

NEWS

GASTRO GOSSIP

Pop art pirates and champagne-style scrumpy

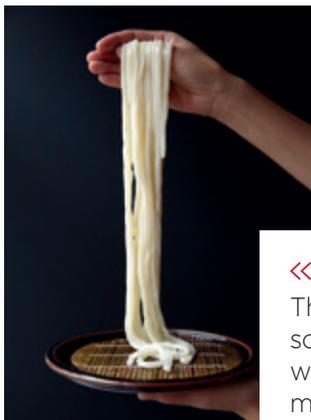
WHAT'S THE STORY? >>

This is no ordinary scrumpy. Chef Tom Sellers developed his house cider specifically to pair with his iconic onion and lovage dish at restaurant Story, using the traditional champagne method. Just six to eight bottles are made every week by Chef de Cave, Owen Elias of Hush Heath cider house in Kent, and it's now available to take home for the first time. £35. restaurantstory.co.uk



BRUNCH WITH BLAKE

Perhaps best known for his album artwork for The Beatles, if Peter Blake designed a restaurant it would look at lot like Darcie & May Green in Paddington Central. And that would be because the artist did paint the pair of barges, serving up laid-back Aussie grub morning, noon and night. A dead cert for brunch. daisygreenfood.com



USE YOUR NOODLE

The age of avocado on toast is over. Breakfast is the most important meal of the day, so it ought to be a square meal. Make like Bloomberg's employees and set yourself up with a steaming bowl of Koya Bar's English Breakfast noodles (bacon, egg and shiitake mushroom in a broth) at its new site at the Bloomberg Arcade in the City. koya.co.uk

HOLY SMOKES

Its fertile valleys, fresh air and clear waters have made the Brecon Beacons a hotbed of superb produce, exemplified by local business Black Mountains Smokery. They have been making sustainable cured and smoked meat and fish for over 20 years, using traditional methods, custom-made kilns and oak chips. smoked-foods.co.uk



DRAGON FUEL

Asprey's Dragon Brandy collection is the ultimate way to toast the Chinese New Year. Just hold fire on clinking glasses, they're far too precious to risk getting chipped. £4,200. asprey.com



THIS MONTH

Tequila's Highland fling



1 BUY

Catch pesky pastry crumbs in Jessica Russell Flint's très jolie napkin. £95 for six. amara.com

2 READ

Shake off the winter blues with something hearty from John Waite's Comfort. £19.99 (Kyle Books)

3 DRINK

Scotland has released its first tequila. It is of course aged in Speyside whisky casks. £55. uwatequila.com

4 EAT

West London butcher Parson's Nose turns ten. Stick a candle in one of their roasted racks of lamb. parsonsnose.co.uk