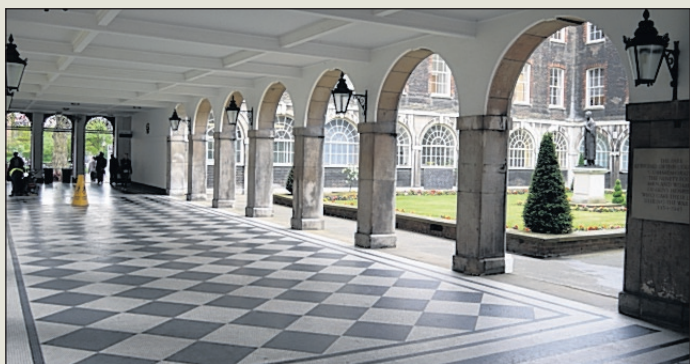


Life food



edited by
CHLOE SCOTT

WAREHOUSE DINING



From the team who cooked up Feast, the long table dubbed the 'Glastonbury for food lovers', comes Guy's Quadrangle, a cavernous Georgian square of disused warehouses and cobbled streets by London Bridge. Big Apple hot dogs,

Vietnamese baguette stall BanMi11, smoked salmon maestro Ole Hansen, Pizza Pilgrims and oyster-shacksters The Wright Brothers are among those who are attending. Aug 3-5, tickets £6, www.wefeast.co.uk



Tasty: Steak, crispy whitebait and Marie Rose sauce (above) and a pick-your-own farm (right)



BERKSHIRE

Luke Thomas is chef patron of Luke's Dining Room at Sanctum On The Green in Cookham Dean



'I live next to the restaurant in Cookham Dean. My favourite place for lunch is The Hand & Flowers in Marlow. The crispy whitebait and Marie Rose sauce is worth trying. Equally, Maliks is a fantastic Indian in Cookham. The Goan fish curry – tandoori monkfish in a coconut-style broth – has subtle spicing and goes down very well. For delis, Bowditch on Wilton Farm in Little Marlow is good. It is three sheds – a fishmonger, a butcher and deli-cum-veg market. The smoked salmon is probably the most flavoursome I've ever eaten. For farm edibles, Copas Farms in Cookham is great. Try the two pick-your-own farms; I will definitely be getting my berries from them throughout the summer.'

Tel: 01628 482 638, www.sanctumonthegreen.com

DERBYSHIRE



Alan Hill is executive chef at The Devonshire Arms at Beeley and Pilsley, the two pubs on the Chatsworth Estate in Derbyshire.

'My local is The Old Hall Inn in Whitehough in the Peak District. It's a traditional pub like

The Devonshire Arms. My favourite deli is the The Chatsworth farm shop in Pilsley, it has so much choice. For farmers' markets, visit Bakewell to source local produce and see what new ideas people are coming up with. Also, Peak Ales is right on our doorstep. I mostly like eating out at casual places but the last special place I went that was really good was Restaurant Sat Bains in Nottingham. I like Yang Sing in Manchester for a good Chinese.'

Tel: 01629 733259, www.devonshirebeeley.co.uk



Friendly: The Old Hall Inn in the Peak District has a traditional pub feel

Top menu: The food at Restaurant Sat Bains is special



More than you imagined, for less than you think.

Thousands of properties, hundreds of locations, one website.

See tens of thousands of genuine customer reviews and book safe in the knowledge you're covered by our 100% money back guarantee.

Visit villarenters.com to find your perfect self-catering property.



Price for one week's rental

Turkey	Apartments with pools	from £207 per week
Spain	Villas with private pools	from £147 per week
Italy	Family friendly properties	from £160 per week
Thailand	Simply stunning villas	from £167 per week



Scan to browse villas

COTSWOLDS

Matt Weedon holds a Michelin star at Lords Of The Manor in Upper Slaughter, Gloucestershire



'For a quiet evening, you will find me at The Feathered Nest, a fantastic country pub in the village of Nether Westcote. It won AA Pub of the Year in 2011. My tipple of choice is Hooky Bitter, made in Chipping Norton. When I visit, I always have a quiet pint and cracking pub food. My favourite fine dining restaurants are The Champignon Sauvage in Cheltenham and Whatley Manor in Wiltshire. The best place for shopping for food near me is The Cotswold Food Store, especially for rare-breed Dexter beef. I love local producers and seize every opportunity to visit them, such as Patrick from P&S Poultry, our egg supplier.'

Tel: 01451 820243, www.lordsofthemanor.com



Good locals: The Feathered Nest (above) is a favourite of Weedon's, as is The Cotswold Food Store (right)



SHOPPING LIST

■ Marks & Spencer's Carolina's rub, £4.99, bustles with southern US spices for pulled pork, chickens and steaks. ■ If you're hankering for a luxurious fix, consider chocolatier Amelia Rope's autumn collection (pictured). Dark-hued Madagascar, Ghana and Tanzania chocolate cubes

with pale rose sea salt jostle for space in a box.

£16 for 12, www.ameliarope.com

■ Yet another dry gin on the scene is Bloom. How does it differ? The florid botanicals, of course. Honeysuckle, chamomile and pomelo. £28.99, Booths, Waitrose and Harvey Nichols



■ Take-away eaters, take note: London-based Japanese chain Tsuru is launching sushi and lemony sesame-sprinkled salad boxes to deliver to the door. www.tsuru-sushi.co.uk

Like us on Facebook
for competitions, late deals and more!
Prices correct as of 26.06.12

Villarenters
www.villarenters.com