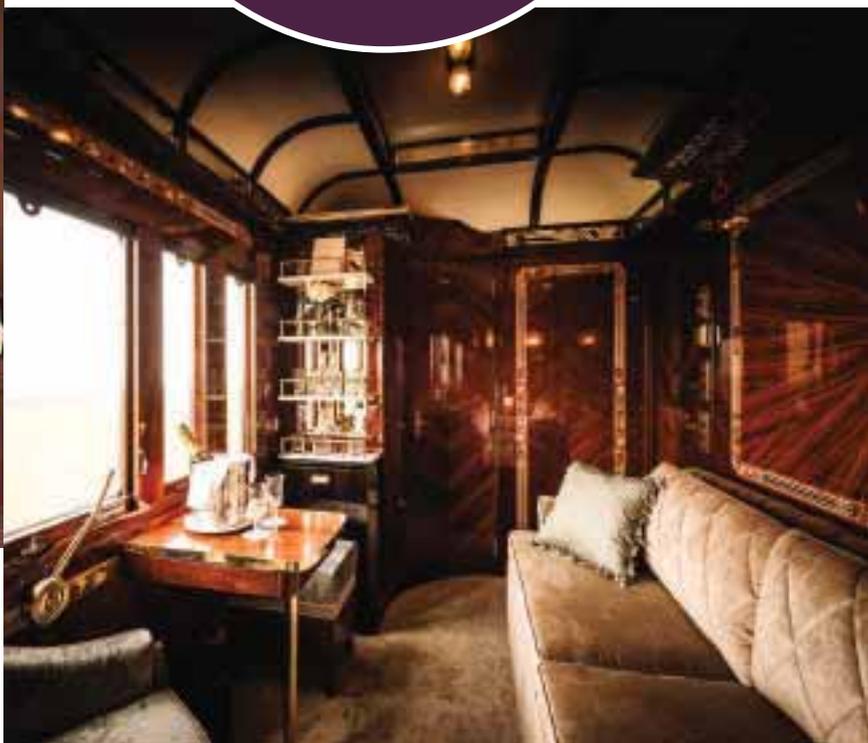
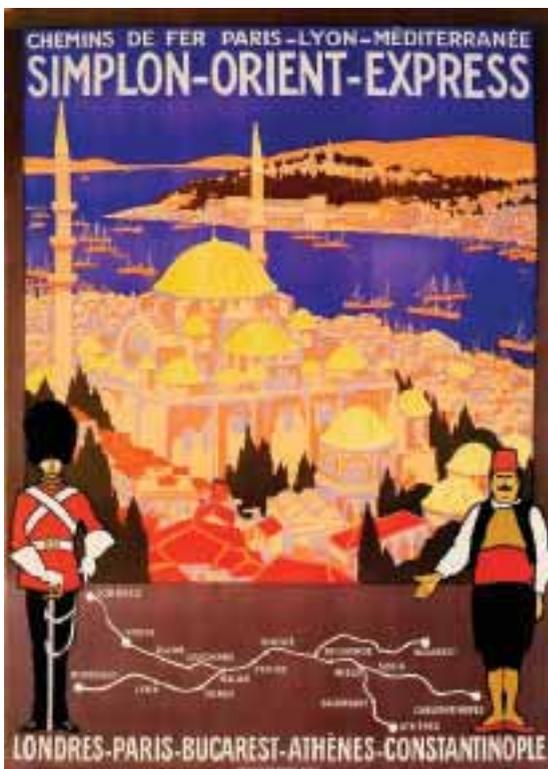
Harrods

# Your carriage awaits



Passengers on the Belmond British Pullman are transported on a journey back in time to the golden age of travel

BY CORRIE BOND-FRENCH



ABOVE: A Simplon-Orient-Express travel poster  
RIGHT: the luxurious grand suite  
TOP: smartly dressed staff stand on the platform



**K**nown as both the king of trains and the train of kings, in Agatha Christie's day, a trip on the Orient Express started at Victoria Station, where British Pullman carriages would transport guests, cocooned in exquisite bespoke Belle Époque carriage interiors, to the Channel and beyond.

