

Bond brand blasts onto Chiltern Street

CLASSIC BRITISH CLOTHING LABEL Sunspel, which is worn by Daniel Craig in *Casino Royale*, has opened a shop on Chiltern Street.

The 150-year old company was founded in Nottingham and is described as “an intriguing combination of innovation and tradition”. It still has a factory in nearby Long Eaton and remained a family business until 2005 when it was acquired by Nicholas Brooke and Dominic Hazlehurst.

Sunspel's design philosophy is characterised by simplicity and comfort. Among the label's most renowned products are the boxer short, the t-shirt and the Riviera polo shirt, which Daniel Craig wore in his first outing as James Bond.

The Marylebone store is the third boutique for the historic label, which has other outlets in Shoreditch and Soho. Split over two levels, it houses the full men's and women's collections as well as the brand's headquarters. It also showcases exhibitions and projects relating to the heritage of Sunspel and its long association with stage and screen.

13-15 Chiltern Street. Info: 020 7009 0650, www.sunspel.com.



Monocle café to mix coffee and culture

SUPER-COOL MEDIA BRAND Monocle is opening a café on Chiltern Street.

The Monocle Café is set to launch in March, just around the corner from the Monocle shop on George Street. It will offer simple dishes and drinks from dawn until dusk, with coffee and cakes prepared by Japanese pastry chefs.

The magazine's radio channel, Monocle 24, will be broadcast live from the café, offering intelligent chat, music and studio guests talking business, culture and design. There will be an events and meeting space available for subscribers to hire.

18 Chiltern Street. Info: 020 7725 4388, www.monocle.com.

Local man opens design treasure trove

A MARYLEBONE RESIDENT has opened an interior design company and furniture shop on Paddington Street.

Lewis & Co offers a collection of eclectic pieces sourced from countries around the world that owner Luis Hernandez has visited.

There are luxurious scented candles from South African company Baobab, a dining table, chairs and consoles from Spanish brand Becara, and stunning contemporary artwork from French company Jardin Pamplemousse.

Luis, who has lived in Marylebone for four years, has interior-designed properties ranging from a studio flat to a castle with more than 100 rooms. He has also worked on apartments

and town houses in areas such as Chelsea and Islington.

"I love what I do, and it doesn't matter what the size of the project is, or the budget," says Luis. "Even with a limited budget you can create a beautiful room. You can mix it up with different pieces – you don't need to buy everything from high-end stores."

Describing his signature style, he says: "I would say my look is modern and contemporary, with simple clean lines. It's elegant but very comfortable. I want the client to feel relaxed. After all, it is their home."

54 Paddington Street. Info: 020 7487 5961, www.lewisandcompany.co.uk.



CHOCOLATE-MAKER Pierre Hermé has created a limited-edition Easter egg made from Peruvian chocolate. Coated in different galets with flavours ranging from raspberry to salted butter caramel, the egg is described as “a theatre for the senses”. The L’Oeuf Galets egg is available at Selfridges and costs £89.



Cooking the books!

NEIGHBOURHOOD BRASSERIE and wine bar Hardy's is launching a scintillating series of literary dinners. Held in collaboration with Daunt Books, each talk is accompanied by a delicious dinner inspired by the book of the evening. The April and May schedule is as follows:

April 9: Love, Greed and Hollywood

Daisy Waugh presents her new book *Melting the Snow on Hester Street*, which sumptuously evokes the golden age of Hollywood. The menu features 1920s American classics such as Waldorf salad, shrimp cocktail, salt beef brisket and New York cheesecake.

April 18: Viva Tequila!

Tequila expert Cleo Rocos talks about her book *The Power of Positive Drinking*. This talk is accompanied by a meal of ceviche, slow-cooked chipotle pork, seabass in a salt crust, and chargrilled squid with chorizo salad.



Seymour Street to get a taste of 'fro yo'



A CAFÉ SPECIALISING in gourmet frozen yoghurt is set to open this Spring.

Former banker and Marylebone resident Prue Freeman founded her company, Daisy Green, last year and quickly became a fixture on the London street food scene, selling her delicious frozen yoghurt from two renovated Ford transit vans.

The fresh, high-quality ingredients and interesting toppings, ranging from balsamic strawberries to caramelised bacon, soon won her a loyal fanbase and she has now secured a permanent base for Daisy Green in Marylebone.

Based on Seymour Street, the Daisy Green café will serve the company's signature frozen yoghurt, alongside Monmouth coffee and a variety of food ranging from zingy salads to smoked meats.

Customers can enjoy a sweet treat without worrying about their waistlines too – the frozen yoghurt is fat-free, made entirely from natural ingredients and is just 100 calories per serving.

20 Seymour Street. Info: 020 7723 3301, www.daisygreenfood.com.

PRUE FREEMAN WITH TWO CUSTOMERS

May 2: English Country House Dinner

Nicky Haslam discusses his new book *Folly de Grandeur: Romance and Revival in an English Country House*. The menu is inspired by the belle époque of classic English food: gin and tonics, claret, Cornish gulls' eggs, smoked brown trout and roast beef.

May 14: American Thrillers

Award-winning crime writer Andrew Taylor presents his new thriller *The Scent of Death*, set in 1770s Manhattan – a city of secrets, profiteers, loyalists and double agents. Dinner includes American classics like steak frites and Mississippi mud pie.

The dinners take place at Hardy's Brasserie, 53 Dorset Street, at 7pm for 7.30pm. Tickets cost £40-£45, and include a three-course set menu and an aperitif. Drinks are additional. Info: 020 7935 5929, hardysbookdinners@gmail.com, www.hardysbrasserie.co.uk.

