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FOOD

Eight Sunday Roasts To Try In London

Is it even a Sunday if you don't sit down to a sumptuous roast, complete with all the trimmings? We think not. From the hearty traditionalists to a few tantalising twists, here are the seven to tuck into in London.

by KATIE BERRINGTON



Oblix

For a Sunday dinner with a difference, Oblix offers a decadently delicious menu (think rotisserie duck with honey and clove, chicken with charred leeks and truffle, and suckling pig with spiced apple) from its prime position on the 32nd floor of The Shard. With top-class service and panoramic views across London, how better to spend the most indulgent day of the week?

www.oblixrestaurant.com



The Orange

The Orange in Belgravia offers a spectacular Sunday lunch in its pretty and relaxed dining room. With 48 hours notice, they will even rustle up a sharing roast for up to five people.

www.theorange.co.uk



Dean Street Townhouse

The chic and cosy interiors (what else would you expect from a member of the Soho House group?) make this Georgian residence a wonderful place to while away the hours with the weekend papers. The menu is minimalist - Hereford beef or Banham chicken - but the plates are large and the pillowy Yorkshires and bubbling cauliflower cheese are the stuff of Sunday dreams.

www.deanstreettownhouse.com



Harwood Arms

What does a Michelin-star Sunday roast feature? At Fulham's Harwood Arms, it's British sumptuous seasonal specials (Yorkshire grouse, beef rump with bone marrow, honeyed venison, for instance) and lavish sides - cauliflower cheese croquettes, perfect roast potatoes and Yorkshire puddings concealing a tasty braised meat concoction. Try to leave room for dessert, you'll be sorry if you don't.



The Flask

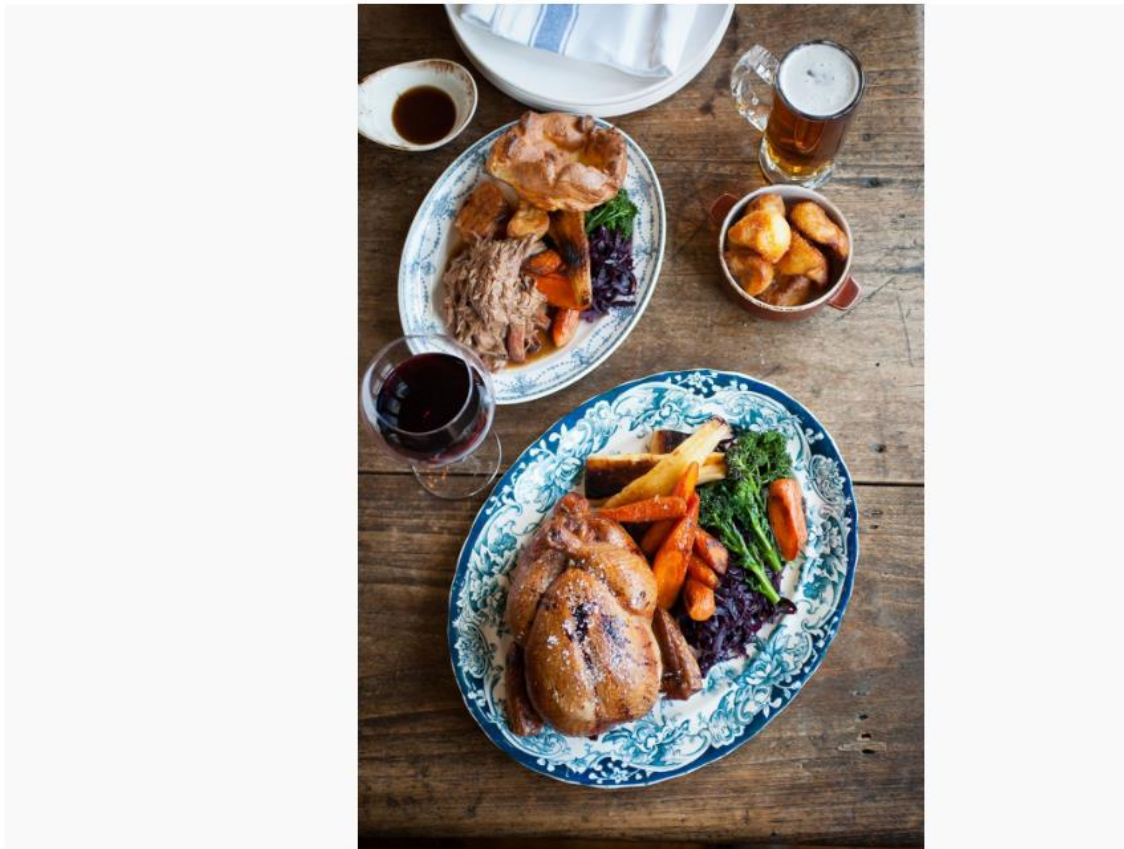
For a quintessential pub lunch, The Flask in pretty Highgate village is second to none. Nab yourself a fireside table in the snug then, if you can tear yourself away, head to nearby Hampstead Heath for a Sunday walk afterwards.

www.theflaskhighgate.com



Blacklock

Hidden under Soho hot spot Great Windmill Street, Blacklock is not for the faint hearted. Its former basement brothel setting gives an alternative edge to your usual Sunday roast and, when it comes to the main event, it's a meat-lover's paradise. Choose from rump steak, leg of lamb, pork loin or the all-in combo. The latter at £20 per person (for a minimum of two) is a sharing platter laden with succulent cuts and all the trimmings - think crunchy crackling, huge Yorkshires, crispy duck fat potatoes; and seasonal vegetables. Make sure to sample their £5 signature cocktails too.



Smokehouse

With culinary influences ranging from South America to Korea, Islington's Smokehouse offers up a few tantalising twists to a traditional roast - slow-cooked lamb shoulder, smoked pork belly, and pan-roasted salmon with a Thai salad (alongside all the usual trimmings, of course).

www.smokehouseislington.co.uk



The Laughing Gravy

A short walk from Blackfriars Bridge, this is the ideal secret spot to escape the weekend crowds at the river (though a post-lunch stroll never goes a miss). With an informal vibe and second-to-none service (as well as additional portions of their fluffy Yorkshire puddings and crunchy roast potatoes on the menu - trust us, you'll want them), could this beat a roast at home? We think so.

www.thelaughinggravy.co.uk