Fast forward the best part of a century and the magic still begins at Victoria, where lovingly restored Belmond British Pullman coaches sweep travellers away in a flurry of refined luxury to join the Venice Simplon-Orient-Express. It's a journey that would be familiar to a certain moustached, slightly rotund, Belgian detective and it remains a unique experience that is the very acme of luxury travel.

Past passenger lists of the Venice Simplon-Orient-Express glittered as much as the silverware, with characters such as Marlene Dietrich, Mata Hari – she who famously blew a kiss as her firing squad executioners took aim – Sergei Diaghilev and Lawrence of Arabia taking their seats in the wagons-lits.

At one point the service was reputedly so popular with secret agents that it was

nicknamed the Spies' Express. One such spook was Boy Scouts founder Robert Baden-Powell, who disguised sketches of Dalmatian coastal fortifications as drawings of butterfly wings, and in fiction, of course, James Bond was in his element.

It was in one of the service's famous coaches that Germany signed the armistice with the Allies in November 1918, and in June 1940, Adolf Hitler forced the French to sign their own surrender in the exact same coach. The Second World War interrupted the service. Many British Pullman carriages were damaged or destroyed, including when air raids hit Victoria Station directly during the Blitz.

Restoring coaches and reviving the services offered by Belmond British Pullman and the Venice Simplon-Orient-Express has been a labour of love since the 1970s, when American entrepreneur James B Sherwood decided to revive it. So began the painstaking process of finding and restoring the old carriages to their former glory. One was being used as a brothel in Limoges, another was housing racing pigeons and one had been turned into a gazebo.

In Blighty, seven Pullmans and two baggage cars were restored ready for the 1982 launch of the new Venice Simplon-Orient-Express. Since then, further carriages have been restored and readied, and Belmond British Pullman now operates as the sister train and day carriages to the Venice Simplon-Orient-Express.

The magic of the service on Belmond British Pullman is far from lost on Gary Franklin, vice-president of trains and cruises for Belmond, who has shared the same frisson of excitement.

"My most memorable experience was my first journey with my wife," he says. "I had heard so much about the train and was so excited to finally experience it.

"There was so much anticipation in the air and it was amazing to share the journey with fellow passengers who were all equally excited to get on board at our lounge in Victoria Station.

"I grew up in New Zealand and so perhaps one of my most poignant moments was being able to take my parents on the train, because even in New Zealand, this train is famous."

Each carriage is named and their detailed history is sent to passengers prior to travel. Gary is rightly proud of the restoration involved, and confesses to a soft spot.

"It's probably Gwen – the carriage and its design are quite different to the others, and it also re-entered service since I have been with the

company. I saw it when it was found in its state of disrepair.

“You feel a sense of responsibility to maintain and keep these beautiful and historic carriages running. They need lots of love and care.

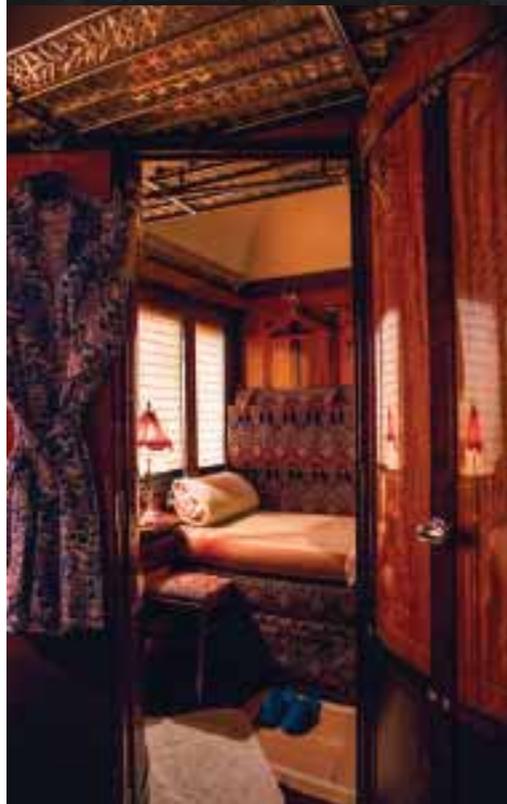
“When Phoenix returned from its major overhaul – we updated its decoration with some new designs and little touches – to see the carriage ready for its next life stage in service was very rewarding.”

