



Five Miles is partitioned into bar, club and brewery

The Club

## Five Miles, London

We break down Tottenham's new industry standard



**Tottenham isn't cool, is it?** It certainly is if you head straight to this half-club half-brewery in a former industrial estate.

**Sounds good, but I think I'm in the wrong place.** You will assume you are lost, but persevere. Behind the uninviting exterior lies a seriously thriving social spot.

**Is there decent sound in this industrial estate?** You're in safe hands, as one of the club's cofounders is Deano Jo, a familiar face in East London's creative circles, and the man behind The Alibi in Dalston and Haggerston cocktail bar Pamela.

**It's on an industrial estate. It must be vast.** Quite the opposite. With a capacity of around 250, Five Miles has carved up the space to create more intimate settings that reach beyond the confines of house and techno.

**Do I even need to dance?** It's 2018. Of course not. If you want to set up for the evening with a book and a leisurely drink at the bar, no one will bat an eyelid. This is the epitome of a hybrid venue, a bright all-in-one destination for grabbing a bite or picking up a coffee during the day. It has also jumped on the craft beer trend with Hale Brewery, based in a shipping container on site.

**Is this my scene?** If you tick any of these boxes: a) creative, b) in your twenties or thirties or c) bored of pretentious London clubs, Five Miles (exactly five miles from the centre of London) proves the capital's real magic is to be found in less well-known pockets of the city.

Anna Gordon

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The Roundup

## + Culture shock!

Menu masterpieces in galleries and museums

### The Garden Café

The Garden Museum, Lambeth Palace Road, London SE1. 020 3640 9322. [gardenmuseum.org.uk](http://gardenmuseum.org.uk)



**The setup:** A celebration of British gardens housed in a former church, Lambeth's Garden Museum was redeveloped last year. Chefs Harry Kaufman (Lyle's) and George Ryle (Padella) serve a short à la carte lunch menu, plus dinner on Tuesdays and Fridays.

**Eat this:** The menu, inspired by the gardens, changes daily. Visit for seasonal dishes such as brill, cockles and Alexanders (£79).

**Drink this:** As you'd expect from a café taking its cues from nature, there's a range of organic, biodynamic wines, including a juicy drinkable red, the 2014 Nicolas Carmarans Aveyron Maximus (£40 a bottle).

### The Whitechapel Refectory

Whitechapel Gallery, 77-82 Whitechapel High Street, London E1. 020 7522 7896 [whitechapelgallery.org](http://whitechapelgallery.org)



**The setup:** The team behind 8 Hoxton Square and 10 Greek Street took over the Whitechapel Gallery café in 2017. Chef Cameron Emirali serves seasonal dishes spiked with Middle Eastern flavours from a huge marble counter.

**Eat this:** Fuel up for some serious East End art with a bagel filled with salt beef, cream cheese, watercress and pickles (£6).

**Drink this:** The Refectory opens late on Thursdays for the gallery's evening events, serving snacks with wine and craft beer, cider and, curiously, mead – including the small-batch Gosnells (£5), which is brewed in Peckham.

### Rochelle Bar & Canteen

Institute Of Contemporary Arts, The Mall, London SW1. 020 7766 1424. [ica.art](http://ica.art)



**The setup:** Championing radical art since the Forties, the ICA returned to its modernist roots last year and welcomed Margot Henderson and Melanie Arnold (Rochelle Canteen) into the fold with their stylish restaurant, café and bar.

**Eat this:** This is no quotidian canteen fare. Chef Ben Coombs' launch menu featured a whole pig's head. The fried sprats with gribiche (£7.50) sings out from a list of bold little bar snacks.

**Drink this:** Arnold's son Fin Spiteri (Quo Vadis, Trullo) has devised a cocktail menu of reliable classics, including Negronis, Martinis and Margaritas (all £6.50). JB

The Pub

## The New Inn, Tresco

Go local in the Isles Of Scilly

 **If in need of a stiff drink following the bracing eight-seater flight and ferry transfer from Land's End, visitors to Tresco are in luck, with its New Inn (the island's only inn) just a short walk from the quayside. One of the five inhabited Isles Of Scilly, life on Tresco – population just 175 – revolves around this lively stone-clad pub, which offers a welcoming spot for locals and newcomers throughout the year. Its sun-kissed south-facing beer garden heaves during the warmer months thanks to a roster of fortnightly live music, regular ale and cider fairs and a twice-yearly spring-tide festival, which sees a sandbar unite Tresco with the neighbouring island of Bryher.**

**A strong food offering includes the island's ubiquitous Tresco beef dished up as burgers and steaks, vegetables from the local Abbey Garden and never-fresher Bryher crab and lobster – expect to see the boats return with the day's catch just hours before it ends up on your plate. Behind the bar you'll find a choice of beers by the aptly titled Ales Of Scilly brewery; a pint of Schiller golden ale is a well-deserved end to a day traversing the island's subtropical gardens, golden beaches and castle ruins.** Ben Olsen



● New Grimsby, Tresco TR24 0QQ. 01720 422849. [tresco.co.uk](http://tresco.co.uk)