

# ABSOLUTELY

*SOUTH EAST*

MARCH 2016 / £3.95

**BY THE BOOK**  
*CORALIE BICKFORD-  
SMITH'S LOVE OF DESIGN*

**MICHAEL CAINE**  
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ON FILMING YOUTH*

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FOR LIFE THE SADDLE*

# BRIGHT IDEAS

**SHEER STYLES AND  
VIBRANT SHADES**

**STYLISH / INTELLIGENT / ELEGANT**



# Centre Stage

The Globe Theatre's famed restaurant The Swan has had an interior and menu makeover

Words **CATHERINE HALES**

Usually, a trip to the Globe Theatre is all about a show rather than dinner. But all this is about to change. Freshly refurbished and with a brand new menu, The Swan has much to offer even the non-theatre-going crowd. The style is modern and bright with industrial accents and a lot of wood – perhaps to remind you of the actors treading the boards next door.

My friend and I are seated at one of the tables by the windows that look out over the Thames. We take our time with the menu, nibbling on delightfully crunchy crackling with apple sauce and Nocellara olives. On offer are British staples including Dorset mussels, ham hock and ox cheek but it is the Jerusalem artichoke soup and the fried Braddock white duck egg which win us over. The soup is creamy and warming

and the artichoke flavour is brought out by the hazelnut and spinach pesto swirled on top. My egg is fried to perfection and beautifully presented, ringed with velvety wild mushrooms and foraged herbs.

My main of braised salt marsh lamb neck falls away from the bone and has the characteristic tang of well-cooked lamb – the highlight, however, is the sweetbreads, which are packed with flavour and are gone too soon. My friend chooses the special: a succulent pigeon breast served with creamy mashed potato and kale.

For pudding we are unable to resist the Bramley apple pie which does not disappoint; sweet, piquant and light, the star of the show. A fabulous evening next to the theatre. ♦

● **THE SWAN**  
21 New Globe Walk, SE1  
[swanlondon.co.uk](http://swanlondon.co.uk)



## JONES FAMILY PROJECT

*Shoreditch's latest steak restaurant and bar*

The Jones Family Project has a cosy, welcoming feel. The lime green chairs dotted around the tartan carpet and over-stuffed red vinyl booths are almost full as we are led to a secluded corner of the restaurant. We eagerly examine the menu which boasts a comprehensive 'Land, Sea and Field' selection and a dedicated steak menu. My starter of spiced crispy squid is tender with a fabulous crunch and the chili mango sauce adds a hearty tang. The Cornish crab is light and delicate and is scooped up on the crispy crostini all too quickly. Unable to resist, I choose the dry-aged 250g fillet steak which comes with triple cooked fries. The quality of the meat is excellent and the steak is cooked to a satisfying and juicy medium rare. I devour every morsel and am soon looking enviously at my companion's tottering tower of Chuck burger topped with slow cooked oxtail which she had paired with a side of creamy mash. The real hero of the meal, however is the pudding: Dulce de Leche mousse with crispy almonds, raspberries and pistachio sauce. Sweet but not overly so, with the delicate amaretto flavour of almonds - it is gone in seconds. Good atmosphere, great food. ♦



● **JONES FAMILY PROJECT**  
78 Great Eastern Street, EC2A  
[jonesfamilyproject.co.uk](http://jonesfamilyproject.co.uk)