Belmond British Pullman offers a wide range of day trips and excursions, often with celebrity chef specials and trips to events such as Goodwood. Upcoming afternoon tea journeys include an event hosted by Mary Berry, a *Mary Poppins Returns*-inspired tea, Mother’s Day lunch trips and of course, murder mystery events.

“You are whisked back to an era of glamour, elegance and decadence,” says Gary. “The train’s carriages are all genuine vintage 1920s carriages and each one has its own history. Cygnus and Perseus joined Sir Winston Churchill’s funeral train and Phoenix was completely rebuilt after having been accidentally burned down in 1936.

“We are extremely proud of the train’s history but there is no denying that it is our staff that can really make the experience for our guests. The staff are so proud of the train and the love for their jobs really shines through. As an example, Belmond British Pullman has seen three generations of the same family work on the train as stewards with the youngest currently the head steward on the train – it is this loyalty which really makes the guest experience.”

[belmond.com/belmond-british-pullman](http://belmond.com/belmond-british-pullman)



FROM TOP: cocktail hour; a plushly decorated carriage; Minerva on the platform





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**What is your earliest travel memory?**

Travelling to the Tyrol in the Austrian Alps with my parents and my little brother for Easter. We drove all the way from Cologne in a small VW Golf, I must have been around five. I remember how the hotel had lots of chalet-style carved wooden furniture, and how cold it was.

I take a lot of inspiration from my childhood memories when designing our edible collections.

**What is your favourite destination city?**

It's too hard to pin it down, but one of my favourite regulars is Bruges. It's so quaint and picturesque and it's always buzzing. I love all the shops and cafes, there's always something new to discover and the city feels very romantic.

Of course, being a lover of all things sweet, I cannot leave Bruges without my fair share of waffles and Belgian chocolates.

**What has been your most adventurous trip?**

Going on a safari in Kruger National Park in South Africa with my husband. It was a life-changing experience – being completely cut off from civilisation felt very strange. We went to the bush just at the beginning of the rainy season when everything sprung back to life.

It was also a little traumatic as our jeep got rammed by a water buffalo trying to escape from a pride of lions. Feeling confused,

# Thrill of the chase

Cake-maker to the stars  
Peggy Porschen discusses her  
travel adventures, from family  
holidays in the Austrian Alps to  
escaping lions in South Africa

BY ALEX BRIAND



a couple of lions jumped on top of our jeep during the chase. The roof was open and we were inches from them. Luckily, we escaped with just a scare and the buffalo ran off into the darkness with the lions behind.

**Baking aside, where have you had your best culinary experiences?**

I have had some wonderful food, sweet and savoury, in Sydney and Melbourne. Food is so fresh and healthy over there, and you can taste the sunshine in the food you eat.

**Can you name some of your worldwide bakery highlights?**

Some of the best have been in Vienna. I simply love the Viennese grand cafe style, in particular Demel, Cafe Central and Cafe Diglas. I once went on a sachertorte taste test with a small group of fellow cake-makers. While Demel is full of beautifully baroque ambience, the taste and cake quality at Diglas were the best. They serve an amazing dish called scheiterhaufen [which means “bonfire”]. The base is a pudding-type sponge topped with a thick layer of honey-glazed meringue and served with a generous amount of vanilla custard.

**Which country’s baked goods and pastries have you been surprised by?**

Probably the most surprising for me was Japan. Their flour is so light and their sponges are so soft and squishy. The level of

finesse is astonishing. I was also very surprised by how much Japanese people favour German baking. I knew they are big fans of French patisserie, but I had no idea about how hugely popular for example baumkuchen are in Japan, and how many German bakeries there are over there. It was definitely an eye-opener.

**Your bakes draw people from all over the world – what has been the most important factor in becoming a destination bakery?**

Of course, our main focus is and always will be the cakes. However, we have evolved to be so much more than that. Visiting the Peggy Porschen Parlour is an experience, a special treat and an opportunity to escape from reality for a moment.

