

## FIVE PUBS TO KEEP ON THE RADAR

### 1 THE BEL AND DRAGON, *Surrey*

The well-appointed, family-friendly gastropub group recently opened its fifth site, in Churt, Surrey, and looks set for more growth.



Hot concept: Bel and Dragon looks set for more growth

### 2 THE CAMBERWELL ARMS, *London*

The owners of the feted London gastropub Anchor & Hope are joining forces with Stockwell's Canton Arms and Michael Davis of Frank's Cafe for what promises to be an exemplary new venture.

### 3 THE SWAN, WEDMORE, *Somerset*

The recently re-opened pub with rooms has Tom Blake from River Cottage in the kitchen and was named Newcomer of the Year at the Budweiser Budvar Top 50 Gastropubs 2013.

### 4 CRAFT BEER CO

The brilliant, burgeoning craft beer pub group has just opened its fifth site.

### 5 TOM KERRIDGE'S NEW VENTURE, *Marlow (probably)*

The two Michelin star chef's proposed boozery may not happen this year, but you never know...

# BATTERSEA

## THE NEW BERMONDSEY, WELCOMING NEW RESTAURANTS INCLUDING SOURCE, LONDON HOUSE AND AUGUSTINE

### Bar and club operator and now street-food kingpin *Jonathan Downey* discusses how the mobile vendors have become a match for 'traditional' restaurants

2013 was the tipping point for street food, it showed a lot of promise. The food on offer delivered not just in terms of convenience and value, but in quality too. Some of the best things I have eaten in London in the past year have been from the street.

Some 6,000 to 7,000 people came to eat at Street Feast [an outside night food market in London's Dalston Yard] and 3,000 to 4,000 to Hawker House [an indoor collective of street food and drink operators that ran for six weeks in Hackney in November and December last year], which has a smaller capacity. That's 10,000 meals a night priced between £3.50 and £9. With Hawker House we asked traders to do things a little differently and serve smaller dishes that people could graze on.

In terms of 2014, it is going to be even better. I am looking at several locations next year that

will be semi-permanent street-food places, which will make it easier for traders. Netil Market [in London's Hackney] is a good model as traders have their own little shacks to operate out of, which means they don't have to lug all their stuff around everywhere. This also means that they can deliver a really good quality, but also consistent, street-food product, which has been difficult to achieve in the past.

The restaurant market has changed rapidly in the past three years and street food is the best example of the rise in popularity of a more relaxed and social way of eating. There's no service charge, which means you can get a lot of value out of street food. Places like Hawker House have become real alternatives to traditional restaurants and will continue to be so in 2014.

The pioneers of the street food movement have been the biggest risk takers but they aren't

necessarily the best operators. This year there will be more interesting people moving on to the streets who may have initially been less adventurous but who are more talented. They are now willing to make the move knowing they can sell 300 plates of food an evening and make it a financial success.

Last year Street Feast - in its various locations - guaranteed traders a regular income for some 40 weeks of the year, so traders might not want to seek a permanent site as they have done in the past few years. The inside element of Hawker House meant the stalls could have restaurant appeal without them having to invest heavily in a site and be a slave to a landlord. It would be refreshing if in 2014 operators, rather than setting up their own restaurant, were to stick to the street and trade at regular events such as these instead.