

ABSOLUTELY

Kensington
& Chelsea

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ABSOLUTELY
HOME

SPECIAL

Over 40 pages of
inspiration and
insight

Spring FEBRUARY

FRESH LOOKS FOR THE NEW SEASON

PLUS

BOHO BIBA *Barbara Hulanicki's iconic style*

COLOUR WAYS *Focus on wall paints*

MOUNTAIN RESCUE *Stress-free skiing with children*

STYLISH / INTELLIGENT / ELEGANT

ABSOLUTELY *eats out...*



“ Inside, it’s breathtaking: a huge atrium with high stuccoed ceilings”

The food is fantastic. First off, sourdough and focaccia have excellent flavour and texture. My starter of raw yellowtail with cold pressed tomato yuzu kosho dressing is dreamily fresh and delicate with a slight chilli kick, while tagliatelle with wild boar ragu is rich, meaty and flavourful. For secondi my Cornish monkfish with clams and Datterini tomatoes, poached in Gavi di Gavi, is soft and sweet, almost lobsterish, with notes of lemon and chilli. It’s lovely. And so is saddle of roe deer with chanterelles, artichoke and savoy cabbage, which is a generous plate featuring impossibly tender meat that tastes slightly chocolatey, in a luxurious, velvety way.

For pudding, there’s a big focus on gelato, Pollini’s speciality. We try the Sicilian pistachio version, which is wonderful. Nutty and not too sweet – nor too green – it’s topped with roasted pistachios and a small scoop packs a big punch. Also good is Squacquerone, a creamy cow’s cheese served with caramelised figs. We love everything about this place. 🍷

POLLINI

Acclaimed chef Emanuele Pollini comes to W10’s stylish Ladbroke Hall

By **PENDLE HARTE**

The Grade II listed Ladbroke Hall reopened last year as an arts centre after its previous incarnation as Sunbeam

Studios. It’s a beautiful space, evoking a grand Edwardian country house and was once the front building of a car factory. Now Italian chef Emanuele Pollini, winner of the 2020 Gambero Rosso International Award, has opened a stylish eatery here, his first residence in London.

It’s a slightly unlikely location for anyone not local – you wouldn’t know that there was anything inside if not for the discreet presence of a doorman. But inside, it’s breathtaking. Everything is vast: a huge atrium with high stuccoed ceilings, lots of marble and a huge branch-like feature chandelier above a central black bar. We sit at luxe velvet banquettes at a large table for two and admire the staff uniforms: they’re in boiler suits that reference the factory heritage, but designed by Giles Deacon, so they’re a cut above simple utility.



FOOD

Clever, contemporary Italian



DECOR

Elegant, lavish, cinematic



PRICE

Primi £16 – £29
Secondi £22 – £48



VERDICT

A glamorous W10 destination

POLLINI

79 Barlby Road, W10
ladbrokeshall.com