Our customers come from all walks of life – be it a royal, a celebrity or a well-known politician, or simply customers who love all things sweet and pretty. It’s always a highlight when people choose the parlour to celebrate a special occasion, such as a birthday or anniversary.

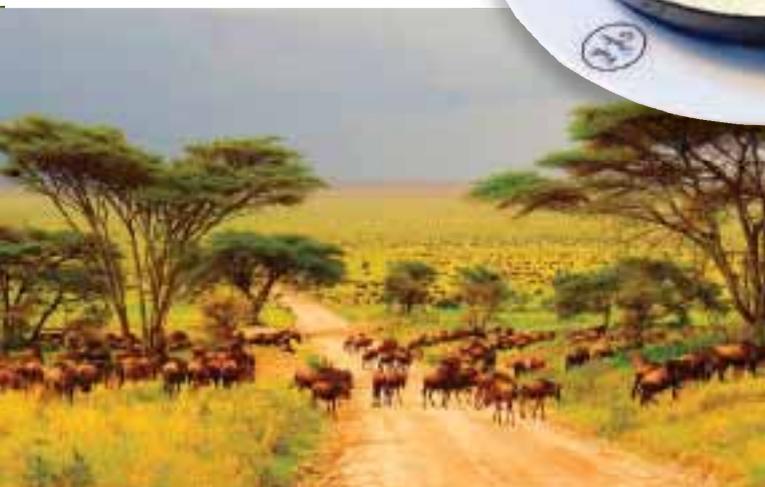
**What destinations are still on your bucket list?**

At the moment, Vermont is high up on my list and I’d also love to go back to Vancouver in Canada to experience the change of seasons.

**116 Ebury Street**



FROM LEFT: Bruges, Kruger National Park, scheiterhaufen at Cafe Diglas, Vermont



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Nancy Dell'Olio photographed by Andy Lowe exclusively for Victoria magazine at Boisdale of Mayfair

# Nancy's new direction

TV personality Nancy Dell'Olio has found an unlikely new job as a DJ at Boisdale. The Victoria resident took a break from the decks to talk *Big Brother*, Brexit and finding love

BY SOPHIA CHARALAMBOUS

**N**ancy Dell'Olio is unhappy with our table. "Can we move somewhere quieter," she instructs the waitress. After a brief exchange, we reside at a table one back from our original offer.

Champagne is poured into wine glasses and as Nancy orders food with her charming, Italian inflections, she looks visibly more relaxed.

Our meeting at Boisdale of Mayfair isn't by chance; it is where qualified lawyer and Victoria resident Nancy has taken up a DJ residency.

She's known Boisdale owner Ranald Macdonald for 15 years – almost as long as she's been living in London – and between them they came up with the idea.

"I don't go to clubs but I love listening to music as soon as I wake up in the morning," she says. "When you create your set list it's a creative process and to see people dancing is wonderful.

"DJs are essentially modern composers. I'm not going to get there but we'll see how it goes. I'm a person you can't close in one box."

I ask what songs she likes to play and Nancy whips out her phone to remind herself of their names: Don't Stop Believin' by Journey, Africa by Toto, The Police, and The Pointer Sisters' I'm So Excited.

The inaugural night, I'm told, was a huge success but with a limited capacity. Nancy tells me the next event is set for the Canary Wharf branch.

"The Mayfair and Belgravia Boisdales are too masculine, but it is Boisdale," she admits. "But if you're a single woman you can find men here, that's for sure!"

Nancy, currently living in Mayfair while her house in Victoria is being renovated, hasn't spent much time in London this year.

She explains: "I'm really quite concerned about my parents and I decided I want to spend more quality time with them, particularly my father. He's 93 and time is running out."

When she is home, however, there are a few favourite haunts that she frequents.

"The Berkeley, The Hari, The Goring I love very much," she says.

"The spas, the food – the Blue Bar at The Berkeley is amazing. Olivo, Motcomb Street for little shops, Pimlico for art shops; time is never enough and money is never enough."

Nancy offers me half her starter – a vegetarian summer roll. I oblige and she readily pours on soy sauce.

She appears to enjoy playing chef, but assures



me this assumption is incorrect. "I don't enjoy cooking for myself," she says.

"The funny thing is when I have a new date one of the first things they ask is, 'You're Italian so you must be a great cook', and immediately I say no.

"It's like a test – it irritates me if they mention it first in discussion, but if I'm inspired I could cook. To make food has to be for love."

Talking about love... "I'm taking a break from love," she quickly adds. "First of all I still haven't met the biggest love of my life... but I know it's coming.

"One of my problems is I get bored very easily – I need to be intrigued. I need a person not to control me, because I hate to be controlled, but who can lead me without controlling me and let me be me.

"I don't know how many will answer this if I put it in the paper. I don't think I'll have a lot of applications!

"What took me twice to be almost married to understand is I am a single, my mind is single.

"I know my next one will come from working together, doing things together. That means I probably do have someone in mind but we will see."

She laughs as she stirs her espresso with sugar. "Another interview will be a totally different scenario, so let's just say this is to be continued."

**15 Eccleston Street**



## NANCY ON...

### BREXIT

Brexit, for the English, is much harder to deal with than for us Italians – we're used to having mixed government. Britain in the last six years has had to adjust to run a country without a clear majority and coalition government. It's not something you're used to... but thank god you have the Queen.

### LONDON

To come to London was

not my choice but you have to embrace what life gives to you. For me it's a village. When I go to Puglia I'm quite well known there too. In London I have no escape either so I have to go to New York.

### VEGANISM

I respect vegans but completely I disagree – vegetarians I have some issues with it of course. I understand the move to organic – but we need protein. Your body is

talking to you and telling you what you need.

### WORLD AFFAIRS

We are living in a critical moment in time – for me it's one of the worst and most dangerous since World War Two. It's scary in any corner of the world.

### BIG BROTHER

I negotiated in the way I wanted to – I was a sort of special guest – I knew that I said I was staying no more than a week and that was it, otherwise I

couldn't have done it.

### COFFEE

I can't drink coffee anywhere in London – I make coffee myself, that's it. They can't get it right no matter where you go.

### HOME

Home is what you feel familiar with. You can't be home if you're not at peace with yourself. At the moment I'm looking for home. I think I'm on my way home.

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# Shrouded in secrecy

Victoria Street and its surroundings were once a hotbed of espionage. We take a closer look

BY PETER MATTHEWS

London was the espionage centre of the world for over half a century and most of the buildings housing the intelligence services were to be found on or near Victoria Street.

In 1910 the early bureau was at number 64, but the building is now demolished and has been replaced by a large multistorey building on the site.

British intelligence started seriously as the war began in 1914 and was formed by naval personnel in room 40 of the Old Admiralty buildings, when they began to decode the messages of the German Kriegsmarine in Kiel.

Churchill was First Lord of the Admiralty at the time and served his apprenticeship in the use and appreciation of intelligence as a weapon of war, which served him well

as prime minister in 1940 when he set up Bletchley Park.

Room 40 achieved an extraordinary series of coups during World War One, including warning the British Grand Fleet that the German Hochseeflotte were about to put to sea even before they had left harbour, enabling the British to set off first. The Battle of Jutland was fought as a result.

But their most important achievement must surely have been the interception and decoding of a diplomatic message to the German ambassador in Mexico, undertaking to support Mexico if they attacked the United States to keep them out of the war. This bellicose act caused the American president to declare war and was a major contribution to bringing



LEFT: Winston Churchill in Admiralty uniform, 1914  
BELOW: St Ermin's Hotel

PREVIOUS PAGE: The British fleet at the Battle of Jutland, 1916

Photo: akq-images / Alamy Stock Photo



about the end of the war in November 1918.

Peace brought the opportunity to restructure and rehouse the secret services so that a much smaller organisation including the highly skilled decoding department, the Code and Cipher School, moved into 34 Broadway in 1926, opposite St James's Tube station.

It remained there through the Cold War and until recently, giving rise to a number of stories associated with that address. One was that in the interests of security, a notice announced it was the offices of the Minimax Fire Extinguisher Company, although London's taxi cab drivers (always a good source of intelligence) knew better.

A message was chalked on the pavement saying "this way to the Secret

Service office", which was soon washed away on the order of the head of intelligence Admiral Sinclair. The rumour that a blind matchstick seller standing opposite was a German (or Russian) spy was not so easily eradicated. The tentacle of the Service spread wider into the nearby bar in St Ermin's Hotel, which became an annex of Broadway for purposes of interrogation and other more unofficial business.

It was the natural choice of Winston Churchill to inaugurate another aspect of the intelligence service, the Special Operations Executive, which Winston is said to have formed after conversations in the hotel bar with the instruction to "set Europe ablaze." This it did to very good effect in preparation for the D-Day



LEFT: Soviet spy Kim Philby

Photo: Trinity Mirror/Mirrorpix/  
Alamy Stock Photo

landings, as described in previous issues of this magazine.

Another branch of the Secret Service was to be found across the road from the hotel in Artillery Mansions, where I worked for some time. It occupied two floors of the buildings, the first of which was created to produce false papers (“dodgy documents”) for the officers in the field to fool the Germans and later the Russians.

My part in all this took place after the war when the communist threat activated the Cambridge spy ring led by Kim Philby and other Russian agents such as George Blake and John Vassall.

The series of security breaches that followed shook the confidence of our allies in the American Central Intelligence Agency in the British Secret Service, even though the American security record was less than outstanding. The Americans did however unmask the Cambridge spy ring by decoding the Russian messages referring to Homer, acting as traitor secrets to the Russians from the British Embassy in Washington.

What they did not know was that Homer was a code name for Donald Maclean, who was one of the spy ring, but they gradually began to close in on him so that he began to crack. Philby was given the job of identifying the spy by MI6 so immediately warned him to defect, which

he did. However, he took another member of the ring with him, thus isolating Philby, who had to tough it out in the face of increasing pressure from his colleagues.

Finally he was also unmasked and fled to Russia, but the Russians had another card to play in the form of George Blake, who was also a member of the Foreign Office. He had been captured and “turned” by the communists in Korea, so he took over from the Cambridge three and betrayed much of what was going on in Berlin, where he was stationed in the Olympic Stadium – as was I, although I did not yet know him.

Victoria Street and its environs are full of such stories about the Secret Intelligence Service, so that even today spy stories are constantly breaking, not only about Russian espionage but also Chinese. The skills of agents on both sides are becoming more sophisticated, while cyber skills and biological warfare are being practised more and more.

The location of these skills is changing as well. Our specialist decoding expertise has moved to GCHQ in Cheltenham and the new biological techniques are being developed in Oxfordshire. But the mysterious air of espionage still hangs around in Victoria, and will probably never distance itself from the centre of government.

## European-style food markets, historic law firms and Scandi beauty boutiques – Victoria’s recent openings showcase the area’s growing diversity

BY LUCY DOUGLAS



# New in town

### MARKET HALLS VICTORIA

One of the hottest new brands in London’s casual dining scene has taken over the Terminus Building, transforming the Edwardian space into a three-storey market serving diverse dishes from some of the city’s most exciting chefs.

It offers cuisine from 11 different traders spanning food across the globe. Kitchens not to miss include Gopal’s Corner, a Malay-Tamil eatery from Sugan Gopal, the founder of London-favourite Roti King, and Bunshop, a British take on the Chinese staple steamed buns by Jon Rotheram and Tom Harris, the chef-team behind gastropub the Marksman in Hackney. There’s also a 100-person roof terrace bar, due to open in the spring. For Market Halls’ must-try dishes, turn to page 22.

**191 Victoria Street**

### CHILD AND CHILD

One of the area’s oldest residents, Child and Child law firm has lived close to the Victoria BID area since its earliest incarnations in the mid-19th century. When Charles Child joined his uncle John Child in partnership in 1896 – changing the name of John’s legal practice to its current name – they were still based on Sloane Street.

The firm has come a long way – figuratively if not geographically – since then, and today offers a full range of legal services for both private and commercial clients from its new Victoria base on Bressenden Place. Now with more than 20 partners practising, as well as consultants and associates, and desks dedicated to serving clients in Italy and the Middle East, the relocation signalled the expansion of one of south-west London’s oldest law firms.

**Nova North, 11 Bressenden Place**

## STOWE FAMILY LAW

The largest specialist family law practice in the country, Stowe Family Law, has opened a second London office on Buckingham Palace Road, bringing a team led by managing partner Phoebe Turner to the Victoria BID.

“Stowe’s reputation for excellence and outstanding client care is attracting an ever-growing caseload of local and international clients, many with highly complex affairs.

“This growth has resulted in the need to open a second office in the capital and we have chosen a beautiful building in Victoria to complement our existing London Chancery Lane office,” CEO Charles Hartwell said.

The firm acts for a broad range of clients, often with highly complex and high net-worth affairs involving businesses, property, trusts and other assets. They also have expertise in cases involving children.

**128 Buckingham Palace Road**

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## BATONNAGE

One of the newest additions to Grosvenor’s Eccleston Yards development, Batonnage offers all the traditional services of a wine merchant.

There is a mezzanine bar serving wines by the glass and bottle and a lunch and evening menu of artisan cheeses, charcuterie, oysters and classic bistro dishes including croque monsieur and cassoulet.

**23 Eccleston Place**

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## SMUK LONDON

Danish beauty studio SMUK opened in Eccleston Yards last year, combining chic Scandinavian style and comfort with high-quality haircare and beauty treatments. Natural beauty is the focus at SMUK, with bespoke treatments designed to enhance natural features and promote a healthy approach to self-care and wellbeing.

SMUK’s Danish founder Miabella Ristorp opened the studio after a 15-year career working in hair and makeup artistry around the world, including Burberry shows at London Fashion Week and Paris Couture Week.

Treatments include haircuts, colouring, styling and blow-dries, beauty treatments such as makeup, waxing, facials and tanning, as well as full-body wellness therapies like massage and acupuncture. There are also plans to launch life coaching services, yoga, meditation and nutritional therapy. Expect high-end haircuts with a touch of hygge.

**20-21 Eccleston Yards**





A new charity is partnering with businesses in the borough to create opportunities for young local people. CEO Phil Barron tells us more

BY ANTONIA WINDSOR

## Forging brighter futures

WITH YOUTH SERVICES across London seriously depleted and knife crime on the rise, the news often paints a depressing picture of what it is to be a young person in the capital in 2019. However, in that bleak landscape a new charity is making a huge difference to young people in Victoria and beyond.

The Young Westminster Foundation (YWF) represents a diverse membership of 75 non-profit organisations in the borough, supporting them with advice, networking opportunities, training and grants. Among the members are St Andrew's Youth Club and the Cardinal Hume Centre, which supports young people in overcoming poverty and homelessness.

"We have a bird's-eye view of what's happening for young people in the borough," says Phil Barron,

who has led the charity since 2017. "We connect with the police, the NHS, the council and local businesses and carry out important research into the needs of young people in the area."

YWF's first significant piece of work was a needs analysis called *A City within a City* – a call to action for partners and businesses. The foundation has several Victoria-based business partners, including John Lewis, Colas Rail, St James' Court – A Taj Hotel, Landsec, Capita and the Victoria BID.

"We discovered that real anxieties exist about housing, employability, the cost of university, pollution, gangs and crime," says Phil. "We need to support the next generation to be resilient. Our vision is for young people to grow up healthy, safe and happy, with the best opportunities for brighter futures."

The charity also works with 11 young ambassadors who are empowered to create opportunities for their peers. Tommy, who is also part of Westminster's Youth Council, says: "My journey as a young ambassador has helped me reach out to my community and better understand the experiences of other young people. I want to raise awareness of the current issues that young people face in the borough."

For businesses in the area, YWF offers a great partnership opportunity. It's a chance to help the next generation in Westminster to flourish and to access future local talent. It also offers employee engagement opportunities such as volunteering, skill-sharing and mentoring.

To find out more or get involved, email [phil@ywffoundation.com](mailto:phil@ywffoundation.com)



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